



Price List 2024

Food Service Equipment

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OnE Connected

Connectivity






System Hardware

1

Equipment Hardware

2

System Hardware

Description	Code	
<p>Connectivity hub (SIM) Router Ethernet + WiFi + 4G (UE)</p> <p>0.02 ElekW 100-240 V 1N 50-60 Hz WxDxH 201x179x61 mm kg 1.35 m³ 0.03</p>	<p>922399 COHUROETHEU</p>	
<p>Connectivity hub (LAN) Router Ethernet + WiFi</p> <p>0.02 ElekW 100-240 V 1N 50-60 Hz WxDxH 201x179x61 mm kg 0.68</p>	<p>922412 COHUROETH</p>	
<p>Patch panel, standard, cat. 6, 24-port, FTP 1U 19"</p> <p>WxDxH 600x220x80 mm kg 2.34 m³ 0.02</p>	<p>922783 CAT6PAT</p>	
<p>RS485-USB converter</p> <p>WxDxH 80x150x30 mm kg 0.20</p>	<p>922389 CONVRS</p>	
<p>Antenna cable RF LLC200A, length 10m</p> <p>WxDxH 100x100x30 mm kg 0.30</p>	<p>922779 CABSIR</p>	
<p>Switch USB 2.0 4 BUS</p> <p>WxDxH 150x100x70 mm kg 0.45</p>	<p>922782 SWITCHUSB</p>	



OnE Connected

Connectivity

◀◀ (System Hardware)

Description	Code
Ethernet cable cat. 6, length 30m WxDxH 200x200x100 mm kg 5 m ³ 0.01	922781 ETCAB6
RS485 driver connector for Pastry Counter WxDxH 100x10x20 mm kg 0.50	880674 RS 485MI
R145 male connector for cable connection, cat. 6, 20pieces WxDxH 100x100x30 mm kg 0.30	922780 RJ45CON
Super antenna WiFi and 3G amplifier kit WxDxH 50x50x280 mm kg 0.28 m ³ 0.01	922765 WIFISIGN



Equipment Hardware

Description	Code
IoT module for SkyLine ovens and blast chiller/freezers WxDxH 28x21x76 mm kg 0.50 m ³ 0.01	922421 IOTOVBCKM
IoT module for blast chiller/freezers crosswise WxDxH 28x21x76 mm kg 1 m ³ 0.01	922419 IOTBFCW



▶▶

◀◀ (Equipment Hardware)

Description	Code
<p>Ethernet board (NIU-LAN) for green&clean Rack Type Dishwashers</p> <p>WxDxH 28x21x76 mm kg 0.59 m³ 0.01</p>	<p>922696 ETHBOARD</p>
<p>Ethernet connector for IR33 (CAREL) Refrigerated Cabinets and Counters</p> <p>WxDxH 50x150x150 mm kg 0.45 m³ 0.01</p>	<p>881299 HACCPDIG2</p>
<p>Connectivity kit for Undercounter Dishwashers and Pot Washers (ECAP)</p> <p>WxDxH 28x21x76 mm kg 0.28 m³ 0.01</p>	<p>864479 CHKDW</p>
<p>Ethernet connector for ECAP protocol appliances</p> <p>WxDxH 200x40x200 mm kg 0.24 m³ 0.01</p>	<p>922768 ETHRNTRJ45</p>
<p>Connectivity kit for Single Skin Hood Type Dishwashers (ECAP)</p> <p>0.01 ElekW 230 V 1N 50/60 Hz</p> <p>WxDxH 260x150x70 mm kg 1.07 m³ 0.01</p>	<p>864006 HACCPKITHT</p>
<p>Connectivity kit for Double Skin Hood Type Dishwashers (ECAP)</p> <p>WxDxH 500x10x10 mm kg 0.16</p>	<p>864007 HACCPCB</p>



▶▶

Connectivity

◀◀ (Equipment Hardware)

Description	Code
Connectivity kit for ProThermetic Boiling and Braising Pans ECAP - factory fitted WxDxH 1x1x1 mm kg 0.50 m ³ 0.01	913577 CONNECPROT
Connectivity kit for ProThermetic Boiling Pans with variable stirrer (ECAP) WxDxH 1x1x1 mm kg 2	913578 CONNECVARS

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Cooking

700XP

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900XP

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thermaline Modular 85

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thermaline Modular 90

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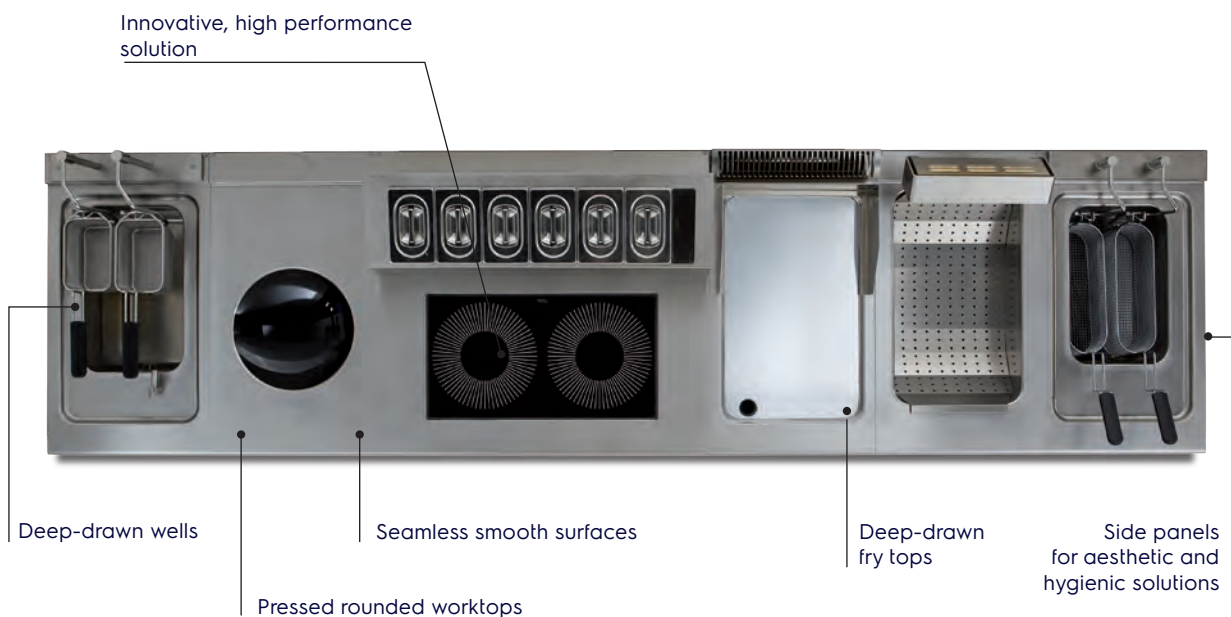
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700XP - General features

The 700XP line offers a full portfolio of unique features. It is possible to choose a single appliance to further enhance your existing kitchen or custom-build the suite you have always desired.



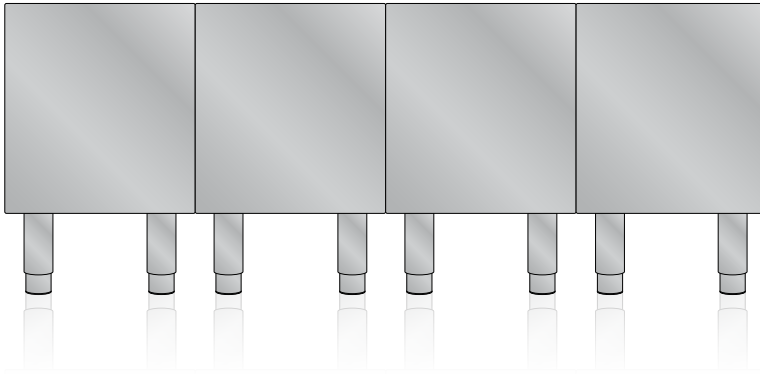
Back-to-back configuration possible (700 & 700 or 700 & 900)

Note: NEW Configurator is available for different types of installation

Installations

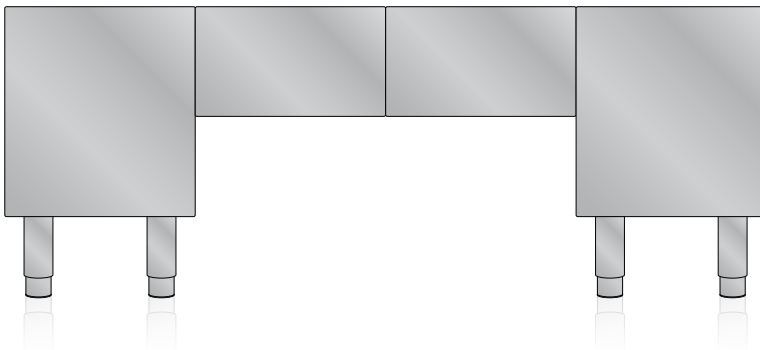
Full choice of installation typologies to custom fit your kitchen.

700XP - installation on feet



- ▶ Standard solution, ideal when needing a fixed installation of appliances that can be adjusted in height (150 - 250 mm)
- ▶ Provided as standard on all free standing appliances and bases
- ▶ Flanged feet (screwed to the floor) available as optional (code 206136) or as standard for dedicated codes

700XP - bridge installation for countertop appliances



- ▶ Provides a hygienic solution by allowing to suspend a number of top appliances between two free standing units
- ▶ Must be installed between two free standing units and has a limit of 1600mm in length*

Bridge Installation - Accessories list

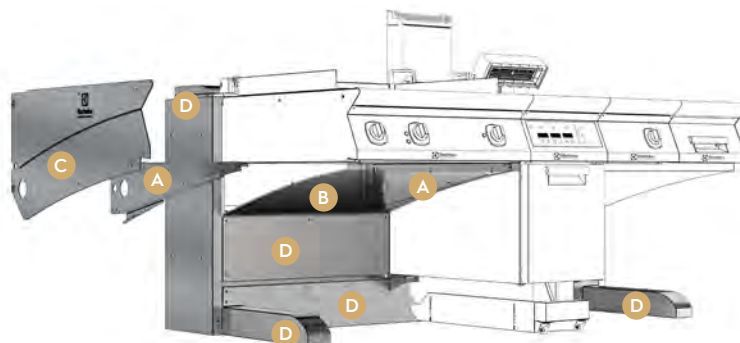
206154	Support for bridge type installation, 400mm
206137	Support for bridge type installation, 800mm
206138	Support for bridge type installation, 1000mm
206139	Support for bridge type installation, 1200mm
206140	Support for bridge type installation, 1400mm
206141	Support for bridge type installation, 1600mm

Note: bridge installation is not possible onto braising pans.

* NEW Configurator available. For more detailed information, please contact your local Electrolux Professional representative or refer to Accessories brochure.

700XP - cantilever installation

- Provides an aesthetic and hygienic solution by use of a supporting frame. Can be used for one side and back-to-back installations*
- Cantilever installation is possible with all XP top and monoblock units excluding refrigerated bases*



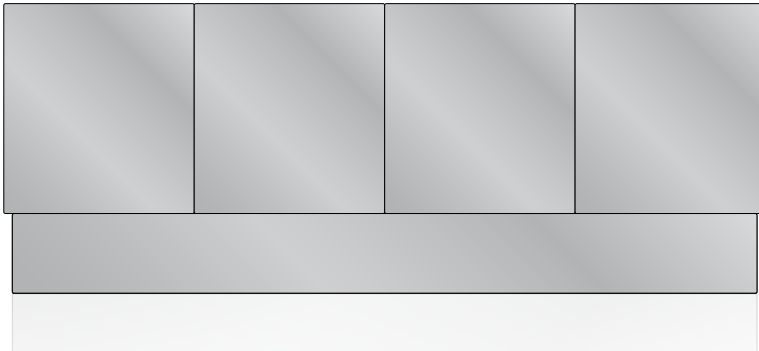
Cantilever Installation - Accessories list

A	206495	2 support bars for cantilever top units
B	206487	Undercounter cover panel, 200mm
	206488	Undercounter cover panel, 400mm
	206489	Undercounter cover panel, 800mm
	206490	Undercounter cover panel, 1200mm
C	206497	2 aesthetic side covering panels for cantilever installations
D	206482	Wall type cantilever support with service duct, 2000mm
	206483	Wall type cantilever support with service duct, 2400mm
	206484	Wall type cantilever support with service duct, 2800mm
	206485	Wall type cantilever support with service duct, 3200mm
	206486	Wall type cantilever support with service duct, 3600mm
D	206477	Central cantilever support with service duct, 2000mm
	206478	Central cantilever support with service duct, 2400mm
	206479	Central cantilever support with service duct, 2800mm
	206480	Central cantilever support with service duct, 3200mm
	206481	Central cantilever support with service duct, 3600mm
	206506	Kit to install freestanding units on cantilever
	206507	Kit to install open bases 200mm, NitroChrome ³ fry top 1200mm and braising pans on cantilever
	206508	Kit to connect additional cantilever structures



*Note. NEW Configurator available. For more detailed information, please contact your local Electrolux Professional representative or refer to Accessories brochure.

700XP - installation with kicking strip



- ▶ Covers the feet to close the area between the appliances and the floor
- ▶ Can be applied to free standing appliances and bases installed on feet*

Kicking Strip Installation - Accessories list

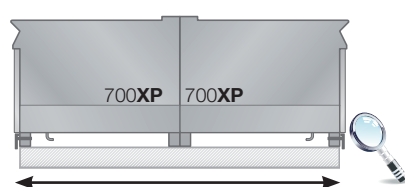
206174	Frontal kicking strip, 200mm
206175	Frontal kicking strip, 400mm
206176	Frontal kicking strip, 800mm
206177	Frontal kicking strip, 1000mm
206178	Frontal kicking strip, 1200mm
206179	Frontal kicking strip, 1600mm
206249	Pair of side kicking strips



***Note.** NEW Configurator available. For more detailed information, please contact your local Electrolux Professional representative or refer to Accessories brochure.

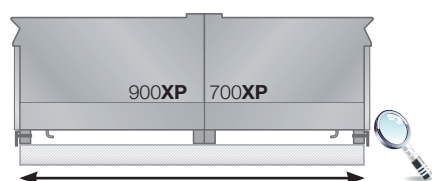
700XP - installation on cement plinth

Solution for cement plinth 100mm high

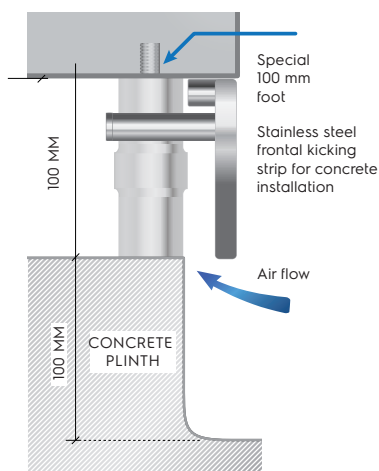


side view - (cement plinth)*

*1420 mm - with service duct 200 mm
1220 mm - without service duct 200 mm
810 mm - single unit with service duct 200 mm
610 mm - single unit without service duct 200 mm



1620 mm - with service duct 200 mm
1420 mm - without service duct 200 mm



► Provides a closed solution to be mounted on cement plinth - various solutions available*

► Suitable for all free standing units and bases*

front view (cement plinth): frontal plinth must be 6 mm shorter than width of block (3 mm on each side)

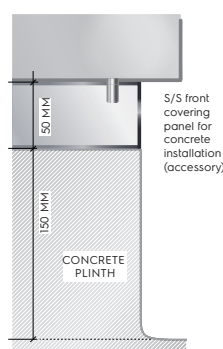
On cement plinth - Accessories list

206146	Frontal kicking strip for concrete installation, 200mm
206147	Frontal kicking strip for concrete installation, 400mm
206148	Frontal kicking strip for concrete installation, 800mm
206150	Frontal kicking strip for concrete installation, 1000mm
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206210	4 feet for concrete installation
206265	Pair of side kicking strips for concrete installation

*Note. NEW Configurator available. For more detailed information, please contact your local Electrolux Professional representative or refer to Accessories brochure.

700XP - installation on cement plinth

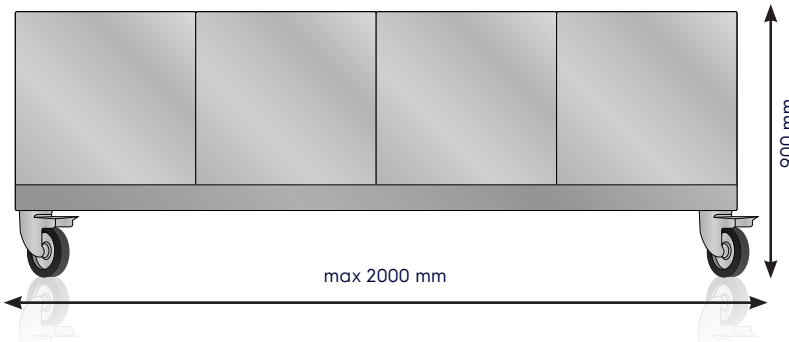
Special execution for cement plinth 150mm high (on request)



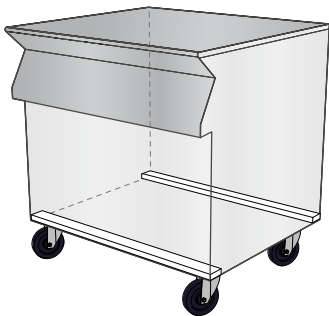
- To be requested as special execution
- Special frame for installation
- Available for all appliances with some limitations for freestanding fryers due to the oil collection basin which cannot be installed

900
&
700

700XP - installation on wheels

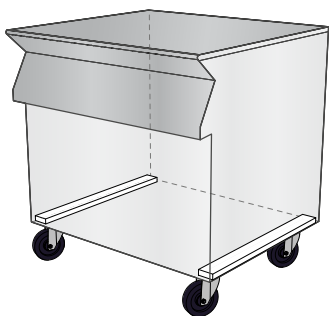


- ▶ Use frontal support bars to create a “bridge” solution for free standing appliances or bases
- ▶ Suitable for installation on feet or wheels
- ▶ Can be applied for almost all units with some exceptions*



Installation on frontal support bars**

206366	Base support for feet or wheels - 400mm
206431	Base support for feet or wheels - 600mm
206367	Base support for feet or wheels - 800mm
206368	Base support for feet or wheels - 1200mm
206369	Base support for feet or wheels - 1600mm
206370	Base support for feet or wheels - 2000mm
206135	4 wheels, 2 swivelling with brake - it is mandatory to use support bars



Installation on lateral support bars***

206371	Base support for wheels (lateral) - to be used for gas range 6 burners on large oven
206135	4 wheels, 2 swivelling with brake - it is mandatory to use support bars



* **Note.** NEW Configurator available. Installation on wheels is not available for braising pans. For more detailed information, please contact your local Electrolux Professional representative or refer to Accessories brochure.

** **Note.** Each kit contains 2 pieces, back and front.

*** **Note.** Lateral supports are required for 6 burners on large oven.

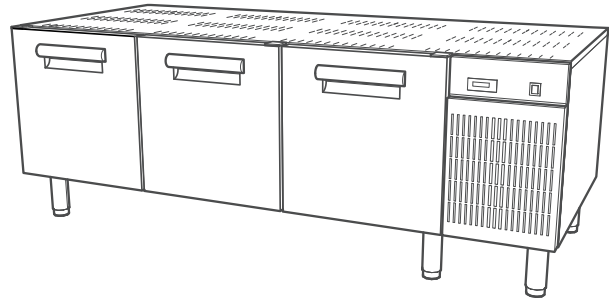
700XP - installation of refrigerated bases on wheels











Installation of standard refrigerated bases on wheels

206444	Base support (lateral) - 3 pieces for the installation on refrigerated bases
206432	6 wheels, 3 swivelling with brake - it is mandatory to use support bars



700XP - top installation tips on refrigerated base









Not to be installed on refrigerated base

Electric solid top	Charcoal grill	Electric grill HP	Sink unit
			
 Risk of overheating due to specific construction of this unit	 Construction of grease collecting drawer: does not fit in case of installation on refrigerated base	 Drain connection interferes with refrigerated base. Limited options for installation layouts	 Water connection and drain: interferes with refrigerated base

Some recommendations to install on 700 refrigerated or freezer base

Induction	Induction wok
	
 It is recommended to use worktops as spacers for better insulation	 It is recommended to use worktops as spacers for better insulation

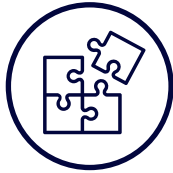
700XP Pot rack and Salamander support

	Code	Description
	206471	Pot rack side supporting column 400 mm
	206472	Pot rack extension element
	206473	Pot rack side supporting column 200 mm
	206474	Pot rack central supporting column 400 mm
	206475	Pot rack side wall mounting bracket
	206476	Salamander support



700XP Pot rack

Configuration examples

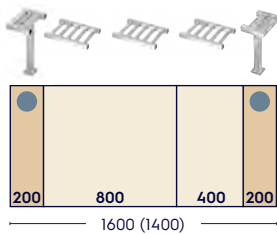


Modular installation on site

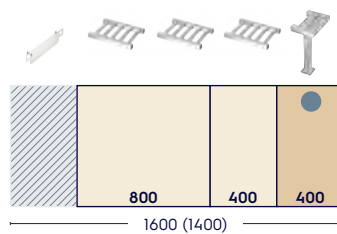


5 PNC's to create different configurations

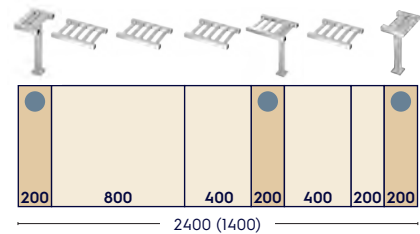
on 200 neutral elements



on wall and 400 neutral element







if more than 4 extension elements, central support required



For back-to-back block configurations, 1 pot rack is needed for each line

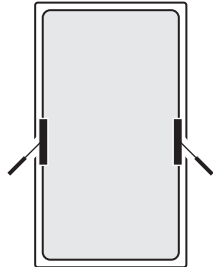
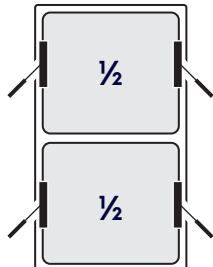
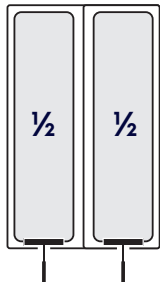
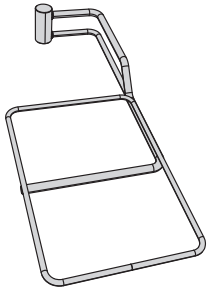
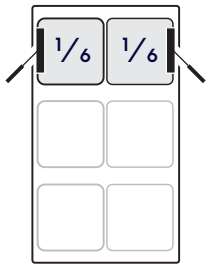
Pot rack - rules

	Code	Description	
	206471	Pot rack side supporting column 400 mm	Supporting columns on NEUTRAL elements, with and without drawers
	206473	Pot rack side supporting column 200 mm	
	206472	Pot rack extension element	Create the length desired using the number of extension elements desired
	If installing more than 4 extension elements (206472), the central support column (206474) is required		

Note: Pot rack cannot be installed on gas units with chimney or units with lid that can interfere. Use the NEW configurator to include this solution in your cooking block.

700XP pasta cooker baskets

Pasta cookers - available accessories

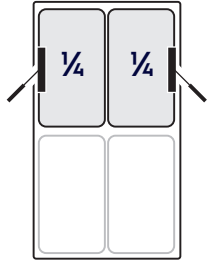
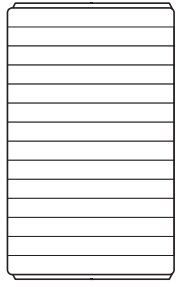
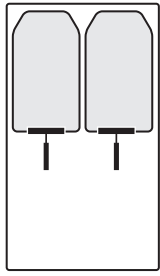
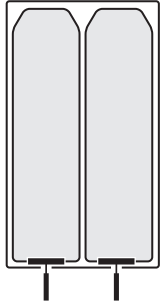
Pasta cookers accessories - Baskets		
921611	<p>Full size basket for 24,5lt pasta cookers w = 220 mm d = 350 mm h = 240 mm</p>	
921610*	<p>2 half size baskets 170x220 for 24,5lt pasta cookers w = 220 mm d = 170 mm h = 240 mm</p>	
921619	<p>2 half size baskets 105x350 for 24,5lt pasta cookers w = 105 mm d = 350 mm h = 265 mm</p>	
206396	<p>Support frame for 2 single portion baskets (921020) to be used with automatic lifting system</p>	
921021	<p>2 square baskets single portion with left and right handle for 24,5lt pasta cooker w = 105 mm d = 105 mm h = 240 mm (921022 must be ordered together)</p>	

Note Baskets for pasta cookers are never included in the standard delivery.
 Only exception is 371100 (pasta cooker with automatic lifting)

Note* Can be used with New automatic lifting unit 206352

700XP pasta cooker baskets

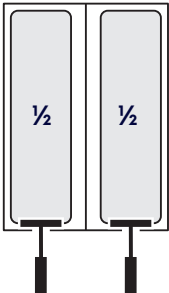
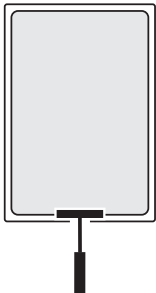
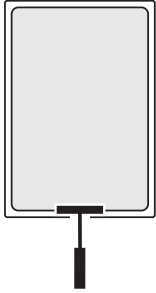
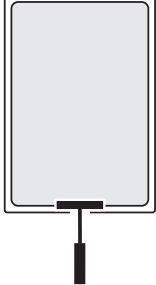
Pasta cookers - available accessories

Pasta cookers accessories - Baskets		
<p>921020*</p>	<p>2 baskets single portion with left and right handles for 24,5lt pasta cookers w = 105 mm d = 160 mm h = 240 mm (921022 must be ordered together)</p>	
<p>921022</p>	<p>Support frame for 4 baskets for 24,5lt pasta cookers w = 230 mm d = 350 mm h = 60 mm (921020 must be ordered together)</p>	
<p>206312</p>	<p>2 single portion baskets for automatic programmable pasta cooker w = 115 mm d = 163 mm h = 123 mm</p>	
<p>206314</p>	<p>2 half size baskets 105x350 for automatic programmable pasta cooker w = 105 mm d = 350 mm h = 237 mm</p>	

Note Baskets for pasta cookers are never included in the standard delivery. Only exception is 371100 (pasta cooker with automatic lifting)

700XP fryer baskets

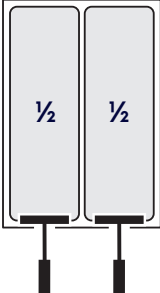
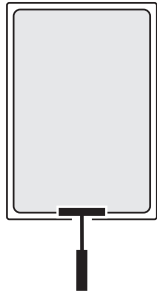
Fryers - available accessories

Baskets for gas/electric fryers		
<p>960638</p>	<p>2 baskets for 2x5lt* and 7lt top and free standing electric fryers w = 100 mm d = 325 mm h = 125 mm</p>	
<p>921608*</p>	<p>Basket for 7lt top and free standing fryers w = 225 mm d = 325 mm h = 90 mm</p>	
<p>921629*</p>	<p>Basket for 12lt electric fryer tops w = 225 mm d = 325 mm h = 125mm</p>	
<p>921691*</p>	<p>Full size basket for 14 and 15lt free standing fryers w = 225 mm d = 325 mm h = 125mm</p>	






* Standard delivery with corresponding gas or electric appliance

700XP fryer baskets


Fryers - available accessories

Baskets for gas/electric fryers		
<p>921692</p>	<p>2 half size baskets for 12, 14 and 15lt fryers and for automatic programmable fryer w = 105 mm d = 325 mm h = 125 mm</p>	
<p>206196</p>	<p>Full size basket with holder for automatic programmable 15lt fryer w = 225 mm d = 325 mm h = 125 mm</p>	

Gas Boiling Tops

Description	Code	
2-Burner (5,5 kW each) gas Boiling Top 11 GaskW WxDxH 400x730x250 mm kg 28 m ³ 0.20	371000 E7GCGD2C00	
4-Burner (5,5 kW each) gas Boiling Top 22 GaskW WxDxH 800x730x250 mm kg 48 m ³ 0.37	371001 E7GCGH4C00	
6-Burner (5,5 kW each) gas Boiling Top 33 GaskW WxDxH 1200x730x250 mm kg 68 m ³ 0.56	371004 E7GCGL6C00	
4-Burner (5,5 kW each) gas Range on Open Base 22 GaskW WxDxH 800x700x850 mm kg 67 m ³ 0.76	371178 E7GCGH4CO0	
6-Burner (5,5 kW each) gas Range on Open Base 33 GaskW WxDxH 1200x700x850 mm kg 91 m ³ 1.16	371179 E7GCGL6CO0	

Gas Ranges

Description	Code	
4-Burner (5,5 kW each) gas Range on gas Oven (6 kW) 28 GaskW WxDxH 800x730x850 mm kg 100 m ³ 0.76 Included Accessory 164250 GN2/1 chrome grid for static oven 1	371002 E7GCGH4CG0	



Cooking

700XP

◀◀ (Gas Ranges)

Description	Code
<p>4-Burner (5,5 kW each) gas Range on electric Oven (6 kW)</p> <p>22 GaskW 6 ElekW 380/400 V 3N 50/60 Hz WxDxH 800x730x850 mm kg 102 m³ 0.76</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>371003 E7GCGH4CE0</p>
<p>6-Burner (5,5 kW each) gas Range on gas Oven (6 kW) and Cupboard</p> <p>39 GaskW WxDxH 1200x730x850 mm kg 130 m³ 1.16</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1 206350 Door for open base cupboard 1</p>	<p>371005 E7GCGL6C10</p>
<p>6-Burner (5,5 kW each) gas Range on electric Oven (6 kW) and Cupboard</p> <p>33 GaskW 6 ElekW 380-400 V 3N 50/60 Hz WxDxH 1200x730x850 mm kg 134 m³ 1.16</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1 206350 Door for open base cupboard 1</p>	<p>371006 E7GCGL6C20</p>
<p>6-Burner (5,5 kW each) gas Range on large gas Oven (9 kW)</p> <p>42 GaskW WxDxH 900x730x850 mm kg 128 m³ 0.90</p>	<p>371215 E7GCGI6CL0</p>



Electric Hot Plates

Description	Code
<p>2-Hot Plate (2,6 kW each) electric Boiling Top</p> <p>5.20 ElekW 380-400 V 3 50/60 Hz WxDxH 400x730x250 mm kg 24 m³ 0.20</p>	<p>371014 E7ECED2R00</p>





▶▶

◀◀ (Electric Hot Plates)

Description	Code	
<p>2-Hot Plate (2,6 kW each) electric Boiling Top - marine</p> <p>5.20 ElekW 400 V 3 50/60 Hz</p> <p>WxDxH 400x730x250 mm kg 25 m³ 0.26</p>	<p>371146 E7ECMD2R05</p>	
<p>4-Hot Plate (2,6 kW each) electric Boiling Top</p> <p>10.40 ElekW 380-400 V 3 50/60 Hz</p> <p>WxDxH 800x730x250 mm kg 39 m³ 0.37</p>	<p>371015 E7ECEH4R00</p>	
<p>4-Hot Square Plate (2,6 kW each) electric Boiling Top</p> <p>10.40 ElekW 380-400 V 3 50/60 Hz</p> <p>WxDxH 800x730x250 mm kg 48 m³ 0.37</p>	<p>371017 E7ECEH4Q00</p>	
<p>6-Hot Plate (2,6 kW each) electric Boiling Top</p> <p>15.60 ElekW 380-400 V 3 50/60 Hz</p> <p>WxDxH 1200x730x250 mm kg 56 m³ 0.58</p>	<p>371019 E7ECEL6R00</p>	

Electric Ranges




Description	Code	
<p>4-Hot Plate (2,6 kW each) electric Range on electric Oven (6 kW)</p> <p>16.40 ElekW 380-400 V 3 50/60 Hz</p> <p>WxDxH 800x730x850 mm kg 95 m³ 0.76</p> <p>Included Accessory</p> <p>164250 GN2/1 chrome grid for static oven 1</p>	<p>371016 E7ECEH4RE0</p>	
<p>6-Hot Square Plate (2,6 kW each) electric Range on electric Oven (6 kW) - marine</p> <p>21.60 ElekW 400 V 3 50/60 Hz</p> <p>WxDxH 1200x730x850 mm kg 145 m³ 1.26</p> <p>Included Accessory</p> <p>164250 GN2/1 chrome grid for static oven 1</p>	<p>371152 E7ECML6Q25</p>	





Cooking

700XP




◀◀ (Electric Ranges)

Description	Code	
<p>4-Hot Plate (2,6 kW each) electric Range on electric Oven (6 kW) - marine</p> <p>16.40 ElekW 400 V 3 50/60 Hz WxDxH 800x730x850 mm kg 102 m³ 0.83</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>371148 E7ECMH4RE5</p>	
<p>4-Hot Square Plate (2,6 kW each) electric Range on electric Oven (6 kW) - marine</p> <p>16.40 ElekW 400 V 3 50/60 Hz WxDxH 800x730x850 mm kg 111 m³ 0.83</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>371150 E7ECMH4QE5</p>	
<p>4-Hot Square Plate (2,6 kW each) electric Range on electric Oven (6 kW)</p> <p>16.40 ElekW 380-400 V 3 50/60 Hz WxDxH 800x730x850 mm kg 104 m³ 0.76</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>371018 E7ECEH4QE0</p>	



Electric Hob Cooking Tops

Description	Code	
<p>Half module electric Hob Cooking Top</p> <p>5 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x250 mm kg 42 m³ 0.20</p>	<p>371027 E7HOED2000</p>	
<p>Full module electric Hob Cooking Top</p> <p>10 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x250 mm kg 80 m³ 0.37</p>	<p>371028 E7HOEH4000</p>	

Gas Solid Tops

Description	Code	
Gas Solid Top 7 GaskW WxDxH 800x730x250 mm kg 67 m ³ 0.37	371007 E7STGH1000	
Half module gas Solid Top (3,8 kW) with 2 Burners (5,5 kW each) 14.60 GaskW WxDxH 800x730x250 mm kg 57 m ³ 0.37	371011 E7STGH3000	
Simple Service - half module central gas Solid Top (3,8 kW) with 2 Burners on the left and 2 Burners on the right (5,5 kW each) 25.60 GaskW WxDxH 1200x730x250 mm kg 79 m ³ 0.54	371012 E7STGL5000	

Freestanding Gas Solid Tops

Description	Code	
Gas Solid Top (7 kW) on gas Oven (6 kW) 13 GaskW WxDxH 800x730x850 mm kg 120 m ³ 0.76 Included Accessory 164250 GN2/1 chrome grid for static oven 1	371008 E7STGH10GO	
Half module gas Solid Top (3,8 kW) with 2 Burners (5,5 kW each) on gas Oven (6 kW) 20.60 GaskW WxDxH 800x730x850 mm kg 109 m ³ 0.76 Included Accessory 164250 GN2/1 chrome grid for static oven 1	371009 E7STGH30GO	
Full module gas Solid Top (7 kW) with 2 Burners (5,5 kW each) on gas Oven and open Cupboard (6 kW) 24 GaskW WxDxH 1200x730x850 mm kg 149 m ³ 1.22 Included Accessory 164250 GN2/1 chrome grid for static oven 1	371010 E7STGL3010	

Cooking

700XP

Induction Cooking Tops

Description	Code
<p>2-zone (3,5 kW each) electric Induction Cooking Top</p> <p>7 ElekW 380-415 V 3 50/60 Hz</p> <p>WxDxH 400x730x250 mm kg 38 m³ 0.20</p>	<p>371020 E7INED2000</p>
<p>4-zone (3,5 kW each) electric Induction Cooking Top</p> <p>14 ElekW 380-415 V 3 50/60 Hz</p> <p>WxDxH 800x730x250 mm kg 67 m³ 0.37</p>	<p>371021 E7INEH4000</p>



Inductions HP

Description	Code
<p>2-zone (5 kW each) electric Induction Cooking Top</p> <p>10 ElekW 380-415 V 3 50/60 Hz</p> <p>WxDxH 400x730x250 mm kg 38 m³ 0.20</p>	<p>371175 E7INED200P</p>
<p>4-zone (5 kW each) electric Induction Cooking Top</p> <p>20 ElekW 380-415 V 3 50/60 Hz</p> <p>WxDxH 800x730x250 mm kg 67 m³ 0.37</p>	<p>371176 E7INEH400P</p>
<p>Frontal 2-zone (5 kW each) electric Induction Cooking Top with rear condiment holder (6x1/9GN)</p> <p>10 ElekW 380-415 V 3 50/60 Hz</p> <p>WxDxH 800x730x250 mm kg 60 m³ 0.49</p>	<p>371023 E7INEH2F0P</p>



Induction Wok

Description	Code
<p>Electric single Induction Wok (5 kW)</p> <p>5 ElekW 380-400 V 3 50/60 Hz WxDxH 400x730x250 mm kg 28 m³ 0.20</p>	<p>371282 E7INEDW00P</p>



Infrared Cooking Tops

Description	Code
<p>2-zone (2,2 kW each) Infrared Cooking Top</p> <p>4.40 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x250 mm kg 26 m³ 0.20</p>	<p>371024 E7IRED2000</p>
<p>4-zone (2,2 kW each) Infrared Cooking Top</p> <p>8.80 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x250 mm kg 42 m³ 0.37</p>	<p>371025 E7IREH4000</p>



Infrared Ranges

Description	Code
<p>4-zone (2,2 kW each) infrared cooking Range on electric Oven (6 kW)</p> <p>14.80 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x850 mm kg 97 m³ 0.76</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>371026 E7IREH40E0</p>



Cooking

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Electric Bain-marie Tops

Description	Code
<p>Electric Bain-marie Top with 1GN1/1 well</p> <p>1.50 ElekW 220-230 V 1 50/60 Hz WxDxH 400x730x250 mm kg 22 m³ 0.20</p>	<p>371096 E7BMEDB000</p>
<p>Electric Bain-marie Top with 1GN2/1 well</p> <p>3 ElekW 380-400 V 2N 50/60 Hz WxDxH 800x730x250 mm kg 35 m³ 0.37</p>	<p>371097 E7BMEHB000</p>



Gas Fryer Tops

Description	Code
<p>7-lt gas Fryer Top with 1 "V" shape well (external Burners) and 1 basket</p> <p>7 GaskW WxDxH 400x730x250 mm kg 32 m³ 0.20</p> <p>Included Accessory 921608 Basket for 7lt top and free standing fryers 1</p>	<p>371066 E7FRGD1B00</p>
<p>7+7-lt gas Fryer Top with 2 "V" shape wells (external Burners) and 2 baskets</p> <p>14 GaskW WxDxH 800x730x250 mm kg 54 m³ 0.38</p> <p>Included Accessory 921608 Basket for 7lt top and free standing fryers 2</p>	<p>371067 E7FRGH2B00</p>






Freestanding Gas Fryers



Description	Code
<p>7-lt gas Fryer free standing with 1 "V" shape well (external Burners) and 1 basket</p> <p>7 GaskW WxDxH 400x730x850 mm kg 48 m³ 0.42</p> <p>Included Accessory 206350 Door for open base cupboard 1 921608 Basket for 7lt top and free standing fryers 1</p>	<p>371068 E7FRGD1BF0</p>



◀◀ (Freestanding Gas Fryers)

Description	Code	
<p>15-lt gas Fryer free standing with 1 "V" shape well (external Burners) and 1 basket</p> <p>14 GaskW WxDxH 400x730x850 mm kg 58 m³ 0.43</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1 921691 Full size basket for 14 and 15lt free standing fryers 1</p>	<p>371070 E7FRGD1GF0</p>	
<p>7+7-lt gas Fryer free standing with 2 "V" shape wells (external Burners) and 2 baskets</p> <p>14 GaskW WxDxH 800x730x850 mm kg 82 m³ 0.80</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2 921608 Basket for 7lt top and free standing fryers 2</p>	<p>371069 E7FRGH2BF0</p>	
<p>15+15-lt gas Fryer free standing with 2 "V" shape wells (external Burners) and 2 baskets</p> <p>28 GaskW WxDxH 800x730x850 mm kg 98 m³ 0.80</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2 921691 Full size basket for 14 and 15lt free standing fryers 2</p>	<p>371071 E7FRGH2GF0</p>	

Electric Fryer Tops




Description	Code	
<p>5+5-lt electric Fryer Top with 2 wells and 2 baskets, internal heating elements</p> <p>9 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x250 mm kg 34 m³ 0.20</p> <p>Included Accessory</p> <p>960638 2 baskets for 2x5lt and 7lt electric fryers 1</p>	<p>371074 E7FRED2A00</p>	
<p>7-lt electric Fryer Top with 1 "V" shape well (external heating elements) and 1 basket</p> <p>5.40 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x250 mm kg 29 m³ 0.20</p> <p>Included Accessory</p> <p>921608 Basket for 7lt top and free standing fryers 1</p>	<p>371075 E7FRED1B00</p>	





Cooking

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◀◀ (Electric Fryer Tops)







Description	Code	
<p>12-lt electric Fryer Top with 1 well and 1 basket, internal heating elements</p> <p>8.70 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x250 mm kg 30 m³ 0.20</p> <p>Included Accessory 921629 Basket for 12lt electric fryer tops 1</p>	<p>371079 E7FRED1E00</p>	
<p>7+7-lt electric Fryer Top with 2 "V" shape wells (external heating elements) and 2 baskets</p> <p>10.80 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x250 mm kg 50 m³ 0.37</p> <p>Included Accessory 921608 Basket for 7lt top and free standing fryers 2</p>	<p>371076 E7FRED2B00</p>	
<p>12+12-lt electric Fryer Top with 2 wells and 2 baskets, internal heating elements</p> <p>17.40 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x250 mm kg 51 m³ 0.37</p> <p>Included Accessory 921629 Basket for 12lt electric fryer tops 2</p>	<p>371080 E7FRED2E00</p>	

Freestanding Electric Fryers

Description	Code	
<p>7-lt electric Fryer free standing with 1 "V" shape well (external heating elements) and 1 basket</p> <p>5.40 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x850 mm kg 48 m³ 0.43</p> <p>Included Accessory 206350 Door for open base cupboard 1 921608 Basket for 7lt top and free standing fryers 1</p>	<p>371077 E7FRED1BF0</p>	
<p>15-lt electric Fryer free standing with 1 "V" shape well (external heating elements) and 1 basket</p> <p>10 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x850 mm kg 52 m³ 0.44</p> <p>Included Accessory 206350 Door for open base cupboard 1 921691 Full size basket for 14 and 15lt free standing fryers 1</p>	<p>371081 E7FRED1GF0</p>	

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◀◀ (Freestanding Electric Fryers)

Description	Code	
<p>14lt electric Fryer - Marine</p> <p>8.70 ElekW 380-400 V 3 50/60 Hz WxDxH 400x730x850 mm kg 51 m³ 0.43</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1 921691 Full size basket for 14 and 15lt free standing fryers 1</p>	<p>371162 E7FRMDIFF5</p>	
<p>14-lt electric Fryer free standing with 1 well and 1 basket, internal heating elements</p> <p>8.70 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x850 mm kg 49 m³ 0.44</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1 921691 Full size basket for 14 and 15lt free standing fryers 1</p>	<p>371084 E7FREDIFF0</p>	
<p>15-lt electric programmable Fryer free standing with 1 "V" shape well (external heating elements) and 2 baskets</p> <p>10 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x850 mm kg 68 m³ 0.45</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1 921692 2 half size baskets for 12, 14 and 15lt fryers 1</p>	<p>371083 E7FREDIGFP</p>	
<p>7+7-lt electric Fryer free standing with 2 "V" shape wells (external heating elements) and 2 baskets</p> <p>10.80 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x850 mm kg 81 m³ 0.80</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2 921608 Basket for 7lt top and free standing fryers 2</p>	<p>371078 E7FREH2BF0</p>	
<p>14+14-lt electric Fryer free standing with 2 wells and 2 baskets, internal heating elements</p> <p>17.40 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x850 mm kg 84 m³ 0.80</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2 921691 Full size basket for 14 and 15lt free standing fryers 2</p>	<p>371085 E7FREH2FF0</p>	
<p>2x14lt electric Fryer - Marine</p> <p>17.40 ElekW 380-400 V 3 50/60 Hz WxDxH 800x730x850 mm kg 85 m³ 0.80</p> <p>Included Accessory</p> <p>206136 Flanged feet kit 1 206350 Door for open base cupboard 2 921691 Full size basket for 14 and 15lt free standing fryers 2</p>	<p>371164 E7FRMH2FF5</p>	



Cooking

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◀◀ (Freestanding Electric Fryers)

Description	Code
<p>15+15-lt electric Fryer free standing with 2 "V" shape wells (external heating elements) and 2 baskets</p> <p>20 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x850 mm kg 89 m³ 0.80</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2 921691 Full size basket for 14 and 15lt free standing fryers 2</p>	<p>371082 E7FREH2GFO</p>



Chip Scuttle

Description	Code
<p>Electric Chip Scuttle Top with 1 well</p> <p>1 ElekW 220-230 V 1 50-60 Hz WxDxH 400x730x250 mm kg 27 m³ 0.25</p>	<p>371086 E7CSEDC000</p>



Freestanding Gas Pasta Cookers

Description	Code
<p>24,5-lt gas Pasta Cooker with 1 well</p> <p>11.50 GaskW WxDxH 400x730x850 mm kg 46 m³ 0.43</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1</p>	<p>371090 E7PCGD1KF0</p>
<p>24,5+24,5-lt gas Pasta Cooker with 2 wells</p> <p>23 GaskW WxDxH 800x730x850 mm kg 77 m³ 0.80</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2</p>	<p>371091 E7PCGH2KF0</p>



Freestanding Electric Pasta Cookers

Description	Code
<p>24,5-lt electric Pasta Cooker with 1 well</p> <p>6 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x850 mm kg 47 m³ 0.43</p> <p>Included Accessory 206350 Door for open base cupboard 1</p>	<p>371098 E7PCED1KF0</p>
<p>24,5+24,5-lt electric Pasta Cooker with 2 wells</p> <p>12 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x850 mm kg 77 m³ 0.80</p> <p>Included Accessory 206350 Door for open base cupboard 2</p>	<p>371099 E7PCEH2KF0</p>



Pasta Cooker HP

Description	Code
<p>24.5-lt electric automatic programmable Pasta Cooker with 1 well, 2 baskets and rapid system</p> <p>9 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x850 mm kg 69 m³ 0.44</p> <p>Included Accessory 206312 2 single portion baskets for automatic programmable pasta cooker 1</p>	<p>371100 E7PCED1KFP</p>



Pasta Cookers - Lifting System






Description	Code
<p>Automatic programmable Basket Lifting System for 24,5lt Pasta Cookers, 2 lifters</p> <p>0.20 ElekW 230 V 1 50/60 Hz WxDxH 200x730x850 mm kg 33 m³ 0.12</p>	<p>206352 LIFT7E</p>



Cooking



700XP

Gas Fry Tops




Description	Code	
<p>Half module gas Fry Top with smooth polished chrome cooking Plate, thermostatic control</p> <p>7 GaskW WxDxH 400x730x250 mm kg 44 m³ 0.20</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>371037 E7FTGDCS00</p>	
<p>Full module gas Fry Top with smooth polished chrome cooking Plate, thermostatic control</p> <p>14 GaskW WxDxH 800x730x250 mm kg 79 m³ 0.37</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>371038 E7FTGHCS00</p>	
<p>Full module gas Fry Top with 2/3 smooth and 1/3 ribbed polished chrome cooking Plate, thermostatic control</p> <p>14 GaskW WxDxH 800x730x250 mm kg 77 m³ 0.37</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1 206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>371041 E7FTGHCP00</p>	
<p>Half module gas Fry Top with smooth brushed chrome cooking Plate, sloped, thermostatic control, scraper included</p> <p>7 GaskW WxDxH 400x730x250 mm kg 44 m³ 0.20</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>371320 E7IIKAAOMCA</p>	
<p>Half module gas Fry Top with ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included</p> <p>7 GaskW WxDxH 400x730x250 mm kg 43 m³ 0.20</p> <p>Included Accessory 206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>371323 E7IILAAOMCA</p>	



◀◀ (Gas Fry Tops)

Description	Code	
<p>Full module gas Fry Top with smooth brushed chrome cooking Plate, sloped, thermostatic control, scraper included</p> <p>14 GaskW WxDxH 800x730x250 mm kg 78 m³ 0.38</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>371330 E7IIKAAOMEA</p>	
<p>Full module gas Fry Top with 2/3 smooth and 1/3 ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included</p> <p>14 GaskW WxDxH 800x730x250 mm kg 78 m³ 0.38</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1 206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>371335 E7IIMAAOMEA</p>	

Electric Fry Tops

Description	Code	
<p>Half module electric Fry Top with smooth polished chrome cooking Plate, thermostatic control</p> <p>4.20 ElekW 400 V 3 50/60 Hz WxDxH 400x730x250 mm kg 41 m³ 0.20</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>371193 E7FTEDCS10</p>	
<p>Full module electric Fry Top with smooth polished chrome cooking Plate, thermostatic control</p> <p>8.40 ElekW 400 V 3 50/60 Hz WxDxH 800x730x250 mm kg 74 m³ 0.37</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>371194 E7FTEHCS10</p>	
<p>Full module electric Fry Top with 2/3 smooth and 1/3 ribbed polished chrome cooking Plate, thermostatic control</p> <p>8.40 ElekW 400 V 3 50/60 Hz WxDxH 800x730x250 mm kg 73 m³ 0.37</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1 206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>371197 E7FTEHCPI0</p>	



Cooking

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◀◀ (Electric Fry Tops)

Description	Code	
<p>Half module electric Fry Top with smooth brushed chrome cooking Plate, sloped, thermostatic control, scraper included</p> <p>4.20 ElekW 400 V 3 50/60 Hz WxDxH 400x730x250 mm kg 41 m³ 0.20</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>371325 E7IIKDAOMCA</p>	
<p>Half module electric Fry Top with smooth brushed chrome cooking Plate, horizontal, thermostatic control, scraper and sTopper included</p> <p>4.20 ElekW 400 V 3 50/60 Hz WxDxH 400x730x250 mm kg 41 m³ 0.20</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1 206296 Stopper for 900 fry top with horizontal plate 1</p>	<p>371328 E7IINDAOMCA</p>	
<p>Half module electric Fry Top with ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included</p> <p>4.20 ElekW 400 V 3 50/60 Hz WxDxH 400x730x250 mm kg 39 m³ 0.20</p> <p>Included Accessory 206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>371332 E7IILDAOMCA</p>	
<p>Full module electric Fry Top with smooth brushed chrome cooking Plate, sloped, thermostatic control, scraper included</p> <p>8.40 ElekW 400 V 3 50/60 Hz WxDxH 800x730x250 mm kg 73 m³ 0.37</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>371340 E7IIKDAOMEA</p>	
<p>Full module electric Fry Top with 2/3 smooth and 1/3 ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included</p> <p>8.40 ElekW 400 V 3 50/60 Hz WxDxH 800x730x250 mm kg 73 m³ 0.37</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1 206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>371347 E7IIMDAOMEA</p>	

Gas PowerGrill Tops HP

Description	Code
Half module gas PowerGrill Top - HP 7 GaskW WxDxH 400x730x250 mm kg 50 m ³ 0.22	371042 E7GRGDGC0P
Full module gas PowerGrill Top - HP 14 GaskW WxDxH 800x730x250 mm kg 88 m ³ 0.41	371043 E7GRGHGC0P



Gas Lava Stone Grill Tops

Description	Code
Half module gas Lava Stone Grill Top 7 GaskW WxDxH 400x730x250 mm kg 46 m ³ 0.20 Included Accessory 206422 Scraper for free standing grills 1	371044 E7GRGDLC00
Full module gas Lava Stone Grill Top 14 GaskW WxDxH 800x730x250 mm kg 79 m ³ 0.37 Included Accessory 206422 Scraper for free standing grills 1	371045 E7GRGHLC00



Freestanding Gas Grills

Description	Code
Half module gas Grill free standing 8 GaskW WxDxH 400x730x850 mm kg 57 m ³ 0.44 Included Accessory 206422 Scraper for free standing grills 1	371237 E7GRGDGCFU



Cooking

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◀◀ (Freestanding Gas Grills)

Description	Code
<p>Full module gas Grill free standing</p> <p>16 GaskW WxDxH 800x730x850 mm kg 97 m³ 0.83</p> <p>Included Accessory 206422 Scraper for free standing grills 1</p>	<p>371238 E7GRGHGCFU</p>








Electric Grill Tops HP

Description	Code
<p>Half module electric Grill Top - HP</p> <p>3.75 ElekW 400-415 V 3N 50/60 Hz WxDxH 400x730x250 mm kg 41 m³ 0.20</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>371266 E7GREDGS0P</p>
<p>Full module electric Grill Top - HP</p> <p>7.50 ElekW 400-415 V 3N 50/60 Hz WxDxH 800x730x250 mm kg 65 m³ 0.43</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>371267 E7GREHGS0P</p>
<p>Large electric Grill Top - HP</p> <p>11.25 ElekW 400-415 V 3N 50/60 Hz WxDxH 1200x730x250 mm kg 93 m³ 0.58</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>371268 E7GRELGS0P</p>
<p>Large module electric Grill Top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectors, WRAS - marine</p> <p>11.25 ElekW 400 V 3 50/60 Hz WxDxH 1200x730x250 mm kg 127 m³ 0.58</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>371303 E7JJCHAOMIG</p>



◀◀ (Electric Grill Tops HP)

Description	Code	
<p>Full module electric Grill Top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectros, WRAS - marine</p> <p>11.25 ElekW 400 V 3 50/60 Hz WxDxH 800x730x250 mm kg 65 m³ 0.38</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>371304 E7JJCHAOMEG</p>	
<p>Half module electric Grill Top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectros, WRAS - marine</p> <p>3.75 ElekW 400 V 3 50/60 Hz WxDxH 400x730x250 mm kg 44 m³ 0.22</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>371305 E7JJCHAOMCG</p>	
<p>Large module electric grill top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectros, WRAS - marine</p> <p>11.25 ElekW 440 V 3 50/60 Hz WxDxH 1200x730x250 mm kg 117 m³ 0.58</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>371306 E7JJCAOMIG</p>	
<p>Full module electric grill top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectros, WRAS - marine</p> <p>7.50 ElekW 440 V 3 50/60 Hz WxDxH 800x730x250 mm kg 66 m³ 0.40</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>371307 E7JJCAOMEG</p>	
<p>Half module electric grill top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectros, WRAS - marine</p> <p>3.75 ElekW 440 V 3 50/60 Hz WxDxH 400x730x250 mm kg 44 m³ 0.22</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>371308 E7JJCAOMCG</p>	

Cooking

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Electric Grill Tops

Description	Code
<p>Half module electric Grill Top</p> <p>4 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x250 mm kg 40 m³ 0.20</p> <p>Included Accessory</p> <p>206422 Scraper for free standing grills 1</p>	<p>371239 E7GREDGS0U</p>
<p>Full module electric Grill Top</p> <p>8 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x250 mm kg 67 m³ 0.36</p> <p>Included Accessory</p> <p>206422 Scraper for free standing grills 1</p>	<p>371240 E7GREHGS0U</p>



Freestanding Electric Grills

Description	Code
<p>Half module electric Grill free standing</p> <p>6 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x850 mm kg 59 m³ 0.42</p> <p>Included Accessory</p> <p>206422 Scraper for free standing grills 1</p>	<p>371241 E7GREDGCFU</p>
<p>Full module electric Grill free standing</p> <p>12 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x850 mm kg 99 m³ 0.89</p> <p>Included Accessory</p> <p>206422 Scraper for free standing grills 1</p>	<p>371242 E7GREHGCPU</p>



Gas Multifunctional Cookers

Description	Code
<p>11-lt gas Multifunctional Cooker with compound steel cooking surface</p> <p>7 GaskW WxDxH 400x730x850 mm kg 53 m³ 0.43</p> <p>Included Accessory</p> <p>164255 Scraper for smooth plate fry tops 1</p> <p>921694 Blades with rounded sides for scraper for multifunctional cookers 1</p>	<p>371105 E7MFGDDD00</p>



◀◀ (Gas Multifunctional Cookers)

Description	Code						
<p>22-It gas Multifunctional Cooker with compound steel cooking surface</p> <p>14 GaskW WxDxH 800x730x850 mm kg 95 m³ 0.80</p> <p>Included Accessory</p> <table> <tr> <td>164255</td> <td>Scraper for smooth plate fry tops</td> <td>1</td> </tr> <tr> <td>921694</td> <td>Blades with rounded sides for scraper for multifunctional cookers</td> <td>1</td> </tr> </table>	164255	Scraper for smooth plate fry tops	1	921694	Blades with rounded sides for scraper for multifunctional cookers	1	<p>371106 E7MFGHDI00</p>
164255	Scraper for smooth plate fry tops	1					
921694	Blades with rounded sides for scraper for multifunctional cookers	1					



Electric Multifunctional Cookers

Description	Code						
<p>11-It electric Multifunctional Cooker with compound steel cooking surface</p> <p>5 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x730x850 mm kg 51 m³ 0.43</p> <p>Included Accessory</p> <table> <tr> <td>164255</td> <td>Scraper for smooth plate fry tops</td> <td>1</td> </tr> <tr> <td>921694</td> <td>Blades with rounded sides for scraper for multifunctional cookers</td> <td>1</td> </tr> </table>	164255	Scraper for smooth plate fry tops	1	921694	Blades with rounded sides for scraper for multifunctional cookers	1	<p>371109 E7MFEDDD00</p>
164255	Scraper for smooth plate fry tops	1					
921694	Blades with rounded sides for scraper for multifunctional cookers	1					
<p>22-It electric Multifunctional Cooker with compound steel cooking surface</p> <p>10 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x850 mm kg 89 m³ 0.80</p> <p>Included Accessory</p> <table> <tr> <td>164255</td> <td>Scraper for smooth plate fry tops</td> <td>1</td> </tr> <tr> <td>921694</td> <td>Blades with rounded sides for scraper for multifunctional cookers</td> <td>1</td> </tr> </table>	164255	Scraper for smooth plate fry tops	1	921694	Blades with rounded sides for scraper for multifunctional cookers	1	<p>371110 E7MFEHDI00</p>
164255	Scraper for smooth plate fry tops	1					
921694	Blades with rounded sides for scraper for multifunctional cookers	1					



Gas Tilting Braising Pans

Description	Code
<p>60-It gas tilting Braising Pan with duomat cooking surface</p> <p>16 GaskW WxDxH 800x730x850 mm kg 122 m³ 0.76</p>	<p>371181 E7BRGHDNF0</p>



Cooking

700XP

Electric Tilting Braising Pans

Description	Code
<p>60-lt electric tilting Braising Pan with duomat cooking surface</p> <p>9.50 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x730x850 mm kg 130 m³ 0.76</p>	<p>371183 E7BREHDNFX</p>



Gas Boiling Pans

Description	Code
<p>60-lt direct gas Boiling Pan</p> <p>14 GaskW 0.10 ElekW 230 V 1N 50 Hz WxDxH 800x730x850 mm kg 84 m³ 0.80</p>	<p>371271 E7BSGHDNFO</p>
<p>60-lt indirect gas Boiling Pan with pressure switch</p> <p>14 GaskW 0.10 ElekW 230 V 1N 50 Hz WxDxH 800x730x850 mm kg 100 m³ 0.80</p>	<p>371269 E7BSGHINFO</p>
<p>60-lt indirect gas Boiling Pan with pressure switch with automatic double-jacket refilling</p> <p>14 GaskW 0.10 ElekW 230 V 1N 50 Hz WxDxH 800x730x850 mm kg 102 m³ 0.94</p>	<p>371270 E7BSGHINFR</p>



Electric Boiling Pans

Description	Code
<p>60-lt indirect electric Boiling Pan with pressure switch</p> <p>9.40 ElekW 400 V 3N 50/60 Hz WxDxH 800x730x850 mm kg 88 m³ 0.94</p>	<p>371272 E7BSEHINFO</p>



◀◀ (Electric Boiling Pans)

Description	Code
<p>60-lt indirect electric Boiling Pan with pressure switch with automatic double-jacket refilling</p> <p>9.40 ElekW 400 V 3N 50/60 Hz WxDxH 800x730x850 mm kg 90 m³ 0.80</p>	<p>371273 E7BSEHINFR</p>



Ambient Worktops



Description	Code
<p>Sink Top with water column, 1/2 module</p> <p>WxDxH 400x730x250 mm kg 23 m³ 0.26</p>	<p>371214 E7SUNDQ000</p>
<p>Ambient WorkTop with closed front, 1/4 module</p> <p>WxDxH 200x730x250 mm kg 12 m³ 0.11</p>	<p>371115 E7WTNBN000</p>
<p>Ambient WorkTop with closed front, 1/2 module</p> <p>WxDxH 400x730x250 mm kg 19 m³ 0.20</p>	<p>371116 E7WTNDN000</p>
<p>Ambient WorkTop with drawer, 1/2 module</p> <p>WxDxH 400x730x250 mm kg 23 m³ 0.20</p>	<p>371117 E7WTNDN00E</p>
<p>Ambient WorkTop with closed front, 1 module</p> <p>WxDxH 800x730x250 mm kg 29 m³ 0.37</p>	<p>371118 E7WTNHN000</p>







Cooking

700XP

◀◀ (Ambient Worktops)





Description	Code	
Ambient WorkTop with drawer, 1 module WxDxH 800x730x250 mm kg 37 m ³ 0.37	371119 E7WTNHN00E	
Ambient WorkTop with water column and liter counter, 1/4 module - 700 0.20 ElekW 230 V 1 50/60 Hz WxDxH 200x730x250 mm kg 20 m ³ 0.23	206377 WTNWTCT7E	

Neutral Bases



Description	Code	
Open base, 1/2 module WxDxH 400x550x600 mm kg 14 m ³ 0.18	371112 E7BAND0000	
Open base, 1 module WxDxH 800x550x600 mm kg 21 m ³ 0.36	371113 E7BANH0000	
Open base, 1+1/2 module WxDxH 1200x550x600 mm kg 27 m ³ 0.51	371114 E7BANL0000	
Open base cupboard, 1/2 module with flanged feet - Marine WxDxH 400x550x600 mm kg 13 m ³ 0.17	371263 E7BAMD00000	

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◀◀ (Neutral Bases)

Description	Code	
Open base cupboard, 1 module with flanged feet - Marine WxDxH 800x550x600 mm kg 21 m ³ 0.38	371264 E7BAMH00O00	
Open base cupboard, 1+1/2 module with flanged feet - Marine WxDxH 1200x550x600 mm kg 35 m ³ 0.51	371265 E7BAML00O00	
Base Cupboard with drawer for bottle, 1/4 module WxDxH 200x550x600 mm kg 20.80 m ³ 0.19	371211 E7BANB00CE	
Closed base, 1/4 module WxDxH 200x550x600 mm kg 16 m ³ 0.18	371210 E7BANB00CO	

Refrigerated and Freezer Bases






Description	Code	
Refrigerated base with 2 drawers, +10-2°C, automatic evaporation of defrost condense - R290 0.40 ElekW 220-230 V 1N 50 Hz WxDxH 1200x700x600 mm kg 104 m ³ 0.86	371290 E7TTAECOMIN	
Refrigerated base with 2 doors, +10-2°C, automatic evaporation of defrost condense - R290 0.40 ElekW 220-230 V 1N 50 Hz WxDxH 1200x700x600 mm kg 95 m ³ 0.86	371291 E7TTCECOMIN	



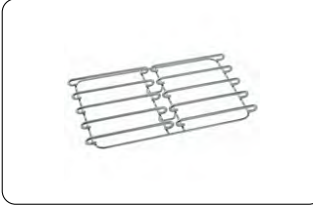
Cooking

700XP

◀◀ (Refrigerated and Freezer Bases)



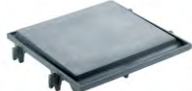



Description	Code	
<p>Refrigerated base with 3 drawers, +10-2°C, automatic evaporation of defrost condense - R290</p> <p>0.40 ElekW 220-230 V 1N 50 Hz WxDxH 1600x700x600 mm kg 133 m³ 1.13</p>	<p>371292 E7TTAECOMKN</p>	
<p>Refrigerated base with 3 doors, +10-2°C, automatic evaporation of defrost condense - R290</p> <p>0.40 ElekW 220-230 V 1N 50 Hz WxDxH 1600x700x600 mm kg 119 m³ 1.17</p>	<p>371293 E7TTCECOMKN</p>	
<p>Refrigerated base with 4 drawers, -2/+10° C, automatic evaporation of defrost condense - R290</p> <p>0.40 ElekW 230 V 1N 50 Hz WxDxH 1200x700x600 mm kg 114 m³ 0.85</p>	<p>371295 E7TTBECOMIN</p>	
<p>Refrigerated base with 6 drawers, -2/+10° C, automatic evaporation of defrost condense - R290</p> <p>0.40 ElekW 220-230 V 1N 50 Hz WxDxH 1600x700x600 mm kg 149 m³ 1.14</p>	<p>371296 E7TTBECOMKN</p>	
<p>Freezer base with 2 drawers, -15-20°C, automatic evaporation of defrost condense - R290</p> <p>0.50 ElekW 220-230 V 1N 50 Hz WxDxH 1200x700x600 mm kg 106 m³ 0.86</p>	<p>371294 E7TTECOMIN</p>	

Accessories for Gas and Electric Cookers

Description	Code	
<p>Stainless steel double grid for 2 burners</p> <p>WxDxH 335x594x75 mm kg 3.30 m³ 0.02</p>	<p>206297 ROSTN700</p>	



◀◀ (Accessories for Gas and Electric Cookers)

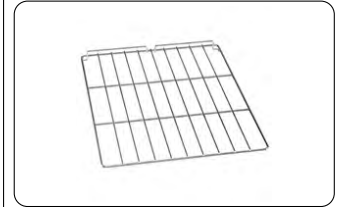
Description	Code	
Single burner radiant plate for pan support WxDxH 300x50x340 mm kg 4.60 m ³ 0.01	206264 KSBR7	
Single burner ribbed plate for direct cooking- fits frontal burners only WxDxH 330x60x340 mm kg 6.84 m ³ 0.01	206261 KPRIF7	
Single burner smooth plate for direct cooking - fits frontal burners only WxDxH 300x55x340 mm kg 8.26 m ³ 0.01	206260 KPLIF7	
GN2/1 chrome grid for static oven WxDxH 650x530x10 mm kg 1.40	164250 CAC01	
2 cast iron plate bars for electric cooking top WxDxH 270x115x25 mm kg 6	206168 BARS700	
Wok pan support for open burners (700/900) WxDxH 260x260x47 mm kg 1.08 m ³ 0.01	206363 SUPPWOK	

Cooking

700XP

Accessories for Solid Tops

Description	Code
GN2/1 chrome grid for static oven WxDxH 650x530x10 mm kg 1.40	164250 CAC01






Accessories for Induction Cooking Tops

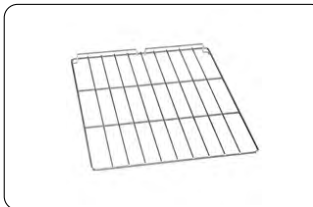
Description	Code
Universal frying pan with stainless steel handle (diam. 240mm) suitable for induction and all other heating sources WxDxH 240x240x400 mm kg 2.50 m ³ 0.04	653597 FRYPAN24
Universal frying pan with stainless steel handle (diam. 280mm) suitable for induction and all other heating sources WxDxH 280x280x450 mm kg 1.96 m ³ 0.02	653598 FRYPAN28
Stainless steel universal frying pan with stainless steel handle (diam. 200mm) suitable for induction and all other heating sources WxDxH 200x200x350 mm kg 2.50	653596 FRYPAN20
Induction Wok pan with wooden handle (diam. 360mm) WxDxH 600x360x105 mm kg 1.70 m ³ 0.06	910613 THA075
Inducton Wok pan with stainless steel handle (diam. 360mm) WxDxH 600x360x100 mm kg 3 m ³ 0.03	911587 THA231




◀◀ (Accessories for Induction Cooking Tops)

Description	Code	
Stainless steel lid for Wok pan diam. 360mm WxDxH 360x360x40 mm kg 1 m ³ 0.01	911588 THA232	
Stainless steel wok pan, design in line with wok cuvette WxDxH 600x360x100 mm kg 3 m ³ 0.03	911000 WOKPANSS	
Non-stick wok pan, design in line with wok cuvette WxDxH 600x360x100 mm kg 3 m ³ 0.03	911003 WOKPANTFL	

Accessory for Infrared Cooking Tops

Description	Code	
GN2/1 chrome grid for static oven WxDxH 650x530x10 mm kg 1.40	164250 CAC01	

Accessories for Bain - Marie



Description	Code	
Drilled false bottom full module for bain-marie WxDxH 610x500x20 mm kg 5 m ³ 0.01	921623 7AC17	







Cooking

700XP

◀◀ (Accessories for Bain - Marie)







Description	Code	
Drilled false bottom half module for bain-marie WxDxH 280x500x20 mm kg 1.18	921622 7AC16	
Water filling tap for bain-marie top WxDxH 50x130x200 mm kg 2	921627 7AC20	

Accessories for Fryers

Description	Code	
2 half size baskets for 12, 14 and 15lt fryers WxDxH 105x325x125 mm kg 2 m ³ 0.04	921692 7AC51	
2 baskets for 2x5lt and 7lt electric fryers WxDxH 100x325x125 mm kg 1.50 m ³ 0.01	960638 7AC39	
Basket for 12lt electric fryer tops WxDxH 225x325x125 mm kg 1 m ³ 0.03	921629 7AC22	
Full size basket for 14 and 15lt free standing fryers WxDxH 225x325x125 mm kg 1 m ³ 0.04	921691 7AC50	

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◀◀ (Accessories for Fryers)





Description	Code	
Basket for 7lt top and free standing fryers WxDxH 225x325x90 mm kg 1 m ³ 0.03	921608 7AC03	
Half size basket for 36lt free standing fryers WxDxH 270x260x120 mm kg 1 m ³ 0.04	921609 7AC04	
Full size basket for 36lt fryers WxDxH 620x330x80 mm kg 1 m ³ 0.11	921642 7AC27	
Full size basket with holder for automatic programmable fryer WxDxH 225x325x125 mm kg 1.65 m ³ 0.04	206196 BASKHP700	
Deflector for floured products for 15lt fryers WxDxH 240x390x70 mm kg 1 m ³ 0.01	921696 9AC144	
Extension pipe for oil drainage for fryers WxDxH 30x400x30 mm kg 1.31	206209 9AC113	

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Cooking

700XP

◀◀ (Accessories for Fryers)

Description	Code	
<p>Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers</p> <p>WxDxH 170x300x0,1 mm kg 0.84 m³ 0.01</p>	<p>921693 7AC55</p>	
<p>Sediment tray for 15lt fryers</p> <p>WxDxH 295x390x60 mm kg 0.62 m³ 0.01</p>	<p>206235 9AC139</p>	
<p>Unclogging rod for 15lt fryers drainage pipe</p> <p>WxDxH 228x6x668 mm kg 1</p>	<p>921695 9AC59</p>	
<p>Oil drain pipe for 15lt free standing fryer</p> <p>WxDxH 185x40x40 mm kg 0.24</p>	<p>206301 OILPIPE</p>	

Accessories for Pasta Cookers

Description	Code	
<p>Automatic programmable Basket Lifting System for 24,5lt Pasta Cookers, 2 lifters</p> <p>0.20 ElekW 230 V 1 50/60 Hz</p> <p>WxDxH 200x730x850 mm kg 33 m³ 0.12</p>	<p>206352 LIFT7E</p>	
<p>Full size basket (220x350x240) for pasta cookers - 700XP and EMPOWER</p> <p>WxDxH 220x350x240 mm kg 2.85 m³ 0.05</p>	<p>921611 7AC06</p>	



◀◀ (Accessories for Pasta Cookers)



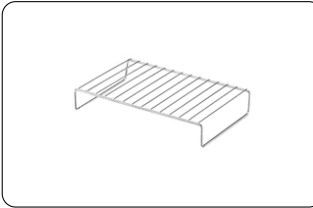
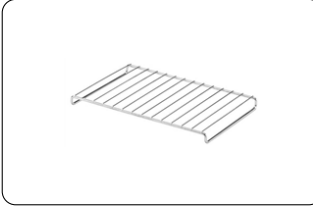

Description	Code	
<p>2 half size baskets 105x350 for automatic programmable pasta cooker</p> <p>WxDxH 105x350x237 mm kg 2.40 m³ 0.07</p>	<p>206314 BASK2APC</p>	
<p>2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers</p> <p>WxDxH 105x350x265 mm kg 3.64 m³ 0.06</p>	<p>921619 7AC14</p>	
<p>2 baskets (220x170x240) for pasta cookers - 700XP and EMPower</p> <p>WxDxH 220x170x240 mm kg 3.62 m³ 0.05</p>	<p>921610 7AC05</p>	
<p>2 single portion baskets for automatic programmable pasta cooker</p> <p>WxDxH 115x163x123 mm kg 2 m³ 0.06</p>	<p>206312 BASK2PORT</p>	
<p>2 baskets, left and right (105x160x240) for pasta cookers - 700XP and EMPower</p> <p>WxDxH 105x160x240 mm kg 2.35 m³ 0.06</p>	<p>921020 BSK4PC700N</p>	
<p>2 baskets, left and right (105x105x240) for pasta cookers - 700XP and EMPower</p> <p>WxDxH 105x105x240 mm kg 2.12 m³ 0.06</p>	<p>921021 BSK6PC700N</p>	



Cooking

700XP

◀◀ (Accessories for Pasta Cookers)

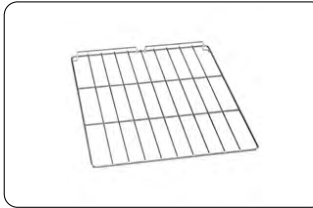




Description	Code	
Lid for pasta cookers WxDxH 250x450x50 mm kg 1.17	921607 7AC02	
Support frame for 2 pasta cooker basket (700XP) WxDxH 441x178x55 mm kg 0.89 m³ 0.01	206396 FRAME2BSK-PC700	
Basket support for pasta cooker 700XP WxDxH 290x85x130 mm kg 0.67	206381 BASKSUPP7	
False bottom (230x350x147) for automatic pasta cooker baskets 24,5 lt - 700XP WxDxH 230x350x147 mm kg 1 m³ 0.02	206362 FALSBOT	
False bottom (230x350x60) for pasta cooker baskets - EVO700 WxDxH 230x350x60 mm kg 0.50 m³ 0.01	921022 TRAY23LN	
Energy saving device for pasta cookers WxDxH 45x500x100 mm kg 1 m³ 0.01	206344 ENSAVING	

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◀◀ (Accessories for Pasta Cookers)

Description	Code
Front tray for automatic programmable pasta cooker WxDxH 355x296x35 mm kg 1.30	206456 FTPASTACKUS

Accessories for Fry Tops

Description	Code	
GN2/1 chrome grid for static oven WxDxH 650x530x10 mm kg 1.40	164250 CAC01	
Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) WxDxH 325x265x100 mm kg 1 m³ 0.02	206346 KOILFT	
Scraper for smooth plate fry tops WxDxH 320x120x30 mm kg 0.25	164255 CAC02	
Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface WxDxH 200x80x60 mm kg 0.30	206420 SCFTRIB	
Cloche for fry tops WxDxH 35x627x319 mm kg 3 m³ 0.01	206455 CLCHFT	

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Cooking

700XP

◀◀ (Accessories for Fry Tops)

Description	Code
Stopper for 700 fry top with horizontal plate WxDxH 39x39x65 mm kg 0.50	206453 FT-STOP7



Accessories for Grills

Description	Code
Scraper for free standing grills WxDxH 110x30x490 mm kg 2	206422 SCRPR01
Scraper for HP electric grill WxDxH 80x72x400 mm kg 0.30	206436 SCRPRELHP
Scraper kit with hooks for HP grills WxDxH 58x455x113 mm kg 1	206347 BRSHGRHP
Scraper for grids with drainage channels - top grills WxDxH 110x30x490 mm kg 2	206421 SCRPROL
Stainless steel grids for free standing wide grills (700XP) WxDxH 324x475x57,5 mm kg 4.20 m ³ 0.01	206414 GRIDSS400M7



◀◀ (Accessories for Grills)






Description	Code	
Stainless steel grids with drain shape for free standing wide top grills (700XP) WxDxH 324x610x46 mm kg 1 m ³ 0.01	206415 GRIDA400M7	
Stainless steel grids with drain shape for free standing wide grills (700XP) WxDxH 362x610x46 mm kg 8.17 m ³ 0.01	206411 GRIDA800M7	
Stainless steel grid for free standing wide grills (700XP) WxDxH 324x473x57,5 mm kg 1 m ³ 0.01	206410 GRIDSS800M7	
Stainless steel grids with drain shape for wide top grills (700XP) WxDxH 550x250x100 mm kg 6 m ³ 0.04	206416 GRIDA400M7T	
Stainless steel grid with drainage channels for top grills WxDxH 330x535x45 mm kg 4 m ³ 0.02	921612 7AC07	
Stainless steel cooking grid for electric grill HP - to be ordered according to the size of the grill - 700XP WxDxH 359x437x94 mm kg 1	921024 ELHPGRID7	




Cooking

700XP

◀◀ (Accessories for Grills)



Description	Code	
Water filling tap for free standing grills (1 per each drawer) WxDxH 360x140x100 mm kg 2.80 m ³ 0.01	206280 KTAPG400	
Water filling tap for free standing grills WxDxH 640x300x150 mm kg 2.60 m ³ 0.05	206281 KTAPG800	
Kit height adjustment support grill grids WxDxH 1x1x1 mm kg 1	206418 KITADJGRILL	
Drain extension for Electric grill HP WxDxH 127x42,5x135 mm kg 0.47	206437 DRAINEXTGRILL	
Heat deflector for electric grill HP - to be ordered according to the size of the grill - 700XP WxDxH 315x443x34 mm kg 1.50 m ³ 0.01	206434 DEFLECTGRILL7	

Accessories for Multifunctional Cooker



Description	Code	
Blades with rounded sides for scraper for multifunctional cookers WxDxH 1x30x120 mm kg 1	921694 7AC54	




◀◀ (Accessories for Multifunctional Cooker)

Description	Code	
Lid for 11lt multifunctional cooker WxDxH 350x550x20 mm kg 1	921689 7AC52	
Lid for 22lt multifunctional cooker WxDxH 700x550x20 mm kg 3 m³ 0.01	921690 7AC53	

Accessory for Braising Pans

Description	Code	
Trolley with lifting & removable tank WxDxH 727x882x1181 mm kg 88 m³ 1.45	922403 TRBR	
Kit to install open bases 200mm, NitroChrome3 fry top 1200mm and braising pans on cantilever (700 & 900) WxDxH 50x110x122 mm kg 1	206507 FIXING_ELEM	

Accessories for Boiling Pans

Description	Code	
1-section noodle basket for 60lt boiling pans WxDxH 385x385x355 mm kg 2.43 m³ 0.07	921626 7AC19	



Cooking

700XP

◀◀ (Accessories for Boiling Pans)

Description	Code
Measuring rod for 60 l Boiling Pan WxDxH 40x53,5x41,5 mm kg 0.34	927000 MESUROD60
Water additive against corrosion for indirect boiling pans WxDxH 190x270x10 mm kg 0.17	927222 CAC39

Accessory for Refrigerated Base

Description	Code
2 drawers for refrigerated base WxDxH 305x700x227 mm kg 19 m ³ 0.15	206351 2DRW7RBE



Accessories for Open Bases


Description	Code
2 drawers for open base cupboards, 100mm height WxDxH 350x520x145 mm kg 17.88 m ³ 0.12	206318 2DRW700E
2 supports with runners for open base for 4 GN1/1 WxDxH 1x1x1 mm kg 3.75 m ³ 0.01	206257 2SUPGN700



◀◀ (Accessories for Open Bases)

Description	Code	
2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard) WxDxH 350x40x550 mm kg 7 m ³ 0.01	206244 KSRV	
Central support for installation of drawers and grid (on 800/1200mm bases) and of doors (on 1200mm bases) WxDxH 50x50x420 mm kg 0.52	206245 KMOCE	
Door for open base cupboard WxDxH 400x40x440 mm kg 3.11 m ³ 0.02	206350 DOOREL	
Electric heating kit for cupboards 0.65 ElekW 230 V 1 50/60 Hz WxDxH 360x510x60 mm kg 3 m ³ 0.02	206259 KGRV	
Kit to install open bases 200mm, NitroChrome3 fry top 1200mm and braising pans on cantilever (700 & 900) WxDxH 50x110x122 mm kg 1	206507 FIXING_ELEM	

Accessories for Installation: Bridge System






Description	Code	
Support for bridge type installation, 400mm WxDxH 400x100x50 mm kg 5.95	206154 9AC78	




Cooking

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◀◀ (Accessories for Installation: Bridge System)

Description	Code	
Support for bridge type installation, 800mm WxDxH 800x100x50 mm kg 9 m ³ 0.01	206137 9AC63	
Support for bridge type installation, 1000mm WxDxH 1000x100x50 mm kg 10.67 m ³ 0.01	206138 9AC64	
Support for bridge type installation, 1200mm WxDxH 1200x100x50 mm kg 12.01 m ³ 0.01	206139 9AC65	
Support for bridge type installation, 1400mm WxDxH 1400x100x50 mm kg 6 m ³ 0.01	206140 9AC66	
Support for bridge type installation, 1600mm WxDxH 1600x100x50 mm kg 6 m ³ 0.01	206141 9AC67	

Accessories for Installation: Cantilever Wall Type

Description	Code	
Wall type cantilever support with service duct, 2000mm WxDxH 1800x936x352 mm kg 128 m ³ 1.13	206482 NSL2003	



◀◀ (Accessories for Installation: Cantilever Wall Type)







Description	Code	
Wall type cantilever support with service duct, 2400mm WxDxH 352x2200x936 mm kg 143 m ³ 1.13	206483 NSL2403	
Wall type cantilever support with service duct, 2800mm WxDxH 936x1470x352 mm kg 172 m ³ 1.13	206484 NSL2803	
Wall type cantilever support with service duct, 3200mm WxDxH 936x1470x352 mm kg 187 m ³ 1.13	206485 NSL3203	
Wall type cantilever support with service duct, 3600mm WxDxH 936x1650x352 mm kg 202 m ³ 1.13	206486 NSL3603	
Undercounter cover panel, 200mm WxDxH 200x644x33 mm kg 1.50 m ³ 0.01	206487 UNDER2007	
Undercounter cover panel, 400mm WxDxH 400x644x33 mm kg 2.90 m ³ 0.01	206488 UNDER4007	

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Cooking

700XP

◀◀ (Accessories for Installation: Cantilever Wall Type)

Description	Code	
Undercounter cover panel, 800mm WxDxH 800x644x33 mm kg 5.60 m ³ 0.02	206489 UNDER8007	
Undercounter cover panel, 1200mm WxDxH 1200x644x33 mm kg 8.30 m ³ 0.03	206490 UNDER12007	
2 support bars for cantilever top units WxDxH 88x698x296 mm kg 11 m ³ 0.02	206495 2SUPP700	
2 aesthetic side covering panels for cantilever installations (700) WxDxH 451x12x787 mm kg 13 m ³ 0.01	206497 2SPECTL7	
Kit to install freestanding units on cantilever (700 & 900) WxDxH 247x146x757 mm kg 6.50 m ³ 0.03	206506 MONOBLOCSUP	
Kit to install open bases 200mm, NitroChrome3 fry top 1200mm and braising pans on cantilever (700 & 900) WxDxH 50x110x122 mm kg 1	206507 FIXING_ELEM	



◀◀ (Accessories for Installation: Cantilever Wall Type)

Description	Code
Kit to connect additional cantilever structures (700 & 900) WxDxH 100x620x100 mm kg 7.50 m ³ 0.01	206508 KCANTCENT



Accessories for Installation: Cantilever System Central






Description	Code
Central cantilever support with service duct, 2000mm WxDxH 1800x936x352 mm kg 110 m ³ 1.13	206477 NSL2004
Central cantilever support with service duct, 2400mm WxDxH 2200x936x352 mm kg 125 m ³ 1.13	206478 NSL2404
Central cantilever support with service duct, 2800mm WxDxH 1470x936x352 mm kg 154 m ³ 1.13	206479 NSL2804
Central cantilever support with service duct, 3200mm WxDxH 936x1470x352 mm kg 169 m ³ 1.13	206480 NSL3204
Central cantilever support with service duct, 3600mm WxDxH 1650x936x352 mm kg 184 m ³ 1.13	206481 NSL3604



Cooking




700XP

◀◀ (Accessories for Installation: Cantilever System Central)


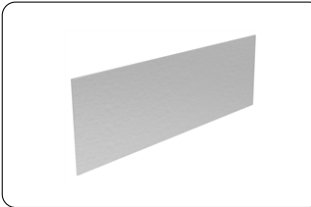

Description	Code	
Undercounter cover panel, 200mm WxDxH 200x644x33 mm kg 1.50 m ³ 0.01	206487 UNDER2007	
Undercounter cover panel, 400mm WxDxH 400x644x33 mm kg 2.90 m ³ 0.01	206488 UNDER4007	
Undercounter cover panel, 800mm WxDxH 800x644x33 mm kg 5.60 m ³ 0.02	206489 UNDER8007	
Undercounter cover panel, 1200mm WxDxH 1200x644x33 mm kg 8.30 m ³ 0.03	206490 UNDER12007	
2 support bars for cantilever top units WxDxH 88x698x296 mm kg 11 m ³ 0.02	206495 2SUPP700	
2 aesthetic side covering panels for cantilever installations (700) WxDxH 451x12x787 mm kg 13 m ³ 0.01	206497 2SPECTL7	



◀◀ (Accessories for Installation: Cantilever System Central)

Description	Code	
Kit to install freestanding units on cantilever (700 & 900) WxDxH 247x146x757 mm kg 6.50 m ³ 0.03	206506 MONOBLOCSUP	
Kit to install open bases 200mm, NitroChrome3 fry top 1200mm and braising pans on cantilever (700 & 900) WxDxH 50x110x122 mm kg 1	206507 FIXING_ELEM	
Kit to connect additional cantilever structures (700 & 900) WxDxH 100x620x100 mm kg 7.50 m ³ 0.01	206508 KCANTCENT	

Accessories for Installation: Kicking Strips







Description	Code	
Pair of side kicking strips WxDxH 560x20x180 mm kg 2 m ³ 0.10	206249 KZLSS	
Pair of side kicking strips for concrete installation WxDxH 560x120x100 mm kg 1 m ³ 0.01	206265 SIDE700CON	
Kit 4 feet for concrete installation (not for 900 line free standing grill) WxDxH 60x60x100 mm kg 1.08 m ³ 0.01	206210 9AC114	



Cooking


700XP

◀◀ (Accessories for Installation: Kicking Strips)

Description	Code	
Frontal kicking strip for concrete installation, 200mm WxDxH 200x20x100 mm kg 1	206146 9AC71	
Frontal kicking strip for concrete installation, 400mm WxDxH 400x20x100 mm kg 1 m ³ 0.01	206147 9AC72	
Frontal kicking strip for concrete installation, 1600mm WxDxH 1600x20x100 mm kg 2 m ³ 0.03	206152 9AC77	
Frontal kicking strip for concrete installation, 800mm WxDxH 800x20x100 mm kg 1.54 m ³ 0.02	206148 9AC73	
Frontal kicking strip for concrete installation, 1000mm WxDxH 1000x20x100 mm kg 2 m ³ 0.02	206150 9AC75	
Frontal kicking strip for concrete installation, 1200mm WxDxH 1200x20x100 mm kg 2 m ³ 0.02	206151 9AC76	

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◀◀ (Accessories for Installation: Kicking Strips)

Description	Code	
Frontal kicking strip, 200mm (not for refr-freezer base) WxDxH 200x30x180 mm kg 0.76	206174 9AC87	
Frontal kicking strip, 400mm (not for refr-freezer base) WxDxH 400x30x180 mm kg 1.33 m ³ 0.01	206175 9AC88	
Frontal kicking strip, 800mm (not for refr-freezer base) WxDxH 800x30x180 mm kg 2.07 m ³ 0.02	206176 9AC89	
Frontal kicking strip, 1000mm (not for refr-freezer base) WxDxH 1000x30x180 mm kg 3 m ³ 0.02	206177 9AC90	
Frontal kicking strip, 1200mm (not for refr-freezer base) WxDxH 1200x30x180 mm kg 2.77 m ³ 0.02	206178 9AC91	
Frontal kicking strip, 1600mm (not for refr-freezer base) WxDxH 1600x30x180 mm kg 4 m ³ 0.01	206179 9AC92	

Cooking

700XP

Accessories for Installation: Wheels

Description	Code
Base support for feet or wheels - 400mm (700/900) WxDxH 370x106x50 mm kg 3.97	206366 BSUPPFW4
Base support for feet or wheels - 800mm (700/900) WxDxH 770x106x50 mm kg 7.30 m ³ 0.01	206367 BSUPPFW8
Base support for feet or wheels - 1200mm (700/900) WxDxH 1170x106x50 mm kg 10.48 m ³ 0.01	206368 BSUPPFW12
Base support for feet or wheels - 1600mm (700/900) WxDxH 1570x106x50 mm kg 14 m ³ 0.02	206369 BSUPPFW16
Base support for feet or wheels - 2000mm (700/900) WxDxH 1970x106x50 mm kg 17 m ³ 0.02	206370 BSUPPFW20
Base support for feet or wheels (lateral) for 6-burners with large oven 900mm, pasta cookers and refrigerated bases (700XP) WxDxH 85x623x50 mm kg 4.50 m ³ 0.01	206371 BSUPPWG



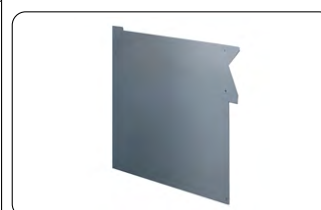
◀◀ (Accessories for Installation: Wheels)

Description	Code
Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels WxDxH 155x85x155 mm kg 4.11	206135 4WHEELCOMP
Base support for feet or wheels - 600mm (700/900) WxDxH 600x106x50 mm kg 5.78 m ³ 0.01	206431 BSUPPFW6
Kit to install refrigerated base on wheels (wheels to be ordered separately) WxDxH 85x787x50 mm kg 8 m ³ 0.01	206444 BSUPPWR73



Accessories for Installation: Side Covering Panels

Description	Code
2 panels for service duct for single "top on base" installation WxDxH 300x40x160 mm kg 2	206248 DUCT700
2 side covering panels for top appliances WxDxH 3x730x250 mm kg 4 m ³ 0.01	216277 QSPT7
2 side covering panels for free standing appliances WxDxH 3x700x700 mm kg 14.92 m ³ 0.02	216000 QSP77



Cooking

700XP

◀◀ (Accessories for Installation: Side Covering Panels)






Description	Code	
Rear paneling - 600mm (700/900XP) WxDxH 600x20x714 mm kg 7.71 m ³ 0.01	206373 REARPAN6	
Rear paneling - 800mm (700/900) WxDxH 800x20x714 mm kg 9.92 m ³ 0.02	206374 REARPAN8	
Rear paneling - 1000mm (700/900) WxDxH 1000x20x714 mm kg 11.98 m ³ 0.02	206375 REARPAN10	
Rear paneling - 1200mm (700/900) WxDxH 1200x20x714 mm kg 14.40 m ³ 0.03	206376 REARPAN12	

Accessories for Installation: Handrails, Portioning shelves


Description	Code	
Frontal handrail, 400mm WxDxH 400x50x30 mm kg 1.08	216046 9HRF1	
Frontal handrail, 800mm WxDxH 800x50x30 mm kg 1	216047 9HRF2	



◀◀ (Accessories for Installation: Handrails, Portioning shelves)

Description	Code	
Frontal handrail, 1200mm WxDxH 1200x50x30 mm kg 3	216049 9HRF4	
Frontal handrail, 1600mm WxDxH 1600x50x30 mm kg 3	216050 9HRF6	
Large handrail - portioning shelf, 400mm WxDxH 400x140x60 mm kg 1.07 m ³ 0.01	216185 9AC97	
Large handrail - portioning shelf, 800mm WxDxH 800x140x60 mm kg 9 m ³ 0.01	216186 9AC98	
Right and left side handrails WxDxH 665x50x30 mm kg 1.37	206307 SIDEHAND70	

Accessories for Installation: Chimneys







Description	Code	
Chimney upstand, 200mm WxDxH 200x75x225 mm kg 1 m ³ 0.01	206302 CHIM200	



Cooking

700XP

◀◀ (Accessories for Installation: Chimneys)

Description	Code	
<p>Chimney upstand, 400mm</p> <p>WxDxH 400x75x225 mm kg 2.32 m³ 0.01</p>	<p>206303</p> <p>CHIM400</p>	
<p>Chimney upstand, 800mm</p> <p>WxDxH 800x75x225 mm kg 4.01 m³ 0.02</p>	<p>206304</p> <p>CHIM800</p>	
<p>Chimney upstand, 1000mm</p> <p>WxDxH 1000x75x225 mm kg 1 m³ 0.02</p>	<p>206305</p> <p>CHIM1000</p>	
<p>Chimney upstand, 1200mm</p> <p>WxDxH 1200x75x225 mm kg 1.20 m³ 0.02</p>	<p>206306</p> <p>CHIM1200</p>	
<p>Draught diverter, 120 mm diameter</p> <p>WxDxH 300x300x900 mm kg 5 m³ 0.08</p>	<p>206126</p> <p>CAC06</p>	
<p>Draught diverter, 150 mm diameter</p> <p>WxDxH 340x340x920 mm kg 4.38 m³ 0.12</p>	<p>206132</p> <p>CAC10</p>	

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◀◀ (Accessories for Installation: Chimneys)

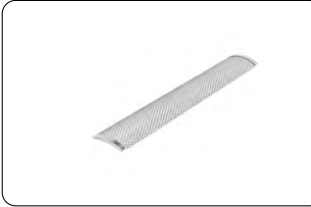

Description	Code	
Flue condenser for 1/2 module, 120 mm diameter WxDxH 400x150x400 mm kg 2.50 m ³ 0.03	206310 FLUECOND40	
Flue condenser for 1 module, 150 mm diameter WxDxH 800x150x400 mm kg 4 m ³ 0.06	206246 KCF7	
Matching ring for flue condenser, 120 mm diameter WxDxH 135x135x90 mm kg 2 m ³ 0.01	206127 CAC07	
Matching ring for flue condenser, 150 mm diameter WxDxH 155x155x83 mm kg 3	206133 CAC11	
Chimney grid net, 200mm (700XP/900) WxDxH 85x200x15 mm kg 0.05	206399 GRIDNET200	
Chimney grid net, 400mm (700XP/900) WxDxH 85x400x15 mm kg 0.10	206400 GRIDNET400	

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Cooking

700XP

◀◀ (Accessories for Installation: Chimneys)

Description	Code	
Chimney grid net, 500mm (700XP/900) WxDxH 85x500x15 mm kg 0.13	206402 GRIDNET500	
Chimney grid net, 590mm (700XP/900) WxDxH 85x590x15 mm kg 0.27	206403 GRIDNET590	

Accessories: Additional

Description	Code	
2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard) WxDxH 350x40x550 mm kg 7 m ³ 0.01	206244 KSRV	
External support for water column WxDxH 44x55x266 mm kg 1	206231 9AC135	
Flanged feet kit WxDxH 80x80x100 mm kg 0.75 m ³ 0.01	206136 9AC62	
Junction sealing kit WxDxH 50x50x250 mm kg 0.62 m ³ 0.01	206086 9AC16	



◀◀ (Accessories: Additional)

Description	Code
Pressure regulator for gas units WxDxH 75x85x71 mm kg 0.37	927225 CAC38
Water column with swivel arm (water column extension not included) WxDxH 45x500x753 mm kg 3 m ³ 0.02	206289 H2ON700
Water column extension for 700 line WxDxH 15x15x700 mm kg 0.86	206291 WPIPEN700
Kit G.25.3 (NI) gas nozzles for 700 and 900 braising pans WxDxH 160x170x90 mm kg 0.18	206464 KITG25BT9O
Kit G.25.3 (NI) gas nozzles for 700 and 900 gas grills (standard and HP) WxDxH 170x160x90 mm kg 0.18	206462 KITG150G7O
Kit G.25.3 (NI) gas nozzles for 700 and 900 pasta cookers WxDxH 160x170x90 mm kg 0.18	206465 KITG25BT7O



Cooking




700XP

◀◀ (Accessories: Additional)

Description	Code
Kit G.25.3 (NI) gas nozzles for 700 fry tops WxDxH 160x170x90 mm kg 0.18	206466 KITG25FT48N7O
Kit G.25.3 (NI) gas nozzles for 700 solid top and solid top combined with burners WxDxH 170x160x90 mm kg 0.18	206461 KITG150ST7O
Kit G.25.3 (NI) gas nozzles for 700 top and - freestanding on oven - gas cookers WxDxH 170x160x90 mm kg 0.18	206460 KITG150C7O
Pot rack side supporting column 200mm WxDxH 200x300x550 mm kg 6.20 m ³ 0.06	206473 GRIC200
Pot rack side supporting column 400mm WxDxH 360x300x550 mm kg 8 m ³ 0.09	206471 GRIC400
Pot rack central supporting column 400mm WxDxH 360x300x550 mm kg 8 m ³ 0.09	206474 GRICC400

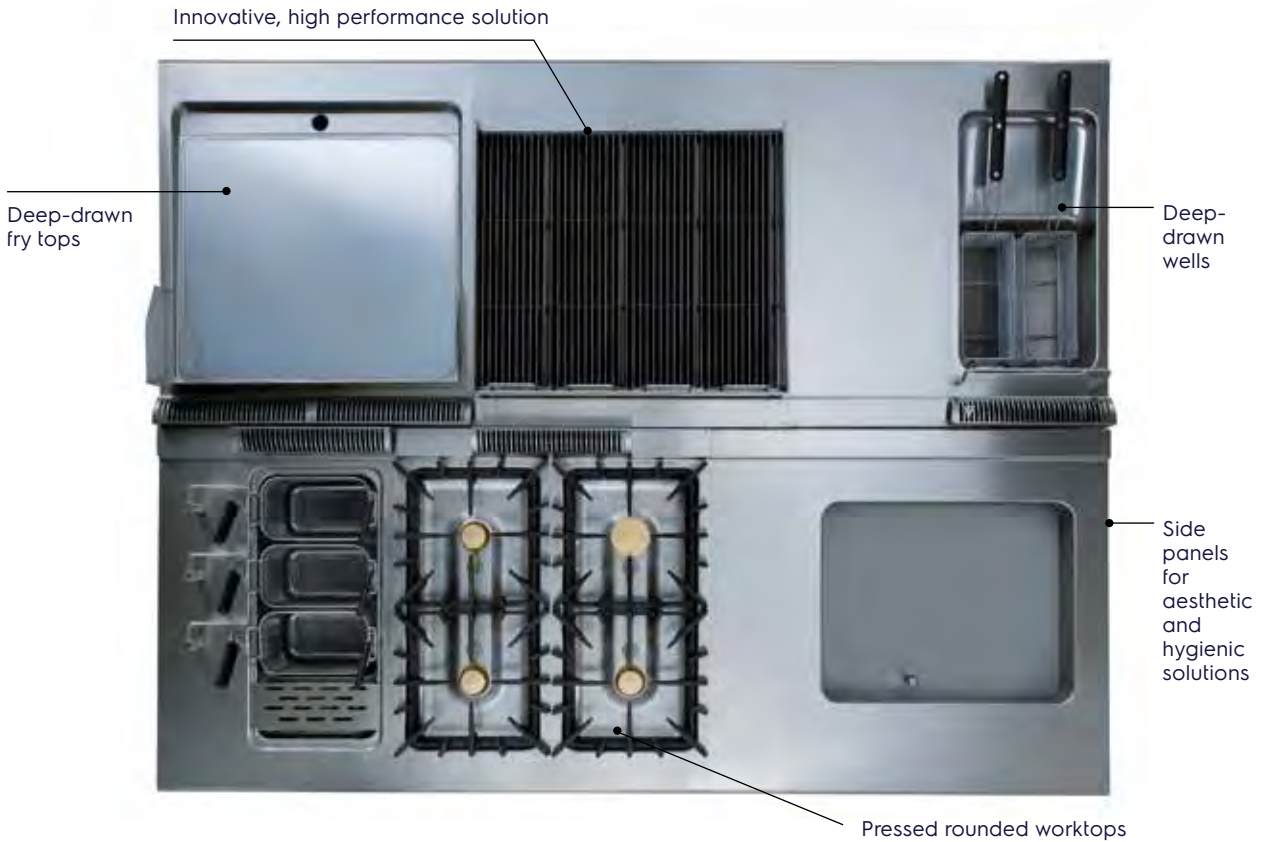
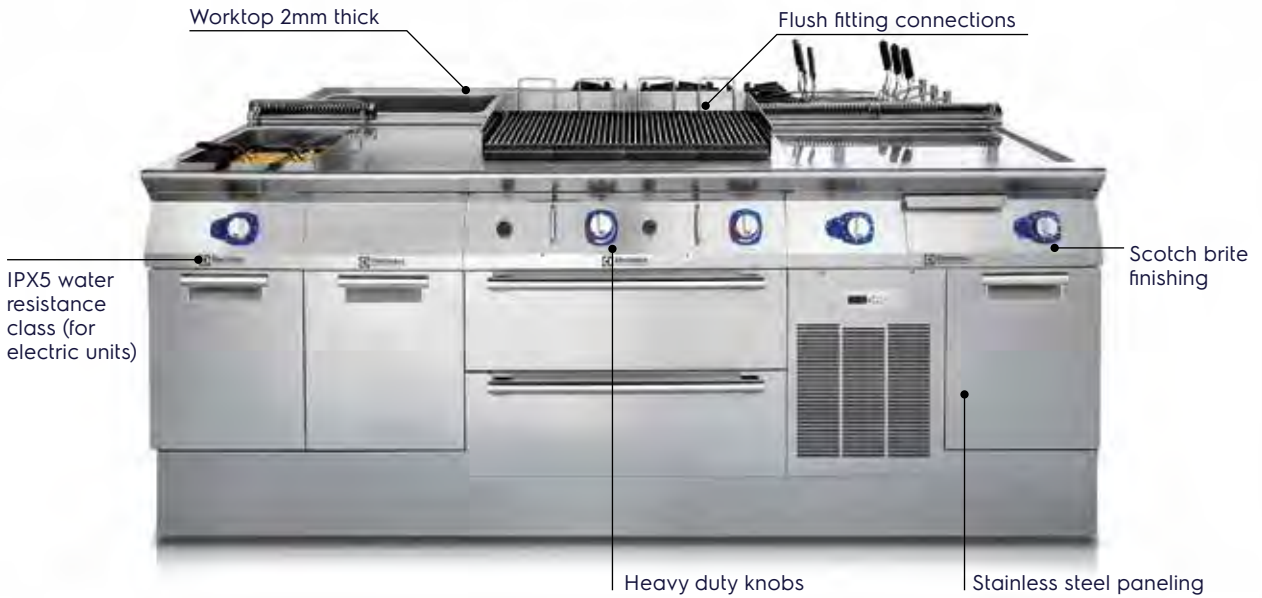


◀◀ (Accessories: Additional)

Description	Code	
Pot rack extension element WxDxH 400x300x40 mm kg 5.20 m ³ 0.02	206472 GRIE400	
Pot rack side wall mounting bracket WxDxH 300x28x70 mm kg 1 m ³ 0.01	206475 GRICSW	
Salamander support WxDxH 610x560x450 mm kg 10 m ³ 0.15	206476 SBSALAMANDSUPP	

900XP - General features

The 900XP line offers a full portfolio of unique features. It is possible to choose a single appliance to further enhance your existing kitchen or custom-build the suite you have always desired.



Back-to-back configuration possible (900 & 900 or 900 & 700)*

900
&
700

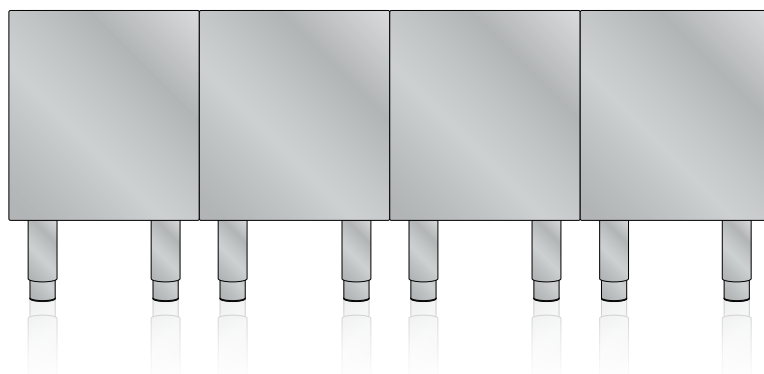
Worktop 3mm thick available as standard for dedicated models or as special execution for others. For more detailed information, please contact your local Electrolux Professional representative.

Note: NEW Configurator is available for different types of installation

Installations

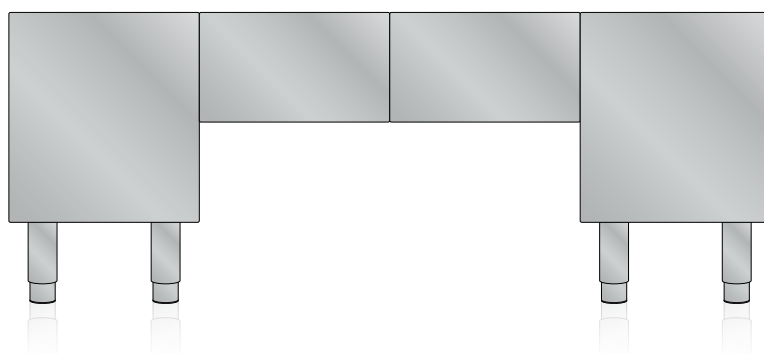
Full choice of installation typologies to custom fit your kitchen.

900XP - installation on feet



- ▶ Standard solution, ideal when needing a fixed installation of appliances that can be adjusted in height (150 - 250 mm)
- ▶ Provided as standard on all free standing appliances and bases
- ▶ Flanged feet (screwed to the floor) available as optional (code 206136) or as standard for dedicated codes

900XP - bridge installation for countertop appliances



- ▶ Provides a hygienic solution by allowing to suspend a number of top appliances between two free standing units
- ▶ Must be installed between two free standing units and has a limit of 1600mm in length*

Bridge Installation - Accessories list

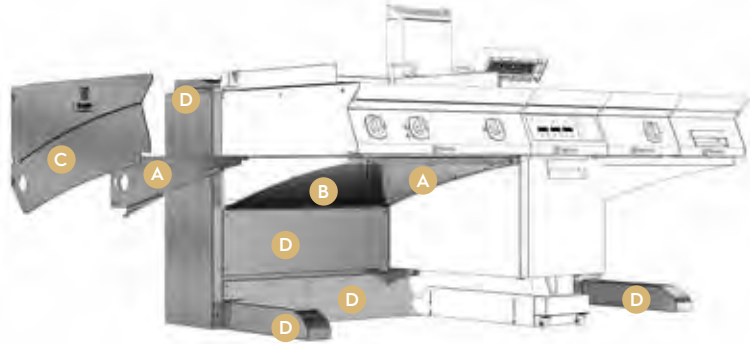
206154	Support for bridge type installation, 400mm
206137	Support for bridge type installation, 800mm
206138	Support for bridge type installation, 1000mm
206139	Support for bridge type installation, 1200mm
206140	Support for bridge type installation, 1400mm
206141	Support for bridge type installation, 1600mm

Note: bridge installation is not possible onto braising pans.

* NEW Configurator available. For more detailed information, please contact your local Electrolux Professional representative or refer to Accessories brochure.

900XP - cantilever installation

- ▶ Provides an aesthetic and hygienic solution by use of a supporting frame. Can be used for one side and back-to-back installations*
- ▶ Cantilever installation is possible with all XP top and monoblock units excluding refrigerated bases*



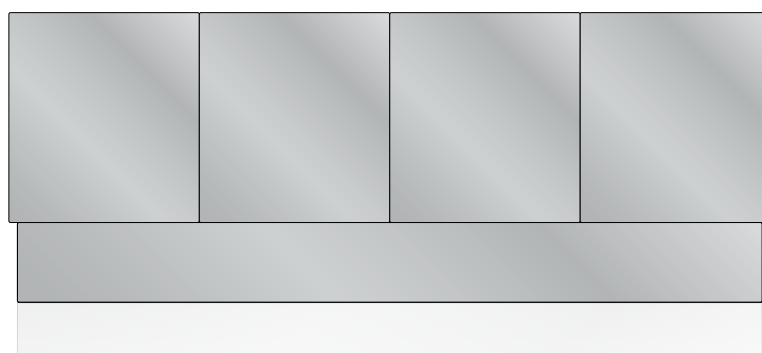
Cantilever Installation - Accessories list

A	206496	2 support bars for cantilever top units
B	206491	Undercounter cover panel, 200mm
	206492	Undercounter cover panel, 400mm
	206493	Undercounter cover panel, 800mm
	206494	Undercounter cover panel, 1200mm
	206503	Undercounter cover panel for induction units, 400mm NEW FOR 900XP
	206504	Undercounter cover panel for induction units, 800mm NEW FOR 900XP
C	206500	2 aesthetic side covering panels for cantilever installations
D	206482	Wall type cantilever support with service duct, 2000mm
	206483	Wall type cantilever support with service duct, 2400mm
	206484	Wall type cantilever support with service duct, 2800mm
	206485	Wall type cantilever support with service duct, 3200mm
	206486	Wall type cantilever support with service duct, 3600mm
D	206477	Central cantilever support with service duct, 2000mm
	206478	Central cantilever support with service duct, 2400mm
	206479	Central cantilever support with service duct, 2800mm
	206480	Central cantilever support with service duct, 3200mm
	206481	Central cantilever support with service duct, 3600mm
	206506	Kit to install freestanding units on cantilever
	206507	Kit to install open bases 200mm, NitroChrome ³ fry top 1200mm and braising pans on cantilever
	206508	Kit to connect additional cantilever structures



*Note. NEW Configurator available. For more detailed information, please contact your local Electrolux Professional representative or refer to Accessories brochure.

900XP - installation with kicking strip



- ▶ Covers the feet to close the area between the appliances and the floor
- ▶ Can be applied to free standing appliances and bases installed on feet*

Kicking Strip installation - Accessories list

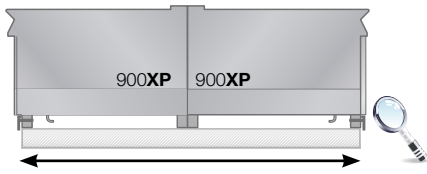
206174	Frontal kicking strip, 200mm (not for ref-freezer base)
206175	Frontal kicking strip, 400mm (not for ref-freezer base)
206176	Frontal kicking strip, 800mm (not for ref-freezer base)
206177	Frontal kicking strip, 1000mm (not for ref-freezer base)
206178	Frontal kicking strip, 1200mm (not for ref-freezer base)
206179	Frontal kicking strip, 1600mm (not for ref-freezer base)
206180	Pair of side kicking strips (not for ref-freezer base)
206203	Frontal kicking strip for 23lt fryers
880336	Frontal kicking strip for ref-freezer base
880221	Pair of side kicking strip for ref-freezer base



***Note.** NEW Configurator available. For more detailed information, please contact your local Electrolux Professional representative or refer to Accessories brochure.

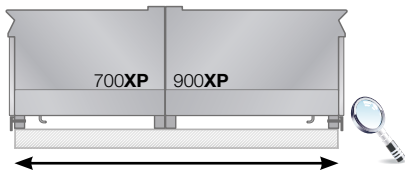
900XP - installation on cement plinth

Solution for cement plinth 100mm high



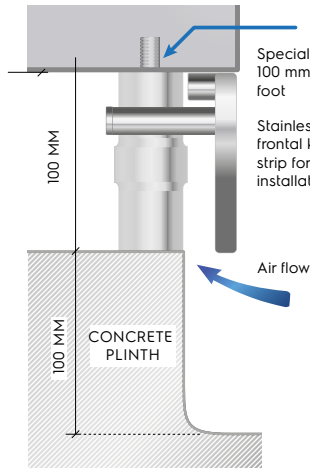
side view - (cement plinth)*

- *1820 mm - with service duct 200 mm
- 1620 mm - without service duct 200 mm
- 1010 mm - single unit with service duct 200 mm
- 810 mm - single unit without service duct 200 mm



- 1620 mm - with service duct 200 mm
- 1420 mm - without service duct 200 mm

front view (cement plinth): frontal plinth must be 6 mm shorter than width of block (3 mm on each side)



► Provides a closed solution to be mounted on cement plinth - various solutions available*

► Suitable for all free standing units and bases - except ref-freezer base*

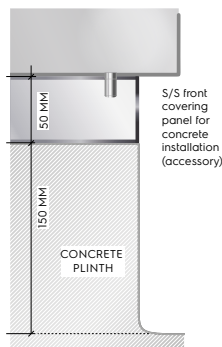
On cement plinth - Accessories list

206146	Frontal kicking strip for concrete installation, 200mm
206147	Frontal kicking strip for concrete installation, 400mm
206148	Frontal kicking strip for concrete installation, 800mm
206150	Frontal kicking strip for concrete installation, 1000mm
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206157	Pair of side kicking strips for concrete installation
206210	Kit 4 feet for concrete installation

*Note. NEW Configurator available. For more detailed information, please contact your local Electrolux Professional representative or refer to Accessories brochure.

900XP - installation on cement plinth

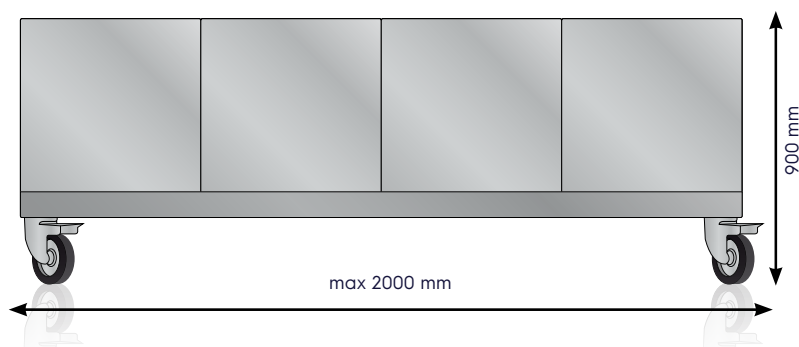
Special execution for cement plinth 150mm high (on request)



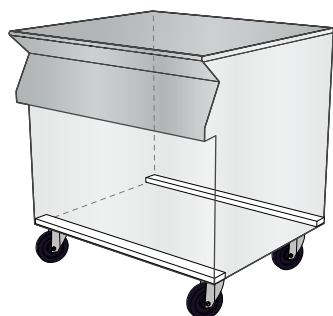
- To be requested as special execution
- Special frame for installation
- Available for all appliances except for ref-freezer base (code 729631) and some limitations for freestanding fryers due to the oil collection basin which cannot be installed



900XP - installation on wheels

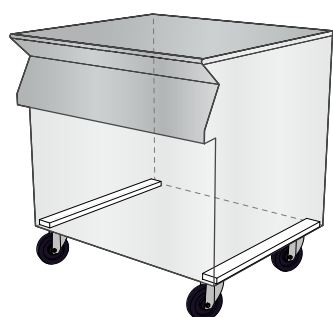


- ▶ Use frontal support bars to create a "bridge" solution for free standing appliances or bases
- ▶ Suitable for installation on feet or wheels
- ▶ Can be applied for almost all units with some exceptions*



Installation on frontal support bars**

206366*	Base support for feet or wheels - 400mm
206431*	Base support for feet or wheels - 600mm
206367*	Base support for feet or wheels - 800mm
206368*	Base support for feet or wheels - 1200mm
206369*	Base support for feet or wheels - 1600mm
206370*	Base support for feet or wheels - 2000mm
206135	4 wheels, 2 swivelling with brake - it is mandatory to use support bars



Installation on lateral support bars***

206372	Base support for wheels (lateral) - 2 pieces. To be used for 23lt fryers and pasta cookers
206135	4 wheels, 2 swivelling with brake - it is mandatory to use support bars



***Note.** NEW Configurator available. Installation on wheels is not available for braising pans. For more detailed information, please contact your local Electrolux Professional representative or refer to Accessories brochure.

****Note.** Each kit contains 2 pieces, back and front.

*****Note.** Lateral supports are required for pasta cookers, 23lt fryers.

900XP - installation of refrigerated bases on wheels



Installation of standard refrigerated bases on wheels

206430	Base support (lateral) - 3 pieces for the installation on refrigerated bases
---------------	--

206432	6 wheels, 3 swivelling with brake - it is mandatory to use support bars
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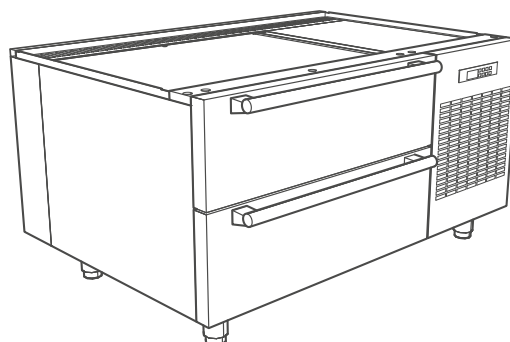
Installation of re-freezer base on wheels*

880234	4 wheels, 2 with brake, for re-freezer base, 125mm height - to be used for the installation in the block
---------------	--




880123	4 wheels, 2 with brake, for re-freezer base, 145mm height - to be used only for standalone installation
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*Note: no support bars needed



900XP - top installation tips on refrigerated base









Not to be installed on refrigerated base

Electric hot plates	Bain marie	Sink unit
 <p data-bbox="172 1016 236 1077"></p> <p data-bbox="272 1016 539 1070">Because of specific construction of the unit</p>	 <p data-bbox="584 1016 647 1077"></p> <p data-bbox="684 1016 951 1099">Water drain connection and drain: interfeers with refrigerated base</p>	 <p data-bbox="991 1016 1054 1077"></p> <p data-bbox="1091 1016 1342 1099">Water connection and drain: interfeers with refrigerated base</p>

Some recommendations to install on 900 refrigerated or freezer base

Induction	Induction wok
 <p data-bbox="172 1637 236 1697"></p> <p data-bbox="284 1637 715 1691">It is recommended to use worktops as spacers for better insulation</p>	 <p data-bbox="783 1637 847 1697"></p> <p data-bbox="895 1637 1326 1691">It is recommended to use worktops as spacers for better insulation</p>

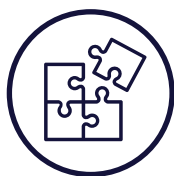
900XP Pot rack and Salamander support

	Code	Description
	206471	Pot rack side supporting column 400 mm
	206472	Pot rack extension element
	206473	Pot rack side supporting column 200 mm
	206474	Pot rack central supporting column 400 mm
	206475	Pot rack side wall mounting bracket
	206476	Salamander support



900XP Pot rack

Configuration examples

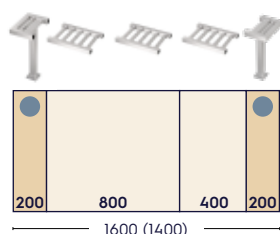


Modular installation on site

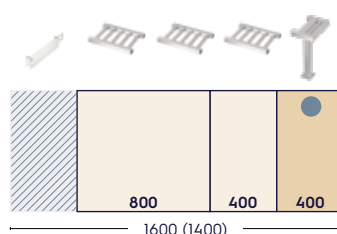


5 PNC's to create
different configurations

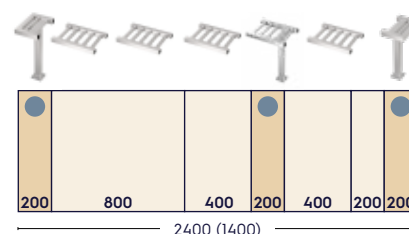
on 200 neutral elements



on wall and 400 neutral element







if more than 4 extension elements,
central support required



For back-to-back block configurations,
1 pot rack is needed for each line

Pot rack - rules

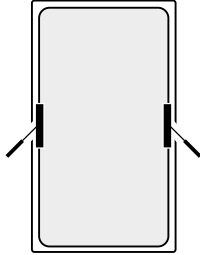
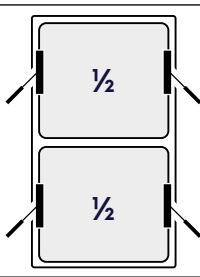
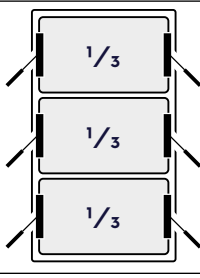
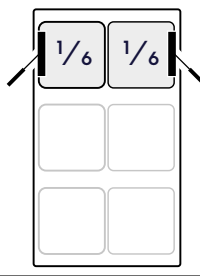
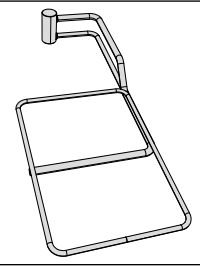
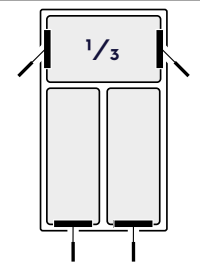
	Code	Description	
	206471	Pot rack side supporting column 400 mm	Supporting columns on NEUTRAL elements, with and without drawers
	206473	Pot rack side supporting column 200 mm	
	206472	Pot rack extension element	Create the length desired using the number of extension elements desired
	If installing more than 4 extension elements (206472), the central support column (206474) is required		

Note: Pot rack cannot be installed on gas units with chimney or units with lid that can interfere. Use the NEW configurator to include this solution in your cooking block.

900XP pasta cooker baskets

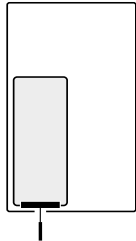
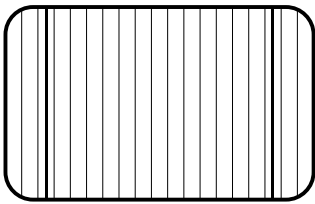
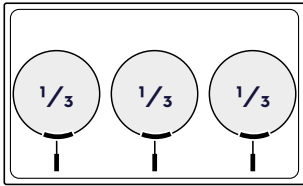
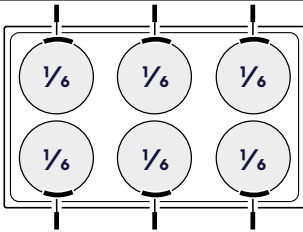
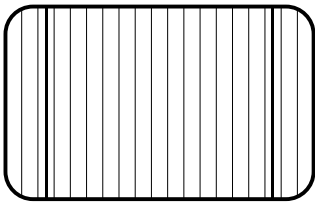
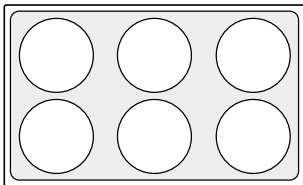
Pasta cookers - available accessories

Pasta cookers accessories - Baskets

<p>927216</p>	<p>1x1/1GN basket for 40lt pasta cookers w = 275 mm d = 480 mm h = 210 mm</p>	
<p>927211</p>	<p>2x1/2GN baskets for 40lt pasta cookers w = 275 mm d = 230 mm h = 210 mm</p>	
<p>927210**</p>	<p>3x1/3GN baskets for 40lt pasta cookers w = 275mm d = 150 mm h = 210 mm</p>	
<p>206433</p>	<p>2 square baskets single portion with left and right handle for 40lt pasta cooker w = 130 mm d = 130 mm h = 215 mm (206238 must be ordered together)</p>	
<p>206395</p>	<p>Support frame for 2 single portion baskets (206433) to be used with automatic lifting system</p>	
<p>206233</p>	<p>Kit ergonomic baskets for 40lt pasta cookers (1GN1/3 + 2x 135x310) (206238 must be ordered together)</p>	

900XP pasta cooker baskets

Pasta cookers - available accessories

Pasta cookers accessories - Baskets		
206237	1 ergonomic basket for 40lt pasta cookers w = 135 mm d = 310 mm h = 215 mm (206238 must be ordered together)	
206238*	False bottom for 40lt pasta cooker square baskets w = 295 mm d = 505 mm h = 80 mm	
927212	3 round baskets for 40lt pasta cookers (927219 must be ordered together) Ø = 170 mm h = 180 mm	
927213	6 round baskets for 40lt pasta cookers (927219 must be ordered together) Ø = 145 mm h = 180 mm	
927219***	Grid support for 40lt pasta cooker round baskets w = 290 mm d = 500 mm h = 115 mm must be ordered together with 927212, 927213	
960644	Upper support frame to hold 6 round baskets for 40lt pasta cookers w = 330 mm d = 535 mm h = 10 mm must be ordered together with 927213 (in alternative 927219)	

Note Pasta cookers baskets are never included in the standard delivery

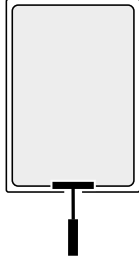
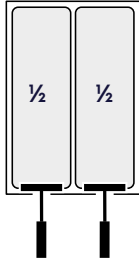
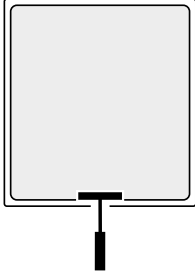
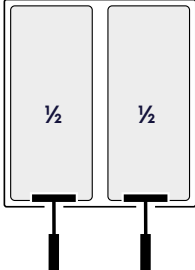
Note* Compulsory to be ordered together with 206433, 206237 and 206233

Note** Can be used with New automatic lifting unit 206353

Note*** Compulsory to be ordered together with 927212 or 927213

900XP fryer baskets






Fryers - available accessories

Baskets for gas/electric fryers		
<p>921691*</p>	<p>Full size basket for 15lt fryers w = 225 mm d = 325 mm h = 125 mm</p>	
<p>921692</p>	<p>2 half size baskets for 15lt fryers w = 105 mm d = 325 mm h = 125 mm</p>	
<p>927226 927201**</p>	<p>1 full size basket for 18 and 23lt fryers w = 285 mm d = 352 mm h = 148 mm</p>	
<p>927223* 927200**</p>	<p>2 half size baskets for 18 and 23lt fryers w = 140 mm d = 330 mm h = 150 mm</p>	

* This accessory is included in the standard delivery.

** Version with front hook







Gas Boiling Tops

Description	Code	
2-Burner (6 kW each) gas Boiling Top 12 GaskW WxDxH 400x930x250 mm kg 41 m ³ 0.25	391000 E9GCGD2C00	
4-Burner (1x10 kW, 3x6 kW) gas Boiling Top 28 GaskW WxDxH 800x930x250 mm kg 69 m ³ 0.46	391002 E9GCGH4C00	
6-Burner (2x10 kW, 4x6 kW) gas Boiling Top 44 GaskW WxDxH 1200x930x250 mm kg 100 m ³ 0.87	391011 E9GCGL6C00	
2-Burner (6 kW each) gas Boiling Top with 3mm WorkTop 12 GaskW WxDxH 400x930x250 mm kg 42 m ³ 0.24	391450 E9AAIAAOMCE	
4-Burner (1x10 kW, 3x6 kW) gas Boiling Top with 3mm WorkTop 28 GaskW WxDxH 800x930x250 mm kg 71 m ³ 0.46	391452 E9AAMAAOMEE	
6-Burner (2x10 kW, 4x6 kW) gas Boiling Top with 3mm WorkTop 44 GaskW WxDxH 1200x930x250 mm kg 101 m ³ 0.65	391459 E9AANAOMIE	

Cooking




900XP

Gas Boiling Tops HP




Description	Code	
<p>2-Burner (10 kW each) gas Boiling Top</p> <p>20 GaskW</p> <p>WxDxH 400x930x250 mm kg 43 m³ 0.26</p>	<p>391001</p> <p>E9GCGD2C0M</p>	
<p>2-Burner EcoFlame (10 kW each) gas Boiling Top</p> <p>20 GaskW</p> <p>WxDxH 400x930x250 mm kg 47 m³ 0.25</p>	<p>391640</p> <p>E9AAQAAOMC</p>	
<p>4-Burner (10 kW each) gas Boiling Top</p> <p>40 GaskW</p> <p>WxDxH 800x930x250 mm kg 71 m³ 0.46</p>	<p>391003</p> <p>E9GCGH4C0M</p>	
<p>4-Burner EcoFlame (10 kW each) gas Boiling Top</p> <p>40 GaskW</p> <p>WxDxH 800x930x250 mm kg 73 m³ 0.47</p>	<p>391641</p> <p>E9AARAAOME</p>	
<p>6-Burner (10 kW each) gas Boiling Top</p> <p>60 GaskW</p> <p>WxDxH 1200x930x250 mm kg 101 m³ 0.69</p>	<p>391012</p> <p>E9GCGL6C0M</p>	
<p>3-concentrical Burners gas Boiling Top (1x5 kW, 1x10 kW, 1x15 kW) - HP</p> <p>30 GaskW</p> <p>WxDxH 800x930x250 mm kg 69 m³ 0.46</p>	<p>391024</p> <p>E9GCGH3C00</p>	



◀◀ (Gas Boiling Tops HP)

Description	Code	
2-Burner (10 kW each) gas Boiling Top with 3mm WorkTop 20 GaskW WxDxH 400x930x250 mm kg 43 m ³ 0.24	391451 E9AAGAAOMCE	
4-Burner (10 kW each) gas Boiling Top with 3mm WorkTop 40 GaskW WxDxH 800x930x250 mm kg 72 m ³ 0.46	391458 E9AALAAOMEE	
6-Burner (10 kW each) gas Boiling Top with 3mm WorkTop 60 GaskW WxDxH 1200x930x250 mm kg 102 m ³ 0.69	391464 E9AAOAAOMIE	

Gas Boiling Tops - 3mm Top







Description	Code	
2-Burner (6 kW each) gas Boiling Top with 3mm WorkTop 12 GaskW WxDxH 400x930x250 mm kg 42 m ³ 0.24	391450 E9AAIAAOMCE	
2-Burner (10 kW each) gas Boiling Top with 3mm WorkTop 20 GaskW WxDxH 400x930x250 mm kg 43 m ³ 0.24	391451 E9AAGAAOMCE	
2-Burner (6 kW each) gas Boiling Top with 3mm WorkTop and electronic ignition 12 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 400x930x250 mm kg 45 m ³ 0.28	391240 E9GCGDTC00	

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Cooking




900XP

◀◀ (Gas Boiling Tops - 3mm Top)


Description	Code	
<p>2-Burner (10kW each) gas Boiling Top with 3mm WorkTop and electronic ignition</p> <p>20 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 400x930x250 mm kg 46 m³ 0.27</p>	<p>391241 E9GCGDTC0M</p>	
<p>4-Burner (1x10 kW, 3x6 kW) gas Boiling Top with 3mm WorkTop</p> <p>28 GaskW WxDxH 800x930x250 mm kg 71 m³ 0.46</p>	<p>391452 E9AAMAAOMEE</p>	
<p>4-Burner (10 kW each) gas Boiling Top with 3mm WorkTop</p> <p>40 GaskW WxDxH 800x930x250 mm kg 72 m³ 0.46</p>	<p>391458 E9AALAAOMEE</p>	
<p>4-Burner (1x10 kW, 3x6 kW) gas Boiling Top with 3mm WorkTop and electronic ignition</p> <p>28 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 800x930x250 mm kg 76 m³ 0.47</p>	<p>391242 E9GCGHTC00</p>	
<p>4-Burner (10 kW each) gas Boiling Top with 3mm WorkTop and electronic ignition</p> <p>40 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 800x930x250 mm kg 78 m³ 0.50</p>	<p>391243 E9GCGHTC0M</p>	
<p>6-Burner (2x10 kW, 4x6 kW) gas Boiling Top with 3mm WorkTop</p> <p>44 GaskW WxDxH 1200x930x250 mm kg 101 m³ 0.65</p>	<p>391459 E9AANAAOMIE</p>	

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◀◀ (Gas Boiling Tops - 3mm Top)

Description	Code	
<p>6-Burner (10 kW each) gas Boiling Top with 3mm WorkTop</p> <p>60 GaskW WxDxH 1200x930x250 mm kg 102 m³ 0.69</p>	<p>391464 E9AAOAAOMIE</p>	
<p>6-Burner (2x10 kW, 4x6 kW) gas Boiling Top with 3mm WorkTop and electronic ignition</p> <p>44 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 1200x930x250 mm kg 103 m³ 0.71</p>	<p>391251 E9GCGLTC00</p>	
<p>6-Burner (10 kW each) gas Boiling Top with 3mm WorkTop and electronic ignition</p> <p>60 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 1200x930x250 mm kg 135 m³ 0.72</p>	<p>391252 E9GCGLTC0M</p>	

Gas Ranges







Description	Code	
<p>4-Burner (6 kW each) gas Range on gas Oven (8,5 kW)</p> <p>32.50 GaskW WxDxH 800x930x850 mm kg 135 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391004 E9GCGH4CGL</p>	
<p>4-Burner (1x10 kW, 3x6 kW) gas Range on gas Oven (8,5 kW)</p> <p>36.50 GaskW WxDxH 800x930x850 mm kg 137 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391005 E9GCGH4CG0</p>	
<p>4-Burner (10 kW each) gas Range on gas Oven (8,5 kW)</p> <p>48.50 GaskW WxDxH 800x930x850 mm kg 137 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391006 E9GCGH4CGM</p>	



Cooking

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◀◀ (Gas Ranges)

Description	Code	
<p>4-Burner EcoFlame (10 kW each) gas Range on gas Oven (8,5 kW)</p> <p>48.50 GaskW WxDxH 800x930x850 mm kg 137 m³ 0.97</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391642 E9AARABBME</p>	
<p>4-Burner (1x10 kW, 3x6 kW) gas Range on electric Oven (6 kW)</p> <p>28 GaskW 6 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 137 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391010 E9GCGH4CE0</p>	
<p>6-Burner (10 kW each) gas Range on gas Oven (8,5 kW) with Cupboard</p> <p>68.50 GaskW WxDxH 1200x930x850 mm kg 180 m³ 1.39</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1 206350 Door for open base cupboard 1</p>	<p>391014 E9GCGL6CIM</p>	
<p>6-Burner (2x10 kW, 4x6 kW) gas Range on large gas Oven (12 kW)</p> <p>56 GaskW WxDxH 1200x930x850 mm kg 221 m³ 1.42</p> <p>Included Accessory 206204 Chrome grid for large oven 1</p>	<p>391015 E9GCGL6CLO</p>	
<p>6-Burner (10 kW each) gas Range on large gas Oven (12 kW)</p> <p>72 GaskW WxDxH 1200x930x850 mm kg 221 m³ 1.39</p> <p>Included Accessory 206204 Chrome grid for large oven 1</p>	<p>391016 E9GCGL6CLM</p>	
<p>6-Burner (2x10 kW, 4x6 kW) gas Range on gas Oven (8,5 kW) with Cupboard</p> <p>52.50 GaskW WxDxH 1200x930x850 mm kg 178 m³ 1.39</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1 206350 Door for open base cupboard 1</p>	<p>391013 E9GCGL6C10</p>	

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◀◀ (Gas Ranges)

Description	Code	
<p>4-Burner (1x10 kW, 3x6 kW) gas Range on electric Oven (6 kW) with 3mm WorkTop</p> <p>28 GaskW WxDxH 800x930x850 mm kg 140 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391457 E9AAMCBCMEE</p>	
<p>4-Burner (6 kW each) gas Range on gas Oven (8,5 kW) with 3mm WorkTop</p> <p>32.50 GaskW WxDxH 800x930x850 mm kg 137 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391461 E9AAKABBMEE</p>	
<p>6-Burner (2x10 kW, 4x6 kW) gas Range on gas Oven (8,5 kW) with Cupboard and 3mm WorkTop</p> <p>52.50 GaskW WxDxH 1200x930x850 mm kg 179 m³ 1.39</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1 206350 Door for open base cupboard 1</p>	<p>391462 E9AANABFMIE</p>	
<p>6-Burner (2x10 kW, 4x6 kW) gas Range on large gas Oven (12 kW) with 3mm WorkTop</p> <p>56 GaskW WxDxH 1200x930x850 mm kg 219 m³ 1.42</p> <p>Included Accessory 206204 Chrome grid for large oven 1</p>	<p>391463 E9AANABJMIE</p>	
<p>6-Burner (10 kW each) gas Range on gas Oven (8,5 kW) with Cupboard and 3mm WorkTop</p> <p>68.50 GaskW WxDxH 1200x930x850 mm kg 182 m³ 1.39</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1 206350 Door for open base cupboard 1</p>	<p>391465 E9AAOABFMIE</p>	
<p>6-Burner (10 kW each) gas Range on large gas Oven (12 kW) with 3mm WorkTop</p> <p>72 GaskW WxDxH 1200x930x850 mm kg 222 m³ 1.39</p> <p>Included Accessory 206204 Chrome grid for large oven 1</p>	<p>391466 E9AAOABJMIE</p>	

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Cooking

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◀◀ (Gas Ranges)

Description	Code
<p>8-Burner (2x10 kW, 6x6 kW) gas Range on 2 gas Oven (8,5 kW each)</p> <p>73 GaskW WxDxH 1600x930x850 mm kg 253 m³ 1.83</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 2</p>	<p>391017 E9GCGP8CG0</p>



Gas Ranges - 3mm Top

Description	Code
<p>4-Burner (6 kW each) gas Range on gas Oven (8,5 kW) with 3mm WorkTop</p> <p>32.50 GaskW WxDxH 800x930x850 mm kg 137 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391461 E9AAKABBMEE</p>
<p>4-Burner (6 kW each) gas Range on gas Oven (8,5 kW) with 3mm WorkTop and electronic ignition</p> <p>32.50 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 800x930x850 mm kg 143 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391244 E9GCGHTCGL</p>
<p>4-Burner (10 kW each) gas Range on gas Oven (8,5 kW) with 3mm WorkTop</p> <p>48.50 GaskW WxDxH 800x930x850 mm kg 138 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391522 E9AALABBMEE</p>
<p>4-Burner (10 kW each) gas Range on gas Oven (8,5 kW) with 3mm WorkTop and electronic ignition</p> <p>48.50 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 800x930x850 mm kg 147 m³ 1</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391246 E9GCGHTCGM</p>



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◀◀ (Gas Ranges - 3mm Top)



Description	Code	
<p>4-Burner (1x10 kW, 3x6 kW) gas Range on gas Oven (8,5 kW) with 3mm WorkTop</p> <p>36.50 GaskW WxDxH 800x930x850 mm kg 136 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391521 E9AAMABBMEE</p>	
<p>4-Burner (1x10 kW, 3x6 kW) gas Range on gas Oven (8,5 kW) with 3 mm WorkTop and electronic ignition</p> <p>36.50 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 800x930x850 mm kg 146 m³ 0.96</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391245 E9GCGHTCG0</p>	
<p>4-Burner (1x10 kW, 3x6 kW) gas Range on electric Oven (6 kW) with 3mm WorkTop</p> <p>28 GaskW WxDxH 800x930x850 mm kg 140 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391457 E9AAMCBCMEE</p>	
<p>4-Burner (1x10 kW, 3x6 kW) gas Range on electric Oven (6 kW) with 3mm WorkTop and electronic ignition</p> <p>28 GaskW 6 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 180 m³ 1.03</p>	<p>391250 E9GCGHTCE0</p>	
<p>6-Burner (2x10 kW, 4x6 kW) gas Range on gas Oven (8,5 kW) with Cupboard and 3mm WorkTop</p> <p>52.50 GaskW WxDxH 1200x930x850 mm kg 179 m³ 1.39</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1 206350 Door for open base cupboard 1</p>	<p>391462 E9AANABFMIE</p>	
<p>6-Burner (2x10 kW, 4x6 kW) gas Range on gas Oven (8,5 kW) with Cupboard, 3mm WorkTop and electronic ignition</p> <p>52.50 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 1200x930x850 mm kg 188 m³ 1.41</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1 206350 Door for open base cupboard 1</p>	<p>391253 E9GCGLTCI0</p>	

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Cooking

900XP



◀◀ (Gas Ranges - 3mm Top)

Description	Code	
<p>6-Burner (2x10 kW, 4x6 kW) gas Range on large gas Oven (12 kW) with 3mm WorkTop</p> <p>56 GaskW WxDxH 1200x930x850 mm kg 219 m³ 1.42</p> <p>Included Accessory 206204 Chrome grid for large oven 1</p>	<p>391463 E9AANABJMIE</p>	
<p>6-Burner (2x10 kW, 4x6 kW) gas Range on large gas Oven (12 kW) with 3mm WorkTop and electronic ignition</p> <p>56 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 1200x930x850 mm kg 235 m³ 1.37</p> <p>Included Accessory 206204 Chrome grid for large oven 1</p>	<p>391255 E9GCGLTCL0</p>	
<p>6-Burner (10 kW each) gas Range on gas Oven (8,5 kW) with Cupboard and 3mm WorkTop</p> <p>68.50 GaskW WxDxH 1200x930x850 mm kg 182 m³ 1.39</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1 206350 Door for open base cupboard 1</p>	<p>391465 E9AAOABFMIE</p>	
<p>6-Burner (10 kW each) gas Range on gas Oven (8,5 kW) with Cupboard, 3mm WorkTop and electronic ignition</p> <p>68.50 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 1200x930x850 mm kg 190 m³ 1.38</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1 206350 Door for open base cupboard 1</p>	<p>391254 E9GCGLTCIM</p>	
<p>6-Burner (10 kW each) gas Range on large gas Oven (12 kW) with 3mm WorkTop</p> <p>72 GaskW WxDxH 1200x930x850 mm kg 222 m³ 1.39</p> <p>Included Accessory 206204 Chrome grid for large oven 1</p>	<p>391466 E9AAOABJMIE</p>	
<p>6-Burner (10 kW each) gas Range on large gas Oven (12 kW) with 3mm WorkTop and electronic ignition</p> <p>72 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 1200x930x850 mm kg 235 m³ 1.37</p> <p>Included Accessory 206204 Chrome grid for large oven 1</p>	<p>391256 E9GCGLTCLM</p>	

Electric Boiling Tops

Description	Code	
<p>2-Hot Square Plates (4 kW each) electric Boiling Top</p> <p>8 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x250 mm kg 43 m³ 0.24</p>	<p>391039 E9ECED2Q00</p>	
<p>2-Hot Plate (4 kW each) electric Boiling Top - marine</p> <p>8 ElekW 400 V 3 50/60 Hz WxDxH 400x930x250 mm kg 35 m³ 0.09</p>	<p>391180 E9ECMD2Q05</p>	
<p>4-Hot Square Plates (4 kW each) electric Boiling Top</p> <p>16 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x250 mm kg 72 m³ 0.46</p>	<p>391040 E9ECEH4Q00</p>	
<p>4-Hot Plate (4 kW each) electric Boiling Top - marine</p> <p>16 ElekW 400 V 3 50/60 Hz WxDxH 800x930x250 mm kg 85 m³ 0.56</p>	<p>391182 E9ECMH4Q05</p>	

Electric Ranges

Description	Code	
<p>4-Hot Square Plates (4 kW each) electric Range on electric Oven (6 kW)</p> <p>22 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 142 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391041 E9ECEH4QE0</p>	
<p>4-Hot electric Plate on Oven - marine</p> <p>22 ElekW 400 V 3 50/60 Hz WxDxH 800x930x850 mm kg 149 m³ 1.05</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391184 E9ECMH4QE5</p>	

Cooking

900XP

Gas Solid Top

Description	Code
<p>Gas Solid Top</p> <p>10.50 GaskW</p> <p>WxDxH 800x930x250 mm kg 105 m³ 0.47</p>	<p>391018</p> <p>E9STGH1000</p>



Freestanding Gas Solid Tops

Description	Code
<p>Gas Solid Top (10,5 kW) on gas Oven (8,5 kW)</p> <p>19 GaskW</p> <p>WxDxH 800x930x850 mm kg 169 m³ 0.95</p> <p>Included Accessory</p> <p>164250 GN2/1 chrome grid for static oven 1</p>	<p>391019</p> <p>E9STGH10G0</p>
<p>Gas Solid Top (5,5 kW) with 2 Burners (1x10 kW, 1x6 kW) on gas Oven (8,5 kW)</p> <p>30 GaskW</p> <p>WxDxH 800x930x850 mm kg 154 m³ 0.90</p> <p>Included Accessory</p> <p>164250 GN2/1 chrome grid for static oven 1</p>	<p>391020</p> <p>E9STGH30G0</p>
<p>Gas Solid Top (10,5 kW) with 2 Burners (1x10 kW, 1x6 kW) on Oven (8,5 kW) and Cupboard</p> <p>35 GaskW</p> <p>WxDxH 1200x930x850 mm kg 242 m³ 1.38</p> <p>Included Accessory</p> <p>164250 GN2/1 chrome grid for static oven 1</p> <p>206350 Door for open base cupboard 1</p>	<p>391021</p> <p>E9STGL3010</p>



Freestanding Gas Solid Tops - 3mm Top

Description	Code
<p>Gas Solid Top (5,5 kW) with 2 Burners (1x10 kW, 1x6 kW) on gas Oven (8,5 kW) with 3mm WorkTop and electronic ignition</p> <p>30 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 800x930x850 mm kg 145 m³ 0.95</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1</p>	<p>391257 E9STGHT0G0</p>
<p>Gas Solid Top (10,5 kW) with 2 Burners (1x10 kW, 1x6 kW) on Oven (8,5 kW) with Cupboard, 3mm WorkTop and electronic ignition</p> <p>35 GaskW 0.01 ElekW 220-230 V 1 50/60 Hz WxDxH 1200x930x850 mm kg 242 m³ 1.38</p> <p>Included Accessory 164250 GN2/1 chrome grid for static oven 1 206350 Door for open base cupboard 1</p>	<p>391258 E9STGLT010</p>



Induction Cook Tops

Description	Code
<p>2-zone (5 kW each) electric Induction Cooking Top</p> <p>10 ElekW 380-415 V 3 50/60 Hz WxDxH 400x930x250 mm kg 45 m³ 0.24</p>	<p>391277 E9INED2008</p>
<p>4-zone (5 kW each) electric Induction Cooking Top</p> <p>20 ElekW 380-415 V 3 50/60 Hz WxDxH 800x930x250 mm kg 76 m³ 0.47</p>	<p>391278 E9INEH4008</p>



Cooking

900XP

Induction Wok

Description	Code
<p>Electric single Induction Wok (5 kW)</p> <p>5 ElekW 380-400 V 3 50/60 Hz</p> <p>WxDxH 400x930x250 mm kg 35 m³ 0.25</p>	<p>391353 E9INEDW00P</p>



Infrared Cook Tops

Description	Code
<p>2-zone (3,4 kW each) electric Infrared Cooking Top</p> <p>6.80 ElekW 380-400 V 3N 50/60 Hz</p> <p>WxDxH 400x930x250 mm kg 35 m³ 0.24</p>	<p>391044 E9IRED2000</p>
<p>4-zone (3,4 kW each) electric Infrared Cooking Top</p> <p>13.60 ElekW 380-400 V 3N 50/60 Hz</p> <p>WxDxH 800x930x250 mm kg 54 m³ 0.46</p>	<p>391045 E9IREH4000</p>



Gas Hobs

Description	Code
<p>Half module gas Hob with mild steel Top</p> <p>8 GaskW</p> <p>WxDxH 400x930x250 mm kg 60 m³ 0.24</p>	<p>391022 E9HOGD1000</p>
<p>Full module gas Hob with mild steel Top</p> <p>16 GaskW</p> <p>WxDxH 800x930x250 mm kg 103 m³ 0.46</p>	<p>391023 E9HOGH1000</p>



Electric Hobs

Description	Code
Half module electric Hob with mild steel Top 7 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x250 mm kg 59 m ³ 0.25	391046 E9HOED2000



Gas Bain-marie Tops

Description	Code
Half module gas Bain-marie Top 3 GaskW WxDxH 400x930x250 mm kg 32 m ³ 0.25	391109 E9BMGDB000
Full module gas Bain-marie Top 6.20 GaskW WxDxH 800x930x250 mm kg 46 m ³ 0.46	391110 E9BMGHB000



Electric Bain-marie Tops






Description	Code
Half module electric Bain-marie Top 2.20 ElekW 220-230 V 1 50/60 Hz WxDxH 400x930x250 mm kg 31 m ³ 0.24	391124 E9BMEDB000
Full module electric Bain-marie Top 4.40 ElekW 380-400 V 2N 50/60 Hz WxDxH 800x930x250 mm kg 46 m ³ 0.46	391125 E9BMEHB000



Cooking

900XP

Gas Fryers

Description	Code	
<p>15-lt gas Fryer with 1 "V" shaped well (external Burners) and 1 basket</p> <p>14 GaskW WxDxH 400x930x850 mm kg 65 m³ 0.51</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1 921691 Full size basket for 14 and 15lt free standing fryers 1</p>	<p>391077 E9FRGD1GF0</p>	
<p>15+15-lt gas Fryer with 2 "V" shaped wells (external Burners) and 2 baskets</p> <p>28 GaskW WxDxH 800x930x850 mm kg 108 m³ 0.95</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2 921691 Full size basket for 14 and 15lt free standing fryers 2</p>	<p>391078 E9FRGH2GF0</p>	
<p>23-lt gas tube Fryer with 1 well and 2 half size baskets</p> <p>19 GaskW WxDxH 400x930x850 mm kg 74 m³ 0.63</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1 927223 2 half size baskets for 18/23 lt fryers 1</p>	<p>391084 E9FRGD1JFT0</p>	
<p>23-lt gas Fryer with 1 "V" shaped well (external Burners) and 2 half size baskets</p> <p>21 GaskW WxDxH 400x930x850 mm kg 75 m³ 0.53</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1 927223 2 half size baskets for 18/23 lt fryers 1</p>	<p>391331 E9KKGABAMCA</p>	
<p>23+23-lt gas Fryer with 2 "V" shaped wells (external Burners) and 4 half size baskets</p> <p>42 GaskW WxDxH 800x930x850 mm kg 127 m³ 0.95</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2 927223 2 half size baskets for 18/23 lt fryers 2</p>	<p>391332 E9KKGABAMEA</p>	



◀◀ (Gas Fryers)

Description	Code									
<p>23-lt gas Fryer with 1 "V" shaped well (external Burners), electronic control, programmable and 2 half size baskets - HP</p> <p>26 GaskW 0.10 ElekW 220-240 V 1 50 Hz WxDxH 400x930x850 mm kg 96 m³ 0.69</p> <p>Included Accessory</p> <table border="0"> <tr> <td>200086</td> <td>Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP</td> <td>1</td> </tr> <tr> <td>206350</td> <td>Door for open base cupboard</td> <td>1</td> </tr> <tr> <td>927223</td> <td>2 half size baskets for 18/23 lt fryers</td> <td>1</td> </tr> </table>	200086	Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP	1	206350	Door for open base cupboard	1	927223	2 half size baskets for 18/23 lt fryers	1	<p>391333 E9KKHBBAMCG</p>
200086	Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP	1								
206350	Door for open base cupboard	1								
927223	2 half size baskets for 18/23 lt fryers	1								
<p>23-lt gas Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets, predisposed for advanced filtering system (optional accessory) - HP</p> <p>26 GaskW 0.10 ElekW 220-240 V 1 50 Hz WxDxH 400x930x850 mm kg 100 m³ 0.69</p> <p>Included Accessory</p> <table border="0"> <tr> <td>200086</td> <td>Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP</td> <td>1</td> </tr> <tr> <td>206350</td> <td>Door for open base cupboard</td> <td>1</td> </tr> <tr> <td>927223</td> <td>2 half size baskets for 18/23 lt fryers</td> <td>1</td> </tr> </table>	200086	Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP	1	206350	Door for open base cupboard	1	927223	2 half size baskets for 18/23 lt fryers	1	<p>391334 E9KKIBBAMCG</p>
200086	Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP	1								
206350	Door for open base cupboard	1								
927223	2 half size baskets for 18/23 lt fryers	1								
<p>23-lt gas Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets, automatic lifting system for baskets, automatic cooking function, predisposed for advanced filtering system</p> <p>26 GaskW 0.10 ElekW 220-240 V 1 50 Hz WxDxH 400x930x850 mm kg 111 m³ 0.69</p> <p>Included Accessory</p> <table border="0"> <tr> <td>200086</td> <td>Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP</td> <td>1</td> </tr> <tr> <td>206350</td> <td>Door for open base cupboard</td> <td>1</td> </tr> <tr> <td>927223</td> <td>2 half size baskets for 18/23 lt fryers</td> <td>1</td> </tr> </table>	200086	Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP	1	206350	Door for open base cupboard	1	927223	2 half size baskets for 18/23 lt fryers	1	<p>391343 E9KKLBBAMCG</p>
200086	Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP	1								
206350	Door for open base cupboard	1								
927223	2 half size baskets for 18/23 lt fryers	1								



Electric Fryers







Description	Code						
<p>15-lt electric Fryer with 1 "V" shaped well (external heating elements) and 1 basket</p> <p>10 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x850 mm kg 60 m³ 0.51</p> <p>Included Accessory</p> <table border="0"> <tr> <td>206350</td> <td>Door for open base cupboard</td> <td>1</td> </tr> <tr> <td>921691</td> <td>Full size basket for 14 and 15lt free standing fryers</td> <td>1</td> </tr> </table>	206350	Door for open base cupboard	1	921691	Full size basket for 14 and 15lt free standing fryers	1	<p>391087 E9FRED1GF0</p>
206350	Door for open base cupboard	1					
921691	Full size basket for 14 and 15lt free standing fryers	1					



Cooking

900XP

◀◀ (Electric Fryers)

Description	Code	
<p>15+15-lt electric Fryer with 2 "V" shaped wells (external heating elements) and 2 baskets</p> <p>20 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 99 m³ 0.97</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2 921691 Full size basket for 14 and 15lt free standing fryers 2</p>	<p>391088 E9FREH2GFO</p>	
<p>18-lt electric Fryer with 1 well and 2 half size baskets, internal heating elements</p> <p>16.50 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x850 mm kg 60 m³ 0.51</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1 927223 2 half size baskets for 18/23 lt fryers 1</p>	<p>391094 E9FRED1HF0</p>	
<p>18+18-lt electric Fryer with 2 wells and 4 half size baskets, internal heating elements</p> <p>33 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 103 m³ 0.97</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2 927223 2 half size baskets for 18/23 lt fryers 2</p>	<p>391095 E9FREH2HF0</p>	
<p>18-lt electric Fryer with 1 well and 2 half size baskets, internal heating elements (without oil container)</p> <p>16.50 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x850 mm kg 56 m³ 0.51</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1 927223 2 half size baskets for 18/23 lt fryers 1</p>	<p>391311 E9FRED1HFG</p>	
<p>23-lt electric Fryer with 1 "V" shaped well (external heating elements) and 2 half size baskets</p> <p>18 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x850 mm kg 74 m³ 0.51</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1 927223 2 half size baskets for 18/23 lt fryers 1</p>	<p>391337 E9KKGDBAMCA</p>	
<p>23+23-lt electric Fryer with 2 "V" shaped wells (external heating elements) and 4 half size baskets</p> <p>36 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 125 m³ 0.97</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2 927223 2 half size baskets for 18/23 lt fryers 2</p>	<p>391338 E9KKGDBAMEA</p>	

▶▶

◀◀ (Electric Fryers)





Description	Code	
<p>23-litre electric Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, 2 half size baskets - HP</p> <p>18 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x850 mm kg 88 m³ 0.69</p> <p>Included Accessory</p> <p>200086 Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP 1</p> <p>206350 Door for open base cupboard 1</p> <p>927223 2 half size baskets for 18/23 lt fryers 1</p>	<p>391339 E9KKHDBAMCG</p>	
<p>23-litre electric Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets, predisposed for advanced filtering system (optional accessory) - HP</p> <p>18 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x850 mm kg 93 m³ 0.64</p> <p>Included Accessory</p> <p>200086 Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP 1</p> <p>206350 Door for open base cupboard 1</p> <p>927223 2 half size baskets for 18/23 lt fryers 1</p>	<p>391340 E9KKIDBAMCG</p>	
<p>23-litre electric Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets, automatic lifting system for baskets, automatic cooking function, predisposed for advanced filtering system</p> <p>18 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x850 mm kg 104 m³ 0.64</p> <p>Included Accessory</p> <p>200086 Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP 1</p> <p>206350 Door for open base cupboard 1</p> <p>927223 2 half size baskets for 18/23 lt fryers 1</p>	<p>391345 E9KKLDBAMCG</p>	
<p>23-litre electric Fryer with 1 "V" shaped well (external heating elements) and 2 half size baskets - marine - 400V</p> <p>18 ElekW 400 V 3 50/60 Hz WxDxH 400x930x850 mm kg 70 m³ 0.51</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1</p> <p>927223 2 half size baskets for 18/23 lt fryers 1</p>	<p>391380 E9KKGHBAMCA</p>	




Cooking

900XP

◀◀ (Electric Fryers)

Description	Code	
<p>23-lt electric Fryer with 1 "V" shaped well (external heating elements) and 2 half size baskets - marine - 440V</p> <p>18 ElekW 440 V 3 50/60 Hz WxDxH 400x930x850 mm kg 70 m³ 0.51</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1 927223 2 half size baskets for 18/23 lt fryers 1</p>	<p>391381 E9KKGJBAMCA</p>	
<p>23+23-lt electric Fryer with 2 "V" shaped wells (external heating elements) and 4 half size baskets - marine - 400V</p> <p>36 ElekW 400 V 3 50/60 Hz WxDxH 800x930x850 mm kg 120 m³ 0.95</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2 927223 2 half size baskets for 18/23 lt fryers 2</p>	<p>391382 E9KKGJBAMCA</p>	
<p>23+23-lt electric Fryer with 2 "V" shaped wells (external heating elements) and 4 half size baskets - marine - 440V</p> <p>36 ElekW 440 V 3 50/60 Hz WxDxH 800x930x850 mm kg 120 m³ 0.95</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 2 927223 2 half size baskets for 18/23 lt fryers 2</p>	<p>391383 E9KKGHBAMEA</p>	
<p>18-lt electric Fryer with 1 well and 2 half size baskets, internal heating elements - marine - 400V</p> <p>16.50 ElekW 380-400 V 3 50/60 Hz WxDxH 400x930x850 mm kg 63 m³ 0.53</p> <p>Included Accessory</p> <p>206350 Door for open base cupboard 1 927223 2 half size baskets for 18/23 lt fryers 1</p>	<p>391190 E9FRMD1HF5</p>	

Electric Chip Scuttle

Description	Code	
<p>Electric Chip Scuttle Top with 1 well</p> <p>1 ElekW 220-230 V 1 50/60 Hz WxDxH 400x930x250 mm kg 32 m³ 0.31</p>	<p>391098 E9CSPDC000</p>	

Gas Pasta Cookers

Description	Code
<p>40-lt gas Pasta Cooker with 1 well</p> <p>16.50 GaskW WxDxH 400x930x850 mm kg 58 m³ 0.51</p> <p>Included Accessory 206350 Door for open base cupboard</p> <p style="text-align: right;">1</p>	<p>391111 E9PCGD1MF0</p>
<p>40+40-lt gas Pasta Cooker with 2 wells</p> <p>33 GaskW WxDxH 800x930x850 mm kg 95 m³ 0.95</p> <p>Included Accessory 206350 Door for open base cupboard</p> <p style="text-align: right;">2</p>	<p>391112 E9PCGH2MF0</p>



Electric Pasta Cookers

Description	Code
<p>40-lt electric Pasta Cooker with 1 well</p> <p>10 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x850 mm kg 56 m³ 0.51</p> <p>Included Accessory 206350 Door for open base cupboard</p> <p style="text-align: right;">1</p>	<p>391126 E9PCED1MF0</p>
<p>40-lt electric Pasta Cooker with 1 well and ESD</p> <p>10 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x850 mm kg 57 m³ 0.50</p> <p>Included Accessory 206350 Door for open base cupboard</p> <p style="text-align: right;">1</p>	<p>391273 E9PCED1MFV</p>
<p>40+40-lt electric Pasta Cooker with 2 wells</p> <p>20 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 93 m³ 0.98</p> <p>Included Accessory 206350 Door for open base cupboard</p> <p style="text-align: right;">2</p>	<p>391127 E9PCEH2MF0</p>



Cooking

900XP

Pasta Cookers - Lifting System

Description	Code
<p>Automatic programmable Basket Lifting System for 40lt Pasta Cookers, 3 lifters</p> <p>0.20 ElekW 230 V 1 50/60 Hz WxDxH 200x930x850 mm kg 43 m³ 0.27</p>	<p>206353 LIFT9E</p>



Pasta Cookers - Rethermalizers

Description	Code
<p>Electric freestanding Re-thermalizer with 1 well, 40 litres - 415 V</p> <p>10 ElekW 415 V 3N 50 Hz WxDxH 400x933x850 mm kg 68 m³ 0.51</p>	<p>391352 E9PCEDRMCO</p>
<p>Electric Freestanding Rethermalizer, 1 Well - 40 litres - 240 V</p> <p>3.50 ElekW 220-240 V 1 50 Hz WxDxH 400x933x850 mm kg 69 m³ 0.51</p>	<p>391999 E9PCPDRMCO</p>



Gas Automatic Pasta Cookers

Description	Code
<p>Automatic Pasta Cooker - direct gas 150lt with 1x15kg tilting basket</p> <p>23 GaskW 0.15 ElekW 230 V 1N 50 Hz WxDxH 800x930x850 mm kg 174 m³ 1.49</p>	<p>391113 E9PCGHIRF0</p>
<p>Automatic Pasta Cooker-direct gas 160/190lt with 1x20kg tilting baskets</p> <p>30 GaskW 0.15 ElekW 230 V 1N 50 Hz WxDxH 1200x930x850 mm kg 216 m³ 2.15</p>	<p>391115 E9PCGLISF0</p>



Electric Automatic Pasta Cookers

Description	Code
<p>Automatic pasta cooker - direct electric 150lt with 1x15kg basket</p> <p>15 ElekW 400 V 3N 50 Hz WxDxH 800x930x850 mm kg 159 m³ 1.49</p>	<p>391128 E9PCEHIRFO</p>
<p>Automatic pasta cooker-indirect electric 190lt with 1x20kg baskets</p> <p>23 ElekW 400 V 3N 50 Hz WxDxH 1200x930x850 mm kg 242 m³ 2.15</p>	<p>391130 E9PCELISFO</p>



Gas Fry Tops





Description	Code
<p>Half module gas Fry Top with smooth sloped polished chrome cooking Plate, thermostatic control</p> <p>10 GaskW WxDxH 400x930x250 mm kg 57 m³ 0.27</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>391053 E9FTGDSC00</p>
<p>Full module gas Fry Top with smooth sloped polished chrome cooking Plate, thermostatic control</p> <p>20 GaskW WxDxH 800x930x250 mm kg 102 m³ 0.50</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>391054 E9FTGHCS00</p>
<p>Full module gas Fry Top 2/3 smooth and 1/3 ribbed sloped polished chrome cooking Plate, thermostatic control</p> <p>20 GaskW WxDxH 800x930x250 mm kg 101 m³ 0.50</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1 206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>391055 E9FTGHCP00</p>



Cooking

900XP

◀◀ (Gas Fry Tops)

Description	Code	
<p>Half module gas Fry Top with ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included</p> <p>10 GaskW WxDxH 400x930x250 mm kg 56 m³ 0.27</p> <p>Included Accessory</p> <p>206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>391354 E9IILAAOMCA</p>	
<p>Half module gas Fry Top with smooth brushed chrome cooking Plate, horizontal, thermostatic control, scraper and sTopper included</p> <p>10 GaskW WxDxH 400x930x250 mm kg 59 m³ 0.27</p> <p>Included Accessory</p> <p>164255 Scraper for smooth plate fry tops 1 206296 Stopper for 900 fry top with horizontal plate 1</p>	<p>391402 E9IINAAOMCA</p>	
<p>Full module gas Fry Top with smooth brushed chrome cooking Plate, horizontal, thermostatic control, scraper and sTopper included</p> <p>20 GaskW WxDxH 800x930x250 mm kg 102 m³ 0.50</p> <p>Included Accessory</p> <p>164255 Scraper for smooth plate fry tops 1 206296 Stopper for 900 fry top with horizontal plate 1</p>	<p>391401 E9IINAAOMEA</p>	
<p>Full module gas Fry Top with 2/3 smooth and 1/3 ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included</p> <p>20 GaskW WxDxH 800x930x250 mm kg 100 m³ 0.50</p> <p>Included Accessory</p> <p>164255 Scraper for smooth plate fry tops 1 206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>391403 E9IIMAAOMEA</p>	

Gas Fry Tops HP

Description	Code
<p>Large gas fry top with smooth Scratch Resistant NitroChrome3 cooking plate, horizontal, thermostatic control, scraper included - HP</p> <p>33 GaskW WxDxH 1200x930x250 mm kg 199 m³ 0.75</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>391406 E9I1KAAOMIA</p>
<p>Large gas fry top with 2/3 smooth and 1/3 ribbed Scratch Resistant NitroChrome3 cooking plate, horizontal, thermostatic control, scraper included - HP</p> <p>33 GaskW WxDxH 1200x930x250 mm kg 201 m³ 0.81</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1 206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>391407 E9I1MAAOMIA</p>



Electric Fry Tops





Description	Code
<p>Half module electric Fry Top with smooth sloped polished chrome cooking Plate, thermostatic control</p> <p>7.50 ElekW 380-400 V 3 50/60 Hz WxDxH 400x930x250 mm kg 56 m³ 0.27</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>391072 E9FTEDCS00</p>
<p>Full module electric Fry Top with smooth sloped polished chrome cooking Plate, thermostatic control</p> <p>15 ElekW 380-400 V 3 50/60 Hz WxDxH 800x930x250 mm kg 101 m³ 0.49</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>391073 E9FTEHCS00</p>
<p>Full module electric Fry Top with 2/3 smooth and 1/3 ribbed sloped polished chrome cooking Plate, thermostatic control</p> <p>15 ElekW 380-400 V 3 50/60 Hz WxDxH 800x930x250 mm kg 99 m³ 0.47</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1 206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>391074 E9FTEHCP00</p>



Cooking

900XP

◀◀ (Electric Fry Tops)

Description	Code	
<p>Half module electric Fry Top with smooth brushed chrome cooking Plate, horizontal, thermostatic control, scraper and sTopper included</p> <p>7.50 ElekW 380-400 V 3 50/60 Hz WxDxH 400x930x250 mm kg 56 m³ 0.25</p> <p>Included Accessory</p> <p>164255 Scraper for smooth plate fry tops 1 206296 Stopper for 900 fry top with horizontal plate 1</p>	<p>391357 E9IINDAOMCA</p>	
<p>Half module electric Fry Top with ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included</p> <p>7.50 ElekW 380-400 V 3 50-60 Hz WxDxH 400x930x250 mm kg 53 m³ 0.28</p> <p>Included Accessory</p> <p>206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>391356 E9IILDAOMCA</p>	
<p>Full module electric Fry Top with 2/3 smooth and 1/3 ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included</p> <p>15 ElekW 380-400 V 3 50/60 Hz WxDxH 800x930x250 mm kg 100 m³ 0.51</p> <p>Included Accessory</p> <p>164255 Scraper for smooth plate fry tops 1 206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>391358 E9IIMDAOMEA</p>	
<p>Full module electric Fry Top with smooth brushed chrome cooking Plate, horizontal, thermostatic control, scraper and sTopper included</p> <p>15 ElekW 380-400 V 3 50/60 Hz WxDxH 800x930x250 mm kg 103 m³ 0.50</p> <p>Included Accessory</p> <p>164255 Scraper for smooth plate fry tops 1 206296 Stopper for 900 fry top with horizontal plate 1</p>	<p>391400 E9IINDAOMEA</p>	

Electric Fry Tops HP

Description	Code
<p>Large electric fry top with smooth Scratch Resistant NitroChrome3 cooking plate, horizontal, thermostatic control, scraper included - HP (availability from Q2 2020)</p> <p>20 ElekW 380-400 V 3 50/60 Hz WxDxH 1200x930x250 mm kg 191 m³ 0.74</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>391404 E9IIKDAOMIA</p>
<p>Large electric fry top with 2/3 smooth and 1/3 ribbed Scratch Resistant NitroChrome3 cooking plate, horizontal, thermostatic control, scraper included - HP (availability from Q2 2020)</p> <p>20 ElekW 380-400 V 3 50/60 Hz WxDxH 1200x930x250 mm kg 189 m³ 0.75</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1 206420 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 1</p>	<p>391405 E9IIMDAOMIA</p>



Gas PowerGrill Tops HP

Description	Code
<p>Half module gas PowerGrill Top - HP</p> <p>10.50 GaskW WxDxH 400x930x250 mm kg 65 m³ 0.27</p>	<p>391219 E9GRGDGC0P</p>
<p>Full module gas PowerGrill Top - HP</p> <p>21 GaskW WxDxH 800x930x250 mm kg 114 m³ 0.47</p>	<p>391065 E9GRGHGC0P</p>
<p>Large gas PowerGrill Top - HP</p> <p>31.50 GaskW WxDxH 1200x941x250 mm kg 165 m³ 0.74</p>	<p>391066 E9GRGLGC0P</p>



Cooking

900XP

Gas Grills

Description	Code
<p>Half module gas Grill free standing</p> <p>10 GaskW WxDxH 400x930x850 mm kg 72 m³ 0.58</p> <p>Included Accessory 206422 Scraper for free standing grills 1</p>	<p>391266 E9GRGDGCFU</p>
<p>Full module gas Grill free standing</p> <p>20 GaskW WxDxH 800x930x850 mm kg 117 m³ 1.04</p> <p>Included Accessory 206422 Scraper for free standing grills 1</p>	<p>391267 E9GRGHGCFU</p>






Electric Grill Tops HP

Description	Code
<p>Half module electric Grill Top - HP</p> <p>5.80 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x250 mm kg 51 m³ 0.26</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>391346 E9GREDGS0P</p>
<p>Full module electric Grill Top - HP</p> <p>11.60 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x250 mm kg 80 m³ 0.47</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>391347 E9GREHGS0P</p>
<p>Large electric Grill Top - HP</p> <p>17.40 ElekW 380-400 V 3N 50/60 Hz WxDxH 1200x930x250 mm kg 115 m³ 0.75</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>391348 E9GRELGS0P</p>



◀◀ (Electric Grill Tops HP)

Description	Code	
<p>Large module electric Grill Top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectros, WRAS - marine</p> <p>17.40 ElekW 400 V 3 50/60 Hz WxDxH 1200x930x250 mm kg 158 m³ 0.51</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>391363 E9JJCHAOMIG</p>	
<p>Full module electric Grill Top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectros, WRAS - marine</p> <p>11.60 ElekW 400 V 3 50/60 Hz WxDxH 800x930x250 mm kg 115 m³ 0.35</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>391364 E9JJCHAOMEG</p>	
<p>Half module electric Grill Top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectros, WRAS - marine</p> <p>5.80 ElekW 400 V 3 50/60 Hz WxDxH 400x930x250 mm kg 65 m³ 0.20</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>391365 E9JJCHAOMCG</p>	
<p>Large module electric grill top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectros, WRAS - marine</p> <p>17.40 ElekW 440 V 3 50/60 Hz WxDxH 1200x930x250 mm kg 158 m³ 0.51</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>391366 E9JJCAOMIG</p>	
<p>Full module electric grill top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectros, WRAS - marine</p> <p>11.60 ElekW 440 V 3 50/60 Hz WxDxH 800x930x250 mm kg 115 m³ 0.35</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>391367 E9JJCAOMEG</p>	

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Cooking

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◀◀ (Electric Grill Tops HP)

Description	Code
<p>Half module electric grill top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectors, WRAS - marine</p> <p>5.80 ElekW 440 V 3 50/60 Hz WxDxH 400x930x250 mm kg 65 m³ 0.20</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>391368 E9JJCJAOMCG</p>



Electric Grills

Description	Code
<p>Half module electric Grill free standing</p> <p>7.50 ElekW 380-400 V 3N 50/60 Hz WxDxH 400x930x850 mm kg 74 m³ 0.58</p> <p>Included Accessory 206422 Scraper for free standing grills 1</p>	<p>391270 E9GREDGCFU</p>
<p>Full module electric Grill free standing</p> <p>15 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 119 m³ 1.06</p> <p>Included Accessory 206422 Scraper for free standing grills 1</p>	<p>391271 E9GREHGCFU</p>



Gas Multifunctional Cookers

Description	Code
<p>22-lt gas Multifunctional Cooker with compound steel cooking surface</p> <p>14 GaskW WxDxH 800x930x850 mm kg 107 m³ 0.98</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>391142 E9MFGHDIOO</p>



Electric Multifunctional Cookers

Description	Code
<p>22-lt electric Multifunctional Cooker with compound steel cooking surface</p> <p>10 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 103 m³ 0.98</p> <p>Included Accessory 164255 Scraper for smooth plate fry tops 1</p>	<p>391151 E9MFEHDIOO</p>



Gas Braising Pans

Description	Code
<p>80-lt gas tilting Braising Pan with Duomat cooking surface, thermostatic control</p> <p>21 GaskW 0.10 ElekW 220-230 V 1 50 Hz WxDxH 800x930x850 mm kg 157 m³ 0.95</p>	<p>391136 E9BRGHDOFO</p>
<p>80-lt gas automatic tilting Braising Pan with Duomat cooking surface, thermostatic control</p> <p>21 GaskW 0.10 ElekW 220-230 V 1 50 Hz WxDxH 800x930x850 mm kg 163 m³ 0.95</p>	<p>391137 E9BRGHDOFM</p>
<p>100-lt gas tilting Braising Pan with Duomat cooking surface, thermostatic control</p> <p>27 GaskW 0.10 ElekW 220-230 V 1 50 Hz WxDxH 1000x930x850 mm kg 183 m³ 1.17</p>	<p>391140 E9BRGJDPFO</p>
<p>100-lt gas automatic tilting Braising Pan with Duomat cooking surface, thermostatic control</p> <p>27 GaskW 0.10 ElekW 220-230 V 1 50 Hz WxDxH 1000x930x850 mm kg 188 m³ 1.19</p>	<p>391141 E9BRGJDPFM</p>





Cooking

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Electric Braising Pans

Description	Code	
<p>80-lt electric tilting Braising Pan with Duomat cooking surface, thermostatic control</p> <p>13 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 151 m³ 0.95</p>	<p>391145 E9BREHDOFO</p>	
<p>80-lt electric automatic tilting Braising Pan with Duomat cooking surface, thermostatic control</p> <p>13 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 157 m³ 0.95</p>	<p>391146 E9BREHDOFM</p>	
<p>100-lt electric tilting Braising Pan with Duomat cooking surface, thermostatic control</p> <p>17 ElekW 380-400 V 3N 50/60 Hz WxDxH 1000x930x850 mm kg 177 m³ 1.17</p>	<p>391149 E9BREJD PFO</p>	
<p>100-lt electric automatic tilting Braising Pan with Duomat cooking surface, thermostatic control</p> <p>17 ElekW 380-400 V 3N 50/60 Hz WxDxH 1000x930x850 mm kg 182 m³ 1.18</p>	<p>391150 E9BREJD PFM</p>	

Gas Cylindrical Boiling Pans

Description	Code	
<p>60-lt gas Boiling Pan, indirect heating</p> <p>14 GaskW 0.10 ElekW 230 V 1N 50 Hz WxDxH 800x930x850 mm kg 116 m³ 1.18</p> <p>Included Accessory</p> <p>927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391232 E9BSGHINFO</p>	
<p>100-lt gas Boiling Pan, direct heating</p> <p>21 GaskW 0.10 ElekW 220-230 V 1 50 Hz WxDxH 800x930x850 mm kg 110 m³ 1.08</p>	<p>391106 E9BSGHDPFO</p>	



◀◀ (Gas Cylindrical Boiling Pans)

Description	Code	
<p>100-lt gas Boiling Pan with pressure switch, indirect heating</p> <p>21 GaskW 0.10 ElekW 220-230 V 1 50 Hz WxDxH 800x930x850 mm kg 132 m³ 1.16</p> <p>Included Accessory</p> <p>927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391100 E9BSGHIPF0</p>	
<p>100-lt gas Boiling Pan with pressure switch, indirect heating, with automatic double-jacket refill</p> <p>21 GaskW 0.10 ElekW 220-230 V 1 50 Hz WxDxH 800x930x850 mm kg 134 m³ 1.19</p> <p>Included Accessory</p> <p>927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391101 E9BSGHIPFR</p>	
<p>150-lt gas Boiling Pan, direct heating</p> <p>24 GaskW 0.10 ElekW 220-230 V 1 50 Hz WxDxH 800x930x850 mm kg 113 m³ 1.07</p>	<p>391107 E9BSGHDRF0</p>	
<p>150-lt gas Boiling Pan with, direct heating, autoclave</p> <p>24 GaskW 0.10 ElekW 220-230 V 1 50 Hz WxDxH 800x930x850 mm kg 170 m³ 1.18</p>	<p>391108 E9BSGHDRFC</p>	
<p>150-lt gas Boiling Pan with pressure switch, indirect heating</p> <p>24 GaskW 0.10 ElekW 220-230 V 1 50 Hz WxDxH 800x930x850 mm kg 141 m³ 1.17</p> <p>Included Accessory</p> <p>927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391102 E9BSGHIRF0</p>	
<p>150-lt gas Boiling Pan with pressure switch, indirect heating, with automatic double-jacket refill</p> <p>24 GaskW 0.10 ElekW 220-230 V 1 50 Hz WxDxH 800x930x850 mm kg 143 m³ 1.17</p> <p>Included Accessory</p> <p>927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391103 E9BSGHIRFR</p>	



Cooking

900XP

◀◀ (Gas Cylindrical Boiling Pans)

Description	Code
<p>150-lt gas Boiling Pan with pressure switch, indirect heating, autoclave</p> <p>24 GaskW 0.10 ElekW 220-230 V 1 50 Hz WxDxH 800x930x850 mm kg 148 m³ 1.18</p> <p>Included Accessory 927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391104 E9BSGHIRFC</p>



Electric Cylindrical Boiling Pans

Description	Code
<p>60-lt electric Boiling Pan with pressure switch, indirect heating</p> <p>9.40 ElekW 400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 105 m³ 1.19</p> <p>Included Accessory 927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391233 E9BSEHINFO</p>
<p>100-lt electric Boiling Pan with pressure switch, indirect heating</p> <p>21.50 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 122 m³ 1.18</p> <p>Included Accessory 927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391118 E9BSEHIPFO</p>
<p>100-lt electric Boiling Pan with pressure switch, indirect heating, with automatic double-jacket refill</p> <p>21.50 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 125 m³ 1.21</p> <p>Included Accessory 927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391119 E9BSEHIPFR</p>
<p>150-lt electric Boiling Pan with pressure switch, indirect heating</p> <p>21.50 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 131 m³ 1.23</p> <p>Included Accessory 927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391120 E9BSEHIRFO</p>



◀◀ (Electric Cylindrical Boiling Pans)

Description	Code
<p>150-lt electric Boiling Pan with pressure switch, indirect heating, with automatic double-jacket refill</p> <p>21.50 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 132 m³ 1.18</p> <p>Included Accessory 927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391121 E9BSEHIRFR</p>
<p>150-lt electric Boiling Pan with pressure switch, indirect heating, autoclave</p> <p>21.50 ElekW 380-400 V 3N 50/60 Hz WxDxH 800x930x850 mm kg 138 m³ 1.18</p> <p>Included Accessory 927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391122 E9BSEHIRFC</p>



Rectangular Boiling Pans

Description	Code
<p>250-lt gas Boiling Pan, indirect heating</p> <p>35 GaskW 0.05 ElekW 230 V 1N 50/60 Hz WxDxH 1200x930x850 mm kg 241 m³ 1.56</p> <p>Included Accessory 927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391105 E9BSGLIUFE</p>
<p>250-lt electric Boiling Pan, indirect heating</p> <p>24 ElekW 400 V 3N 50/60 Hz WxDxH 1200x930x850 mm kg 224 m³ 1.52</p> <p>Included Accessory 927222 Water additive against corrosion for indirect boiling pans 1</p>	<p>391123 E9BSELIUFE</p>



Cooking

900XP

Tops

Description	Code	
Ambient WorkTop with closed front, 1/4 module WxDxH 200x930x250 mm kg 16 m ³ 0.12	391156 E9WTNBN000	
Ambient WorkTop with drawer, 1/4 module WxDxH 200x930x250 mm kg 20 m ³ 0.09	391157 E9WTNBN00E	
Ambient WorkTop with closed front, 1/2 module WxDxH 400x930x250 mm kg 24 m ³ 0.22	391158 E9WTNDN000	
Ambient WorkTop with drawer, 1/2 module WxDxH 400x930x250 mm kg 29 m ³ 0.22	391159 E9WTNDN00E	
Ambient WorkTop with 1/1GN well, 1/2 module WxDxH 400x930x250 mm kg 23 m ³ 0.19	391312 9SUNDQ00Q	
Ambient WorkTop with closed front, 1 module WxDxH 800x930x250 mm kg 37 m ³ 0.40	391160 E9WTNHN000	



◀◀ (Tops)






Description	Code	
Ambient WorkTop with 1 drawer, 1 module WxDxH 800x930x250 mm kg 45 m ³ 0.39	391161 E9WTNHN00E	
Ambient WorkTop with water column and liter counter, 1/4 module 0.20 ElekW 230 V 1 50/60 Hz WxDxH 200x930x250 mm kg 24 m ³ 0.31	206378 WTNWTCT9E	
Sink Top with water column, 400mm WxDxH 400x930x250 mm kg 30 m ³ 0.31	391236 E9SUNDQ000	
Sink Top without water column, 400mm WxDxH 400x930x250 mm kg 25 m ³ 0.21	391392 E9WTNDQ000	
Ambient worktop with closed front and 3mm worktop, 1/4 module WxDxH 200x930x250 mm kg 17 m ³ 0.12	391543 E9SSAGAOMAE	
Ambient worktop with drawer and 3mm worktop, 1/4 module WxDxH 200x930x250 mm kg 20 m ³ 0.09	391544 E9SSBGAOMAE	

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Cooking

900XP

◀◀ (Tops)

Description	Code	
Ambient worktop with closed front and 3mm worktop, 1/2 module WxDxH 400x930x250 mm kg 28 m ³ 0.22	391545 E9SSAGAOMCE	
Ambient worktop with drawer and 3mm worktop, 1/2 module WxDxH 400x930x250 mm kg 30 m ³ 0.22	391546 E9SSBGAOMCE	
Ambient worktop with closed front and 3mm worktop, 1 module WxDxH 800x930x250 mm kg 43 m ³ 0.40	391547 E9SSAGAOMEE	
Ambient worktop with 1 drawer and 3mm worktop, 1 module WxDxH 800x930x250 mm kg 45 m ³ 0.39	391548 E9SSBGAOMEE	
Sink top with water column and 3mm worktop, 400mm WxDxH 400x930x250 mm kg 32 m ³ 0.31	391549 E9SSCGAOMCE	
Ambient worktop with water column, liter counter and 3mm worktop, 1/4 module 0.20 ElekW 230 V 1 50/60 Hz WxDxH 200x930x250 mm kg 24 m ³ 0.31	206447 E9SSEEAOMAE	

Base cupboards

Description	Code	
Open Base Cupboard, 1/2 module WxDxH 400x785x600 mm kg 18 m ³ 0.28	391153 E9BAND0000	
Open Base Cupboard, 1 module WxDxH 800x785x600 mm kg 26 m ³ 0.55	391154 E9BANH0000	
Open Base Cupboard, 1 module and 1/2 WxDxH 1200x785x600 mm kg 34 m ³ 0.78	391155 E9BANL0000	
Open base cupboard, 1/2 module with flanged feet - Marine WxDxH 400x785x600 mm kg 19 m ³ 0.29	391326 E9BAMD00000	
Open base cupboard, 1 module with flanged feet - Marine WxDxH 800x785x600 mm kg 27 m ³ 0.54	391327 E9BAMH00000	
Open base cupboard, 1 module and 1/2 with flanged feet - Marine WxDxH 1200x785x600 mm kg 45 m ³ 0.78	391328 E9BAML00000	



Cooking

900XP

◀◀ (Base cupboards)

Description	Code
<p>Base Cupboard with drawer for bottles, 1/4 module</p> <p>WxDxH 200x900x600 mm kg 24 m³ 0.26</p>	<p>391152 E9BANB00OE</p>
<p>Closed Base, 900XP</p> <p>WxDxH 200x900x600 mm kg 19 m³ 0.26</p>	<p>391220 E9BANB00CO</p>

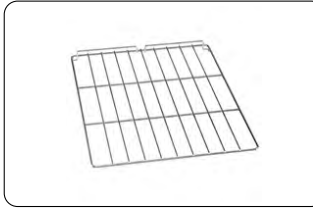
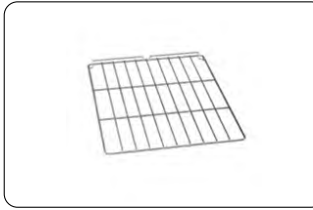
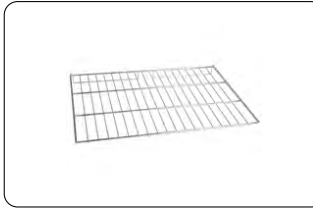


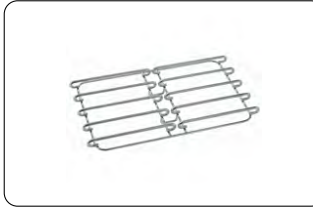


Refrigerated and Freezer Bases

Description	Code
<p>HP Ref-Freezer Base with 2 drawers, -22/+8° C - R290</p> <p>0.55 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1198x902x627 mm kg 161 m³ 1.38</p>	<p>729631 E9BAPL00MP</p>
<p>Refrigerated base with 2 drawers, -2/+10° C, automatic evaporation of defrost condense - R290</p> <p>0.44 ElekW 220-230 V 1N 50 Hz</p> <p>WxDxH 1200x830x600 mm kg 123 m³ 1.14</p>	<p>391602 E9TTAECOMIN</p>
<p>Refrigerated base with 3 drawers, -2/+10° C, automatic evaporation of defrost condense - R290</p> <p>0.44 ElekW 220-230 V 1N 50 Hz</p> <p>WxDxH 1600x830x600 mm kg 146 m³ 1.50</p>	<p>391601 E9TTAECOMKN</p>
<p>Refrigerated base with 6 drawers, -2/+10° C, automatic evaporation of defrost condense - R290</p> <p>0.44 ElekW 220-230 V 1N 50 Hz</p> <p>WxDxH 1600x830x600 mm kg 167 m³ 1.49</p>	<p>391600 E9TTBECOMKN</p>



Accessories for Gas and Electric Ranges



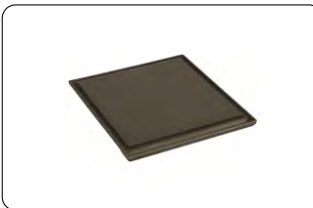
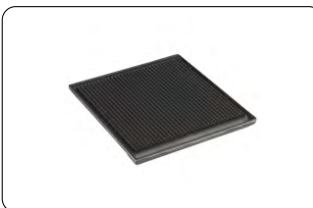

Description	Code	
GN2/1 chrome grid for static oven WxDxH 650x530x10 mm kg 1.40	164250 CAC01	
GN2/1 chrome plated grid for convection oven WxDxH 660x512x37 mm kg 2.40 m³ 0.02	206243 GRGN21COV	
Chrome grid for large oven WxDxH 972x687x73 mm kg 2 m³ 0.02	206204 9AC111	
Wok pan support for open burners (700/900) WxDxH 260x260x47 mm kg 1.08 m³ 0.01	206363 SUPPWOK	
Pair of cast iron grids for gas ranges and boiling tops WxDxH 400x400x50 mm kg 11 m³ 0.02	206208 206208	
Stainless steel double grid for 2 burners WxDxH 331x760x93 mm kg 4 m³ 0.03	206298 ROSTN900	



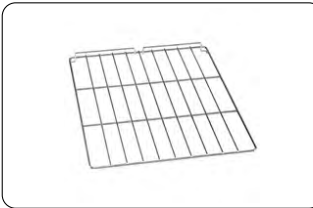
Cooking

900XP

◀◀ (Accessories for Gas and Electric Ranges)

Description	Code	
Ground frame for 3 burners gas boiling top WxDxH 800x800x200 mm kg 7.90 m ³ 0.13	206283 GRDFRM3BT	
Single burner radiant plate for pan support WxDxH 350x350x60 mm kg 6.65	206170 9AC53	
Single burner smooth plate for direct cooking - fits frontal burners only WxDxH 350x400x60 mm kg 7.39 m ³ 0.01	206171 9AC54	
Single burner ribbed plate for direct cooking - fits frontal burners only WxDxH 350x400x30 mm kg 8.87 m ³ 0.01	206172 9AC55	
Pair of cast iron plate bars for electric cooking top WxDxH 350x100x30 mm kg 6	206056 9AC12	

Accessories for Solid Top

Description	Code	
GN2/1 chrome grid for static oven WxDxH 650x530x10 mm kg 1.40	164250 CAC01	



◀◀ (Accessories for Solid Top)

Description	Code
GN2/1 chrome plated grid for convection oven WxDxH 660x512x37 mm kg 2.40 m ³ 0.02	206243 GRGN21COV



Accessories for Induction tops

Description	Code
Universal frying pan with stainless steel handle (diam. 240mm) suitable for induction and all other heating sources WxDxH 240x240x400 mm kg 2.50 m ³ 0.04	653597 FRYPAN24
Universal frying pan with stainless steel handle (diam. 280mm) suitable for induction and all other heating sources WxDxH 280x280x450 mm kg 1.96 m ³ 0.02	653598 FRYPAN28
Stainless steel universal frying pan with stainless steel handle (diam. 200mm) suitable for induction and all other heating sources WxDxH 200x200x350 mm kg 2.50	653596 FRYPAN20
Stainless steel wok pan, design in line with wok cuvette WxDxH 600x360x100 mm kg 3 m ³ 0.03	911000 WOKPANSS
Non-stick wok pan, design in line with wok cuvette WxDxH 600x360x100 mm kg 3 m ³ 0.03	911003 WOKPANTFL

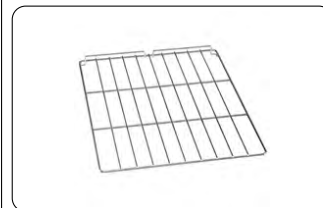


Cooking

900XP

Accessory for Infrared Cooking Tops

Description	Code
GN2/1 chrome grid for static oven WxDxH 650x530x10 mm kg 1.40	164250 CAC01



Accessories for Bain-Marie

Description	Code
Drilled false bottom full module for bain-marie WxDxH 610x500x20 mm kg 5 m ³ 0.01	921623 7AC17
Drilled false bottom half module for bain-marie WxDxH 280x500x20 mm kg 1.18	921622 7AC16
Water filling tap for bain-marie top WxDxH 50x130x200 mm kg 2	921627 7AC20






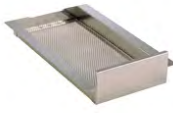


Accessories for Fryers

Description	Code
2 half size baskets for 12, 14 and 15lt fryers WxDxH 105x325x125 mm kg 2 m ³ 0.04	921692 7AC51



◀◀ (Accessories for Fryers)







Description	Code	
2 baskets for 2x5lt and 7lt electric fryers WxDxH 100x325x125 mm kg 1.50 m ³ 0.01	960638 7AC39	
Basket for 12lt electric fryer tops WxDxH 225x325x125 mm kg 1 m ³ 0.03	921629 7AC22	
Full size basket for 14 and 15lt free standing fryers WxDxH 225x325x125 mm kg 1 m ³ 0.04	921691 7AC50	
Deflector for floured products for 15lt fryers WxDxH 240x390x70 mm kg 1 m ³ 0.01	921696 9AC144	
Extension pipe for oil drainage for fryers WxDxH 30x400x30 mm kg 1.31	206209 9AC113	
Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers WxDxH 170x300x0,1 mm kg 0.84 m ³ 0.01	921693 7AC55	

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Cooking

900XP

◀◀ (Accessories for Fryers)

Description	Code	
Sediment tray for 15lt fryers WxDxH 295x390x60 mm kg 0.62 m ³ 0.01	206235 9AC139	
Unclogging rod for 15lt fryers drainage pipe WxDxH 228x6x668 mm kg 1	921695 9AC59	
1 full size basket for 18/23 lt fryers WxDxH 285x352x148 mm kg 2 m ³ 0.06	927226 9AC48	
2 half size baskets for 18/23 lt fryers WxDxH 140x330x150 mm kg 3 m ³ 0.05	927223 9AC46	
Deflector for floured products for 23lt fryers WxDxH 295x390x65 mm kg 1 m ³ 0.01	960645 9AC50	
Hygienic lid for 23lt fryers WxDxH 550x400x100 mm kg 2.40 m ³ 0.02	206201 9AC108	

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◀◀ (Accessories for Fryers)

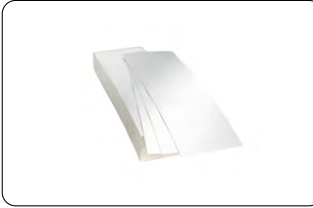



Description	Code	
Filter (inox) for fryer oil collection basin for 18lt, 23lt free standing fryers (without oil recirculation pump) WxDxH 230x400x50 mm kg 1.14 m ³ 0.01	206359 OILFILT900	
Unclogging rod for 23lt fryers drainage pipe WxDxH 125x6x781 mm kg 0.40 m ³ 0.01	927227 9AC49	
Frontal kicking strip for 23lt fryers in two parts WxDxH 86x75x179 mm kg 1	206203 9AC110	
1 full basket for 18lt fryers with front hook WxDxH 285x352x148 mm kg 2 m ³ 0.06	927201 BSKFULLH	
2 half baskets for 18lt fryers with front hook WxDxH 140x330x150 mm kg 3 m ³ 0.06	927200 BSKHALF	
Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - 900XP WxDxH 242x514x151 mm kg 6.96 m ³ 0.02	200084 SSFILTER	




Cooking

900XP

◀◀ (Accessories for Fryers)


Description	Code	
<p>Pack of paper filter (100 pieces) for advanced filtration system for 23-litre fryer - 900XP</p> <p>WxDxH 214x691x90 mm kg 3.80 m³ 0.01</p>	<p>200085 PACK-PAPER</p>	
<p>Sediment collection tray for 23-litre fryer (to be put in the well)</p> <p>WxDxH 68x688x594 mm kg 0.75 m³ 0.04</p>	<p>921023 TRAY23LNF</p>	
<p>Stainless steel oil filter for 23-litre fryer to remove particles of grease and food residuals) - 900XP</p> <p>WxDxH 242x514x151 mm kg 2.20 m³ 0.02</p>	<p>200086 OILFILT23LT</p>	
<p>Kit for 23-litre fryer, drain extension in high resistant elastometer with stainless steel extremities to drain oil - 900XP</p> <p>WxDxH 60x2292x60 mm kg 1.26</p>	<p>200087 KITPUMP23</p>	
<p>Lid for oil container for 23 l Fryers</p> <p>WxDxH 252x734x63 mm kg 1.60 m³ 0.01</p>	<p>200171 OILID23LFRY</p>	

Accessories for Pasta Cookers

Description	Code	
<p>Automatic programmable Basket Lifting System for 40lt Pasta Cookers, 3 lifters</p> <p>0.20 ElekW 230 V 1 50/60 Hz</p> <p>WxDxH 200x930x850 mm kg 43 m³ 0.27</p>	<p>206353 LIFT9E</p>	



◀◀ (Accessories for Pasta Cookers)

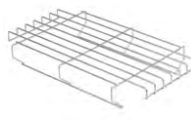
Description	Code	
Energy saving device for pasta cookers WxDxH 45x500x100 mm kg 1 m ³ 0.01	206344 ENSAVING	
1 ergonomic basket for 40lt pasta cookers WxDxH 135x310x215 mm kg 1 m ³ 0.02	206237 9AC142	
2 square baskets, left and right for 40lt pasta cooker WxDxH 130x130x215 mm kg 2.23 m ³ 0.03	206433 BSK6PC900	
2x1/2GN baskets for 40lt pasta cookers WxDxH 275x230x210 mm kg 3.84 m ³ 0.08	927211 9AC39	
Set of ergonomic baskets for 40lt pasta cookers WxDxH 275x150x210 mm kg 4.68 m ³ 0.08	206233 9AC137	
3 round baskets diam. 181mm for 40lt pasta cookers (927219 must be ordered together) WxDxH 170x170x180 mm kg 3 m ³ 0.05	927212 9AC40	



Cooking



900XP

◀◀ (Accessories for Pasta Cookers)

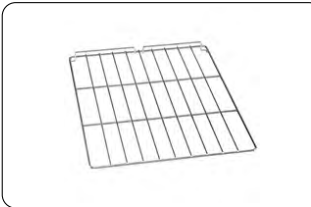



Description	Code	
<p>3x1/3GN baskets for 40lt pasta cookers WxDxH 275x150x210 mm kg 4.50 m³ 0.08</p>	<p>927210 9AC38</p>	
<p>6 round baskets for 40-lt pasta cookers (927219 must be ordered together) WxDxH 135x135x180 mm kg 4.05 m³ 0.05</p>	<p>927213 9AC41</p>	
<p>False bottom for 40lt pasta cooker square baskets WxDxH 295x505x80 mm kg 2.50 m³ 0.02</p>	<p>206238 9AC143</p>	
<p>1x1/1GN basket for 40lt pasta cookers WxDxH 275x480x210 mm kg 3.47 m³ 0.10</p>	<p>927216 9AC43</p>	
<p>Grid support for 40lt pasta cooker round baskets WxDxH 290x500x115 mm kg 1 m³ 0.02</p>	<p>927219 9AC44</p>	
<p>Lid and lid holder for 40lt pasta cookers WxDxH 550x400x100 mm kg 3.77 m³ 0.01</p>	<p>206190 9AC100</p>	

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◀◀ (Accessories for Pasta Cookers)

Description	Code	
Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets) WxDxH 329x535x10 mm kg 0.85 m ³ 0.01	960644 9AC61	
Support frame for 2 pasta cooker basket (900XP) WxDxH 456x153x76 mm kg 0.81 m ³ 0.01	206395 FRAME2BSK-PC900	

Accessories for Fry Tops





Description	Code	
GN2/1 chrome grid for static oven WxDxH 650x530x10 mm kg 1.40	164250 CAC01	
Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) WxDxH 325x265x100 mm kg 1 m ³ 0.02	206346 KOILFT	
Scraper for smooth plate fry tops WxDxH 320x120x30 mm kg 0.25	164255 CAC02	
Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface WxDxH 200x80x60 mm kg 0.30	206420 SCFTRIB	



Cooking

900XP

◀◀ (Accessories for Fry Tops)

Description	Code	
GN2/1 chrome plated grid for convection oven WxDxH 660x512x37 mm kg 2.40 m ³ 0.02	206243 GRGN21COV	
Water drain for full module fry tops WxDxH 280x100x270 mm kg 3 m ³ 0.01	216153 9AC58	
Water drain for half module fry tops WxDxH 140x100x270 mm kg 3	206153 9AC51	
Water drain for fry tops HP WxDxH 1x1x1 mm kg 3 m ³ 0.01	206345 WDRAINHP	
Stopper for 900 fry top with horizontal plate WxDxH 46x46x50 mm kg 0.52	206296 FTSTOP	
Cloche for fry tops WxDxH 35x627x319 mm kg 3 m ³ 0.01	206455 CLCHFT	

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◀◀ (Accessories for Fry Tops)

Description	Code
Kit to install open bases 200mm, NitroChrome3 fry top 1200mm and braising pans on cantilever (700 & 900) WxDxH 50x110x122 mm kg 1	206507 FIXING_ELEM



Accessories for Grills







Description	Code
Scraper for free standing grills WxDxH 110x30x490 mm kg 2	206422 SCRPR01
Scraper for grids with drainage channels - top grills WxDxH 110x30x490 mm kg 2	206421 SCRPROL
Scraper kit with hooks for HP grills WxDxH 58x455x113 mm kg 1	206347 BRSHGRHP
Scraper for HP electric grill WxDxH 80x72x400 mm kg 0.30	206436 SCRPRELHP
Water filling tap for free standing grills (1 per each drawer) WxDxH 360x140x100 mm kg 2.80 m ³ 0.01	206280 KTAPG400



Cooking




900XP

◀◀ (Accessories for Grills)



Description	Code	
<p>Water filling tap for free standing grills</p> <p>WxDxH 640x300x150 mm kg 2.60 m³ 0.05</p>	<p>206281 KTAPG800</p>	
<p>Drain extension for Electric grill HP</p> <p>WxDxH 127x42,5x135 mm kg 0.47</p>	<p>206437 DRAINEXTGRILL</p>	
<p>Stainless steel grid for free standing grills (900XP)</p> <p>WxDxH 324x635x57,5 mm kg 1 m³ 0.01</p>	<p>206408 GRIDSS400M9</p>	
<p>Stainless steel grid for free standing grills (900XP)</p> <p>WxDxH 324x635x57,5 mm kg 10.95 m³ 0.01</p>	<p>206404 GRIDSS800M9</p>	
<p>Stainless steel grid with drainage channels for free standing V-shaped grills (900XP)</p> <p>WxDxH 362x771x46 mm kg 4.63 m³ 0.01</p>	<p>206409 GRIDA400M9</p>	
<p>Stainless steel grid with drainage channels for free standing V-shaped grills (900XP)</p> <p>WxDxH 362x771x46 mm kg 10.46 m³ 0.01</p>	<p>206405 GRIDA800M9</p>	

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◀◀ (Accessories for Grills)

Description	Code	
<p>Stainless steel cooking grid for electric grill HP - to be ordered according to the size of the grill - 900XP</p> <p>WxDxH 359x635x94 mm kg 12 m³ 0.02</p>	<p>921025 ELHPGRID9</p>	
<p>Heat deflector for electric grill HP - to be ordered according to the size of the grill - 900XP</p> <p>WxDxH 315x646x34 mm kg 2 m³ 0.01</p>	<p>206435 DEFLECTGRILL9</p>	
<p>Kit for 23-litre fryer, drain extension in high resistant elastometer with stainless steel extremities to drain oil - 900XP</p> <p>WxDxH 60x2292x60 mm kg 1.26</p>	<p>200087 KITPUMP23</p>	

Accessories for Multifunctional Cookers

Description	Code	
<p>Blades with rounded sides for scraper for multifunctional cookers</p> <p>WxDxH 1x30x120 mm kg 1</p>	<p>921694 7AC54</p>	
<p>Lid for 22lt multifunctional cooker</p> <p>WxDxH 700x550x20 mm kg 3 m³ 0.01</p>	<p>921690 7AC53</p>	

Cooking

900XP

Accessories for Braising Pan

Description	Code
Trolley with lifting & removable tank WxDxH 727x882x1181 mm kg 88 m ³ 1.45	922403 TRBR
Kit to install open bases 200mm, NitroChrome3 fry top 1200mm and braising pans on cantilever (700 & 900) WxDxH 50x110x122 mm kg 1	206507 FIXING_ELEM



Accessories for Boiling Pans

Description	Code
1-section noodle basket for 60lt boiling pans WxDxH 385x385x355 mm kg 2.43 m ³ 0.07	921626 7AC19
2-section universal basket for 100lt boiling pans WxDxH 520x520x325 mm kg 10.05 m ³ 0.12	925018 COLAP2100
2-section universal basket for 150lt boiling pans WxDxH 520x520x325 mm kg 12.08 m ³ 0.11	925019 COLAP2150
2-section noodle basket for 150lt boiling pans WxDxH 570x570x505 mm kg 16.26 m ³ 0.20	206123 9AC21



◀◀ (Accessories for Boiling Pans)

Description	Code
Kit for automatic depressuring of the double jacket for 100/150 lt indirect and autoclave boiling pans WxDxH 150x60x150 mm kg 2.05 m³ 0.01	206279 NVLVPRSS
Measuring rod for 60 l Boiling Pan WxDxH 40x53,5x411,5 mm kg 0.34	927000 MESUROD60
Measuring rod for 100 l Boiling Pan WxDxH 40x71,5x301,5 mm kg 0.29	927001 MESUROD100
Measuring rod for 150 l Boiling Pan WxDxH 40x71,5x431,5 mm kg 0.35	927002 MESUROD150
Water additive against corrosion for indirect boiling pans WxDxH 190x270x10 mm kg 0.17	927222 CAC39



Accessories for Open Bases






Description	Code
Central support for installation of drawers and grid (on 800/1200mm bases) and of doors (on 1200mm bases) WxDxH 50x50x420 mm kg 0.52	206245 KMOCE




Cooking

900XP

◀◀ (Accessories for Open Bases)






Description	Code	
<p>Door for open base cupboard</p> <p>WxDxH 400x40x440 mm kg 3.11 m³ 0.02</p>	<p>206350 DOOREL</p>	
<p>Electric heating kit for cupboards</p> <p>0.65 ElekW 230 V 1 50/60 Hz</p> <p>WxDxH 360x510x60 mm kg 3 m³ 0.02</p>	<p>206259 KGRV</p>	
<p>2 drawers for open base cupboards, 100mm height</p> <p>WxDxH 400x690x470 mm kg 19.15 m³ 0.15</p>	<p>206334 2DRW900E</p>	
<p>2 supports runners for open base cupboard 400mm for GNI/1</p> <p>WxDxH 550x100x350 mm kg 7.18 m³ 0.02</p>	<p>206145 9AC70</p>	
<p>Kit to install open bases 200mm, NitroChrome3 fry top 1200mm and braising pans on cantilever (700 & 900)</p> <p>WxDxH 50x110x122 mm kg 1</p>	<p>206507 FIXING_ELEM</p>	

Accessories for Installation: Bridge System


Description	Code	
<p>Support for bridge type installation, 400mm</p> <p>WxDxH 400x100x50 mm kg 5.95</p>	<p>206154 9AC78</p>	

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◀◀ (Accessories for Installation: Bridge System)

Description	Code	
Support for bridge type installation, 800mm WxDxH 800x100x50 mm kg 9 m ³ 0.01	206137 9AC63	
Support for bridge type installation, 1000mm WxDxH 1000x100x50 mm kg 10.67 m ³ 0.01	206138 9AC64	
Support for bridge type installation, 1200mm WxDxH 1200x100x50 mm kg 12.01 m ³ 0.01	206139 9AC65	
Support for bridge type installation, 1400mm WxDxH 1400x100x50 mm kg 6 m ³ 0.01	206140 9AC66	
Support for bridge type installation, 1600mm WxDxH 1600x100x50 mm kg 6 m ³ 0.01	206141 9AC67	

Accessories for Installation: Cantilever Wall






Description	Code	
Wall type cantilever support with service duct, 2000mm WxDxH 1800x936x352 mm kg 128 m ³ 1.13	206482 NSL2003	



Cooking

900XP

◀◀ (Accessories for Installation: Cantilever Wall)

Description	Code	
Wall type cantilever support with service duct, 2400mm WxDxH 352x2200x936 mm kg 143 m ³ 1.13	206483 NSL2403	
Wall type cantilever support with service duct, 2800mm WxDxH 936x1470x352 mm kg 172 m ³ 1.13	206484 NSL2803	
Wall type cantilever support with service duct, 3200mm WxDxH 936x1470x352 mm kg 187 m ³ 1.13	206485 NSL3203	
Wall type cantilever support with service duct, 3600mm WxDxH 936x1650x352 mm kg 202 m ³ 1.13	206486 NSL3603	
Undercounter cover panel, 200mm WxDxH 200x834x33 mm kg 1.80 m ³ 0.01	206491 UNDER2009	
Undercounter cover panel, 400mm WxDxH 400x834x33 mm kg 3.50 m ³ 0.01	206492 UNDER4009	

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◀◀ (Accessories for Installation: Cantilever Wall)




Description	Code	
Undercounter cover panel, 800mm WxDxH 800x834x33 mm kg 6.50 m ³ 0.03	206493 UNDER8009	
Undercounter cover panel, 1200mm WxDxH 1200x834x33 mm kg 10 m ³ 0.04	206494 UNDER12009	
Undercounter cover panel, 400mm, for induction units WxDxH 400x834x33 mm kg 3.50 m ³ 0.01	206503 UNDER4009I	
Undercounter cover panel, 800mm, for induction units WxDxH 800x834x33 mm kg 6.50 m ³ 0.03	206504 UNDER8009I	
2 support bars for cantilever top units WxDxH 88x877x296 mm kg 11 m ³ 0.03	206496 2SUPP900	
2 aesthetic side covering panels for cantilever installations (900) WxDxH 451x6x987 mm kg 17 m ³ 0.01	206500 2SPECTL9	

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Cooking

900XP

◀◀ (Accessories for Installation: Cantilever Wall)

Description	Code	
<p>Kit to install freestanding units on cantilever (700 & 900)</p> <p>WxDxH 247x146x757 mm kg 6.50 m³ 0.03</p>	<p>206506 MONOBLOCSUP</p>	
<p>Kit to install open bases 200mm, NitroChrome3 fry top 1200mm and braising pans on cantilever (700 & 900)</p> <p>WxDxH 50x110x122 mm kg 1</p>	<p>206507 FIXING_ELEM</p>	
<p>Kit to connect additional cantilever structures (700 & 900)</p> <p>WxDxH 100x620x100 mm kg 7.50 m³ 0.01</p>	<p>206508 KCANTCENT</p>	

Accessories for Installation: Cantilever Central

Description	Code	
<p>Central cantilever support with service duct, 2000mm</p> <p>WxDxH 1800x936x352 mm kg 110 m³ 1.13</p>	<p>206477 NSL2004</p>	
<p>Central cantilever support with service duct, 2400mm</p> <p>WxDxH 2200x936x352 mm kg 125 m³ 1.13</p>	<p>206478 NSL2404</p>	
<p>Central cantilever support with service duct, 2800mm</p> <p>WxDxH 1470x936x352 mm kg 154 m³ 1.13</p>	<p>206479 NSL2804</p>	



◀◀ (Accessories for Installation: Cantilever Central)







Description	Code	
Central cantilever support with service duct, 3200mm WxDxH 936x1470x352 mm kg 169 m ³ 1.13	206480 NSL3204	
Central cantilever support with service duct, 3600mm WxDxH 1650x936x352 mm kg 184 m ³ 1.13	206481 NSL3604	
Undercounter cover panel, 200mm WxDxH 200x834x33 mm kg 1.80 m ³ 0.01	206491 UNDER2009	
Undercounter cover panel, 400mm WxDxH 400x834x33 mm kg 3.50 m ³ 0.01	206492 UNDER4009	
Undercounter cover panel, 800mm WxDxH 800x834x33 mm kg 6.50 m ³ 0.03	206493 UNDER8009	
Undercounter cover panel, 1200mm WxDxH 1200x834x33 mm kg 10 m ³ 0.04	206494 UNDER12009	

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Cooking

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◀◀ (Accessories for Installation: Cantilever Central)

Description	Code	
Undercounter cover panel, 400mm, for induction units WxDxH 400x834x33 mm kg 3.50 m ³ 0.01	206503 UNDER4009I	
Undercounter cover panel, 800mm, for induction units WxDxH 800x834x33 mm kg 6.50 m ³ 0.03	206504 UNDER8009I	
2 support bars for cantilever top units WxDxH 88x877x296 mm kg 11 m ³ 0.03	206496 2SUPP900	
2 aesthetic side covering panels for cantilever installations (900) WxDxH 451x6x987 mm kg 17 m ³ 0.01	206500 2SPECTL9	
Kit to install freestanding units on cantilever (700 & 900) WxDxH 247x146x757 mm kg 6.50 m ³ 0.03	206506 MONOBLOCSUP	
Kit to install open bases 200mm, NitroChrome3 fry top 1200mm and braising pans on cantilever (700 & 900) WxDxH 50x110x122 mm kg 1	206507 FIXING_ELEM	



◀◀ (Accessories for Installation: Cantilever Central)

Description	Code
Kit to connect additional cantilever structures (700 & 900) WxDxH 100x620x100 mm kg 7.50 m ³ 0.01	206508 KCANTCENT



Accessories for Installation: Kicking Strips







Description	Code
Kit 4 feet for concrete installation (not for 900 line free standing grill) WxDxH 60x60x100 mm kg 1.08 m ³ 0.01	206210 9AC114
Frontal kicking strip for concrete installation, 200mm WxDxH 200x20x100 mm kg 1	206146 9AC71
Frontal kicking strip for concrete installation, 400mm WxDxH 400x20x100 mm kg 1 m ³ 0.01	206147 9AC72
Frontal kicking strip for concrete installation, 800mm WxDxH 800x20x100 mm kg 1.54 m ³ 0.02	206148 9AC73
Frontal kicking strip for concrete installation, 1000mm WxDxH 1000x20x100 mm kg 2 m ³ 0.02	206150 9AC75



Cooking







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◀◀ (Accessories for Installation: Kicking Strips)

Description	Code	
Frontal kicking strip for concrete installation, 1200mm WxDxH 1200x20x100 mm kg 2 m ³ 0.02	206151 9AC76	
Frontal kicking strip for concrete installation, 1600mm WxDxH 1600x20x100 mm kg 2 m ³ 0.03	206152 9AC77	
Pair of side kicking strips for concrete installation WxDxH 720x120x100 mm kg 1 m ³ 0.02	206157 9AC81	
Frontal kicking strip, 200mm (not for refr-freezer base) WxDxH 200x30x180 mm kg 0.76	206174 9AC87	
Frontal kicking strip, 400mm (not for refr-freezer base) WxDxH 400x30x180 mm kg 1.33 m ³ 0.01	206175 9AC88	
Frontal kicking strip, 800mm (not for refr-freezer base) WxDxH 800x30x180 mm kg 2.07 m ³ 0.02	206176 9AC89	

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◀◀ (Accessories for Installation: Kicking Strips)

Description	Code	
Frontal kicking strip, 1000mm (not for refr-freezer base) WxDxH 1000x30x180 mm kg 3 m ³ 0.02	206177 9AC90	
Frontal kicking strip, 1200mm (not for refr-freezer base) WxDxH 1200x30x180 mm kg 2.77 m ³ 0.02	206178 9AC91	
Frontal kicking strip, 1600mm (not for refr-freezer base) WxDxH 1600x30x180 mm kg 4 m ³ 0.01	206179 9AC92	
Frontal kicking strip for 23lt fryers in two parts WxDxH 86x75x179 mm kg 1	206203 9AC110	
Pair of side kicking strips (not for refr-freezer base) WxDxH 720x20x180 mm kg 2 m ³ 0.01	206180 9AC93	
Pair of side kicking strips for refr-freezer base WxDxH 905x30x200 mm kg 3 m ³ 0.02	880221 2SKSREFRZ	



Cooking

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◀◀ (Accessories for Installation: Kicking Strips)

Description	Code
Frontal kicking strip for freezer/refrigerated base WxDxH 1198x25x260 mm kg 1.74 m ³ 0.01	880336 FKSREFFRZ

Accessories for Installation: Wheels

Description	Code
Base support for feet or wheels - 400mm (700/900) WxDxH 370x106x50 mm kg 3.97	206366 BSUPPFW4
Base support for feet or wheels - 600mm (700/900) WxDxH 600x106x50 mm kg 5.78 m ³ 0.01	206431 BSUPPFW6
Base support for feet or wheels - 800mm (700/900) WxDxH 770x106x50 mm kg 7.30 m ³ 0.01	206367 BSUPPFW8
Base support for feet or wheels - 1200mm (700/900) WxDxH 1170x106x50 mm kg 10.48 m ³ 0.01	206368 BSUPPFW12
Base support for feet or wheels - 1600mm (700/900) WxDxH 1570x106x50 mm kg 14 m ³ 0.02	206369 BSUPPFW16



◀◀ (Accessories for Installation: Wheels)

Description	Code
Base support for feet or wheels - 2000mm (700/900) WxDxH 1970x106x50 mm kg 17 m ³ 0.02	206370 BSUPPFW20
Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP) WxDxH 787x85x50 mm kg 5.53 m ³ 0.01	206372 BSUPPWFR9
Kit 3 base support for wheels WxDxH 85x787x50 mm kg 8.46 m ³ 0.01	206430 BSUPPWFR93
Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels WxDxH 155x85x155 mm kg 4.11	206135 4WHEELCOMP
4 wheels - 2 with brake for re-Freezer Base, H=145mm - to be used only for standalone installation WxDxH 220x220x145 mm kg 3 m ³ 0.02	880123 KWHCOMP34



Accessories for Installation: Side Covering panels

Description	Code
Rear paneling - 600mm (700/900XP) WxDxH 600x20x714 mm kg 7.71 m ³ 0.01	206373 REARPAN6



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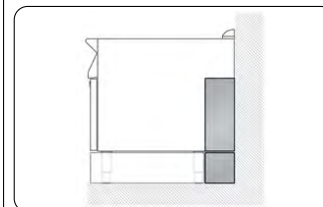
◀◀ (Accessories for Installation: Side Covering panels)

Description	Code	
Rear paneling - 800mm (700/900) WxDxH 800x20x714 mm kg 9.92 m ³ 0.02	206374 REARPAN8	
Rear paneling - 1000mm (700/900) WxDxH 1000x20x714 mm kg 11.98 m ³ 0.02	206375 REARPAN10	
Rear paneling - 1200mm (700/900) WxDxH 1200x20x714 mm kg 14.40 m ³ 0.03	206376 REARPAN12	
2 side covering panels for top appliances WxDxH 3x930x250 mm kg 7.33 m ³ 0.01	216278 9AC146	
2 side covering panels for free standing appliances WxDxH 3x900x700 mm kg 19.63 m ³ 0.02	216134 9AC145	
2 panels for service duct for back to back installation WxDxH 20x141x448 mm kg 1 m ³ 0.02	206202 9AC109	

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◀◀ (Accessories for Installation: Side Covering panels)

Description	Code
2 panels for service duct for single installation WxDxH 300x40x160 mm kg 1.90 m ³ 0.01	206181 9AC94



Accessories for Installation: Handrails



Description	Code
Frontal handrail, 400mm WxDxH 400x50x30 mm kg 1.08	216046 9HRF1
Frontal handrail, 800mm WxDxH 800x50x30 mm kg 1	216047 9HRF2
Frontal handrail, 1200mm WxDxH 1200x50x30 mm kg 3	216049 9HRF4
Frontal handrail, 1600mm WxDxH 1600x50x30 mm kg 3	216050 9HRF6
Side handrail-right/left hand (900XP) WxDxH 880x40x40 mm kg 2 m ³ 0.04	216044 9HRS



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◀◀ (Accessories for Installation: Handrails)






Description	Code	
Large handrail - portioning shelf, 400mm WxDxH 400x140x60 mm kg 1.07 m ³ 0.01	216185 9AC97	
Large handrail - portioning shelf, 800mm WxDxH 800x140x60 mm kg 9 m ³ 0.01	216186 9AC98	

Accessories for Installation: Chimneys

Description	Code	
Chimney upstand, 200mm WxDxH 200x75x225 mm kg 1 m ³ 0.01	206302 CHIM200	
Chimney upstand, 400mm WxDxH 400x75x225 mm kg 2.32 m ³ 0.01	206303 CHIM400	
Chimney upstand, 800mm WxDxH 800x75x225 mm kg 4.01 m ³ 0.02	206304 CHIM800	
Chimney upstand, 1000mm WxDxH 1000x75x225 mm kg 1 m ³ 0.02	206305 CHIM1000	



◀◀ (Accessories for Installation: Chimneys)

Description	Code	
Chimney upstand, 1200mm WxDxH 1200x75x225 mm kg 1.20 m ³ 0.02	206306 CHIM1200	
Draught diverter, 120 mm diameter WxDxH 300x300x900 mm kg 5 m ³ 0.08	206126 CAC06	
Draught diverter, 150 mm diameter WxDxH 340x340x920 mm kg 4.38 m ³ 0.12	206132 CAC10	
Flue condenser for 1/2 module, 120 mm diameter WxDxH 400x150x400 mm kg 2.50 m ³ 0.03	206310 FLUECOND40	
Flue condenser for 1 module, 150 mm diameter WxDxH 800x150x400 mm kg 4 m ³ 0.06	206246 KCF7	
Matching ring for flue condenser, 120 mm diameter WxDxH 135x135x90 mm kg 2 m ³ 0.01	206127 CAC07	

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◀◀ (Accessories for Installation: Chimneys)






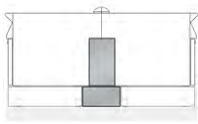
Description	Code	
Matching ring for flue condenser, 150 mm diameter WxDxH 155x155x83 mm kg 3	206133 CAC11	
Chimney grid net, 200mm (700XP/900) WxDxH 85x200x15 mm kg 0.05	206399 GRIDNET200	
Chimney grid net, 400mm (700XP/900) WxDxH 85x400x15 mm kg 0.10	206400 GRIDNET400	
Chimney grid net, 500mm (700XP/900) WxDxH 85x500x15 mm kg 0.13	206402 GRIDNET500	
Chimney grid net, 590mm (700XP/900) WxDxH 85x590x15 mm kg 0.27	206403 GRIDNET590	

Accessories: Additional

Description	Code
Ethernet connector for IR33 (CAREL) Refrigerated Cabinets and Counters WxDxH 50x150x150 mm kg 0.45 m³ 0.01	881299 HACCPDIG2



◀◀ (Accessories: Additional)

Description	Code	
Flanged feet kit WxDxH 80x80x100 mm kg 0.75 m ³ 0.01	206136 9AC62	
Junction sealing kit WxDxH 50x50x250 mm kg 0.62 m ³ 0.01	206086 9AC16	
Pressure regulator for gas units WxDxH 75x85x71 mm kg 0.37	927225 CAC38	
Half module overshelf WxDxH 400x450x380 mm kg 7 m ³ 0.08	206183 9AC95	
Full module overshelf WxDxH 800x450x380 mm kg 10.16 m ³ 0.15	206184 9AC96	
2 panels for service duct for back to back installation WxDxH 20x141x448 mm kg 1 m ³ 0.02	206202 9AC109	

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◀◀ (Accessories: Additional)

Description	Code
<p>Water column with swivel arm (water column extension not included)</p> <p>WxDxH 45x500x753 mm kg 3 m³ 0.02</p>	<p>206289 H2ON700</p>
<p>Water column extension for 900 line</p> <p>WxDxH 15x15x400 mm kg 0.64</p>	<p>206290 WPIPEN900</p>
<p>External support for water column</p> <p>WxDxH 44x55x266 mm kg 1</p>	<p>206231 9AC135</p>
<p>Kit G.25.3 (NI) gas nozzles for 900 boiling pans</p> <p>WxDxH 160x170x90 mm kg 0.18</p>	<p>206463 KITG25BP790</p>
<p>Kit G.25.3 (NI) gas nozzles for 900 freestanding gas cookers on oven</p> <p>WxDxH 170x160x90 mm kg 0.18</p>	<p>206458 KITG150CO90</p>
<p>Kit G.25.3 (NI) gas nozzles for 900 fry tops HP</p> <p>WxDxH 160x170x90 mm kg 0.18</p>	<p>206468 KITG25FT12N90</p>



◀◀ (Accessories: Additional)





Description	Code
Kit G.25.3 (NI) gas nozzles for 900 fryers WxDxH 160x170x90 mm kg 0.18	206467 KITG25FT48N90
Kit G.25.3 (NI) gas nozzles for 900 solid tops and solid top combined with burners WxDxH 170x160x90 mm kg 0.18	206459 KITG150ST90
Kit G.25.3 (NI) gas nozzles for 900 top gas cookers WxDxH 160x170x90 mm kg 0.18	206457 KITG150C90
Kit G.25.3 (NI) gas nozzles for 700 and 900 gas grills (standard and HP) WxDxH 170x160x90 mm kg 0.18	206462 KITG150G70
Kit G.25.3 (NI) gas nozzles for 700 and 900 braising pans WxDxH 160x170x90 mm kg 0.18	206464 KITG25BT90
Kit G.25.3 (NI) gas nozzles for 700 and 900 pasta cookers WxDxH 160x170x90 mm kg 0.18	206465 KITG25BT70



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◀◀ (Accessories: Additional)

Description	Code	
Kit G.25.3 (NI) gas nozzles for 900 250lt Boiling Pans WxDxH 160x170x90 mm kg 0.18	206469 KITG25BP	
Pot rack side supporting column 200mm WxDxH 200x300x550 mm kg 6.20 m ³ 0.06	206473 GRIC200	
Pot rack side supporting column 400mm WxDxH 360x300x550 mm kg 8 m ³ 0.09	206471 GRIC400	
Pot rack central supporting column 400mm WxDxH 360x300x550 mm kg 8 m ³ 0.09	206474 GRICC400	
Pot rack extension element WxDxH 400x300x40 mm kg 5.20 m ³ 0.02	206472 GRIE400	
Pot rack side wall mounting bracket WxDxH 300x28x70 mm kg 1 m ³ 0.01	206475 GRICSW	

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◀◀ (Accessories: Additional)

Description	Code
Salamander support WxDxH 610x560x450 mm kg 10 m ³ 0.15	206476 SBSALAMANDSUPP



Cooking

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Electric Solid Tops - 2 Zone

Description	Code
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x250 mm kg 100 m³ 0.16</p>	<p>588003 MALBAAEOAO</p>
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x250 mm kg 76 m³ 0.18</p>	<p>588004 MALBABEOAO</p>
<p>Electric Solid Top, 2 zones, ecoTop coating, two-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x250 mm kg 120 m³ 0.16</p>	<p>588005 MALBACEOAO</p>






Electric Solid Tops - 4 Zone

Description	Code
<p>Electric Solid Top, 4 zones, one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 124 m³ 0.23</p>	<p>588006 MALCAAHOAO</p>
<p>Electric Solid Top, 4 zones, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 144 m³ 0.64</p>	<p>588007 MALCABHOAO</p>
<p>Electric Solid Top, 4 zones, two-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 124 m³ 0.23</p>	<p>588008 MALCACHOAO</p>



◀◀ (Electric Solid Tops - 4 Zone)

Description	Code	
<p>Electric Solid Top, 4 zones, ecoTop coating one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 124 m³ 0.23</p>	<p>588009 MALDAAHOAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 124 m³ 0.27</p>	<p>588010 MALDABHOAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating two-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 170 m³ 1.09</p>	<p>588011 MALDACHOAO</p>	

Electric Solid Tops - 2 Zone - Freestanding Units

Description	Code	
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x700 mm kg 108 m³ 0.55</p>	<p>588341 MALBEAEDAO</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x700 mm kg 99 m³ 0.57</p>	<p>588342 MALBEBEDAO</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, two-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x700 mm kg 99 m³ 0.55</p>	<p>588343 MALBECEDAO</p>	






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◀◀ (Electric Solid Tops - 2 Zone - Freestanding Units)

Description	Code	
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x800 mm kg 99 m³ 0.55</p>	<p>588353 MALBFAEDAO</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x800 mm kg 106 m³ 0.71</p>	<p>588354 MALBFBEDAO</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, two-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x800 mm kg 99 m³ 0.55</p>	<p>588355 MALBFCEDAO</p>	

Electric Solid Tops - 4 Zone - Freestanding Units

Description	Code	
<p>Electric Solid Top, 4 zones, one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 154 m³ 0.82</p>	<p>588344 MALCEAHDAO</p>	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 162 m³ 1.05</p>	<p>588345 MALCEBHDAO</p>	
<p>Electric Solid Top, 4 zones, two-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 154 m³ 0.82</p>	<p>588346 MALCECHDAO</p>	



◀◀ (Electric Solid Tops - 4 Zone - Freestanding Units)




Description	Code	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 154 m³ 0.82</p>	<p>588347 MALDEAHDAAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 160 m³ 1.04</p>	<p>588348 MALDEBHDAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 154 m³ 0.82</p>	<p>588349 MALDECHDAO</p>	
<p>Electric Solid Top, 4 zones, one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 154 m³ 0.82</p>	<p>588356 MALCFAHDAO</p>	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 154 m³ 0.86</p>	<p>588357 MALCFBHDAO</p>	
<p>Electric Solid Top, 4 zones, two-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 154 m³ 0.82</p>	<p>588358 MALCFCHDAO</p>	

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◀◀ (Electric Solid Tops - 4 Zone - Freestanding Units)

Description	Code	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 154 m³ 1.29</p>	<p>588359 MALDFAHDAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 165 m³ 1.09</p>	<p>588360 MALDFBHDAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 154 m³ 0.82</p>	<p>588361 MALDFCHDAO</p>	

Electric Solid Tops - On Oven or Warming Cabinet

Description	Code	
<p>Electric Solid Top, 4 zones, one-side operated, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 240 m³ 1.19</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588411 MALLEAH8AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 300 m³ 0.94</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588412 MALLEBH8AO</p>	
<p>Electric Solid Top, 4 zones, two-side operated, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 156 m³ 0.94</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588413 MALNECH8AO</p>	



◀◀ (Electric Solid Tops - On Oven or Warming Cabinet)

Description	Code	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 152 m³ 0.94</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588414 MALMEAH8AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 152 m³ 0.94</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588415 MALMEBH8AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 156 m³ 0.94</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588416 MALOECH8AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 217 m³ 1.03</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588417 MALLFAH8AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 217 m³ 1.03</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588418 MALLFBH8AO</p>	
<p>Electric Solid Top, 4 zones, two-side operated, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 220 m³ 1.03</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588419 MALNFCH8AO</p>	

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◀◀ (Electric Solid Tops - On Oven or Warming Cabinet)

Description	Code	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 230 m³ 1.11</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588420 MALMFAH8AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 217 m³ 1.03</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588421 MALMFBH8AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 250 m³ 1.03</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588422 MALOFCH8AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 152 m³ 0.94</p>	<p>588457 MALPEAH4AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 152 m³ 0.94</p>	<p>588458 MALPEBH4AO</p>	
<p>Electric Solid Top, 4 zones, two-side operated, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 156 m³ 0.94</p>	<p>588459 MALRECH4AO</p>	



◀◀ (Electric Solid Tops - On Oven or Warming Cabinet)




Description	Code	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 152 m³ 0.94</p>	<p>588460 MALQEAH4AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 152 m³ 0.94</p>	<p>588461 MALQEBH4AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 156 m³ 0.94</p>	<p>588462 MALSECH4AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 152 m³ 1.03</p>	<p>588463 MALPFAH4AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 152 m³ 1.03</p>	<p>588464 MALPFBH4AO</p>	
<p>Electric Solid Top, 4 zones, two-side operated, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 156 m³ 1.03</p>	<p>588465 MALRFCH4AO</p>	

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◀◀ (Electric Solid Tops - On Oven or Warming Cabinet)

Description	Code	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 196 m³ 1.04</p>	<p>588466 MALQFAH4AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 152 m³ 1.03</p>	<p>588467 MALQFBH4AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 156 m³ 1.03</p>	<p>588468 MALSFCH4AO</p>	


Infrared Tops - 2 Zones

Description	Code	
<p>Infrared Top, 2 zones, one-side operated</p> <p>8 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x250 mm kg 26 m³ 0.16</p>	<p>588012 MACBAADOAO</p>	
<p>Infrared Top, 2 zones, one-side operated with backsplash</p> <p>8 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x250 mm kg 26 m³ 0.18</p>	<p>588013 MACBABDOAO</p>	
<p>Infrared Top, 2 zones, two-side operated</p> <p>8 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x250 mm kg 26 m³ 0.16</p>	<p>588014 MACBACDOAO</p>	

Infrared Tops - 4 Zones

Description	Code	
Infrared Top, 4 zones, one-side operated 16 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 47 m ³ 0.23	588015 MACDAAHOAO	
Infrared Top, 4 zones, one-side operated with backsplash 16 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 47 m ³ 0.27	588016 MACDABHOAO	
Infrared Top, 4 zones, two-side operated 16 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 47 m ³ 0.23	588017 MACDACHOAO	




Induction Cookers - 2 Zone - Tops

Description	Code	
Induction Top, 2 zones, one-side operated 10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x250 mm kg 50 m ³ 0.16	588019 MAIBAADOAO	
Induction Top, 2 zones, one-side operated with backsplash 10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x250 mm kg 55 m ³ 0.18	588020 MAIBABDOAO	
Induction Top, 2 zones, two-side operated 10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x250 mm kg 80 m ³ 0.16	588021 MAIBACDOAO	




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Induction Cookers - 4 Zone - Tops

Description	Code	
<p>Induction Top, 4 zones, one-side operated</p> <p>20 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 105 m³ 0.23</p>	<p>588022 MAIDAAHOAO</p>	
<p>Induction Top, 4 zones, one-side operated with backsplash</p> <p>20 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 100 m³ 0.27</p>	<p>588023 MAIDABHOAO</p>	
<p>Induction Top, 4 zones, two-side operated</p> <p>20 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 120 m³ 0.23</p>	<p>588024 MAIDACHOAO</p>	

Induction Cookers - On Oven or Warming Cabinet

Description	Code	
<p>Induction Top, 4 zones, one-side operated on Oven</p> <p>25 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 194 m³ 1.05</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588427 MAIMEAH8AO</p>	
<p>Induction Top, 4 zones, one-side operated with backsplash, on Oven</p> <p>25.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 189 m³ 1.09</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588428 MAIMEBH8AO</p>	
<p>Induction Top, 4 zones, two-side operated, on Oven</p> <p>25.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 130 m³ 0.94</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588429 MAINECH8AO</p>	



◀◀ (Induction Cookers - On Oven or Warming Cabinet)




Description	Code	
<p>Induction Top, 4 zones, one-side operated on Oven</p> <p>25 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 200 m³ 1.04</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588430 MAIMFAH8AO</p>	
<p>Induction Top, 4 zones, one-side operated with backsplash, on Oven</p> <p>25 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 193 m³ 1.33</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588431 MAIMFBH8AO</p>	
<p>Induction Top, 4 zones, two-side operated, on Oven</p> <p>25 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 130 m³ 1.03</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588432 MAINFCH8AO</p>	
<p>Induction Top, 4 zones, one-side operated on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 151 m³ 0.96</p>	<p>588433 MAIQEAH4AO</p>	
<p>Induction Top, 4 zones, one-side operated with backsplash, on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 81 m³ 0.94</p>	<p>588434 MAIQEBH4AO</p>	
<p>Induction Top, 4 zones, two-side operated, on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 170 m³ 0.94</p>	<p>588435 MAIRECH4AO</p>	

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◀◀ (Induction Cookers - On Oven or Warming Cabinet)

Description	Code	
<p>Induction Top, 4 zones, one-side operated on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 152 m³ 1.13</p>	<p>588436 MAIQFAH4AO</p>	
<p>Induction Top, 4 zones, one-side operated with backsplash, on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 149 m³ 1.06</p>	<p>588437 MAIQFBH4AO</p>	
<p>Induction Top, 4 zones, two-side operated, on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 85 m³ 1.03</p>	<p>588438 MAIRFCH4AO</p>	

Induction Cookers - Induction Woks

Description	Code	
<p>Induction Wok, 1 zone, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x250 mm kg 60 m³ 0.16</p>	<p>588025 MAIHAAEOAO</p>	
<p>Induction Wok, 1 zone, one-side operated with backsplash</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x250 mm kg 21 m³ 0.18</p>	<p>588026 MAIHABEOAO</p>	







Gas Burner Tops - 2 Zones

Description	Code	
<p>2-Burner gas Top, one-side operated</p> <p>14 GaskW WxDxH 400x800x250 mm kg 43 m³ 0.29</p>	<p>588036 MAGCAADOPO</p>	
<p>2-Burner gas Top, one-side operated with backsplash</p> <p>14 GaskW WxDxH 400x800x250 mm kg 43 m³ 0.29</p>	<p>588037 MAGCABDOPO</p>	
<p>2-Burner gas Top, two-side operated</p> <p>14 GaskW WxDxH 400x800x250 mm kg 150 m³ 1.09</p>	<p>588038 MAGCACDOPO</p>	
<p>2-Burner gas Top, ecoflam, one-side operated</p> <p>14 GaskW WxDxH 400x800x250 mm kg 43 m³ 0.29</p>	<p>588047 MAGCAADOPI</p>	
<p>2-Burner gas Top, ecoflam, one-side operated with backsplash</p> <p>14 GaskW WxDxH 400x800x250 mm kg 43 m³ 0.29</p>	<p>588048 MAGCABDOPI</p>	
<p>2-Burner gas Top, ecoflam, two-side operated</p> <p>14 GaskW WxDxH 400x800x250 mm kg 60 m³ 0.29</p>	<p>588049 MAGCACDOPI</p>	

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Gas Burner Tops - 4-6 Zones

Description	Code	
<p>4-Burner gas Top, one-side operated</p> <p>28 GaskW WxDxH 800x800x250 mm kg 72 m³ 0.44</p>	<p>588039 MAGGAAHOPO</p>	
<p>4-Burner gas Top, one-side operated with backsplash</p> <p>28 GaskW WxDxH 800x800x250 mm kg 72 m³ 0.44</p>	<p>588040 MAGGABHOPO</p>	
<p>4-Burner gas Top, two-side operated</p> <p>28 GaskW WxDxH 800x800x250 mm kg 72 m³ 0.44</p>	<p>588041 MAGGACHOPO</p>	
<p>4-Burner gas Top, ecoflam, one-side operated</p> <p>28 GaskW WxDxH 800x800x250 mm kg 72 m³ 0.44</p>	<p>588050 MAGGAAHOPI</p>	
<p>4-Burner gas Top, ecoflam, one-side operated with backsplash</p> <p>28 GaskW WxDxH 800x800x250 mm kg 72 m³ 0.44</p>	<p>588051 MAGGABHOPI</p>	
<p>4-Burner gas Top, ecoflam, two-side operated</p> <p>28 GaskW WxDxH 800x800x250 mm kg 72 m³ 0.44</p>	<p>588052 MAGGACHOPI</p>	

Fry Tops - 1 Zone - Electric


Description	Code	
<p>Electric Fry Top with smooth chrome Plate, one-side operated</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x250 mm kg 75 m³ 0.16</p>	<p>588056 MAHMAADOAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x250 mm kg 75 m³ 0.18</p>	<p>588057 MAHMABDOAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x250 mm kg 75 m³ 0.16</p>	<p>588064 MAHNAADOAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x250 mm kg 60 m³ 0.18</p>	<p>588065 MAHNABDOAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 90 m³ 0.72</p>	<p>588362 MAHAEADDAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 95 m³ 0.72</p>	<p>588363 MAHAEBDDAO</p>	



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◀◀ (Fry Tops - 1 Zone - Electric)

Description	Code	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 97 m³ 0.55</p>	<p>588366 MAHCEADDAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 86 m³ 0.56</p>	<p>588367 MAHCEBDDAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 97 m³ 0.55</p>	<p>588370 MAHAFADDAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 97 m³ 0.57</p>	<p>588371 MAHAFBDDAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 97 m³ 0.55</p>	<p>588374 MAHCFADDAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 97 m³ 0.57</p>	<p>588375 MAHCFBDDAO</p>	

Fry Tops - 2 Zones - Electric

Description	Code	
<p>Electric Fry Top with smooth chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 129 m³ 0.23</p>	<p>588058 MAHMAAHOAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 129 m³ 0.27</p>	<p>588059 MAHMABHOAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 129 m³ 0.23</p>	<p>588066 MAHNAAHOAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 129 m³ 0.27</p>	<p>588067 MAHNABHOAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 150 m³ 0.23</p>	<p>588409 MAHOAAHOAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 129 m³ 0.27</p>	<p>588410 MAHOABHOAO</p>	



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◀◀ (Fry Tops - 2 Zones - Electric)

Description	Code	
<p>Electric Fry Top with smooth chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 159 m³ 0.82</p>	<p>588364 MAHBEAHDAAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 159 m³ 0.86</p>	<p>588365 MAHBEBHDAAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 159 m³ 0.82</p>	<p>588368 MAHDEAHDAAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 159 m³ 0.86</p>	<p>588369 MAHDEBHDAAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 159 m³ 0.82</p>	<p>588372 MAHBFAHDAAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 159 m³ 0.86</p>	<p>588373 MAHBFBDAAO</p>	

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◀◀ (Fry Tops - 2 Zones - Electric)

Description	Code	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 159 m³ 0.82</p>	<p>588376 MAHDFAHDAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 155 m³ 1.09</p>	<p>588404 MAHFEAHDAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 150 m³ 1.05</p>	<p>588405 MAHFEBHDAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 159 m³ 0.82</p>	<p>588406 MAHFFAHDAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 159 m³ 0.86</p>	<p>588407 MAHFFBHDAO</p>	
<p>Electric Fry Top with chrome ribbed Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 159 m³ 0.86</p>	<p>588408 MAHDFBHDAO</p>	



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Free-Cooking Tops

Description	Code	
<p>Electric Free-Cooking Top, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x250 mm kg 120 m³ 0.16</p>	<p>588322 MATAAAEOAO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x250 mm kg 76 m³ 0.18</p>	<p>588323 MATAABEOAO</p>	
<p>Electric Free-Cooking Top, one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 122 m³ 0.59</p>	<p>588324 MATCAAHOAO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 124 m³ 0.27</p>	<p>588325 MATCABHOAO</p>	

Free-Cooking Tops - Freestanding Units

Description	Code	
<p>Electric Free-Cooking Top, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x700 mm kg 106 m³ 0.55</p>	<p>588378 MATDEAEDAO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x700 mm kg 110 m³ 0.57</p>	<p>588379 MATDEBEDAO</p>	








◀◀ (Free-Cooking Tops - Freestanding Units)

Description	Code	
<p>Electric Free-Cooking Top, one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 170 m³ 1.06</p>	<p>588380 MATFEAHDAAO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 165 m³ 1.09</p>	<p>588381 MATFEBHDAO</p>	
<p>Electric Free-Cooking Top, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x800 mm kg 115 m³ 0.55</p>	<p>588382 MATDFAEDAAO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x800 mm kg 106 m³ 0.57</p>	<p>588383 MATDFBEDAAO</p>	
<p>Electric Free-Cooking Top, one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 154 m³ 0.82</p>	<p>588384 MATFFAHDAAO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 166 m³ 0.99</p>	<p>588385 MATFFBHDAO</p>	

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Free-Cooking Tops - On Oven or Warming Cabinet

Description	Code	
<p>Electric Free-Cooking Top, one-side operated, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 237 m³ 1.05</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588423 MATGEAH8AO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 231 m³ 1.10</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588424 MATGEBH8AO</p>	
<p>Electric Free-Cooking Top, one-side operated, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 217 m³ 1.03</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588425 MATGFAH8AO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash, on Oven</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 217 m³ 1.03</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588426 MATGFBH8AO</p>	
<p>Electric Free-Cooking Top, one-side operated, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 152 m³ 0.94</p>	<p>588469 MATHEAH4AO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 152 m³ 0.94</p>	<p>588470 MATHEBH4AO</p>	



◀◀ (Free-Cooking Tops - On Oven or Warming Cabinet)

Description	Code
<p>Electric Free-Cooking Top, one-side operated, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 152 m³ 1.03</p>	<p>588471 MATHFAH4AO</p>
<p>Electric Free-Cooking Top, one-side operated with backsplash, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 152 m³ 1.03</p>	<p>588472 MATHFBH4AO</p>



Bain Maries

Description	Code
<p>Electric Bain-marie Top, with rear tap, one-side operated, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x250 mm kg 36 m³ 0.41</p>	<p>588086 MABAAADOAO</p>
<p>Electric Bain-marie Top, with rear tap, one-side operated with backsplash, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x250 mm kg 21 m³ 0.41</p>	<p>588087 MABAABDOAO</p>
<p>Electric Bain-marie Top, with rear tap, one-side operated, 2/1 GN</p> <p>3 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 34 m³ 0.62</p>	<p>588088 MABBAHOAO</p>
<p>Electric Bain-marie Top, with rear tap, one-side operated and backsplash, 2/1 GN</p> <p>3 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x250 mm kg 34 m³ 0.62</p>	<p>588089 MABBABHOAO</p>





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◀◀ (Bain Maries)



Description	Code	
<p>Electric Bain-marie Top, with left tap, one-side operated, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x250 mm kg 21 m³ 0.41</p>	<p>588400 MABFAAEOAO</p>	
<p>Electric Bain-marie Top, with left tap, one-side operated and backsplash, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x250 mm kg 21 m³ 0.41</p>	<p>588401 MABFABEOAO</p>	
<p>Electric Bain-marie Top, one-side operated with right tap, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x250 mm kg 41 m³ 0.41</p>	<p>588402 MABGAAEOAO</p>	
<p>Electric Bain-marie Top, one-side operated with right tap and backsplash, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x250 mm kg 21 m³ 0.41</p>	<p>588403 MABGABEOAO</p>	

AquaCooker+

Description	Code	
<p>Electric AquaCooker+, one-side operated, 1/1 GN</p> <p>7.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 65 m³ 0.60</p>	<p>588440 MABDEADDAO</p>	
<p>Electric AquaCooker+, one-side operated with backsplash, 1/1 GN</p> <p>7.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 65 m³ 0.60</p>	<p>588441 MABDEBDDAO</p>	

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◀◀ (AquaCooker+)

Description	Code	
<p>Electric AquaCooker+, one-side operated, 1/1 GN</p> <p>7.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 66 m³ 0.58</p>	<p>588442 MABDFADDAO</p>	
<p>Electric AquaCooker+, one-side operated with backsplash, 1/1 GN</p> <p>7.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 69 m³ 0.57</p>	<p>588443 MABDFBDDAO</p>	

Multi Braisers 1/1 GN

Description	Code	
<p>Electric Multi Braiser, one-side operated, 1/1 GN</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 80 m³ 0.60</p>	<p>588183 MAAAEADDAO</p>	
<p>Electric Multi Braiser, one-side operated with backsplash, 1/1 GN</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 76 m³ 0.57</p>	<p>588184 MAAAEBDDAO</p>	
<p>Electric Multi Braiser, one-side operated, 1/1 GN</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 85 m³ 0.55</p>	<p>588277 MAAAFADDAO</p>	
<p>Electric Multi Braiser, one-side operated with backsplash, 1/1 GN</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 90 m³ 0.57</p>	<p>588278 MAAAFBDDAO</p>	



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Multi Braisers 2/1 GN




Description	Code	
<p>Electric Multi Braiser, one-side operated, 2/1 GN</p> <p>10.20 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 150 m³ 1.09</p>	<p>588189 MAADEAHDAO</p>	
<p>Electric Multi Braiser, one-side operated with backsplash, 2/1 GN</p> <p>10.20 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 149 m³ 0.86</p>	<p>588190 MAADEBHDAO</p>	
<p>Electric Multi Braiser, one-side operated, 2/1 GN</p> <p>10.20 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 160 m³ 0.82</p>	<p>588283 MAADFAHDAO</p>	
<p>Electric Multi Braiser, one-side operated with backsplash, 2/1 GN</p> <p>10.20 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x800 mm kg 150 m³ 0.86</p>	<p>588284 MAADFBHDAO</p>	

Pasta Cookers - Electric

Description	Code	
<p>5+5lt electric Pasta Cooker, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 61 m³ 0.57</p>	<p>588203 MAKAEADDAO</p>	
<p>5+5lt electric Pasta Cooker, one-side operated with backsplash</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 65 m³ 0.59</p>	<p>588204 MAKAEBDDAO</p>	



◀◀ (Pasta Cookers - Electric)

Description	Code	
<p>20lt electric Pasta Cooker, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 90 m³ 0.63</p>	<p>588205 MAKCEADDAO</p>	
<p>20lt electric Pasta Cooker, one-side operated with backslash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 70 m³ 0.63</p>	<p>588206 MAKCEBDDAO</p>	
<p>5+5lt electric Pasta Cooker, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 70 m³ 0.68</p>	<p>588289 MAKAFADDAO</p>	
<p>5+5lt electric Pasta Cooker, one-side operated with backslash</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 61 m³ 0.57</p>	<p>588290 MAKAFBDDAO</p>	
<p>20lt electric Pasta Cooker, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 88 m³ 0.80</p>	<p>588291 MAKCFADDAO</p>	
<p>20lt electric Pasta Cooker, one-side operated with backslash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 65 m³ 0.60</p>	<p>588292 MAKCFBDDAO</p>	

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Deep Fat Fryers - 1 Well

Description	Code	
<p>7lt electric Deep Fat Fryer, one-side operated</p> <p>5.40 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 80 m³ 0.60</p> <p>Included Accessory</p> <p>913145 Basket for 7lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 1</p>	<p>588209 MAFAEADDAO</p>	
<p>7lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>5.40 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 76 m³ 0.57</p> <p>Included Accessory</p> <p>913145 Basket for 7lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 1</p>	<p>588210 MAFAEBDDAO</p>	
<p>7lt electric Deep Fat Fryer, one-side operated</p> <p>5.40 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 80 m³ 0.58</p> <p>Included Accessory</p> <p>913145 Basket for 7lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 1</p>	<p>588295 MAFAFADDAO</p>	
<p>7lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>5.40 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 75 m³ 0.66</p> <p>Included Accessory</p> <p>913145 Basket for 7lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 1</p>	<p>588296 MAFAFBDDAO</p>	
<p>14lt electric Deep Fat Fryer, one-side operated</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 71 m³ 0.60</p> <p>Included Accessory</p> <p>913151 1 basket for 14tl deep fat fryer 1</p>	<p>588328 MAFGEADDAO</p>	
<p>14lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 70 m³ 0.60</p> <p>Included Accessory</p> <p>913151 1 basket for 14tl deep fat fryer 1</p>	<p>588329 MAFGBDDAO</p>	



◀◀ (Deep Fat Fryers - 1 Well)

Description	Code
<p>14lt electric Deep Fat Fryer, one-side operated</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 80 m³ 0.68</p> <p>Included Accessory 913151 1 basket for 14lt deep fat fryer 1</p>	<p>588330 MAFGFADDAO</p>
<p>14lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 67 m³ 0.60</p> <p>Included Accessory 913151 1 basket for 14lt deep fat fryer 1</p>	<p>588331 MAFGFBDDAO</p>



Deep Fat Fryers - 2 Wells

Description	Code
<p>5+5lt electric Deep Fat Fryer, one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 87 m³ 0.61</p> <p>Included Accessory 913035 Pair of baskets for 2x5lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 2</p>	<p>588211 MAFBEADDAO</p>
<p>5+5lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x700 mm kg 88 m³ 0.63</p> <p>Included Accessory 913035 Pair of baskets for 2x5lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 2</p>	<p>588212 MAFBEBDDAO</p>
<p>5+5lt electric Deep Fat Fryer, one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 95 m³ 0.68</p> <p>Included Accessory 913035 Pair of baskets for 2x5lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 2</p>	<p>588297 MAFBFADDAO</p>



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◀◀ (Deep Fat Fryers - 2 Wells)

Description	Code						
<p>5+5lt electric Deep Fat Fryer, one-side operated with backplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 400x800x800 mm kg 65 m³ 0.57</p> <p>Included Accessory</p> <table border="0"> <tr> <td>913035</td> <td>Pair of baskets for 2x5lt deep fat fryer</td> <td>1</td> </tr> <tr> <td>913154</td> <td>Filter for 2x5 and 7lt deep fat fryer oil collection basin</td> <td>2</td> </tr> </table>	913035	Pair of baskets for 2x5lt deep fat fryer	1	913154	Filter for 2x5 and 7lt deep fat fryer oil collection basin	2	<p>588298 MAFBFBDDAO</p>
913035	Pair of baskets for 2x5lt deep fat fryer	1					
913154	Filter for 2x5 and 7lt deep fat fryer oil collection basin	2					



Chip Scuttle Tops

Description	Code
<p>Electric Chip Scuttle, one-side operated, 1/1 GN</p> <p>1 ElekW 230 V 1N 50/60 Hz WxDxH 400x800x250 mm kg 20 m³ 0.16</p>	<p>588094 MAYAAADOBO</p>
<p>Electric Chip Scuttle, one-side operated with backplash, 1/1 GN</p> <p>1 ElekW 230 V 1N 50/60 Hz WxDxH 400x800x250 mm kg 10 m³ 0.18</p>	<p>588095 MAYAABDOBO</p>





Warming Plates

Description	Code
<p>Electric Warming Plate, 1-sided operated, 2/1 GN</p> <p>0.95 ElekW 230 V 1N 50/60 Hz WxDxH 1000x800x250 mm kg 47 m³ 0.29</p>	<p>588096 MARBAAJOBO</p>
<p>Electric Warming Plate, 1-sided operated with backplash, 2/1 GN</p> <p>0.60 ElekW 230 V 1N 50/60 Hz WxDxH 1000x800x250 mm kg 47 m³ 0.33</p>	<p>588097 MARBABJOBO</p>



◀◀ (Warming Plates)

Description	Code	
<p>Electric Warming Plate, 1-sided operated</p> <p>0.55 ElekW 230 V 1N 50/60 Hz</p> <p>WxDxH 600x800x250 mm kg 39 m³ 0.23</p>	<p>588336</p> <p>MARAAAFOBO</p>	
<p>Electric Warming Plate, 1-sided operated, with backsplash</p> <p>0.55 ElekW 230 V 1N 50/60 Hz</p> <p>WxDxH 600x800x250 mm kg 39 m³ 0.27</p>	<p>588337</p> <p>MARAABFOBO</p>	







Water Mixing Taps - Tops

Description	Code	
<p>Water mixing tap one lever, one side</p> <p>WxDxH 200x800x250 mm kg 1 m³ 0.05</p>	<p>588098</p> <p>MAEABABOOO</p>	
<p>Water mixing tap one lever, one side with backsplash</p> <p>WxDxH 200x800x250 mm kg 1 m³ 0.05</p>	<p>588099</p> <p>MAEABBBOOO</p>	
<p>Water mixing tap with knobs, one side</p> <p>WxDxH 200x800x250 mm kg 1 m³ 0.05</p>	<p>588100</p> <p>MAEBBABOOO</p>	
<p>Water mixing tap with knobs, one side with backsplash</p> <p>WxDxH 200x800x250 mm kg 1 m³ 0.05</p>	<p>588101</p> <p>MAEBBBBOOO</p>	

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Water Mixing Taps - Freestanding Units

Description	Code	
<p>Water mixing tap Unit for automatic refilling, one-side operated</p> <p>0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x800x700 mm kg 29 m³ 0.80</p>	<p>588172 MAMAGAB3BO</p>	
<p>Water mixing tap Unit for automatic refilling, one-side operated with backsplash</p> <p>0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x800x700 mm kg 60 m³ 0.48</p>	<p>588173 MAMAGBB3BO</p>	
<p>Water mixing tap Unit for automatic refilling, one-side operated</p> <p>0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x800x800 mm kg 54 m³ 0.65</p>	<p>588266 MAMAHAB3BO</p>	
<p>Water mixing tap Unit for automatic refilling, one-side operated with backsplash</p> <p>0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x800x800 mm kg 51 m³ 0.55</p>	<p>588267 MAMAHBB3BO</p>	
<p>Water mixing tap with one lever, one-side operated</p> <p>WxDxH 200x800x700 mm kg 50 m³ 0.80</p>	<p>588386 MAEAGAB3OO</p>	
<p>Water mixing tap with one lever, one-side operated with backsplash</p> <p>WxDxH 200x800x700 mm kg 29 m³ 0.80</p>	<p>588387 MAEAGBB3OO</p>	









◀◀ (Water Mixing Taps - Freestanding Units)

Description	Code	
Water mixing tap with knobs, one-side operated WxDxH 200x800x700 mm kg 60 m ³ 0.66	588388 MAEBGAB300	
Water mixing tap with knobs, one-side operated with backsplash WxDxH 200x800x700 mm kg 47 m ³ 0.56	588389 MAEBGBB300	
Water mixing tap with one lever, one-side operated WxDxH 200x800x800 mm kg 50 m ³ 0.61	588390 MAEAHAB300	
Water mixing tap with one lever, one-side operated with backsplash WxDxH 200x800x800 mm kg 31 m ³ 0.80	588391 MAEAHBB300	
Water mixing tap with knobs, one-side operated WxDxH 200x800x800 mm kg 31 m ³ 0.80	588392 MAEBHAB300	
Water mixing tap with knobs, one-side operated with backsplash WxDxH 200x800x800 mm kg 31 m ³ 0.80	588393 MAEBHBB300	

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Work Tops without Backsplash



Description	Code	
Closed Work Top, one-side operated WxDxH 100x800x250 mm kg 11 m ³ 0.16	588102 MANABAAOOO	
Closed Work Top, one-side operated WxDxH 200x800x250 mm kg 50 m ³ 0.16	588104 MANABABOOO	
Closed Work Top, one-side operated WxDxH 300x800x250 mm kg 22 m ³ 0.16	588106 MANABACOOO	
Closed Work Top, one-side operated WxDxH 400x800x250 mm kg 40 m ³ 0.59	588108 MANABADOOO	
Closed Work Top, one-side operated WxDxH 500x800x250 mm kg 50 m ³ 0.16	588110 MANABAEOOO	
Closed Work Top, one-side operated WxDxH 600x800x250 mm kg 34 m ³ 0.23	588112 MANABAFOOO	



◀◀ (Work Tops without Backsplash)

Description	Code	
Closed Work Top, one-side operated WxDxH 700x800x250 mm kg 26 m ³ 0.23	588114 MANABAGOOO	
Closed Work Top, one-side operated WxDxH 800x800x250 mm kg 50 m ³ 0.45	588116 MANABAHOOO	
Closed Work Top, one-side operated WxDxH 900x800x250 mm kg 34 m ³ 0.31	588118 MANABAIOOO	
Closed Work Top, one-side operated WxDxH 1000x800x250 mm kg 41 m ³ 0.31	588120 MANABAJOOO	

Work Tops with Backsplash







Description	Code	
Closed Work Top, one-side operated with backsplash WxDxH 100x800x250 mm kg 11 m ³ 0.18	588103 MANABBAAOOO	
Closed Work Top, one-side operated with backsplash WxDxH 200x800x250 mm kg 12 m ³ 0.18	588105 MANABBBOOO	

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◀◀ (Work Tops with Backsplash)





Description	Code	
Closed Work Top, one-side operated with backsplash WxDxH 300x800x250 mm kg 15 m ³ 0.18	588107 MANABBCCOOO	
Closed Work Top, one-side operated with backsplash WxDxH 400x800x250 mm kg 30 m ³ 0.26	588109 MANABBDOOO	
Closed Work Top, one-side operated with backsplash WxDxH 500x800x250 mm kg 19 m ³ 0.18	588111 MANABBEOOO	
Closed Work Top, one-side operated with backsplash WxDxH 600x800x250 mm kg 44 m ³ 0.92	588113 MANABBFOOO	
Closed Work Top, one-side operated with backsplash WxDxH 700x800x250 mm kg 26 m ³ 0.27	588115 MANABBG0OO	
Closed Work Top, one-side operated with backsplash WxDxH 800x800x250 mm kg 59 m ³ 0.27	588117 MANABBH0OO	

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◀◀ (Work Tops with Backsplash)

Description	Code	
Closed Work Top, one-side operated with backsplash WxDxH 900x800x250 mm kg 34 m ³ 0.36	588119 MANABBIOOO	
Closed Work Top, one-side operated with backsplash WxDxH 1000x800x250 mm kg 36 m ³ 0.36	588121 MANABBJOOO	

Sink Units

Description	Code	
Sink Unit on Closed Base, one-side operated WxDxH 400x800x700 mm kg 52 m ³ 0.61	588213 MAZAGAD3OO	
Sink Unit on Closed Base, one-side operated with backsplash WxDxH 400x800x700 mm kg 34 m ³ 0.80	588214 MAZAGBD3OO	
Sink Unit on Closed Base, one-side operated WxDxH 400x800x800 mm kg 50 m ³ 0.80	588299 MAZAHAD3OO	
Sink Unit on Closed Base, one-side operated with backsplash WxDxH 400x800x800 mm kg 52 m ³ 0.58	588300 MAZAHBD3OO	

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Open Bases

Description	Code	
Open Base, one-side operated, GN - H2 WxDxH 400x800x450 mm kg 35 m ³ 0.28	588126 MA1BCAD000	
Open Base, one-side operated, GN - H2 WxDxH 500x800x450 mm kg 23 m ³ 0.28	588131 MA1BCAE000	
Open Base, one-side operated, GN - H2 WxDxH 600x800x450 mm kg 27 m ³ 0.41	588132 MA1BCAF000	
Open Base, one-side operated, GN - H2 WxDxH 700x800x450 mm kg 28 m ³ 0.45	588326 MA1BCAG000	
Open Base, one-side operated, GN - H2 WxDxH 800x800x450 mm kg 39 m ³ 0.41	588133 MA1BCAH000	
Open Base, one-side operated - H2 WxDxH 900x800x450 mm kg 33 m ³ 0.55	588127 MA1ACA1000	



◀◀ (Open Bases)

Description	Code	
Open Base, one-side operated - H2 WxDxH 1000x800x450 mm kg 60 m ³ 0.55	588128 MAIACAJOOO	
Open Base, one-side operated - H2 WxDxH 1200x800x450 mm kg 39 m ³ 0.69	588129 MAIACAKOOO	
Open Base, one-side operated - H2 WxDxH 1500x800x450 mm kg 45 m ³ 0.83	588130 MAIACALOOO	
Open Base, one-side operated, GN - H2 WxDxH 400x800x550 mm kg 35 m ³ 0.34	588215 MAIBDADOOO	
Open Base, one-side operated, GN - H2 WxDxH 500x800x550 mm kg 25 m ³ 0.34	588220 MAIBDAEOOO	
Open Base, one-side operated, GN - H2 WxDxH 600x800x550 mm kg 39 m ³ 0.50	588221 MAIBDAFOOO	

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◀◀ (Open Bases)

Description	Code	
Open Base, one-side operated, GN - H2 WxDxH 700x800x550 mm kg 90 m ³ 0.54	588327 MA1BDAG000	
Open Base, one-side operated, GN - H2 WxDxH 800x800x550 mm kg 51 m ³ 0.50	588222 MA1BDAH000	
Open Base, one-side operated - H2 WxDxH 900x800x550 mm kg 35 m ³ 0.67	588216 MA1ADAI000	
Open Base, one-side operated - H2 WxDxH 1000x800x550 mm kg 70 m ³ 0.67	588217 MA1ADAJ000	
Open Base, one-side operated - H2 WxDxH 1200x800x550 mm kg 41 m ³ 0.84	588218 MA1ADAK000	
Open Base, one-side operated - H2 WxDxH 1500x800x550 mm kg 47 m ³ 1.01	588219 MA1ADAL000	

Cupboard Bases

Description	Code	
Cupboard Base with 1 door, one-side operated, GN - H2 WxDxH 400x800x450 mm kg 20 m ³ 0.23	588134 MAIDCADOOO	
Cupboard Base with 1 door, one-side operated, GN - H2 WxDxH 500x800x450 mm kg 27 m ³ 0.28	588135 MAIDCAE000	
Cupboard Base with 1 door, one-side operated, GN - H2 WxDxH 600x800x450 mm kg 31 m ³ 0.41	588136 MAIDCAFOOO	
Cupboard Base with 2 doors, one-side operated, GN - H2 WxDxH 800x800x450 mm kg 25 m ³ 0.41	588138 MAIFCAH000	
Cupboard Base with 2 doors, one-side operated, GN - H2 WxDxH 1000x800x450 mm kg 42 m ³ 0.55	588137 MAIFCAJ000	
Cupboard Base with 1 door, one-side operated, GN - H2 WxDxH 400x800x550 mm kg 30 m ³ 0.33	588223 MAIDDADOOO	





Cooking

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◀◀ (Cupboard Bases)







Description	Code	
Cupboard Base with 1 door, one-side operated, GN - H2 WxDxH 500x800x550 mm kg 39 m ³ 0.34	588224 MAIDDAE000	
Cupboard Base with 1 door, one-side operated, GN - H2 WxDxH 600x800x550 mm kg 33 m ³ 0.50	588225 MAIDDAF000	
Cupboard Base with 2 doors, one-side operated, GN - H2 WxDxH 800x800x550 mm kg 70 m ³ 0.50	588227 MAIFDAH000	
Cupboard Base with 2 doors, one-side operated, GN - H2 WxDxH 1000x800x550 mm kg 44 m ³ 0.67	588226 MAIFDAJ000	

Passthrough Bases

Description	Code	
Passthrough Open Base, two-side operated, GN - H2 WxDxH 500x800x450 mm kg 35 m ³ 0.28	588145 MA2BCCE000	
Passthrough Open Base, two-side operated, GN - H2 WxDxH 600x800x450 mm kg 27 m ³ 0.41	588146 MA2BCCF000	

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◀◀ (Passthrough Bases)







Description	Code	
Passthrough Open Base, two-side operated, GN - H2 WxDxH 700x800x450 mm kg 28 m ³ 0.41	588140 MA2BCCGOOO	
Passthrough Open Base, two-side operated, GN - H2 WxDxH 800x800x450 mm kg 29 m ³ 0.41	588147 MA2BCCHOOO	
Passthrough Open Base, two-side operated - H2 WxDxH 900x800x450 mm kg 33 m ³ 0.55	588141 MA2ACCIOOO	
Passthrough Open Base, two-side operated - H2 WxDxH 1000x800x450 mm kg 34 m ³ 0.55	588142 MA2ACCJOOO	
Passthrough Open Base, two-side operated - H2 WxDxH 1200x800x450 mm kg 39 m ³ 0.69	588143 MA2ACCKOOO	
Passthrough Open Base, two-side operated - H2 WxDxH 1500x800x450 mm kg 45 m ³ 0.83	588144 MA2ACCLOOO	



Cooking







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◀◀ (Passthrough Bases)

Description	Code	
<p>Passthrough Cupboard Base, with 2 doors, two-side operated, GN - H2</p> <p>WxDxH 500x800x450 mm kg 31 m³ 0.28</p>	<p>588148 MA2DCCEOOO</p>	
<p>Passthrough Cupboard Base, with 2 doors, two-side operated, GN - H2</p> <p>WxDxH 600x800x450 mm kg 35 m³ 0.41</p>	<p>588149 MA2DCCFOOO</p>	
<p>Passthrough Cupboard Base, with 4 doors, two-side operated, GN - H2</p> <p>WxDxH 800x800x450 mm kg 41 m³ 0.41</p>	<p>588153 MA2FCCHOOO</p>	
<p>Passthrough Cupboard Base, with 4 doors, two-side operated, GN - H2</p> <p>WxDxH 1000x800x450 mm kg 46 m³ 0.55</p>	<p>588151 MA2FCCJOOO</p>	
<p>Passthrough Cupboard Base, with 4 doors, two-side operated, GN - H2</p> <p>WxDxH 1200x800x450 mm kg 51 m³ 0.69</p>	<p>588152 MA2FCCKOOO</p>	
<p>Passthrough Open Base, two-side operated, GN - H2</p> <p>WxDxH 500x800x550 mm kg 25 m³ 0.34</p>	<p>588234 MA2BDCEOOO</p>	

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◀◀ (Passthrough Bases)

Description	Code	
Passthrough Open Base, two-side operated, GN - H2 WxDxH 600x800x550 mm kg 29 m ³ 0.50	588235 MA2BDCFOOO	
Passthrough Open Base, two-side operated, GN - H2 WxDxH 700x800x550 mm kg 30 m ³ 0.50	588229 MA2BDCGOOO	
Passthrough Open Base, two-side operated, GN - H2 WxDxH 800x800x550 mm kg 31 m ³ 0.50	588236 MA2BDCHOOO	
Passthrough Open Base, two-side operated - H2 WxDxH 900x800x550 mm kg 35 m ³ 0.67	588230 MA2ADCIOOO	
Passthrough Open Base, two-side operated - H2 WxDxH 1000x800x550 mm kg 36 m ³ 0.67	588231 MA2ADCJOOO	
Passthrough Open Base, two-side operated - H2 WxDxH 1200x800x550 mm kg 41 m ³ 0.84	588232 MA2ADCKOOO	







Cooking

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◀◀ (Passthrough Bases)

Description	Code	
Passthrough Open Base, with 2 doors, two-side operated, GN - H2 WxDxH 500x800x550 mm kg 33 m ³ 0.34	588237 MA2DDCEOOO	
Passthrough Open Base, with 2 doors, two-side operated, GN - H2 WxDxH 600x800x550 mm kg 37 m ³ 0.50	588238 MA2DDCF000	
Passthrough Open Base, with 4 doors, two-side operated, GN - H2 WxDxH 800x800x550 mm kg 43 m ³ 0.50	588242 MA2FDCHOOO	
Passthrough Open Base, with 4 doors, two-side operated, GN - H2 WxDxH 1000x800x550 mm kg 48 m ³ 0.67	588240 MA2FDCJOOO	
Passthrough Open Base, with 4 doors, two-side operated, GN - H2 WxDxH 1200x800x550 mm kg 53 m ³ 0.84	588241 MA2FDCKOOO	
Passthrough Open Base, two-side operated - H2 WxDxH 1500x800x550 mm kg 47 m ³ 1.01	588233 MA2ADCLOOO	

Closed Bases

Description	Code	
Closed Base, 100mm WxDxH 100x800x450 mm kg 14 m ³ 0.28	588394 MA3ACOA000	
Closed Base, 100mm WxDxH 100x800x550 mm kg 14 m ³ 0.34	588395 MA3ADOA000	
Closed Base, 200mm WxDxH 200x800x450 mm kg 16.50 m ³ 0.28	588396 MA3ACOB000	
Closed Base, 200mm WxDxH 200x800x550 mm kg 20 m ³ 0.34	588397 MA3ADOB000	
Closed Base, 300mm WxDxH 300x800x450 mm kg 16.50 m ³ 0.28	588398 MA3ACOC000	
Closed Base, 300mm WxDxH 300x800x550 mm kg 16.50 m ³ 0.34	588399 MA3ADOC000	

Cooking

thermaline Modular 80

Oven Bases

Description	Code
<p>Electric static Oven Base, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x450 mm kg 102 m³ 0.41</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588157 MA8ACAHOAO</p>
<p>Electric static passthrough Oven Base, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x450 mm kg 130 m³ 0.41</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588158 MA8BCAHOAO</p>
<p>Electric static Oven Base, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x550 mm kg 180 m³ 0.50</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588247 MA8ADAHOAO</p>
<p>Electric static passthrough Oven Base, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x550 mm kg 106 m³ 0.50</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588248 MA8BDAHOAO</p>



Refrigerated Bases

Description	Code
<p>Ref-Freezer Base with 2 drawers, one-side operated - R290</p> <p>0.48 ElekW 220-240 V 1N 50 Hz WxDxH 1000x800x550 mm kg 92 m³ 0.67</p>	<p>588483 MA6HDAJOBO</p>
<p>Ref-Freezer Base with 2 drawers, one-side operated - R290</p> <p>0.55 ElekW 220-240 V 1N 50 Hz WxDxH 1200x800x550 mm kg 175 m³ 0.84</p>	<p>588484 MA6IDAKOBO</p>



Warming Cabinets

Description	Code	
<p>Electric Warming Cabinet, with 1 door, one-side operated, GN - H2</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x450 mm kg 27 m³ 0.28</p>	<p>588305 MA4GCAEOAO</p>	
<p>Electric Warming Cabinet, with 1 door, one-side operated, GN - H2</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 600x800x450 mm kg 31 m³ 0.41</p>	<p>588306 MA4GCAFOAO</p>	
<p>Electric Warming Cabinet, with 2 doors, one-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x450 mm kg 37 m³ 0.41</p>	<p>588307 MA4HCAHOAO</p>	
<p>Electric Warming Cabinet, with 2 doors, one-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 1000x800x450 mm kg 70 m³ 0.55</p>	<p>588308 MA4HCAJOAO</p>	
<p>Passthrough electric Warming Cabinet, with 2 doors, two-side operated, GN - H2</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x450 mm kg 31 m³ 0.28</p>	<p>588309 MA4JCCEOAO</p>	
<p>Passthrough electric Warming Cabinet, with 2 doors, two-side operated, GN - H2</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 600x800x450 mm kg 35 m³ 0.41</p>	<p>588310 MA4JCCFOAO</p>	



Cooking





thermaline Modular 80

◀◀ (Warming Cabinets)



Description	Code	
<p>Passthrough electric Warming Cabinet, with 4 doors, two-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x450 mm kg 41 m³ 0.41</p>	<p>588311 MA4KCCHOAO</p>	
<p>Passthrough electric Warming Cabinet, with 4 doors, two-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 1000x800x450 mm kg 46 m³ 0.55</p>	<p>588312 MA4KCCJOAO</p>	
<p>Electric Warming Cabinet, with 1 door, one-side operated, GN - H2</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x550 mm kg 60 m³ 0.34</p>	<p>588313 MA4GDAEOAO</p>	
<p>Electric Warming Cabinet, with 1 door, one-side operated, GN - H2</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 600x800x550 mm kg 33 m³ 0.50</p>	<p>588314 MA4GDAFOAO</p>	
<p>Electric Warming Cabinet, with 2 doors, one-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x550 mm kg 42 m³ 0.50</p>	<p>588315 MA4HDAHOAO</p>	
<p>Electric Warming Cabinet, with 2 doors, one-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 1000x800x550 mm kg 44 m³ 0.67</p>	<p>588316 MA4HDAJOAO</p>	

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◀◀ (Warming Cabinets)

Description	Code	
<p>Passthrough electric Warming Cabinet, with 2 doors, two-side operated, GN - H2</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 500x800x550 mm kg 33 m³ 0.34</p>	<p>588317 MA4JDCEOAO</p>	
<p>Passthrough electric Warming Cabinet, with 2 doors, two-side operated, GN - H2</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 600x800x550 mm kg 37 m³ 0.50</p>	<p>588318 MA4JDCFOAO</p>	
<p>Passthrough electric Warming Cabinet, with 4 doors, two-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x550 mm kg 43 m³ 0.50</p>	<p>588319 MA4KDCHOAO</p>	
<p>Passthrough electric Warming Cabinet, with 4 doors, two-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 1000x800x550 mm kg 48 m³ 0.67</p>	<p>588320 MA4KDCJOAO</p>	

Holding Cabinets

Description	Code	
<p>Holding Cabinet, with 2 drawers, one-side operated, GN</p> <p>1 ElekW 230 V 1N 50 Hz WxDxH 800x800x450 mm kg 53 m³ 0.41</p>	<p>588301 MA0ACAHOBO</p>	
<p>Holding Cabinet, with 2 drawers, one-side operated, GN</p> <p>1 ElekW 230 V 1N 50 Hz WxDxH 800x800x550 mm kg 53 m³ 0.50</p>	<p>588303 MA0ADAHOBO</p>	

Cooking

thermaline Modular 80

Accessories Modular 80 - S/S Plinths - Against Wall (H=100)

Description	Code
Stainless steel plinth, against wall, 200mm width WxDxH 200x800x100 mm kg 6.80 m ³ 0.02	912800 PL2X8X1W
Stainless steel plinth, against wall, 300mm width WxDxH 300x800x100 mm kg 8.30 m ³ 0.03	912801 PL3X8X1W
Stainless steel plinth, against wall, 400mm width WxDxH 400x800x100 mm kg 9.80 m ³ 0.04	912802 PL4X8X1W
Stainless steel plinth, against wall, 500mm width WxDxH 500x800x100 mm kg 11.20 m ³ 0.05	912803 PL5X8X1W
Stainless steel plinth, against wall, 600mm width WxDxH 600x800x100 mm kg 12.70 m ³ 0.05	912804 PL6X8X1W
Stainless steel plinth, against wall, 700mm width WxDxH 700x800x100 mm kg 14.20 m ³ 0.06	912805 PL7X8X1W



◀◀ (Accessories Modular 80 - S/S Plinths - Against Wall (H=100))

Description	Code
Stainless steel plinth, against wall, 800mm width WxDxH 800x800x100 mm kg 15.70 m ³ 0.07	912806 PL8X8X1W
Stainless steel plinth, against wall, 900mm width WxDxH 900x800x100 mm kg 17.20 m ³ 0.08	912807 PL9X8X1W
Stainless steel plinth, against wall, 1000mm width WxDxH 1000x800x100 mm kg 18.60 m ³ 0.09	912808 PL10X8X1W
Stainless steel plinth, against wall, 1100mm width WxDxH 1100x800x100 mm kg 20.10 m ³ 0.10	912809 PL11X8X1W
Stainless steel plinth, against wall, 1200mm width WxDxH 1200x800x100 mm kg 21.60 m ³ 0.11	912810 PL12X8X1W
Stainless steel plinth, against wall, 1300mm width WxDxH 1300x800x100 mm kg 12 m ³ 0.03	912811 PL13X8X1W



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - S/S Plinths - Against Wall (H=100))

Description	Code
Stainless steel plinth, against wall, 1400mm width WxDxH 1400x800x100 mm kg 24.60 m ³ 0.13	912812 PL14X8X1W
Stainless steel plinth, against wall, 1500mm width WxDxH 1500x800x100 mm kg 26 m ³ 0.13	912813 PL15X8X1W
Stainless steel plinth, against wall, 1600mm width WxDxH 1600x800x100 mm kg 27.50 m ³ 0.14	912814 PL16X8X1W
Stainless steel plinth, against wall, 1700mm width WxDxH 1700x800x100 mm kg 16 m ³ 0.04	912815 PL17X8X1W
Stainless steel plinth, against wall, 1800mm width WxDxH 1800x800x100 mm kg 30.50 m ³ 0.16	912816 PL18X8X1W
Stainless steel plinth, against wall, 1900mm width WxDxH 1900x800x100 mm kg 32 m ³ 0.17	912817 PL19X8X1W



◀◀ (Accessories Modular 80 - S/S Plinths - Against Wall (H=100))

Description	Code
Stainless steel plinth, against wall, 2000mm width WxDxH 2000x800x100 mm kg 18 m ³ 0.05	912818 PL20X8X1W
Stainless steel plinth, against wall, 2100mm width WxDxH 2100x800x100 mm kg 34.90 m ³ 0.19	913043 PL21X80X1W
Stainless steel plinth, against wall, 2200mm width WxDxH 2200x800x100 mm kg 36.40 m ³ 0.20	913044 PL22X80X1W
Stainless steel plinth, against wall, 2300mm width WxDxH 2300x800x100 mm kg 37.90 m ³ 0.21	913045 PL23X80X1W
Stainless steel plinth, against wall, 2400mm width WxDxH 2400x800x100 mm kg 22 m ³ 0.06	913046 PL24X80X1W
Stainless steel plinth, against wall, 2500mm width WxDxH 2500x800x100 mm kg 40.80 m ³ 0.22	913047 PL25X80X1W

Cooking

thermaline Modular 80

Accessories Modular 80 - S/S Plinths - Freestanding (H=100)

Description	Code
Stainless steel plinth, freestanding, 200mm width WxDxH 200x800x100 mm kg 6.80 m ³ 0.02	912819 PL2X8X1
Stainless steel plinth, freestanding, 300mm width WxDxH 300x800x100 mm kg 8.30 m ³ 0.03	912820 PL3X8X1
Stainless steel plinth, freestanding, 400mm width WxDxH 400x800x100 mm kg 9.80 m ³ 0.04	912821 PL4X8X1
Stainless steel plinth, freestanding, 500mm width WxDxH 500x800x100 mm kg 11.20 m ³ 0.05	912822 PL5X8X1
Stainless steel plinth, freestanding, 600mm width WxDxH 600x800x100 mm kg 12.70 m ³ 0.05	912823 PL6X8X1
Stainless steel plinth, freestanding, 700mm width WxDxH 700x800x100 mm kg 14.20 m ³ 0.06	912824 PL7X8X1



◀◀ (Accessories Modular 80 - S/S Plinths - Freestanding (H=100))

Description	Code
Stainless steel plinth, freestanding, 800mm width WxDxH 800x800x100 mm kg 15.70 m ³ 0.07	912825 PL8X8X1
Stainless steel plinth, freestanding, 900mm width WxDxH 900x800x100 mm kg 17.20 m ³ 0.08	912826 PL9X8X1
Stainless steel plinth, freestanding, 1000mm width WxDxH 1000x800x100 mm kg 18.60 m ³ 0.09	912827 PL10X8X1
Stainless steel plinth, freestanding, 1100mm width WxDxH 1100x800x100 mm kg 20.10 m ³ 0.10	912828 PL11X8X1
Stainless steel plinth, freestanding, 1200mm width WxDxH 1200x800x100 mm kg 21.60 m ³ 0.11	912829 PL12X8X1
Stainless steel plinth, freestanding, 1300mm width WxDxH 1300x800x100 mm kg 23.10 m ³ 0.12	912830 PL13X8X1



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - S/S Plinths - Freestanding (H=100))

Description	Code
Stainless steel plinth, freestanding, 1400mm width WxDxH 1400x800x100 mm kg 24.60 m ³ 0.13	912831 PL14X8X1
Stainless steel plinth, freestanding, 1500mm width WxDxH 1500x800x100 mm kg 26 m ³ 0.13	912832 PL15X8X1
Stainless steel plinth, freestanding, 1600mm width WxDxH 1600x800x100 mm kg 27.50 m ³ 0.14	912833 PL16X8X1
Stainless steel plinth, freestanding, 1700mm width WxDxH 1700x800x100 mm kg 29 m ³ 0.15	912834 PL17X8X1
Stainless steel plinth, freestanding, 1800mm width WxDxH 1800x800x100 mm kg 30.50 m ³ 0.16	912835 PL18X8X1
Stainless steel plinth, freestanding, 1900mm width WxDxH 1900x800x100 mm kg 32 m ³ 0.17	912836 PL19X8X1



◀◀ (Accessories Modular 80 - S/S Plinths - Freestanding (H=100))

Description	Code
Stainless steel plinth, freestanding, 2000mm width WxDxH 2000x800x100 mm kg 33.40 m ³ 0.18	912837 PL20X8X1
Stainless steel plinth, freestanding, 2100mm width WxDxH 2100x800x100 mm kg 34.90 m ³ 0.19	913063 PL21X80X1
Stainless steel plinth, freestanding, 2200mm width WxDxH 2200x800x100 mm kg 36.40 m ³ 0.20	913064 PL22X80X1
Stainless steel plinth, freestanding, 2300mm width WxDxH 2300x800x100 mm kg 37.90 m ³ 0.21	913065 PL23X80X1
Stainless steel plinth, freestanding, 2400mm width WxDxH 2400x800x100 mm kg 39.40 m ³ 0.21	913066 PL24X80X1
Stainless steel plinth, freestanding, 2500mm width WxDxH 2500x800x100 mm kg 40.80 m ³ 0.22	913067 PL25X80X1

Cooking

thermaline Modular 80

Accessories Modular 80 - S/S Plinths - Against Wall (H=200)

Description	Code
Stainless steel plinth, against wall, 200mm width WxDxH 200x800x200 mm kg 11.60 m ³ 0.04	912838 PL2X8X2W
Stainless steel plinth, against wall, 300mm width WxDxH 300x800x200 mm kg 13.60 m ³ 0.05	912839 PL3X8X2W
Stainless steel plinth, against wall, 400mm width WxDxH 400x800x200 mm kg 15.50 m ³ 0.07	912840 PL4X8X2W
Stainless steel plinth, against wall, 500mm width WxDxH 500x800x200 mm kg 17.50 m ³ 0.09	912841 PL5X8X2W
Stainless steel plinth, against wall, 600mm width WxDxH 600x800x200 mm kg 19.40 m ³ 0.10	912842 PL6X8X2W
Stainless steel plinth, against wall, 700mm width WxDxH 700x800x200 mm kg 21.40 m ³ 0.12	912843 PL7X8X2W



◀◀ (Accessories Modular 80 - S/S Plinths - Against Wall (H=200))

Description	Code
Stainless steel plinth, against wall, 800mm width WxDxH 800x800x200 mm kg 23.40 m ³ 0.14	912844 PL8X8X2W
Stainless steel plinth, against wall, 900mm width WxDxH 900x800x200 mm kg 25.30 m ³ 0.15	912845 PL9X8X2W
Stainless steel plinth, against wall, 1000mm width WxDxH 1000x800x200 mm kg 27.30 m ³ 0.17	912846 PL10X8X2W
Stainless steel plinth, against wall, 1100mm width WxDxH 1100x800x200 mm kg 29.20 m ³ 0.19	912847 PL11X8X2W
Stainless steel plinth, against wall, 1200mm width WxDxH 1200x800x200 mm kg 31.20 m ³ 0.21	912848 PL12X8X2W
Stainless steel plinth, against wall, 1300mm width WxDxH 1300x800x200 mm kg 33.20 m ³ 0.22	912849 PL13X8X2W



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - S/S Plinths - Against Wall (H=200))

Description	Code
Stainless steel plinth, against wall, 1400mm width WxDxH 1400x800x200 mm kg 18 m ³ 0.05	912850 PL14X8X2W
Stainless steel plinth, against wall, 1500mm width WxDxH 1500x800x200 mm kg 37.10 m ³ 0.26	912851 PL15X8X2W
Stainless steel plinth, against wall, 1600mm width WxDxH 1600x800x200 mm kg 39 m ³ 0.27	912852 PL16X8X2W
Stainless steel plinth, against wall, 1700mm width WxDxH 1700x800x200 mm kg 22 m ³ 0.06	912853 PL17X8X2W
Stainless steel plinth, against wall, 1800mm width WxDxH 1800x800x200 mm kg 43 m ³ 0.31	912854 PL18X8X2W
Stainless steel plinth, against wall, 1900mm width WxDxH 1900x800x200 mm kg 44.90 m ³ 0.32	912855 PL19X8X2W



◀◀ (Accessories Modular 80 - S/S Plinths - Against Wall (H=200))

Description	Code
Stainless steel plinth, against wall, 2000mm width WxDxH 2000x800x200 mm kg 46.90 m ³ 0.34	912856 PL20X80X2W
Stainless steel plinth, against wall, 2100mm width WxDxH 2100x800x200 mm kg 48.80 m ³ 0.36	913048 PL21X80X2W
Stainless steel plinth, against wall, 2200mm width WxDxH 2200x800x200 mm kg 50.80 m ³ 0.38	913049 PL22X80X2W
Stainless steel plinth, against wall, 2300mm width WxDxH 2300x800x200 mm kg 52.80 m ³ 0.39	913050 PL23X80X2W
Stainless steel plinth, against wall, 2400mm width WxDxH 2400x800x200 mm kg 54.70 m ³ 0.41	913051 PL24X80X2W
Stainless steel plinth, against wall, 2500mm width WxDxH 2500x800x200 mm kg 56.70 m ³ 0.43	913052 PL25X80X2W

Cooking

thermaline Modular 80

Accessories Modular 80 - S/S Plinths - Freestanding (H=200)

Description	Code
Stainless steel plinth, freestanding, 200mm width WxDxH 200x800x200 mm kg 11.60 m ³ 0.04	912857 PL2X8X2
Stainless steel plinth, freestanding, 300mm width WxDxH 300x800x200 mm kg 13.60 m ³ 0.05	912858 PL3X8X2
Stainless steel plinth, freestanding, 400mm width WxDxH 400x800x200 mm kg 15.50 m ³ 0.07	912859 PL4X8X2
Stainless steel plinth, freestanding, 500mm width WxDxH 500x800x200 mm kg 17.50 m ³ 0.09	912860 PL5X8X2
Stainless steel plinth, freestanding, 600mm width WxDxH 600x800x200 mm kg 19.40 m ³ 0.10	912861 PL6X8X2
Stainless steel plinth, freestanding, 700mm width WxDxH 700x800x200 mm kg 21.40 m ³ 0.12	912862 PL7X8X2



◀◀ (Accessories Modular 80 - S/S Plinths - Freestanding (H=200))

Description	Code
Stainless steel plinth, freestanding, 800mm width WxDxH 800x800x200 mm kg 23.40 m ³ 0.14	912863 PL8X8X2
Stainless steel plinth, freestanding, 900mm width WxDxH 900x800x200 mm kg 25.30 m ³ 0.15	912864 PL9X8X2
Stainless steel plinth, freestanding, 1000mm width WxDxH 1000x800x200 mm kg 27.30 m ³ 0.17	912865 PL10X8X2
Stainless steel plinth, freestanding, 1100mm width WxDxH 1100x800x200 mm kg 29.20 m ³ 0.19	912866 PL11X8X2
Stainless steel plinth, freestanding, 1200mm width WxDxH 1200x800x200 mm kg 31.20 m ³ 0.21	912867 PL12X8X2
Stainless steel plinth, freestanding, 1300mm width WxDxH 1300x800x200 mm kg 33.20 m ³ 0.22	912868 PL13X8X2



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - S/S Plinths - Freestanding (H=200))

Description	Code
Stainless steel plinth, freestanding, 1400mm width WxDxH 1400x800x200 mm kg 19 m ³ 0.05	912869 PL14X8X2
Stainless steel plinth, freestanding, 1500mm width WxDxH 1500x800x200 mm kg 37.10 m ³ 0.26	912870 PL15X8X2
Stainless steel plinth, freestanding, 1600mm width WxDxH 1600x800x200 mm kg 39 m ³ 0.27	912871 PL16X8X2
Stainless steel plinth, freestanding, 1700mm width WxDxH 1700x800x200 mm kg 41 m ³ 0.29	912872 PL17X8X2
Stainless steel plinth, freestanding, 1800mm width WxDxH 1800x800x200 mm kg 43 m ³ 0.31	912873 PL18X8X2
Stainless steel plinth, freestanding, 1900mm width WxDxH 1900x800x200 mm kg 44.90 m ³ 0.32	912874 PL19X8X2



◀◀ (Accessories Modular 80 - S/S Plinths - Freestanding (H=200))

Description	Code
Stainless steel plinth, freestanding, 2000mm width WxDxH 2000x800x200 mm kg 46.90 m ³ 0.34	912875 PL20X8X2
Stainless steel plinth, freestanding, 2100mm width WxDxH 2100x800x200 mm kg 48.80 m ³ 0.36	913068 PL21X80X2
Stainless steel plinth, freestanding, 2200mm width WxDxH 2200x800x200 mm kg 50.80 m ³ 0.38	913069 PL22X80X2
Stainless steel plinth, freestanding, 2300mm width WxDxH 2300x800x200 mm kg 52.80 m ³ 0.39	913070 PL23X80X2
Stainless steel plinth, freestanding, 2400mm width WxDxH 2400x800x200 mm kg 36 m ³ 0.07	913071 PL24X80X2
Stainless steel plinth, freestanding, 2500mm width WxDxH 2500x800x200 mm kg 56.70 m ³ 0.43	913072 PL25X80X2

Cooking

thermaline Modular 80

Accessories Modular 80 - Portioning Shelves (D=130)

Description	Code
Portioning shelf, 200mm width WxDxH 200x130x41 mm kg 1	912520 PS200X130
Portioning shelf, 300mm width WxDxH 300x130x41 mm kg 1	912521 PS300X130
Portioning shelf, 400mm width WxDxH 400x130x41 mm kg 1	912522 PS400X130
Portioning shelf, 500mm width WxDxH 500x130x41 mm kg 5 m ³ 0.01	912523 PS500X130
Portioning shelf, 600mm width WxDxH 600x130x41 mm kg 1	912524 PS600X130
Portioning shelf, 700mm width WxDxH 700x130x41 mm kg 2 m ³ 0.01	912525 PS700X130



◀◀ (Accessories Modular 80 - Portioning Shelves (D=130))

Description	Code
Portioning shelf, 800mm width WxDxH 800x130x41 mm kg 2 m ³ 0.01	912526 PS800X130
Portioning shelf, 900mm width WxDxH 900x130x41 mm kg 6.50 m ³ 0.01	912527 PS900X130
Portioning shelf, 1000mm width WxDxH 1000x130x41 mm kg 8 m ³ 0.02	912528 PS1000X130
Portioning shelf, 1100mm width WxDxH 1100x130x41 mm kg 2 m ³ 0.01	912529 PS1100X130
Portioning shelf, 1200mm width WxDxH 1200x130x41 mm kg 2 m ³ 0.01	912530 PS1200X130
Portioning shelf, 1300mm width WxDxH 1300x130x41 mm kg 2.50 m ³ 0.01	912531 PS1150X130



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - Portioning Shelves (D=130))

Description	Code
Portioning shelf, 1400mm width WxDxH 1400x130x41 mm kg 15 m ³ 0.01	912532 PS1400X130
Portioning shelf, 1500mm width WxDxH 1500x130x41 mm kg 11 m ³ 0.03	912533 PS1500X130
Portioning shelf, 1600mm width WxDxH 1600x130x41 mm kg 6 m ³ 0.01	912534 PS1600X130
Portioning shelf, 1700mm width WxDxH 1700x130x41 mm kg 13 m ³ 0.03	912535 PS1700X130
Portioning shelf, 1800mm width WxDxH 1800x130x41 mm kg 13 m ³ 0.03	912536 PS1800X130
Portioning shelf, 1900mm width WxDxH 1900x130x41 mm kg 10 m ³ 0.01	912537 PS1900X130



◀◀ (Accessories Modular 80 - Portioning Shelves (D=130))

Description	Code
Portioning shelf, 2000mm width WxDxH 2000x130x41 mm kg 10 m ³ 0.03	912538 PS2000X130
Portioning shelf, 2100mm width WxDxH 2100x130x41 mm kg 12 m ³ 0.02	912539 PS2100X130
Portioning shelf, 2200mm width WxDxH 2200x130x41 mm kg 16 m ³ 0.05	912540 PS2200X130
Portioning shelf, 2300mm width WxDxH 2300x130x41 mm kg 15 m ³ 0.02	912541 PS2300X130
Portioning shelf, 2400mm width WxDxH 2400x130x41 mm kg 4.50 m ³ 0.02	912542 PS2400X130
Portioning shelf, 2500mm width WxDxH 2500x130x41 mm kg 12 m ³ 0.02	912543 PS2500X130



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - Portioning Shelves (D=130))

Description	Code
Portioning shelf, 2600mm width WxDxH 2600x130x41 mm kg 20 m ³ 0.02	912544 PS2600X130
Portioning shelf, 2700mm width WxDxH 2700x130x41 mm kg 15 m ³ 0.06	912545 PS2700X130
Portioning shelf, 2800mm width WxDxH 2800x130x41 mm kg 4.50 m ³ 0.02	912546 PS2800X130

Accessories Modular 80 - Portioning Shelves (D=200)

Description	Code
Portioning shelf, 200mm width WxDxH 200x200x41 mm kg 10	912550 PS200X200
Portioning shelf, 300mm width WxDxH 300x200x41 mm kg 1	912551 PS300X200
Portioning shelf, 400mm width WxDxH 400x200x41 mm kg 5	912552 PS400X200



◀◀ (Accessories Modular 80 - Portioning Shelves (D=200))

Description	Code
Portioning shelf, 500mm width WxDxH 500x200x41 mm kg 2 m ³ 0.01	912553 PS500X200
Portioning shelf, 600mm width WxDxH 600x200x41 mm kg 2 m ³ 0.01	912554 PS600X200
Portioning shelf, 700mm width WxDxH 700x200x41 mm kg 2 m ³ 0.01	912555 PS700X200
Portioning shelf, 800mm width WxDxH 800x200x41 mm kg 10 m ³ 0.01	912556 PS800X200
Portioning shelf, 900mm width WxDxH 900x200x41 mm kg 3 m ³ 0.01	912557 PS900X200
Portioning shelf, 1000mm width WxDxH 1000x200x41 mm kg 10 m ³ 0.01	912558 PS1000X200



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - Portioning Shelves (D=200))

Description	Code
Portioning shelf, 1100mm width WxDxH 1100x200x41 mm kg 2 m ³ 0.01	912559 PS1100X200
Portioning shelf, 1200mm width WxDxH 1200x200x41 mm kg 4 m ³ 0.01	912560 PS1200X200
Portioning shelf, 1300mm width WxDxH 1300x200x41 mm kg 2.50 m ³ 0.01	912561 PS1300X200
Portioning shelf, 1400mm width WxDxH 1400x200x41 mm kg 3 m ³ 0.02	912562 PS1400X200
Portioning shelf, 1500mm width WxDxH 1500x200x41 mm kg 5 m ³ 0.02	912563 PS1500X200
Portioning shelf, 1600mm width WxDxH 1600x200x41 mm kg 3 m ³ 0.02	912564 PS1600X200



◀◀ (Accessories Modular 80 - Portioning Shelves (D=200))

Description	Code
Portioning shelf, 1700mm width WxDxH 1700x200x41 mm kg 3.50 m ³ 0.02	912565 PS1700X200
Portioning shelf, 1800mm width WxDxH 1800x200x41 mm kg 17 m ³ 0.02	912566 PS1800X200
Portioning shelf, 1900mm width WxDxH 1900x200x41 mm kg 4 m ³ 0.02	912567 PS1900X200
Portioning shelf, 2000mm width WxDxH 2000x200x41 mm kg 20 m ³ 0.02	912568 PS2000X200
Portioning shelf, 2100mm width WxDxH 2100x200x41 mm kg 17 m ³ 0.02	912569 PS2100X200
Portioning shelf, 2200mm width WxDxH 2200x200x41 mm kg 25 m ³ 0.02	912570 PS2200X200



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - Portioning Shelves (D=200))

Description	Code
Portioning shelf, 2300mm width WxDxH 2300x200x41 mm kg 4.50 m ³ 0.02	912571 PS2300X200
Portioning shelf, 2400mm width WxDxH 2400x200x41 mm kg 12.50 m ³ 0.03	912572 PS2400X200
Portioning shelf, 2500mm width WxDxH 2500x200x41 mm kg 4.50 m ³ 0.03	912573 PS2500X200
Portioning shelf, 2600mm width WxDxH 2600x200x41 mm kg 4.50 m ³ 0.03	912574 PS2600X200
Portioning shelf, 2700mm width WxDxH 2700x200x41 mm kg 4.50 m ³ 0.03	912575 PS2700X200
Portioning shelf, 2800mm width WxDxH 2800x200x41 mm kg 15 m ³ 0.03	912576 PS2800X200

Accessories Modular 80 - S/S Front Kicking Strips (H=100)

Description	Code
Stainless steel front kicking strip, 300mm width WxDxH 300x25x100 mm kg 3.70	912593 FKS30X10
Stainless steel front kicking strip, 400mm width WxDxH 400x25x100 mm kg 3	912594 FKS40X10
Stainless steel front kicking strip, 500mm width WxDxH 500x25x100 mm kg 6.20	912595 FKS50X10
Stainless steel front kicking strip, 600mm width WxDxH 600x25x100 mm kg 7.40	912596 FKS60X10
Stainless steel front kicking strip, 700mm width WxDxH 700x25x100 mm kg 4.50	912597 FKS70X10
Stainless steel front kicking strip, 800mm width WxDxH 800x25x100 mm kg 9.90	912598 FKS80X10



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - S/S Front Kicking Strips (H=100))

Description	Code
Stainless steel front kicking strip, 900mm width WxDxH 900x25x100 mm kg 11.20	912599 FKS90X10
Stainless steel front kicking strip, 1000mm width WxDxH 1000x25x100 mm kg 6 m ³ 0.02	912600 FKS100X10
Stainless steel front kicking strip, 1100mm width WxDxH 1100x25x100 mm kg 7 m ³ 0.02	912601 FKS110X10
Stainless steel front kicking strip, 1200mm width WxDxH 1200x25x100 mm kg 8 m ³ 0.03	912602 FKS120X10
Stainless steel front kicking strip, 1300mm width WxDxH 1300x25x100 mm kg 8 m ³ 0.03	912603 FKS130X10
Stainless steel front kicking strip, 1400mm width WxDxH 1400x25x100 mm kg 6 m ³ 0.02	912604 FKS140X10



◀◀ (Accessories Modular 80 - S/S Front Kicking Strips (H=100))

Description	Code
Stainless steel front kicking strip, 1500mm width WxDxH 1500x25x100 mm kg 8 m ³ 0.01	912605 FKS150X10
Stainless steel front kicking strip, 1600mm width WxDxH 1600x25x100 mm kg 19.80 m ³ 0.01	912606 FKS160X10
Stainless steel front kicking strip, 1700mm width WxDxH 1700x25x100 mm kg 21.10 m ³ 0.01	912607 FKS170X10
Stainless steel front kicking strip, 1800mm width WxDxH 1800x25x100 mm kg 22.30 m ³ 0.01	912608 FKS180X10
Stainless steel front kicking strip, 1900mm width WxDxH 1900x25x100 mm kg 23.60 m ³ 0.01	912609 FKS190X10
Stainless steel front kicking strip, 2000mm width WxDxH 2000x25x100 mm kg 10 m ³ 0.01	912610 FKS200X10



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - S/S Front Kicking Strips (H=100))

Description	Code
Stainless steel front kicking strip, 2100mm width WxDxH 2100x25x100 mm kg 26 m ³ 0.01	912611 FKS210X10
Stainless steel front kicking strip, 2200mm width WxDxH 2200x25x100 mm kg 27.30 m ³ 0.01	912612 FKS220X10
Stainless steel front kicking strip, 2300mm width WxDxH 2300x25x100 mm kg 28.50 m ³ 0.01	912613 FKS230X10
Stainless steel front kicking strip, 2400mm width WxDxH 2400x25x100 mm kg 10 m ³ 0.01	912614 FKS240X10
Stainless steel front kicking strip, 2500mm width WxDxH 2500x25x100 mm kg 10 m ³ 0.04	912615 FKS250X10
Stainless steel front kicking strip, 2600mm width WxDxH 2600x25x100 mm kg 32.20 m ³ 0.01	912616 FKS260X10



◀◀ (Accessories Modular 80 - S/S Front Kicking Strips (H=100))

Description	Code
Stainless steel front kicking strip, 2700mm width WxDxH 2700x25x100 mm kg 33.50 m ³ 0.01	912617 FKS270X10
Stainless steel front kicking strip, 2800mm width WxDxH 2800x25x100 mm kg 10 m ³ 0.01	912618 FKS280X10

Accessories Modular 80 - S/S Side Kicking Strips (H=100)

Description	Code
Stainless steel side kicking strips left and right, freestanding, 800mm width WxDxH 800x25x100 mm kg 6 m ³ 0.02	912619 SKS800FS10
Stainless steel side kicking strips left and right, against the wall, 800mm width WxDxH 800x25x100 mm kg 9.90	912622 SKS800W10
Stainless steel side kicking strips left and right, back-to-back, 1610mm width WxDxH 1610x25x100 mm kg 12 m ³ 0.03	912625 SKS800B10

Cooking

thermaline Modular 80

Accessories Modular 80 - S/S Front Kicking Strips (H=200)

Description	Code
Stainless steel front kicking strip, 300mm width WxDxH 300x25x200 mm kg 4.40	912629 FKS30X20
Stainless steel front kicking strip, 400mm width WxDxH 400x25x200 mm kg 5.90	912630 FKS40X20
Stainless steel front kicking strip, 500mm width WxDxH 500x25x200 mm kg 3	912631 FKS50X20
Stainless steel front kicking strip, 600mm width WxDxH 600x25x200 mm kg 8.90	912632 FKS60X20
Stainless steel front kicking strip, 700mm width WxDxH 700x25x200 mm kg 10.40 m ³ 0.01	912633 FKS70X20
Stainless steel front kicking strip, 800mm width WxDxH 800x25x200 mm kg 6 m ³ 0.04	912634 FKS80X20



◀◀ (Accessories Modular 80 - S/S Front Kicking Strips (H=200))

Description	Code
Stainless steel front kicking strip, 900mm width WxDxH 900x25x200 mm kg 13.30 m ³ 0.01	912635 FKS90X20
Stainless steel front kicking strip, 1000mm width WxDxH 1000x25x200 mm kg 14.80 m ³ 0.01	912636 FKS100X20
Stainless steel front kicking strip, 1100mm width WxDxH 1100x25x200 mm kg 16.30 m ³ 0.01	912637 FKS110X20
Stainless steel front kicking strip, 1200mm width WxDxH 1200x25x200 mm kg 17.80 m ³ 0.01	912638 FKS120X20
Stainless steel front kicking strip, 1300mm width WxDxH 1300x25x200 mm kg 19.20 m ³ 0.01	912639 FKS130X20
Stainless steel front kicking strip, 1400mm width WxDxH 1400x25x200 mm kg 20.70 m ³ 0.01	912640 FKS140X20



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - S/S Front Kicking Strips (H=200))

Description	Code
Stainless steel front kicking strip, 1500mm width WxDxH 1500x25x200 mm kg 22.20 m ³ 0.01	912641 FKS150X20
Stainless steel front kicking strip, 1600mm width WxDxH 1600x25x200 mm kg 9 m ³ 0.01	912642 FKS160X20
Stainless steel front kicking strip, 1700mm width WxDxH 1700x25x200 mm kg 25.20 m ³ 0.01	912643 FKS170X20
Stainless steel front kicking strip, 1800mm width WxDxH 1800x25x200 mm kg 26.60 m ³ 0.01	912644 FKS180X20
Stainless steel front kicking strip, 1900mm width WxDxH 1900x25x200 mm kg 28.10 m ³ 0.01	912645 FKS190X20
Stainless steel front kicking strip, 2000mm width WxDxH 2000x25x200 mm kg 20 m ³ 0.01	912646 FKS200X20



◀◀ (Accessories Modular 80 - S/S Front Kicking Strips (H=200))

Description	Code
Stainless steel front kicking strip, 2100mm width WxDxH 2100x25x200 mm kg 31.10 m ³ 0.02	912647 FKS210X20
Stainless steel front kicking strip, 2200mm width WxDxH 2200x25x200 mm kg 32.60 m ³ 0.02	912648 FKS220X20
Stainless steel front kicking strip, 2300mm width WxDxH 2300x25x200 mm kg 34 m ³ 0.02	912649 FKS230X20
Stainless steel front kicking strip, 2400mm width WxDxH 2400x25x200 mm kg 11 m ³ 0.06	912650 FKS240X20
Stainless steel front kicking strip, 2500mm width WxDxH 2500x25x200 mm kg 37 m ³ 0.02	912651 FKS250X20
Stainless steel front kicking strip, 2600mm width WxDxH 2600x25x200 mm kg 20 m ³ 0.09	912652 FKS260X20



Cooking

thermaline Modular 80



◀◀ (Accessories Modular 80 - S/S Front Kicking Strips (H=200))

Description	Code
Stainless steel front kicking strip, 2700mm width WxDxH 2700x25x200 mm kg 20 m ³ 0.08	912653 FKS270X20
Stainless steel front kicking strip, 2800mm width WxDxH 2800x25x200 mm kg 41.40 m ³ 0.02	912654 FKS280X20

Accessories Modular 80 - S/S Side Kicking Strips (H=200)

Description	Code
Stainless steel side kicking strip left and right, freestanding, 800mm width WxDxH 800x25x200 mm kg 6 m ³ 0.02	912655 SKS800FS20
Stainless steel side kicking strip left and right, against the wall, 800mm width WxDxH 800x25x200 mm kg 7 m ³ 0.02	912658 SKS800W20
Stainless steel side kicking strip left and right, back-to-back, 1610mm width WxDxH 1610x25x200 mm kg 23.70 m ³ 0.01	912661 SKS800B20


Accessories Modular 80 - Connecting rail kits

Description	Code	
Connecting rail kit, 800mm WxDxH 25x800x17 mm kg 2	912500 CR800	
Connecting rail kit for appliances with backsplash, 800mm WxDxH 25x800x17 mm kg 2.50 m³ 0.08	912497 CR800BS	

Accessories Modular 80 - Connection rails for back-to-back installations

Description	Code
U-clamping rail for back-to-back installations with backsplash WxDxH 1000x6x55 mm kg 18	913226 URAILB2BTL
T-connection rail for back-to-back installations without backsplash WxDxH 2000x30x5 mm kg 20	913227 TRAILB2B20

Accessories Modular 80 - Endrail kits, Flush-fitting




Description	Code	
Endrail kit, flush-fitting, left WxDxH 12,5x800x17 mm kg 2.50	913109 ER80STLFL	






Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - Endrail kits, Flush-fitting)

Description	Code	
Endrail kit, flush-fitting, right WxDxH 12,5x800x17 mm kg 2.50	913110 ER80STRFL	
Endrail kit, flush-fitting, with backsplash, left WxDxH 12,5x800x17 mm kg 2.50	913113 ER80BSLFL	
Endrail kit, flush-fitting, with backsplash, right WxDxH 12,5x800x17 mm kg 2.50	913114 ER80BSRFL	

Accessories Modular 80 - Endrail kits

Description	Code	
Endrail kit (12.5mm) for thermaline 80 units, left WxDxH 25x800x17 mm kg 3.20	913200 ENDRMOD80L	
Endrail kit (12.5mm) for thermaline 80 units, right WxDxH 25x800x17 mm kg 3	913201 ENDRMOD80R	
Endrail kit (12.5mm) for thermaline 80 units with backsplash, left WxDxH 25x800x17 mm kg 3	913204 ENDRM80BSL	



◀◀ (Accessories Modular 80 - Endrail kits)

Description	Code
Endrail kit (12.5mm) for thermaline 80 units with backsplash, right WxDxH 25x800x17 mm kg 3 m ³ 0.08	913205 ENDRM80BSR



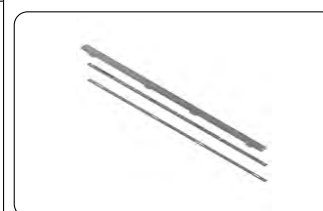
Accessories Modular 80 - Endrail kits, Flush-fitting for back-to-back installations

Description	Code
Endrail kit, flush-fitting, for back-to-back installation, left WxDxH 12,5x805x17 mm kg 1	913253 ERFLB2B80L
Endrail kit, flush-fitting, for back-to-back installation, right WxDxH 12,5x805x17 mm kg 1	913254 ERFLB2B80R



Accessories Modular 80 - Endrail kits for back-to-back installations

Description	Code
Endrail kit, (12.5mm), for back-to-back installation, left WxDxH 25x805x17 mm kg 2	913249 ENDRB2B80L
Endrail kit, (12.5mm), for back-to-back installation, right WxDxH 25x805x17 mm kg 2	913250 ENDRB2B80R



Cooking

thermaline Modular 80

Accessories Modular 80 - Back Panels (H=450)

Description	Code
Back panel, 100x450mm, for bases one-side operated WxDxH 100x25x450 mm kg 0.90	913160 BP100X450
Back panel, 200x450mm, for bases one-side operated WxDxH 200x25x450 mm kg 3	913161 BP200X450
Back panel, 300x450mm, for bases one-side operated WxDxH 300x25x450 mm kg 2	913162 BP300X450
Back panel, 400x450mm, for bases one-side operated WxDxH 400x25x450 mm kg 2 m ³ 0.02	913163 BP400X450
Back panel, 500x450mm, for bases one-side operated WxDxH 500x25x450 mm kg 3 m ³ 0.03	913164 BP500X450
Back panel, 600x450mm, for bases one-side operated WxDxH 600x25x450 mm kg 3 m ³ 0.01	913165 BP600X450



◀◀ (Accessories Modular 80 - Back Panels (H=450))

Description	Code
Back panel, 700x450mm, for bases one-side operated WxDxH 700x25x450 mm kg 5 m ³ 0.01	913166 BP700X450
Back panel, 800x450mm, for bases one-side operated WxDxH 800x25x450 mm kg 4.50 m ³ 0.03	913167 BP800X450
Back panel, 900x450mm, for bases one-side operated WxDxH 900x25x450 mm kg 9.70 m ³ 0.01	913168 BP900X450
Back panel, 1000x450mm, for bases one-side operated WxDxH 1000x25x450 mm kg 5 m ³ 0.04	913169 BP1000X450
Back panel, 1100x450mm, for bases one-side operated WxDxH 1100x25x450 mm kg 11.90 m ³ 0.01	913170 BP1100X450
Back panel, 1200x450mm, for bases one-side operated WxDxH 1200x25x450 mm kg 13 m ³ 0.01	913171 BP1200X450



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - Back Panels (H=450))

Description	Code
Back panel, 1300x450mm, for bases one-side operated WxDxH 1300x25x450 mm kg 14 m ³ 0.01	913172 BP1300X450
Back panel, 1400x450mm, for bases one-side operated WxDxH 1400x25x450 mm kg 15.10 m ³ 0.02	913173 BP1400X450
Back panel, 1500x450mm, for bases one-side operated WxDxH 1500x25x450 mm kg 13 m ³ 0.07	913174 BP1500X450

Accessories Modular 80 - Back Panels (H=550)

Description	Code
Back panel, 100x550mm, for bases one-side operated WxDxH 100x25x550 mm kg 1.30	913175 BP100X550
Back panel, 200x550mm, for bases one-side operated WxDxH 200x25x550 mm kg 3 m ³ 0.01	913176 BP200X550
Back panel, 300x550mm, for bases one-side operated WxDxH 300x25x550 mm kg 4	913177 BP300X550



◀◀ (Accessories Modular 80 - Back Panels (H=550))

Description	Code
Back panel, 400x550mm, for bases one-side operated WxDxH 400x25x550 mm kg 4 m ³ 0.02	913178 BP400X550
Back panel, 500x550mm, for bases one-side operated WxDxH 500x25x550 mm kg 5 m ³ 0.01	913179 BP500X550
Back panel, 600x450mm, for bases one-side operated WxDxH 600x25x550 mm kg 5 m ³ 0.01	913180 BP600X550
Back panel, 700x450mm, for bases one-side operated WxDxH 700x25x550 mm kg 9.20 m ³ 0.01	913181 BP700X550
Back panel, 800x550mm, for bases one-side operated WxDxH 800x25x550 mm kg 5 m ³ 0.03	913182 BP800X550
Back panel, 900x450mm, for bases one-side operated WxDxH 900x25x550 mm kg 11.90 m ³ 0.01	913183 BP900X550



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - Back Panels (H=550))

Description	Code
Back panel, 1000x550mm, for bases one-side operated WxDxH 1000x25x550 mm kg 5.50 m ³ 0.02	913184 BP1000X550
Back panel, 1100x450mm, for bases one-side operated WxDxH 1100x25x550 mm kg 14.50 m ³ 0.02	913185 BP1100X550
Back panel, 1200x450mm, for bases one-side operated WxDxH 1200x25x550 mm kg 7 m ³ 0.05	913186 BP1200X550
Back panel, 1300x450mm, for bases one-side operated WxDxH 1300x25x550 mm kg 17.20 m ³ 0.02	913187 BP1300X550
Back panel, 1500x450mm, for bases one-side operated WxDxH 1500x25x550 mm kg 19.80 m ³ 0.02	913189 BP1500X550

Accessories Modular 80 - Back Panels (H=700)

Description	Code
Back panel, 100x700mm, for units with backsplash WxDxH 100x45x700 mm kg 2 m ³ 0.01	913006 BP100X700



◀◀ (Accessories Modular 80 - Back Panels (H=700))

Description	Code
Back panel, 200x700mm, for units with backsplash WxDxH 200x45x700 mm kg 3.40 m ³ 0.01	913007 BP200X700
Back panel, 300x700mm, for units with backsplash WxDxH 300x45x700 mm kg 4 m ³ 0.02	913008 BP300X700
Back panel, 400x700mm, for units with backsplash WxDxH 400x45x700 mm kg 2 m ³ 0.02	913009 BP400X700
Back panel, 500x700mm, for units with backsplash WxDxH 500x45x700 mm kg 4 m ³ 0.03	913010 BP500X700
Back panel, 600x700mm, for units with backsplash WxDxH 600x45x700 mm kg 5 m ³ 0.03	913011 BP600X700
Back panel, 700x700mm, for units with backsplash WxDxH 700x45x700 mm kg 11.80 m ³ 0.02	913012 BP700X700



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - Back Panels (H=700))

Description	Code
Back panel, 800x700mm, for units with backsplash WxDxH 800x45x700 mm kg 6 m ³ 0.04	913013 BP800X700
Back panel, 900x700mm, for units with backsplash WxDxH 900x45x700 mm kg 15.10 m ³ 0.03	913014 BP900X700
Back panel, 1000x700mm, for units with backsplash WxDxH 1000x45x700 mm kg 8 m ³ 0.08	913015 BP1000X700
Back panel, 1100x700mm, for units with backsplash WxDxH 1100x45x700 mm kg 18.50 m ³ 0.04	913016 BP1100X700
Back panel, 1200x700mm, for units with backsplash WxDxH 1200x45x700 mm kg 9 m ³ 0.10	913017 BP1200X700
Back panel, 1500x700mm, for units with backsplash WxDxH 1500x45x700 mm kg 20 m ³ 0.05	913018 BP1500X700

Accessories Modular 80 - Back Panels (H=800)

Description	Code
Back panel, 100x800mm, for units with backsplash WxDxH 100x45x800 mm kg 1.90	913019 BP100X800
Back panel, 200x800mm, for units with backsplash WxDxH 200x45x800 mm kg 3.80 m ³ 0.01	913020 BP200X800
Back panel, 300x800mm, for units with backsplash WxDxH 300x45x800 mm kg 5.80 m ³ 0.01	913021 BP300X800
Back panel, 400x800mm, for units with backsplash WxDxH 400x45x800 mm kg 3 m ³ 0.02	913022 BP400X800
Back panel, 500x800mm, for units with backsplash WxDxH 500x45x800 mm kg 5 m ³ 0.03	913023 BP500X800
Back panel, 600x800mm, for units with backsplash WxDxH 600x45x800 mm kg 5 m ³ 0.02	913024 BP600X800



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - Back Panels (H=800))

Description	Code
Back panel, 700x800mm, for units with backsplash WxDxH 700x45x800 mm kg 13.40 m ³ 0.03	913025 BP700X800
Back panel, 800x800mm, for units with backsplash WxDxH 800x45x800 mm kg 8 m ³ 0.06	913026 BP800X800
Back panel, 900x800mm, for units with backsplash WxDxH 900x45x800 mm kg 17.30 m ³ 0.03	913027 BP900X800
Back panel, 1000x800mm, for units with backsplash WxDxH 1000x45x800 mm kg 10 m ³ 0.08	913028 BP1000X800
Back panel, 1100x800mm, for units with backsplash WxDxH 1100x45x800 mm kg 21.10 m ³ 0.04	913029 BP1100X800
Back panel, 1200x800mm, for units with backsplash WxDxH 1200x45x800 mm kg 23 m ³ 0.04	913030 BP1200X800



◀◀ (Accessories Modular 80 - Back Panels (H=800))

Description	Code
Back panel, 1500x800mm, for units with backsplash WxDxH 1500x45x800 mm kg 28.80 m ³ 0.05	913031 BP1500X800

Accessories Modular 80 - Side Panels - Freestanding (H=700)

Description	Code
Stainless steel side panel, 800x700mm, freestanding WxDxH 12,5x800x700 mm kg 4 m ³ 0.03	912509 SP80X70
Stainless steel side panel, 800x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions) WxDxH 0,5x800x700 mm kg 5.10 m ³ 0.01	913684 SCFL80xH70
Stainless steel dividing panel, 800x700mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80) WxDxH 12x706x620 mm kg 3.20 m ³ 0.01	913668 DIVTL80-70

Accessories Modular 80 - Side Panels - Freestanding (H=800)

Description	Code
Stainless steel side panel, 800x800mm, freestanding WxDxH 12,5x800x800 mm kg 8 m ³ 0.04	912508 SP80X80



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - Side Panels - Freestanding (H=800))

Description	Code
<p>Stainless steel side panel, 800x800mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x800x800 mm kg 5.40 m³ 0.01</p>	<p>913685 SCFL80xH80</p>
<p>Stainless steel dividing panel, 800x800mm, (it should only be used between Electrolux Professional thermaline Modular 80 and thermaline C80)</p> <p>WxDxH 12x706x720 mm kg 3.70 m³ 0.01</p>	<p>913669 DIVTL80-80</p>

Accessories Modular 80 - Side Panels - Back-to-Back (H=700)

Description	Code
<p>Stainless steel side panel, left, H=700</p> <p>WxDxH 12,5x805x700 mm kg 25 m³ 0.02</p>	<p>913214 SPL80X70BB</p>
<p>Stainless steel side panel, right, H=700</p> <p>WxDxH 12,5x805x700 mm kg 25 m³ 0.02</p>	<p>913215 SPR80X70BB</p>
<p>Stainless steel side panel, 800x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x800x700 mm kg 5.10 m³ 0.01</p>	<p>913684 SCFL80xH70</p>

Accessories Modular 80 - Side Panels - Back-to-Back (H=800)

Description	Code
Stainless steel side panel, left, h=800 WxDxH 12,5x805x800 mm kg 28 m ³ 0.02	913216 SPL80X80BB
Stainless steel side panel, right, h=800 WxDxH 12,5x805x800 mm kg 28 m ³ 0.02	913217 SPR80X80BB
Stainless steel side panel, 800x800mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions) WxDxH 0,5x800x800 mm kg 5.40 m ³ 0.01	913685 SCFL80xH80

Accessories Modular 80 - Side Panels-AW(H=700), Back-to-Back installation for units with backsplash

Description	Code
Stainless steel panel, 800x700mm, against wall, left side WxDxH 12,5x800x700 mm kg 4 m ³ 0.02	913093 SPL80X7W
Stainless steel panel, 800x700mm, against the wall, right side WxDxH 12,5x800x700 mm kg 4 m ³ 0.02	913097 SPR80X7W



Cooking

thermaline Modular 80

◀◀ (Accessories Modular 80 - Side Panels-AW(H=700), Back-to-Back installation for units with backsplash)

Description	Code
<p>Stainless steel side panel, 800x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x800x700 mm kg 5.10 m³ 0.01</p>	<p>913684 SCFL80xH70</p>

Accessories Modular 80 - Side Panels-AW(H=800), Back-to-Back installation for units with backsplash

Description	Code
<p>Stainless steel panel, 800x800mm, against wall, left side</p> <p>WxDxH 12,5x800x800 mm kg 7 m³ 0.02</p>	<p>913094 SPL80X8W</p>
<p>Stainless steel panel, 800x800mm, flush-fitting, against wall, right side</p> <p>WxDxH 12,5x800x800 mm kg 7 m³ 0.02</p>	<p>913098 SPR80X8W</p>
<p>Stainless steel side panel, 800x800mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x800x800 mm kg 5.40 m³ 0.01</p>	<p>913685 SCFL80xH80</p>
<p>Stainless steel side panel, 800x800mm, flush-fitting for refrigerated base (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x800x800 mm kg 5.40 m³ 0.01</p>	<p>913690 SCFLREF80</p>

Accessories Modular 80 - Reinforced side panels - Against Wall (H=700)

Description	Code
Side reinforced panel only in combination with side shelf, for freestanding units WxDxH 12,5x800x700 mm kg 24 m ³ 0.02	913258 SPSHFS8070
Side reinforced panel only in combination with side shelf, for against the wall installations, left WxDxH 12,5x800x700 mm kg 24 m ³ 0.02	913263 SPSHW8070L
Side reinforced panel only in combination with side shelf, for against the wall installations, right WxDxH 12,5x800x700 mm kg 24 m ³ 0.02	913265 SPSHW8070R
Side reinforced panel only in combination with side shelf for against the wall installations, left WxDxH 12,5x800x800 mm kg 7 m ³ 0.02	913264 SPSHW8080L
Side reinforced panel only in combination with side shelf, for against the wall installations, right WxDxH 12,5x800x800 mm kg 26 m ³ 0.02	913266 SPSHW8080R
Side reinforced panel only in combination with side shelf, for back-to-back installations, left WxDxH 12,5x805x700 mm kg 9 m ³ 0.02	913271 SPSHBB807L

Cooking

thermaline Modular 80

Accessories Modular 80 - Reinforced side panels - Freestanding (H=800)

Description	Code
Side reinforced panel only in combination with side shelf, for freestanding units WxDxH 12,5x800x800 mm kg 7 m ³ 0.02	913257 SPSHFS8080

Accessories Modular 80 - Reinforced side panels - Back-to-Back installations (H=700)

Description	Code
Side reinforced panel only in combination with side shelf, for back-to-back installation, right WxDxH 12,5x805x700 mm kg 9 m ³ 0.02	913272 SPSHBB807R

Accessories Modular 80 - Reinforced side panels - Back-to-Back installations (H=800)

Description	Code
Side reinforced panel only in combination with side shelf, for back-to-back installations, left WxDxH 12,5x805x800 mm kg 26 m ³ 0.02	913273 SPSHBB808L
Side reinforced panel only in combination with side shelf, for back-to-back installation, right WxDxH 12,5x805x800 mm kg 26 m ³ 0.02	913274 SPSHBB808R

Accessories Modular 80 - Folding shelves

Description	Code
Folding shelf, 300x800mm WxDxH 300x800x65 mm kg 4 m ³ 0.02	912577 FS300X800
Folding shelf, 400x800mm WxDxH 400x800x65 mm kg 6 m ³ 0.02	912578 FS400X800

Accessories Modular 80 - Fixed Side Shelves

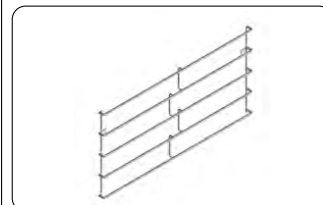
Description	Code
Fixed side shelf, 200x800mm WxDxH 200x800x100 mm kg 3 m ³ 0.02	912583 FSS200X800
Fixed side shelf, 300x800mm WxDxH 300x800x100 mm kg 4 m ³ 0.03	912584 FSS300X800
Fixed side shelf, 400x800mm WxDxH 400x800x100 mm kg 5 m ³ 0.04	912585 FSS400X800

Cooking

thermaline Modular 80

Accessories Modular 80 - Shelves for bases

Description	Code
Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated WxDxH 18x630x246 mm kg 2 m ³ 0.02	913279 FIXTLIS340
Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated WxDxH 35,5x630x246 mm kg 1.50 m ³ 0.01	913281 FIXTLIS580
Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated WxDxH 25,5x630x246 mm kg 9	913283 FIXTLIS680
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) WxDxH 325x660x10 mm kg 2 m ³ 0.01	913233 SLF325X660
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) WxDxH 565x660x10 mm kg 7 m ³ 0.03	913234 SLF565X660
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) WxDxH 665x660x10 mm kg 5 m ³ 0.01	913235 SLF665X660



Accessories for Gas Burners

Description	Code
Solid top plate for 7kW and 10kW open burner WxDxH 300x300x16 mm kg 6 m ³ 0.01	913674 STPFOB7KW



Accessory for Induction Cookers, Wok and Wok & Plate

Description	Code
Induction Wok pan with wooden handle (diam. 360mm) WxDxH 600x360x105 mm kg 1.70 m ³ 0.06	910613 THA075
Stainless steel wok pan, design in line with wok cuvette WxDxH 600x360x100 mm kg 3 m ³ 0.03	911000 WOKPANSS
Non-stick wok pan, design in line with wok cuvette WxDxH 600x360x100 mm kg 3 m ³ 0.03	911003 WOKPANTFL
Scraper for cook tops WxDxH 200x100x300 mm kg 2 m ³ 0.01	910601 THA705
Scraper for smooth plates WxDxH 320x120x30 mm kg 1 m ³ 0.17	913119 SCRASMTHPL



Cooking

thermaline Modular 80

◀◀ (Accessory for Induction Cookers, Wok and Wok & Plate)

Description	Code
Scraper for ribbed plates WxDxH 200x80x60 mm kg 1 m ³ 0.02	913120 SCRARBBDPL



Accessories for Ovens

Description	Code
Baking sheet 2/1 GN for ovens WxDxH 530x650x30 mm kg 5 m ³ 0.03	910651 THA001
Grid, chromium plated, for ovens 2/1 GN WxDxH 530x650x10 mm kg 10 m ³ 0.10	910652 THA080
Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven WxDxH 650x530x100 mm kg 22 m ³ 0.02	910655 THA081
Fire clay plate 2/1 GN for ovens WxDxH 650x530x100 mm kg 14 m ³ 0.01	910656 THA082

Accessories for Bain Marie Tops

Description	Code
Lid for bain marie 2/1 GN WxDxH 680x550x50 mm kg 4 m ³ 0.02	913147 LIDBM21
Lid for aquacooker 1/1 GN and bain marie 1/1 GN WxDxH 550x350x50 mm kg 6 m ³ 0.01	913139 LIDAQBM11

Accessories for Aquacookers

Description	Code
2 half size baskets for aquacooker 1/1 GN WxDxH 275x230x180 mm kg 4.50 m ³ 0.07	913037 BANM2AQ11
Lid for aquacooker 1/1 GN and bain marie 1/1 GN WxDxH 550x350x50 mm kg 6 m ³ 0.01	913139 LIDAQBM11
False bottom for Aquacooker 1/1GN WxDxH 275x470x12 mm kg 2	913680 FBOTMACI-1



Cooking

thermaline Modular 80

Accessories for Multi Braisers

Description	Code
Lid for multi braisers, 1/1 GN WxDxH 500x820x50 mm kg 3.50 m ³ 0.05	910625 THA079
Lid for multi braisers, 2/1 GN WxDxH 800x820x50 mm kg 2 m ³ 0.07	910621 THA078
Blades with rounded sides for scraper WxDxH 1x30x120 mm kg 3.20	913123 ROUNDBLADE
Bottom plate for multibraiser 1/1 GN WxDxH 276x480x20 mm kg 6.50	913228 BOPLTLMB11
Bottom plate for multibraiser 2/1 GN WxDxH 600x480x20 mm kg 5 m ³ 0.01	913229 BOPLTLMB21
Drain stopper flush for multibraisers 2/1GN WxDxH 74x74x49 mm kg 0.50	913681 DSFLUSHMB2



Accessories for Pasta Cookers






Description	Code
2 baskets for 2x5lt pasta cooker WxDxH 105x300x150 mm kg 4 m ³ 0.04	913034 BANM2X5PC
False bottom for 2x5lt pasta cooker basket WxDxH 270x340x35 mm kg 12	913158 FBOTMPC2X5
Lid for 2x5lt pasta cooker WxDxH 550x170x50 mm kg 2 m ³ 0.01	913150 LIDPC2X5
1 basket for 20lt pasta cooker WxDxH 220x352x265 mm kg 5 m ³ 0.06	913036 BANMPC20
2 baskets for 20lt pasta cooker WxDxH 220x170x265 mm kg 5 m ³ 0.06	913135 2BASKPC20L
2 baskets for 20lt pasta cooker WxDxH 105x350x265 mm kg 4 m ³ 0.07	913137 2BSK1PC20L



Cooking




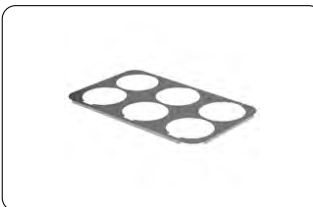


thermaline Modular 80

◀◀ (Accessories for Pasta Cookers)

Description	Code	
4 baskets for 20lt pasta cooker WxDxH 105x160x265 mm kg 4 m ³ 0.06	913136 4BASKPC20L	
Support frame for 4 baskets for 20lt pasta cooker WxDxH 230x350x30 mm kg 2.50 m ³ 0.01	913138 SUP4BSK20L	
Lid for 20lt pasta cooker WxDxH 550x550x50 mm kg 3 m ³ 0.04	913148 LIDPC20	
1 basket 1/1 GN for 40lt pasta cooker WxDxH 275x480x210 mm kg 5 m ³ 0.03	913134 1BASKPC40L	
2 baskets 1/2 GN for 40lt pasta cooker WxDxH 275x230x210 mm kg 4 m ³ 0.09	913129 2BASKPC40L	
3 baskets 1/3 GN for 40lt pasta cooker WxDxH 275x150x210 mm kg 5 m ³ 0.08	913128 3BASKPC40L	

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◀◀ (Accessories for Pasta Cookers)


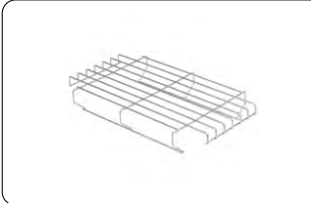
Description	Code	
3 round baskets for 40lt pasta cooker WxDxH 170x170x180 mm kg 5.50 m ³ 0.01	913130 3RBSKPC40L	
6 round baskets for 40lt pasta cooker WxDxH 135x135x180 mm kg 4.66 m ³ 0.05	913131 6RBSKPC40L	
Grid support for round baskets WxDxH 290x500x115 mm kg 3 m ³ 0.02	913132 GRDSUPRBSK	
Support frame for 6 round baskets WxDxH 330x535x10 mm kg 3	913133 SUPFR6RBSK	
1 ergonomic basket for 40lt pasta cooker WxDxH 135x310x215 mm kg 2.50 m ³ 0.01	913126 1EBSKPC40L	
3 ergonomic baskets for 40lt pasta cooker WxDxH 135x310x210 mm kg 5.50 m ³ 0.08	913124 3EBSKPC40L	

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Cooking

thermaline Modular 80

◀◀ (Accessories for Pasta Cookers)






Description	Code	
1 square basket for 40lt pasta cooker WxDxH 130x130x215 mm kg 5	913125 1SBSKPC40L	
Lid for 40lt pasta cooker WxDxH 710x350x50 mm kg 1	913149 LIDPC40	
False bottom for 40lt pasta cooker basket WxDxH 295x505x80 mm kg 1.50 m³ 0.01	913127 FBOTMPC40L	

Accessories for Deep Fat Fryers

Description	Code	
Pair of baskets for 2x5lt deep fat fryer WxDxH 125x280x120 mm kg 2 m³ 0.05	913035 BANM2X5FRY	
Filter for 2x5 and 7lt deep fat fryer oil collection basin WxDxH 250x98,5x70 mm kg 3.50	913154 FILFRY2X57	
Basket for 7lt deep fat fryer WxDxH 225x325x90 mm kg 1.20 m³ 0.01	913145 1BASKFRY7L	

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◀◀ (Accessories for Deep Fat Fryers)

Description	Code	
1 basket for 14lt deep fat fryer WxDxH 225x325x120 mm kg 1.60 m ³ 0.07	913151 1BASKFRY14	
2 baskets for 14lt deep fat fryer WxDxH 105x325x125 mm kg 3 m ³ 0.06	913152 2BASKFRY14	
Discharge vessel for 14 & 23lt fryers WxDxH 200x300x200 mm kg 3 m ³ 0.09	911570 THA210	
Lid for discharge vessel 14 & 23lt fryers WxDxH 325x530x60 mm kg 3 m ³ 0.01	911585 THA221	
Pair of half size baskets for 23lt deep fat fryer WxDxH 140x330x150 mm kg 3 m ³ 0.05	913140 2BSKFRY23L	
1 full size basket for 23lt deep fat fryer WxDxH 285x352x148 mm kg 4 m ³ 0.12	913141 1BSKFRY23L	

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Cooking

thermaline Modular 80

◀◀ (Accessories for Deep Fat Fryers)

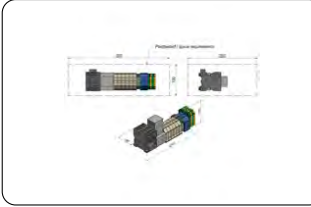
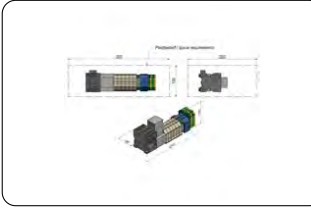
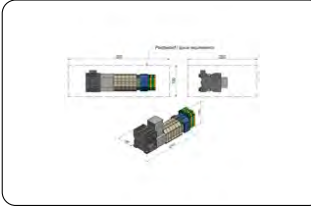
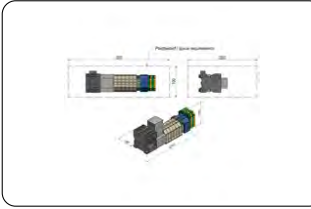
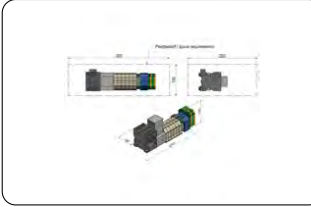
Description	Code
<p>Unclogging rod for 23lt deep fat fryer - draining pipe</p> <p>WxDxH 125x6x781 mm kg 5.40</p>	<p>913142 CLEANFR23L</p>
<p>Deflector for floured products - 23lt deep fat fryer</p> <p>WxDxH 295x390x65 mm kg 4.24 m³ 0.01</p>	<p>913143 DEFLFRY23L</p>
<p>Sediment tray for 23lt deep fat fryer</p> <p>WxDxH 295x390x65 mm kg 1 m³ 0.03</p>	<p>913144 TRAYFRY23L</p>
<p>Filter for deep fat fryer oil collection basin</p> <p>WxDxH 256x402x40 mm kg 4</p>	<p>913146 FILTER-FRY</p>
<p>Pot detection for infrared - 2 zones</p> <p>WxDxH 1x1x1 mm kg 30 m³ 0.50</p>	<p>913293 PD2ZONEINF</p>
<p>Pot detection for infrared - 4 zones</p> <p>WxDxH 1x1x1 mm kg 1</p>	<p>913294 PD4ZONEINF</p>



Accessories for Re-Freezer Base

Description	Code
Ethernet connector for IR33 (CAREL) Refrigerated Cabinets and Counters WxDxH 50x150x150 mm kg 0.45 m ³ 0.01	881299 HACCPDIG2







Accessories Modular 80 - Energy optimizer kits (not for Induction and Infrared), pressure regulators

Description	Code	
Energy optimizer kit 14A - factory fitted WxDxH 100x320x220 mm kg 0.80	913244 TLEOKIT14A	
Energy optimizer kit 18A - factory fitted WxDxH 100x320x220 mm kg 0.80	913245 TLEOKIT18A	
Energy optimizer kit 24A - factory fitted WxDxH 100x320x220 mm kg 1	913246 TLEOKIT24A	
Energy optimizer kit 32A - factory fitted WxDxH 100x320x220 mm kg 1 m ³ 0.01	913247 TLEOKIT32A	
Energy optimizer kit 40A - factory fitted WxDxH 100x320x220 mm kg 1 m ³ 0.01	913248 TLEOKIT40A	

Cooking

thermaline Modular 80

Accessories Modular 80 - Sockets - Factory fitted

Description	Code	
Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted WxDxH 90x90x60 mm kg 0.50	912471 TY23SOCK16	
Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted WxDxH 75x65x75 mm kg 0.30 m³ 0.01	912470 SCHUSOCK16	
Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted WxDxH 90x90x60 mm kg 0.50	912472 TY25SOCK16	
Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted WxDxH 90x60x90 mm kg 0.50	912473 SCHU162305	
Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted WxDxH 90x60x90 mm kg 0.50	912474 CEE16A2307	
Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted WxDxH 50x40x60 mm kg 0.25	912475 TY23162304	



◀◀ (Accessories Modular 80 - Sockets - Factory fitted)

Description	Code
Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted WxDxH 50x40x60 mm kg 0.25	912477 TY25164004
Kit LPG nozzles for 2 burner (7 kW) gas 30/31 WxDxH 1x1x1 mm kg 10	913285 LPG2BUR7KW



Accessories Modular 80 - Main switches

Description	Code
Electric mainswitch 25A 4mm ² NM for modular H800 electric units (factory fitted) WxDxH 1x1x1 mm kg 2	913676 MAINSW25A
Electric mainswitch 63A 10mm ² NM for modular H800 electric units (factory fitted) WxDxH 1x1x1 mm kg 1	913677 MAINSW60A
Gas mainswitch for modular H800 gas units (factory fitted) WxDxH 1x1x1 mm kg 1	913698 MAINSWGAS



Cooking

thermaline Modular 80

Accessories Modular 80 - Kit LPG Nozzles

Description	Code
Kit LPG nozzles for 4 burner (7 kW) gas 30/31 WxDxH 1x1x1 mm kg 6	913286 LPG4BUR7KW
Kit LPG nozzles for 6 burner (7 kW) gas 30/31 WxDxH 1x1x1 mm kg 1	913287 LPG6BUR7KW

Accessories Modular 80 - Installations with multiple units





Description	Code
Kit for multitop installation WxDxH 1x1x1 mm kg 1	913679 MULTITOP
Kit for multibase installation WxDxH 1x1x1 mm kg 1	913683 MULTIBASE

Accessories Modular 80 - Installation Filters

Description	Code
Filter W=400mm WxDxH 400x22x48 mm kg 0.20	913663 FILTER400



◀◀ (Accessories Modular 80 - Installation Filters)

Description	Code	
Filter W=500mm WxDxH 500x22x48 mm kg 0.25	913664 FILTER500	
Filter W=800mm WxDxH 800x22x48 mm kg 0.40	913665 FILTER800	
Filter W=1000mm WxDxH 1000x22x48 mm kg 1.50	913666 FILTER1000	
Filter W=1200mm WxDxH 1200x22x48 mm kg 0.60	913667 FILTER1200	

Cooking

thermaline Modular 85

Electric Solid Tops - 2 Zone

Description	Code
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x850x250 mm kg 80 m³ 0.40</p>	<p>588501 MBLBBBEOAO</p>



Electric Solid Tops - 4 Zone

Description	Code
<p>Electric Solid Top, 4 zones, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x250 mm kg 110 m³ 1.19</p>	<p>588502 MBLCBBHOAO</p>
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x250 mm kg 160 m³ 1.08</p>	<p>588503 MBLDDBHOAO</p>



Electric Solid Tops - 2 Zone - Freestanding Units

Description	Code
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x850x700 mm kg 100 m³ 0.76</p>	<p>588681 MBLBGBEDAO</p>



Electric Solid Tops - 4 Zone - Freestanding Units

Description	Code
<p>Electric Solid Top, 4 zones, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 164 m³ 1.05</p>	<p>588682 MBLCGBHDAO</p>
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 165 m³ 1.04</p>	<p>588683 MBLDGBHDAO</p>



Electric Solid Tops - On Oven or Warming Cabinet

Description	Code
<p>Electric Solid Top, 4 zones, one-side operated, on Oven - H2</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 235 m³ 1.04</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588694 MBLLGBH8AO</p>
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash, on Oven - H2</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 260 m³ 1.27</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588695 MBLMGBH8AO</p>
<p>Electric Solid Top, 4 zones, one-side operated, on Warming Cabinet - H2</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 158 m³ 0.94</p>	<p>588704 MBLPGBH4AO</p>
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated, on Warming Cabinet - H2</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 235 m³ 1.27</p>	<p>588705 MBLQGBH4AO</p>



Cooking

thermaline Modular 85

◀◀ (Electric Solid Tops - On Oven or Warming Cabinet)

Description	Code
<p>Electric Solid Top, 4 zones, one-side operated with backsplash, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 158 m³ 0.94</p>	<p>588706 MBLTGBH4AO</p>
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 158 m³ 0.94</p>	<p>588707 MBLUGBH4AO</p>



French Tops

Description	Code
<p>Gas French Top, 4 zones, one-side operated with backsplash</p> <p>10 GaskW WxDxH 800x850x250 mm kg 129 m³ 0.44</p>	<p>588504 MBLIBBHOPO</p>



French Tops - Freestanding Units

Description	Code
<p>Gas French Top, one-side operated with backsplash - freestanding</p> <p>10 GaskW WxDxH 800x850x700 mm kg 135 m³ 1.28</p>	<p>588684 MBLIGBDPO</p>



French Tops - On Gas Oven

Description	Code
<p>Gas French Top on gas static Oven, one-side operated with backsplash - freestanding</p> <p>17 GaskW WxDxH 800x850x700 mm kg 220 m³ 1.03</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588690 MBVGGBHCP0</p>



Infrared Tops - 2 Zones

Description	Code
<p>Infrared Top, 2 zones, one-side operated with backsplash</p> <p>8 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x250 mm kg 71 m³ 0.18</p>	<p>588505 MBCBBDOAO</p>



Infrared Tops - 4 Zones

Description	Code
<p>Infrared Top, 4 zones, one-side operated with backsplash</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x250 mm kg 60 m³ 0.27</p>	<p>588506 MBCDBBHOAO</p>



Induction Cookers - 2 Zone - Tops

Description	Code
<p>Induction Top, 2 zones, one-side operated with backsplash</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x250 mm kg 60 m³ 0.34</p>	<p>588508 MBIBBDOAO</p>



Cooking

thermaline Modular 85

Induction Cookers - 4 Zone - Tops

Description	Code
<p>Induction Top, 4 zones, one-side operated with backsplash</p> <p>20 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x250 mm kg 120 m³ 0.57</p>	<p>588509 MBIDBBHOAO</p>



Induction Cookers - On Oven or Warming Cabinet

Description	Code
<p>Induction Top, 4 zones, one-side operated with backsplash, on Oven - H2</p> <p>25 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 190 m³ 1.05</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588697 MBIMGBH8AO</p>
<p>Induction Top, 4 zones, one-side operated with backsplash, on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 73 m³ 1.01</p>	<p>588698 MBIIGBH4AO</p>
<p>Induction Top, 4 zones, one-side operated with backsplash, on Warming Cabinet - H2</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 82 m³ 0.94</p>	<p>588703 MBIQGBH4AO</p>



Induction Cookers - Induction Woks

Description	Code
<p>Induction Wok, 1 zone, one-side operated with backsplash</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 500x850x250 mm kg 22 m³ 0.18</p>	<p>588511 MBIHBEOAO</p>



◀◀ (Induction Cookers - Induction Woks)

Description	Code
<p>Induction Wok and Plate, 2 zones, one-side operated with backsplash</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 500x850x250 mm kg 30 m³ 0.18</p>	<p>588512 MBIJBEOAO</p>



Full Surface Induction Cookers - On Base

Description	Code
<p>Full Surface Induction Top on Open Base, 2 zones, one-side operated with backsplash - H2</p> <p>14 ElekW 400 V 3N 50/60 Hz WxDxH 500x850x700 mm kg 96 m³ 0.76</p>	<p>588514 MBJGBEIAO</p>
<p>Full Surface Induction Top on Open Base, 4 zones, one-side operated with backsplash - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x850x700 mm kg 167 m³ 1.23</p>	<p>588517 MBJDGBJIAO</p>
<p>Full Surface Induction Top on Cupboard Base, 4 zones, one-side operated with backsplash - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x850x700 mm kg 137 m³ 1.14</p>	<p>588519 MBJDGBJ9AO</p>
<p>Full Surface Induction Top on Open Base, 4 zones, one-side operated with backsplash</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x850x700 mm kg 180 m³ 1.52</p>	<p>588660 MBJJGBJIAO</p>
<p>Full Surface Induction Top on Cupboard Base, 4 zones, one-side operated with backsplash</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x850x700 mm kg 174 m³ 1.33</p>	<p>588662 MBJJGBJ9AO</p>



Cooking

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Full Surface Induction Cookers - On Oven or Warming Cabinet

Description	Code
<p>Full Surface Induction Top on Warming Cabinet, 4 zones, one-side operated with backsplash - H2</p> <p>30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x850x700 mm kg 137 m³ 1.14</p>	<p>588518 MBJDGBJ4AO</p>
<p>Full Surface Induction Top on Warming Cabinet, 4 zones, one-side operated with backsplash</p> <p>30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x850x700 mm kg 137 m³ 1.14</p>	<p>588661 MBJJGBJ4AO</p>
<p>Full Surface Induction Top on electric static Oven, with left-side water mixing tap, one-side operated with backsplash</p> <p>33 ElekW 400 V 3N 50/60 Hz WxDxH 1200x850x700 mm kg 258 m³ 2.07</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588663 MBJHGBK8AO</p>



Gas Burner Tops - 2 Zones

Description	Code
<p>2-Burner gas Top, one-side operated with backsplash</p> <p>14 GaskW WxDxH 400x850x250 mm kg 70 m³ 0.12</p>	<p>588523 MBGCBBDOPO</p>
<p>2-Burner gas Top, ecoflam, one-side operated with backsplash</p> <p>14 GaskW WxDxH 400x850x250 mm kg 44 m³ 0.29</p>	<p>588527 MBGCBBDOPI</p>



Gas Burner Tops - 4-6 Zones

Description	Code
4-Burner gas Top, one-side operated with backsplash 28 GaskW WxDxH 800x850x250 mm kg 97 m ³ 1.19	588524 MBGGBBHOP0
4-Burner gas Top, ecoflam, one-side operated with backsplash 28 GaskW WxDxH 800x850x250 mm kg 130 m ³ 1.19	588528 MBGGBBHOP1



Gas Burner Tops - On Gas Oven

Description	Code
4-Burner gas Top, on gas static Oven, one-side operated 35 GaskW WxDxH 800x850x700 mm kg 200 m ³ 1.32 Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1	588691 MBQIGBHCPO
4-Burner gas Top, on gas static Oven, ecoflam, one-side operated 35 GaskW WxDxH 800x850x700 mm kg 172 m ³ 1.03 Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1	588692 MBQMGBHCPO



Fry Tops - 1 Zone - Electric




Description	Code
Electric Fry Top with smooth chrome Plate, one-side operated with backsplash 5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x250 mm kg 160 m ³ 1.19	588530 MBHMBBDOAO






Cooking

thermaline Modular 85

◀◀ (Fry Tops - 1 Zone - Electric)




Description	Code	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x250 mm kg 100 m³ 0.61</p>	<p>588534 MBHNBBDOAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x700 mm kg 86 m³ 0.57</p>	<p>588665 MBHAGBDDAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x700 mm kg 84 m³ 0.63</p>	<p>588669 MBHCGBDDAO</p>	

Fry Tops - 2 Zones - Electric




Description	Code	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x250 mm kg 129 m³ 0.27</p>	<p>588531 MBHMBBHOAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x250 mm kg 129 m³ 0.27</p>	<p>588535 MBHNBBHOAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x250 mm kg 140 m³ 0.27</p>	<p>588539 MBHOBBHOAO</p>	

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◀◀ (Fry Tops - 2 Zones - Electric)

Description	Code	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 151 m³ 1.13</p>	<p>588666 MBHBGBHDAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 160 m³ 0.86</p>	<p>588670 MBHDGBHDAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 155 m³ 1.04</p>	<p>588674 MBHFGBHDAO</p>	

Fry Tops - 1 Zone - Gas

Description	Code	
<p>Gas Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>10 GaskW WxDxH 400x850x250 mm kg 75 m³ 0.29</p>	<p>588532 MBHMBBDOPO</p>	
<p>Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>10 GaskW WxDxH 400x850x250 mm kg 100 m³ 0.29</p>	<p>588536 MBHNBBDOPO</p>	
<p>Gas Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>10 GaskW WxDxH 400x850x700 mm kg 93 m³ 0.68</p>	<p>588667 MBHAGBDDPO</p>	



Cooking

thermaline Modular 85

◀◀ (Fry Tops - 1 Zone - Gas)

Description	Code
<p>Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>10 GaskW WxDxH 400x850x700 mm kg 85 m³ 0.74</p>	<p>588671 MBHCGBDPO</p>



Fry Tops - 2 Zones - Gas

Description	Code
<p>Gas Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>20 GaskW WxDxH 800x850x250 mm kg 149 m³ 0.44</p>	<p>588533 MBHMBBHOPO</p>
<p>Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>20 GaskW WxDxH 800x850x250 mm kg 129 m³ 0.44</p>	<p>588537 MBHNBBHOPO</p>
<p>Gas Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash</p> <p>20 GaskW WxDxH 800x850x250 mm kg 129 m³ 0.44</p>	<p>588541 MBHOBBHOPO</p>
<p>Gas Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>20 GaskW WxDxH 800x850x700 mm kg 155 m³ 1.22</p>	<p>588668 MBHBGBHDPO</p>
<p>Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>20 GaskW WxDxH 800x850x700 mm kg 154 m³ 1.03</p>	<p>588672 MBHDGBHDPO</p>



◀◀ (Fry Tops - 2 Zones - Gas)

Description	Code
Gas Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash 20 GaskW WxDxH 800x850x700 mm kg 155 m ³ 1.28	588676 MBHFGBHDPO



Free-Cooking Tops

Description	Code
Electric Free-Cooking Top, one-side operated with backsplash 6 ElekW 400 V 3N 50/60 Hz WxDxH 500x850x250 mm kg 79 m ³ 0.18	588549 MBTABBEOAO
Electric Free-Cooking Top, one-side operated with backsplash 12 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x250 mm kg 200 m ³ 1.58	588551 MBTCBBH0AO



Free-Cooking Tops - Freestanding Units

Description	Code
Electric Free-Cooking Top, one-side operated with backsplash - freestanding 6 ElekW 400 V 3N 50/60 Hz WxDxH 500x850x700 mm kg 109 m ³ 0.72	588677 MBTDGBEDAO
Electric Free-Cooking Top, one-side operated with backsplash - freestanding 12 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 197 m ³ 1.37	588678 MBTFGBHDAO



Cooking

thermaline Modular 85

Free-Cooking Tops - On Oven or Warming Cabinet

Description	Code
<p>Electric Free-Cooking Top, one-side operated with backsplash, on Oven - H2</p> <p>17.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 225 m³ 1.13</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>588696 MBTGGBH8AO</p>
<p>Electric Free-Cooking Top, one-side operated with backsplash, on Warming Cabinet - H2</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 158 m³ 0.94</p>	<p>588708 MBTHGBH4AO</p>
<p>Electric Free-Cooking Top, one-side operated with backsplash, on Warming Cabinet</p> <p>14.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 158 m³ 0.94</p>	<p>588709 MBTIGBH4AO</p>



Chargrill Tops - Gas

Description	Code
<p>Gas Chargrill Top, one-side operated with backsplash</p> <p>10.50 GaskW WxDxH 400x850x250 mm kg 105 m³ 0.29</p>	<p>588618 MBDABBDOPO</p>
<p>Gas Chargrill Top, one-side operated with backsplash</p> <p>21 GaskW WxDxH 800x850x250 mm kg 130 m³ 0.47</p>	<p>588619 MBDBBBHOPO</p>



Bain Maries

Description	Code
<p>Electric Bain-marie Top with rear tap, one-side operated with backsplash, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x250 mm kg 70 m³ 0.66</p>	<p>588552 MBBABBDOAO</p>
<p>Electric Bain-marie Top with rear tap, one-side operated with backsplash, 2/1 GN</p> <p>3 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x250 mm kg 79 m³ 0.62</p>	<p>588553 MBBBBBHDAO</p>



AquaCooker+

Description	Code
<p>Electric AquaCooker+, one-side operated with backsplash, 1/1 GN</p> <p>7.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x700 mm kg 66 m³ 0.76</p>	<p>588701 MBBDGBDDAO</p>



Multi Braisers 1/1 GN

Description	Code
<p>Electric Multi Braiser, one-side operated with backsplash, 1/1 GN</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x700 mm kg 80 m³ 0.66</p>	<p>588612 MBAAGBDDAO</p>



Cooking

thermaline Modular 85

Multi Braisers 2/1 GN

Description	Code
<p>Electric Multi Braiser, one-side operated with backsplash, 2/1 GN</p> <p>10.20 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 150 m³ 1.19</p>	<p>588615 MBADGBHDAO</p>



Pasta Cookers - Electric

Description	Code
<p>5+5-lt electric Pasta Cooker, one-side operated with backsplash</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x700 mm kg 70 m³ 0.66</p>	<p>588624 MBKAGBDDAO</p>
<p>20-lt electric Pasta Cooker, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x700 mm kg 65 m³ 0.60</p>	<p>588625 MBKCGBDDAO</p>
<p>40-lt electric Pasta Cooker, one-side operated with backsplash</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x700 mm kg 65 m³ 0.66</p>	<p>588627 MBKEGBDDAO</p>



Pasta Cookers - Gas

Description	Code
<p>20-lt gas Pasta Cooker, one-side operated with backsplash</p> <p>11.50 GaskW WxDxH 400x850x700 mm kg 66 m³ 0.68</p>	<p>588626 MBKDGDDPO</p>



Deep Fat Fryers - Electric

Description	Code
<p>7-lt electric Deep Fat Fryer, one-side operated with backsplash</p> <p>5.40 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x700 mm kg 80 m³ 0.68</p> <p>Included Accessory</p> <p>913145 Basket for 7lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 1</p>	<p>588629 MBFAGBDDAO</p>
<p>2x5-lt electric Deep Fat Fryer, one-side operated with backsplash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x700 mm kg 85 m³ 0.60</p> <p>Included Accessory</p> <p>913035 Pair of baskets for 2x5lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 2</p>	<p>588630 MBFBGBDDAO</p>
<p>23-lt electric Deep Fat Fryer, one-side operated with backsplash</p> <p>18 ElekW 400 V 3N 50/60 Hz WxDxH 500x850x700 mm kg 87 m³ 0.92</p> <p>Included Accessory</p> <p>913140 Pair of half size baskets for 23lt deep fat fryer 1</p>	<p>588631 MBFCGBEDAO</p>
<p>14-lt electric Deep Fat Fryer, one-side operated with backsplash</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x850x700 mm kg 69 m³ 0.60</p> <p>Included Accessory</p> <p>913151 1 basket for 14lt deep fat fryer 1</p>	<p>588685 MBFGGBDDAO</p>



Deep Fat Fryers - Gas

Description	Code
<p>14-lt gas deep Fryer, one-side operated with backsplash</p> <p>14 GaskW WxDxH 400x850x700 mm kg 77 m³ 0.68</p> <p>Included Accessory</p> <p>913151 1 basket for 14lt deep fat fryer 1</p>	<p>588687 MBFHGBDDPO</p>



Cooking

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◀◀ (Deep Fat Fryers - Gas)

Description	Code
<p>23-lt gas Deep Fat Fryer, one-side operated with backsplash</p> <p>21 GaskW WxDxH 500x850x700 mm kg 100 m³ 0.85</p> <p>Included Accessory 913140 Pair of half size baskets for 23lt deep fat fryer 1</p>	<p>588632 MBFDGBEDPO</p>



Chip Scuttle Tops

Description	Code
<p>Electric Chip Scuttle, one-side operated with backsplash, 1/1 GN</p> <p>1 ElekW 230 V 1N 50/60 Hz WxDxH 400x850x250 mm kg 21 m³ 0.18</p>	<p>588556 MBYABBD0BO</p>



Warming Plates

Description	Code
<p>Electric Warming Plate, 1-sided operated with backsplash</p> <p>0.55 ElekW 230 V 1N 50/60 Hz WxDxH 600x850x250 mm kg 40 m³ 0.27</p>	<p>588686 MBRABBF0BO</p>
<p>Electric Warming Plate, 1-sided operated with backsplash, 2/1 GN</p> <p>0.95 ElekW 230 V 1N 50/60 Hz WxDxH 1000x850x250 mm kg 49 m³ 0.33</p>	<p>588557 MBRBBBJ0BO</p>



Water Mixing Taps - Tops

Description	Code
Water mixing tap with lever, one-side operated with backsplash WxDxH 200x850x250 mm kg 24 m ³ 1.07	588710 MBEABBB000
Water mixing tap with knobs, one-side operated with backsplash WxDxH 200x850x250 mm kg 24 m ³ 0.53	588711 MBEBBBB000



Water Mixing Taps - Freestanding Units







Description	Code
Water mixing tap with lever, one-side operated with backsplash WxDxH 200x850x700 mm kg 50 m ³ 0.57	588558 MBEAGBB300
Water mixing tap with knobs, one-side operated with backsplash WxDxH 200x850x700 mm kg 32 m ³ 0.80	588559 MBEBGBB300
Water mixing tap Unit for automatic refilling, one-side operated with backsplash 0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x850x700 mm kg 60 m ³ 0.66	588597 MBMAGBB3BO



Cooking





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Work Tops with Backsplash


Description	Code	
Closed Work Top, one-side operated with backsplash WxDxH 100x850x250 mm kg 16 m ³ 0.18	588560 MBNABB AOOO	
Closed Work Top, one-side operated with backsplash WxDxH 200x850x250 mm kg 15 m ³ 0.36	588561 MBNABB BOOO	
Closed Work Top, one-side operated with backsplash WxDxH 300x850x250 mm kg 20 m ³ 0.18	588562 MBNABB COOO	
Closed Work Top, one-side operated with backsplash WxDxH 400x850x250 mm kg 33 m ³ 0.59	588563 MBNABB DOOO	
Closed Work Top, one-side operated with backsplash WxDxH 500x850x250 mm kg 35 m ³ 0.18	588564 MBNABB EOOO	
Closed Work Top, one-side operated with backsplash WxDxH 600x850x250 mm kg 39 m ³ 0.27	588565 MBNABB FOOO	



◀◀ (Work Tops with Backsplash)

Description	Code	
Closed Work Top, one-side operated with backsplash WxDxH 700x850x250 mm kg 51 m ³ 0.27	588566 MBNABBG000	
Closed Work Top, one-side operated with backsplash WxDxH 800x850x250 mm kg 60 m ³ 0.27	588567 MBNABBH000	
Closed Work Top, one-side operated with backsplash WxDxH 900x850x250 mm kg 39 m ³ 0.36	588568 MBNABBIO00	
Closed Work Top, one-side operated with backsplash WxDxH 1000x850x250 mm kg 70 m ³ 0.73	588569 MBNABBJ000	

Sink Units

Description	Code	
Sink Unit on Closed Base, one-side operated with backsplash WxDxH 400x850x700 mm kg 55 m ³ 0.68	588635 MBZAGBD300	

Cooking

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Open Bases

Description	Code	
Open Base, one-side operated, GN - H2 WxDxH 400x850x450 mm kg 45 m ³ 0.28	588572 MB1BCAD000	
Open Base, one-side operated, GN - H2 WxDxH 500x850x450 mm kg 24 m ³ 0.28	588577 MB1BCAE000	
Open Base, one-side operated, GN - H2 WxDxH 600x850x450 mm kg 38 m ³ 0.41	588578 MB1BCAF000	
Open Base, one-side operated, GN - H2 WxDxH 700x850x450 mm kg 29 m ³ 0.41	588659 MB1BCAG000	
Open Base, one-side operated, GN - H2 WxDxH 800x850x450 mm kg 40 m ³ 0.41	588579 MB1BCAH000	
Open Base, one-side operated - H2 WxDxH 900x850x450 mm kg 34 m ³ 0.55	588573 MB1ACAI000	



◀◀ (Open Bases)

Description	Code	
Open Base, one-side operated - H2 WxDxH 1000x850x450 mm kg 35 m ³ 0.55	588574 MBIACAJOOO	
Open Base, one-side operated - H2 WxDxH 1200x850x450 mm kg 80 m ³ 0.69	588575 MBIACAKOOO	
Open Base, one-side operated - H2 WxDxH 1500x850x450 mm kg 46 m ³ 0.83	588576 MBIACALOOO	
Open Base, one-side operated, GN WxDxH 400x850x450 mm kg 40 m ³ 0.23	588636 MBINCADOOO	
Open Base, one-side operated, GN WxDxH 500x850x450 mm kg 48 m ³ 0.28	588641 MBINCAEOOO	
Open Base, one-side operated, GN WxDxH 600x850x450 mm kg 38 m ³ 0.41	588642 MBINCAFOOO	

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Cooking

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◀◀ (Open Bases)

Description	Code	
Open Base, one-side operated, GN WxDxH 700x850x450 mm kg 29 m ³ 0.41	588679 MB1NCAG000	
Open Base, one-side operated, GN WxDxH 800x850x450 mm kg 30 m ³ 1.06	588643 MB1NCAH000	
Open Base, one-side operated WxDxH 900x850x450 mm kg 34 m ³ 0.55	588637 MB1MCAI000	
Open Base, one-side operated WxDxH 1000x850x450 mm kg 35 m ³ 0.55	588638 MB1MCAJ000	
Open Base, one-side operated WxDxH 1200x850x450 mm kg 40 m ³ 0.69	588639 MB1MCAK000	
Open Base, one-side operated WxDxH 1500x850x450 mm kg 46 m ³ 0.83	588640 MB1MCALO00	

Cupboard Bases

Description	Code	
Cupboard Base with 1 door, one-side operated, GN - H2 WxDxH 400x850x450 mm kg 15 m ³ 0.28	588580 MB1DCAD000	
Cupboard Base with 1 door, one-side operated, GN - H2 WxDxH 500x850x450 mm kg 28 m ³ 0.28	588581 MB1DCAE000	
Cupboard Base with 1 door, one-side operated, GN - H2 WxDxH 600x850x450 mm kg 32 m ³ 0.41	588582 MB1DCAFO00	
Cupboard Base with 2 doors, one-side operated, GN - H2 WxDxH 1000x850x450 mm kg 43 m ³ 0.55	588583 MB1FCAJ000	
Cupboard Base with 2 doors, one-side operated, GN - H2 WxDxH 800x850x450 mm kg 100 m ³ 0.41	588584 MB1FCAH000	
Cupboard Base with 1 door, one-side operated WxDxH 400x850x450 mm kg 67 m ³ 0.28	588644 MB1PCAD000	





Cooking

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◀◀ (Cupboard Bases)

Description	Code	
Cupboard Base with 1 door, one-side operated, GN WxDxH 500x850x450 mm kg 35 m ³ 0.28	588645 MB1PCAEOOO	
Cupboard Base with 1 door, one-side operated, GN WxDxH 600x850x450 mm kg 32 m ³ 0.41	588646 MB1PCAFOOO	
Cupboard Base with 2 doors, one-side operated WxDxH 1000x850x450 mm kg 43 m ³ 0.55	588647 MB1RCAJOOO	
Cupboard Base with 2 doors, one-side operated, GN WxDxH 800x850x450 mm kg 100 m ³ 0.41	588648 MB1RCAHOOO	

Closed Bases

Description	Code	
Closed Base, 100mm WxDxH 100x850x450 mm kg 15 m ³ 0.28	588688 MB3ACOA000	
Closed Base, 200mm WxDxH 200x850x450 mm kg 12 m ³ 0.28	588689 MB3ACOB000	



◀◀ (Closed Bases)

Description	Code
Closed Base, 300mm WxDxH 300x850x450 mm kg 15.50 m ³ 0.28	588693 MB3ACOCOOO



Oven Bases

Description	Code
Electric static Oven Base, one-side operated 5 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x450 mm kg 107 m ³ 1.43 Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1	588587 MB8ACAHOAO



Warming Cabinets

Description	Code
Electric Warming Cabinet with 1 door, one-side operated, GN - H2 1 ElekW 400 V 3N 50/60 Hz WxDxH 500x850x450 mm kg 28 m ³ 0.28	588651 MB4GCAEOAO
Electric Warming Cabinet with 1 door, one-side operated, GN - H2 1 ElekW 400 V 3N 50/60 Hz WxDxH 600x850x450 mm kg 32 m ³ 0.41	588652 MB4GCAFOAO
Electric Warming Cabinet with 2 doors, one-side operated, GN - H2 2 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x450 mm kg 38 m ³ 0.41	588653 MB4HCAHOAO








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Cooking

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◀◀ (Warming Cabinets)

Description	Code	
<p>Electric Warming Cabinet with 2 doors, one-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 1000x850x450 mm kg 43 m³ 0.55</p>	<p>588654 MB4HCAJOAO</p>	
<p>Electric Warming Cabinet with 1 door, one-side operated, GN</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 500x850x450 mm kg 28 m³ 0.28</p>	<p>588655 MB4CCAEOAO</p>	
<p>Electric Warming Cabinet with 1 door, one-side operated, GN</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 600x850x450 mm kg 32 m³ 0.41</p>	<p>588656 MB4CCAFOAO</p>	
<p>Electric Warming Cabinet with 2 doors, one-side operated, GN</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x450 mm kg 38 m³ 0.41</p>	<p>588657 MB4DCAHOAO</p>	
<p>Electric Warming Cabinet with 2 doors, one-side operated, GN</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 1000x850x450 mm kg 43 m³ 0.55</p>	<p>588658 MB4DCAJOAO</p>	

Holding Cabinets

Description	Code	
<p>Holding Cabinet with 2 drawers, one-side operated, GN</p> <p>1 ElekW 230 V 1N 50 Hz WxDxH 800x850x450 mm kg 100 m³ 0.41</p>	<p>588649 MB0ACAHOBO</p>	

Refrigerated Bases

Description	Code
Ref-Freezer Base with 2 drawers, one side operated - R290 0.48 ElekW 220-240 V 1N 50 Hz WxDxH 1000x850x550 mm kg 92 m ³ 0.67	588718 MB6HDAJOBO
Ref-Freezer Base with 2 drawers, one side operated - R290 0.55 ElekW 220-240 V 1N 50 Hz WxDxH 1200x850x550 mm kg 175 m ³ 0.84	588719 MB6IDAKOBO



Accessories Modular 85 - S/S Plinths - Against Wall (H=200)

Description	Code
Stainless steel plinth, against wall, 200mm width WxDxH 200x850x200 mm kg 12.10 m ³ 0.04	912876 PL2X85X1W
Stainless steel plinth, against wall, 300mm width WxDxH 300x850x200 mm kg 14 m ³ 0.06	912877 PL3X85X2W
Stainless steel plinth, against wall, 400mm width WxDxH 400x850x200 mm kg 16 m ³ 0.07	912878 PL4X85X2W
Stainless steel plinth, against wall, 500mm width WxDxH 500x850x200 mm kg 18 m ³ 0.09	912879 PL5X85X12W



Cooking

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◀◀ (Accessories Modular 85 - S/S Plinths - Against Wall (H=200))

Description	Code
Stainless steel plinth, against wall, 600mm width WxDxH 600x850x200 mm kg 9 m ³ 0.11	912880 PL6X85X2W
Stainless steel plinth, against wall, 700mm width WxDxH 700x850x200 mm kg 21.90 m ³ 0.13	912881 PL7X85X2W
Stainless steel plinth, against wall, 800mm width WxDxH 800x850x200 mm kg 23.80 m ³ 0.15	912882 PL8X85X2W
Stainless steel plinth, against wall, 900mm width WxDxH 900x850x200 mm kg 25.80 m ³ 0.16	912883 PL9X85X2W
Stainless steel plinth, against wall, 1000mm width WxDxH 1000x850x200 mm kg 27.80 m ³ 0.18	912884 PL10X85X2W
Stainless steel plinth, against wall, 1100mm width WxDxH 1100x850x200 mm kg 29.70 m ³ 0.20	912885 PL11X85X2W



◀◀ (Accessories Modular 85 - S/S Plinths - Against Wall (H=200))

Description	Code
Stainless steel plinth, against wall, 1200mm width WxDxH 1200x850x200 mm kg 12 m ³ 0.22	912886 PL12X85X2W
Stainless steel plinth, against wall, 1300mm width WxDxH 1300x850x200 mm kg 33.60 m ³ 0.24	912887 PL13X85X2W
Stainless steel plinth, against wall, 1400mm width WxDxH 1400x850x200 mm kg 22 m ³ 0.05	912888 PL14X85X2W
Stainless steel plinth, against wall, 1500mm width WxDxH 1500x850x200 mm kg 37.60 m ³ 0.27	912889 PL15X85X2W
Stainless steel plinth, against wall, 1600mm width WxDxH 1600x850x200 mm kg 25 m ³ 0.06	912890 PL16X85X2W
Stainless steel plinth, against wall, 1700mm width WxDxH 1700x850x200 mm kg 41.50 m ³ 0.31	912891 PL17X85X2W



Cooking

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◀◀ (Accessories Modular 85 - S/S Plinths - Against Wall (H=200))

Description	Code
Stainless steel plinth, against wall, 1800mm width WxDxH 1800x850x200 mm kg 43.40 m ³ 0.33	912892 PL18X85X2W
Stainless steel plinth, against wall, 1900mm width WxDxH 1900x850x200 mm kg 45.40 m ³ 0.34	912893 PL19X85X2W
Stainless steel plinth, against wall, 2000mm width WxDxH 2000x850x200 mm kg 47.40 m ³ 0.36	912894 PL20X85X2W
Stainless steel plinth, against wall, 2100mm width WxDxH 2100x850x200 mm kg 49.30 m ³ 0.38	913038 PL21X85X2W
Stainless steel plinth, against wall, 2200mm width WxDxH 2200x850x200 mm kg 51.30 m ³ 0.40	913039 PL22X85X2W
Stainless steel plinth, against wall, 2300mm width WxDxH 2300x850x200 mm kg 53.20 m ³ 0.42	913040 PL23X85X2W



◀◀ (Accessories Modular 85 - S/S Plinths - Against Wall (H=200))

Description	Code
Stainless steel plinth, against wall, 2400mm width WxDxH 2400x850x200 mm kg 30 m ³ 0.10	913041 PL24X85X2W
Stainless steel plinth, against wall, 2500mm width WxDxH 2500x850x200 mm kg 57.20 m ³ 0.45	913042 PL25X85X2W

Accessories Modular 85 - S/S Front Kicking Strips (H=200)

Description	Code
Stainless steel front kicking strip, 300mm width WxDxH 300x25x200 mm kg 4.40	912629 FKS30X20
Stainless steel front kicking strip, 400mm width WxDxH 400x25x200 mm kg 5.90	912630 FKS40X20
Stainless steel front kicking strip, 500mm width WxDxH 500x25x200 mm kg 3	912631 FKS50X20
Stainless steel front kicking strip, 600mm width WxDxH 600x25x200 mm kg 8.90	912632 FKS60X20



Cooking

thermaline Modular 85

◀◀ (Accessories Modular 85 - S/S Front Kicking Strips (H=200))

Description	Code
Stainless steel front kicking strip, 700mm width WxDxH 700x25x200 mm kg 10.40 m ³ 0.01	912633 FKS70X20
Stainless steel front kicking strip, 800mm width WxDxH 800x25x200 mm kg 6 m ³ 0.04	912634 FKS80X20
Stainless steel front kicking strip, 900mm width WxDxH 900x25x200 mm kg 13.30 m ³ 0.01	912635 FKS90X20
Stainless steel front kicking strip, 1000mm width WxDxH 1000x25x200 mm kg 14.80 m ³ 0.01	912636 FKS100X20
Stainless steel front kicking strip, 1100mm width WxDxH 1100x25x200 mm kg 16.30 m ³ 0.01	912637 FKS110X20
Stainless steel front kicking strip, 1200mm width WxDxH 1200x25x200 mm kg 17.80 m ³ 0.01	912638 FKS120X20



◀◀ (Accessories Modular 85 - S/S Front Kicking Strips (H=200))

Description	Code
Stainless steel front kicking strip, 1300mm width WxDxH 1300x25x200 mm kg 19.20 m ³ 0.01	912639 FKS130X20
Stainless steel front kicking strip, 1400mm width WxDxH 1400x25x200 mm kg 20.70 m ³ 0.01	912640 FKS140X20
Stainless steel front kicking strip, 1500mm width WxDxH 1500x25x200 mm kg 22.20 m ³ 0.01	912641 FKS150X20
Stainless steel front kicking strip, 1600mm width WxDxH 1600x25x200 mm kg 9 m ³ 0.01	912642 FKS160X20
Stainless steel front kicking strip, 1700mm width WxDxH 1700x25x200 mm kg 25.20 m ³ 0.01	912643 FKS170X20
Stainless steel front kicking strip, 1800mm width WxDxH 1800x25x200 mm kg 26.60 m ³ 0.01	912644 FKS180X20



Cooking

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◀◀ (Accessories Modular 85 - S/S Front Kicking Strips (H=200))

Description	Code
Stainless steel front kicking strip, 1900mm width WxDxH 1900x25x200 mm kg 28.10 m ³ 0.01	912645 FKS190X20
Stainless steel front kicking strip, 2000mm width WxDxH 2000x25x200 mm kg 20 m ³ 0.01	912646 FKS200X20
Stainless steel front kicking strip, 2100mm width WxDxH 2100x25x200 mm kg 31.10 m ³ 0.02	912647 FKS210X20
Stainless steel front kicking strip, 2200mm width WxDxH 2200x25x200 mm kg 32.60 m ³ 0.02	912648 FKS220X20
Stainless steel front kicking strip, 2300mm width WxDxH 2300x25x200 mm kg 34 m ³ 0.02	912649 FKS230X20
Stainless steel front kicking strip, 2400mm width WxDxH 2400x25x200 mm kg 11 m ³ 0.06	912650 FKS240X20



◀◀ (Accessories Modular 85 - S/S Front Kicking Strips (H=200))

Description	Code
Stainless steel front kicking strip, 2500mm width WxDxH 2500x25x200 mm kg 37 m ³ 0.02	912651 FKS250X20
Stainless steel front kicking strip, 2600mm width WxDxH 2600x25x200 mm kg 20 m ³ 0.09	912652 FKS260X20
Stainless steel front kicking strip, 2700mm width WxDxH 2700x25x200 mm kg 20 m ³ 0.08	912653 FKS270X20
Stainless steel front kicking strip, 2800mm width WxDxH 2800x25x200 mm kg 41.40 m ³ 0.02	912654 FKS280X20

Accessories Modular 85 - S/S Side Kicking Strips (H=200)

Description	Code
Stainless steel side kicking strip left and right, wall mounted, 850mm width WxDxH 850x25x200 mm kg 10 m ³ 0.03	912659 SKS850W20
Stainless steel side kicking strip left and right, back-to-back, 1700mm width WxDxH 1700x25x200 mm kg 16 m ³ 0.05	912662 SKS850B20

Cooking

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Accessories Modular 85 - Portioning Shelves (D=130)

Description	Code
Portioning shelf, 200mm width WxDxH 200x130x41 mm kg 1	912520 PS200X130
Portioning shelf, 300mm width WxDxH 300x130x41 mm kg 1	912521 PS300X130
Portioning shelf, 400mm width WxDxH 400x130x41 mm kg 1	912522 PS400X130
Portioning shelf, 500mm width WxDxH 500x130x41 mm kg 5 m ³ 0.01	912523 PS500X130
Portioning shelf, 600mm width WxDxH 600x130x41 mm kg 1	912524 PS600X130
Portioning shelf, 700mm width WxDxH 700x130x41 mm kg 2 m ³ 0.01	912525 PS700X130



◀◀ (Accessories Modular 85 - Portioning Shelves (D=130))

Description	Code
Portioning shelf, 800mm width WxDxH 800x130x41 mm kg 2 m ³ 0.01	912526 PS800X130
Portioning shelf, 900mm width WxDxH 900x130x41 mm kg 6.50 m ³ 0.01	912527 PS900X130
Portioning shelf, 1000mm width WxDxH 1000x130x41 mm kg 8 m ³ 0.02	912528 PS1000X130
Portioning shelf, 1100mm width WxDxH 1100x130x41 mm kg 2 m ³ 0.01	912529 PS1100X130
Portioning shelf, 1200mm width WxDxH 1200x130x41 mm kg 2 m ³ 0.01	912530 PS1200X130
Portioning shelf, 1300mm width WxDxH 1300x130x41 mm kg 2.50 m ³ 0.01	912531 PS1150X130



Cooking

thermaline Modular 85

◀◀ (Accessories Modular 85 - Portioning Shelves (D=130))

Description	Code
Portioning shelf, 1400mm width WxDxH 1400x130x41 mm kg 15 m ³ 0.01	912532 PS1400X130
Portioning shelf, 1500mm width WxDxH 1500x130x41 mm kg 11 m ³ 0.03	912533 PS1500X130
Portioning shelf, 1600mm width WxDxH 1600x130x41 mm kg 6 m ³ 0.01	912534 PS1600X130
Portioning shelf, 1700mm width WxDxH 1700x130x41 mm kg 13 m ³ 0.03	912535 PS1700X130
Portioning shelf, 1800mm width WxDxH 1800x130x41 mm kg 13 m ³ 0.03	912536 PS1800X130
Portioning shelf, 1900mm width WxDxH 1900x130x41 mm kg 10 m ³ 0.01	912537 PS1900X130



◀◀ (Accessories Modular 85 - Portioning Shelves (D=130))

Description	Code
Portioning shelf, 2000mm width WxDxH 2000x130x41 mm kg 10 m ³ 0.03	912538 PS2000X130
Portioning shelf, 2100mm width WxDxH 2100x130x41 mm kg 12 m ³ 0.02	912539 PS2100X130
Portioning shelf, 2200mm width WxDxH 2200x130x41 mm kg 16 m ³ 0.05	912540 PS2200X130
Portioning shelf, 2300mm width WxDxH 2300x130x41 mm kg 15 m ³ 0.02	912541 PS2300X130
Portioning shelf, 2400mm width WxDxH 2400x130x41 mm kg 4.50 m ³ 0.02	912542 PS2400X130
Portioning shelf, 2500mm width WxDxH 2500x130x41 mm kg 12 m ³ 0.02	912543 PS2500X130



Cooking

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◀◀ (Accessories Modular 85 - Portioning Shelves (D=130))

Description	Code
Portioning shelf, 2600mm width WxDxH 2600x130x41 mm kg 20 m ³ 0.02	912544 PS2600X130
Portioning shelf, 2700mm width WxDxH 2700x130x41 mm kg 15 m ³ 0.06	912545 PS2700X130
Portioning shelf, 2800mm width WxDxH 2800x130x41 mm kg 4.50 m ³ 0.02	912546 PS2800X130

Accessories Modular 85 - Portioning Shelves (D=200)

Description	Code
Portioning shelf, 200mm width WxDxH 200x200x41 mm kg 10	912550 PS200X200
Portioning shelf, 300mm width WxDxH 300x200x41 mm kg 1	912551 PS300X200
Portioning shelf, 400mm width WxDxH 400x200x41 mm kg 5	912552 PS400X200



◀◀ (Accessories Modular 85 - Portioning Shelves (D=200))

Description	Code
Portioning shelf, 500mm width WxDxH 500x200x41 mm kg 2 m ³ 0.01	912553 PS500X200
Portioning shelf, 600mm width WxDxH 600x200x41 mm kg 2 m ³ 0.01	912554 PS600X200
Portioning shelf, 700mm width WxDxH 700x200x41 mm kg 2 m ³ 0.01	912555 PS700X200
Portioning shelf, 800mm width WxDxH 800x200x41 mm kg 10 m ³ 0.01	912556 PS800X200
Portioning shelf, 900mm width WxDxH 900x200x41 mm kg 3 m ³ 0.01	912557 PS900X200
Portioning shelf, 1000mm width WxDxH 1000x200x41 mm kg 10 m ³ 0.01	912558 PS1000X200



Cooking

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◀◀ (Accessories Modular 85 - Portioning Shelves (D=200))

Description	Code
Portioning shelf, 1100mm width WxDxH 1100x200x41 mm kg 2 m ³ 0.01	912559 PS1100X200
Portioning shelf, 1200mm width WxDxH 1200x200x41 mm kg 4 m ³ 0.01	912560 PS1200X200
Portioning shelf, 1300mm width WxDxH 1300x200x41 mm kg 2.50 m ³ 0.01	912561 PS1300X200
Portioning shelf, 1400mm width WxDxH 1400x200x41 mm kg 3 m ³ 0.02	912562 PS1400X200
Portioning shelf, 1500mm width WxDxH 1500x200x41 mm kg 5 m ³ 0.02	912563 PS1500X200
Portioning shelf, 1600mm width WxDxH 1600x200x41 mm kg 3 m ³ 0.02	912564 PS1600X200



◀◀ (Accessories Modular 85 - Portioning Shelves (D=200))

Description	Code
Portioning shelf, 1700mm width WxDxH 1700x200x41 mm kg 3.50 m ³ 0.02	912565 PS1700X200
Portioning shelf, 1800mm width WxDxH 1800x200x41 mm kg 17 m ³ 0.02	912566 PS1800X200
Portioning shelf, 1900mm width WxDxH 1900x200x41 mm kg 4 m ³ 0.02	912567 PS1900X200
Portioning shelf, 2000mm width WxDxH 2000x200x41 mm kg 20 m ³ 0.02	912568 PS2000X200
Portioning shelf, 2100mm width WxDxH 2100x200x41 mm kg 17 m ³ 0.02	912569 PS2100X200
Portioning shelf, 2200mm width WxDxH 2200x200x41 mm kg 25 m ³ 0.02	912570 PS2200X200



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◀◀ (Accessories Modular 85 - Portioning Shelves (D=200))

Description	Code
Portioning shelf, 2300mm width WxDxH 2300x200x41 mm kg 4.50 m ³ 0.02	912571 PS2300X200
Portioning shelf, 2400mm width WxDxH 2400x200x41 mm kg 12.50 m ³ 0.03	912572 PS2400X200
Portioning shelf, 2500mm width WxDxH 2500x200x41 mm kg 4.50 m ³ 0.03	912573 PS2500X200
Portioning shelf, 2600mm width WxDxH 2600x200x41 mm kg 4.50 m ³ 0.03	912574 PS2600X200
Portioning shelf, 2700mm width WxDxH 2700x200x41 mm kg 4.50 m ³ 0.03	912575 PS2700X200
Portioning shelf, 2800mm width WxDxH 2800x200x41 mm kg 15 m ³ 0.03	912576 PS2800X200

Accessories Modular 85 - Connecting rails kits

Description	Code
Connecting rail kit for appliances with backsplash, 850mm WxDxH 25x850x17 mm kg 1	912498 CR850BS

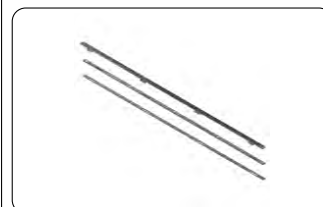


Accessories Modular 85 - Connection rails for Back-to-Back installations

Description	Code
U-clamping rail for back-to-back installations with backsplash WxDxH 1000x6x55 mm kg 18	913226 URAILB2BTL

Accessories Modular 85 - End rail kits - flush fitting (D=850)

Description	Code
Endrail kit, flush-fitting, with backsplash, left WxDxH 12,5x850x17 mm kg 0.90	913115 ER85BSLFL
Endrail kit, flush-fitting, with backsplash, right WxDxH 12,5x850x17 mm kg 1	913116 ER85BSRFL



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Accessories Modular 85 - Endrail kits (D=850)

Description	Code
Endrail kit (12.5mm) for thermaline 85 units with backsplash, left WxDxH 25x850x17 mm kg 1 m ³ 0.01	913206 ENDRM85BSL
Endrail kit (12.5mm) for thermaline 85 units with backsplash, right WxDxH 25x850x17 mm kg 1	913207 ENDRM85BSR



Accessories Modular 85 - Back Panels (H=700)

Description	Code
Back panel, 100x700mm, for units with backsplash WxDxH 100x45x700 mm kg 2 m ³ 0.01	913006 BP100X700
Back panel, 200x700mm, for units with backsplash WxDxH 200x45x700 mm kg 3.40 m ³ 0.01	913007 BP200X700
Back panel, 300x700mm, for units with backsplash WxDxH 300x45x700 mm kg 4 m ³ 0.02	913008 BP300X700
Back panel, 400x700mm, for units with backsplash WxDxH 400x45x700 mm kg 2 m ³ 0.02	913009 BP400X700



◀◀ (Accessories Modular 85 - Back Panels (H=700))

Description	Code
Back panel, 500x700mm, for units with backsplash WxDxH 500x45x700 mm kg 4 m ³ 0.03	913010 BP500X700
Back panel, 600x700mm, for units with backsplash WxDxH 600x45x700 mm kg 5 m ³ 0.03	913011 BP600X700
Back panel, 700x700mm, for units with backsplash WxDxH 700x45x700 mm kg 11.80 m ³ 0.02	913012 BP700X700
Back panel, 800x700mm, for units with backsplash WxDxH 800x45x700 mm kg 6 m ³ 0.04	913013 BP800X700
Back panel, 900x700mm, for units with backsplash WxDxH 900x45x700 mm kg 15.10 m ³ 0.03	913014 BP900X700
Back panel, 1000x700mm, for units with backsplash WxDxH 1000x45x700 mm kg 8 m ³ 0.08	913015 BP1000X700



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◀◀ (Accessories Modular 85 - Back Panels (H=700))

Description	Code
Back panel, 1100x700mm, for units with backsplash WxDxH 1100x45x700 mm kg 18.50 m ³ 0.04	913016 BP1100X700
Back panel, 1200x700mm, for units with backsplash WxDxH 1200x45x700 mm kg 9 m ³ 0.10	913017 BP1200X700
Back panel, 1500x700mm, for units with backsplash WxDxH 1500x45x700 mm kg 20 m ³ 0.05	913018 BP1500X700

Accessories Modular 85 - Back Panels (H=450)

Description	Code
Back panel, 100x450mm, for bases one-side operated WxDxH 100x25x450 mm kg 0.90	913160 BP100X450
Back panel, 200x450mm, for bases one-side operated WxDxH 200x25x450 mm kg 3	913161 BP200X450
Back panel, 300x450mm, for bases one-side operated WxDxH 300x25x450 mm kg 2	913162 BP300X450



◀◀ (Accessories Modular 85 - Back Panels (H=450))

Description	Code
Back panel, 400x450mm, for bases one-side operated WxDxH 400x25x450 mm kg 2 m ³ 0.02	913163 BP400X450
Back panel, 500x450mm, for bases one-side operated WxDxH 500x25x450 mm kg 3 m ³ 0.03	913164 BP500X450
Back panel, 600x450mm, for bases one-side operated WxDxH 600x25x450 mm kg 3 m ³ 0.01	913165 BP600X450
Back panel, 700x450mm, for bases one-side operated WxDxH 700x25x450 mm kg 5 m ³ 0.01	913166 BP700X450
Back panel, 800x450mm, for bases one-side operated WxDxH 800x25x450 mm kg 4.50 m ³ 0.03	913167 BP800X450
Back panel, 900x450mm, for bases one-side operated WxDxH 900x25x450 mm kg 9.70 m ³ 0.01	913168 BP900X450



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◀◀ (Accessories Modular 85 - Back Panels (H=450))

Description	Code
Back panel, 1000x450mm, for bases one-side operated WxDxH 1000x25x450 mm kg 5 m ³ 0.04	913169 BP1000X450
Back panel, 1100x450mm, for bases one-side operated WxDxH 1100x25x450 mm kg 11.90 m ³ 0.01	913170 BP1100X450
Back panel, 1200x450mm, for bases one-side operated WxDxH 1200x25x450 mm kg 13 m ³ 0.01	913171 BP1200X450
Back panel, 1300x450mm, for bases one-side operated WxDxH 1300x25x450 mm kg 14 m ³ 0.01	913172 BP1300X450
Back panel, 1400x450mm, for bases one-side operated WxDxH 1400x25x450 mm kg 15.10 m ³ 0.02	913173 BP1400X450
Back panel, 1500x450mm, for bases one-side operated WxDxH 1500x25x450 mm kg 13 m ³ 0.07	913174 BP1500X450

Accessories Modular 85 - Folding Shelves

Description	Code
Folding shelf, 300x850mm WxDxH 300x850x65 mm kg 7 m ³ 0.03	912579 FS300X850
Folding shelf, 400x850mm WxDxH 400x850x65 mm kg 20 m ³ 0.03	912580 FS400X850

Accessories Modular 85 - Fixed Side Shelves

Description	Code
Fixed side shelf, 200x850mm WxDxH 200x850x100 mm kg 3 m ³ 0.02	912586 FSS200X850
Fixed side shelf, 300x850mm WxDxH 300x850x100 mm kg 4 m ³ 0.03	912587 FSS300X850
Fixed side shelf, 400x850mm WxDxH 400x850x100 mm kg 20 m ³ 0.04	912588 FSS400X850

Cooking

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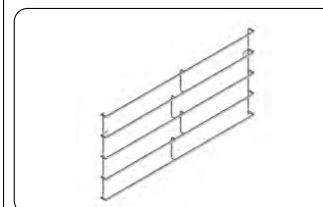
Accessories Modular 85 - Shelves for bases

Description	Code
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) WxDxH 325x660x10 mm kg 2 m ³ 0.01	913233 SLF325X660
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) WxDxH 565x660x10 mm kg 7 m ³ 0.03	913234 SLF565X660
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) WxDxH 665x660x10 mm kg 5 m ³ 0.01	913235 SLF665X660
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL85) WxDxH 725x660x10 mm kg 13.40 m ³ 0.01	913241 SLF725X660
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL85) WxDxH 1025x660x10 mm kg 18.60 m ³ 0.01	913242 SLF1025X66
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL85) WxDxH 1325x660x10 mm kg 23.70 m ³ 0.02	913243 SLF1325X66



◀◀ (Accessories Modular 85 - Shelves for bases)

Description	Code
Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated WxDxH 18x630x246 mm kg 2 m ³ 0.02	913279 FIXTLIS340
Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated WxDxH 35,5x630x246 mm kg 1.50 m ³ 0.01	913281 FIXTLIS580
Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated WxDxH 25,5x630x246 mm kg 9	913283 FIXTLIS680
Shelf for Full Surface Induction half module base (TL85/90, one-side and two-side operated) WxDxH 325x660x10 mm kg 2 m ³ 0.01	913700 SLF325X295
Shelf fixation for Full Surface Induction half module base (TL85/90, one-side and two-side operated) WxDxH 18x630x246 mm kg 2 m ³ 0.02	913701 FIXTLIS290



Accessories Modular 85 - Side Panels - Freestanding (H=700)

Description	Code
Stainless steel dividing panel, 850x700mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85) WxDxH 12x756x620 mm kg 3.40 m ³ 0.01	913670 DIVTL85-70

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Accessories Modular 85 - Side Panels - Freestanding (H=800)

Description	Code
Stainless steel dividing panel, 850x800mm, (it should only be used between Electrolux Professional thermaline Modular 85 and thermaline C85) WxDxH 12x756x720 mm kg 3.90 m ³ 0.01	913671 DIVTL85-80

Accessories Modular 85 - Reinforced side panels - Freestanding (H=700)

Description	Code
Side reinforced panel only in combination with side shelf, for against the wall installations, right WxDxH 12,5x850x700 mm kg 25 m ³ 0.02	913261 SPSHW8570R
Side reinforced panel only in combination with side shelf, for against the wall installations, left WxDxH 12,5x850x700 mm kg 25 m ³ 0.02	913262 SPSHW8570L

Accessories Modular 85 - Side Panels - AW and Back-to-Back installations for units with backsplash

Description	Code
Stainless steel side panel, 850x700mm, right side, against wall WxDxH 12,5x850x700 mm kg 8 m ³ 0.07	913003 SPR850
Stainless steel side panel, 850x700mm, left side, against wall WxDxH 12,5x850x700 mm kg 7 m ³ 0.02	913004 SPL850



◀◀ (Accessories Modular 85 - Side Panels - AW and Back-to-Back installations for units with backsplash)

Description	Code
<p>Stainless steel side panel, 850x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x850x700 mm kg 5.20 m³ 0.01</p>	<p>913686 SCFL85xH70</p>
<p>Stainless steel side panel, 850x800mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x850x800 mm kg 5.60 m³ 0.01</p>	<p>913687 SCFL85xH80</p>
<p>Stainless steel side panel, 850x800mm, flush-fitting for refrigerated base (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x850x800 mm kg 5.60 m³ 0.02</p>	<p>913691 SCFLREF85</p>

Accessories Modular 85 - Side Panels - Wall mounted installations

Description	Code
<p>Stainless steel side panel (12,5mm), 850x400mm, left side, wall mounted</p> <p>WxDxH 12,5x850x400 mm kg 11 m³ 0.01</p>	<p>913632 SPWM85X40L</p>
<p>Stainless steel side panel (12,5mm), 850x400mm, right side, wall mounted</p> <p>WxDxH 12,5x850x400 mm kg 11 m³ 0.01</p>	<p>913633 SPWM85X40R</p>



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◀◀ (Accessories Modular 85 - Side Panels - Wall mounted installations)

Description	Code
Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, left side, wall mounted WxDxH 0,5x850x400 mm kg 8 m ³ 0.01	913634 SPWM8540LF
Stainless steel side panel (12,5mm), 850x400mm, flush-fitting, right side, wall mounted WxDxH 0,5x850x400 mm kg 8 m ³ 0.01	913635 SPWM8540RF
Stainless steel lower side panel (12,5mm), 850x300mm, left side, wall mounted WxDxH 12,5x830x300 mm kg 9.60	913641 LSPWM8530L
Stainless steel lower side panel (12,5mm), 850x300mm, right side, wall mounted WxDxH 12,5x830x300 mm kg 9.60	913642 LSPWM8530R

Accessories Modular 85 - Side Panels - Against Wall installations

Description	Code
Stainless steel side panel 850x700mm, left side, against wall WxDxH 12,5x850x800 mm kg 2 m ³ 0.02	913659 SPL850H800
Stainless steel side panel 850x700mm, right side, against wall WxDxH 12,5x850x800 mm kg 10 m ³ 0.02	913660 SPR850H800

Accessories Modular 85 - Wall mounting kits

Description	Code
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 100x1x150 mm kg 9.90 m ³ 0.02	913645 WM10X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 200x1x150 mm kg 13.30 m ³ 0.03	913646 WM20X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 300x1x150 mm kg 15.70 m ³ 0.04	913647 WM30X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 400x1x150 mm kg 18 m ³ 0.06	913648 WM40X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 500x1x150 mm kg 20.60 m ³ 0.07	913649 WM50X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 600x1x150 mm kg 21.90 m ³ 0.09	913650 WM60X8590



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◀◀ (Accessories Modular 85 - Wall mounting kits)




Description	Code
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 700x1x150 mm kg 24.40 m ³ 0.10	913651 WM70X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 800x1x150 mm kg 26.90 m ³ 0.12	913652 WM80X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 900x1x150 mm kg 29.40 m ³ 0.13	913653 WM90X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 1000x1x150 mm kg 31.90 m ³ 0.15	913654 WM100X859
Wall mounting kit for units - TL85/90 - Factory Fitted (H=700) WxDxH 1x1x700 mm kg 1	913655 WMUNITH700

Accessories for Gas Burners



Description	Code
Solid top plate for 7kW and 10kW open burner WxDxH 300x300x16 mm kg 6 m ³ 0.01	913674 STPFOB7KW



Accessory for Induction Cookers, Wok and Wok & Plate

Description	Code	
Induction Wok pan with wooden handle (diam. 360mm) WxDxH 600x360x105 mm kg 1.70 m ³ 0.06	910613 THA075	
Stainless steel wok pan, design in line with wok cuvette WxDxH 600x360x100 mm kg 3 m ³ 0.03	911000 WOKPANSS	
Non-stick wok pan, design in line with wok cuvette WxDxH 600x360x100 mm kg 3 m ³ 0.03	911003 WOKPANTFL	
Scraper for cook tops WxDxH 200x100x300 mm kg 2 m ³ 0.01	910601 THA705	

Accessories for Fry Tops and Free-cooking Tops

Description	Code	
Scraper for smooth plates WxDxH 320x120x30 mm kg 1 m ³ 0.17	913119 SCRASMTHPL	
Scraper for ribbed plates WxDxH 200x80x60 mm kg 1 m ³ 0.02	913120 SCRARBBDPL	

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Accessory for Chargrills

Description	Code
Scraper for grills WxDxH 110x30x490 mm kg 1 m ³ 0.01	913121 SCRAGRLILL
Kit scraper and hooks for chargrills WxDxH 58x455x113 mm kg 3.55	913122 SCRAKITGRL



Accessories for Ovens

Description	Code
Baking sheet 2/1 GN for ovens WxDxH 530x650x30 mm kg 5 m ³ 0.03	910651 THA001
Grid, chromium plated, for ovens 2/1 GN WxDxH 530x650x10 mm kg 10 m ³ 0.10	910652 THA080
Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven WxDxH 650x530x100 mm kg 22 m ³ 0.02	910655 THA081
Fire clay plate 2/1 GN for ovens WxDxH 650x530x100 mm kg 14 m ³ 0.01	910656 THA082

Accessories for Aquacooker

Description	Code
2 half size baskets for aquacooker 1/1 GN WxDxH 275x230x180 mm kg 4.50 m ³ 0.07	913037 BANM2AQ11
Lid for aquacooker 1/1 GN and bain marie 1/1 GN WxDxH 550x350x50 mm kg 6 m ³ 0.01	913139 LIDAQBM11
False bottom for Aquacooker 1/1GN WxDxH 275x470x12 mm kg 2	913680 FBOTMACI-1



Accessories for Bain Maries

Description	Code
Lid for bain marie 2/1 GN WxDxH 680x550x50 mm kg 4 m ³ 0.02	913147 LIDBM21
Lid for aquacooker 1/1 GN and bain marie 1/1 GN WxDxH 550x350x50 mm kg 6 m ³ 0.01	913139 LIDAQBM11

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Accessories for Multi Braisers

Description	Code
Lid for multi braisers, 1/1 GN WxDxH 500x820x50 mm kg 3.50 m ³ 0.05	910625 THA079
Lid for multi braisers, 2/1 GN WxDxH 800x820x50 mm kg 2 m ³ 0.07	910621 THA078
Blades with rounded sides for scraper WxDxH 1x30x120 mm kg 3.20	913123 ROUNDBLADE
Bottom plate for multibraiser 1/1 GN WxDxH 276x480x20 mm kg 6.50	913228 BOPLTLMB11
Bottom plate for multibraiser 2/1 GN WxDxH 600x480x20 mm kg 5 m ³ 0.01	913229 BOPLTLMB21
Drain stopper flush for multibraisers 2/1GN WxDxH 74x74x49 mm kg 0.50	913681 DSFLUSHMB2



Accessories for Pasta Cookers






Description	Code
2 baskets for 2x5lt pasta cooker WxDxH 105x300x150 mm kg 4 m ³ 0.04	913034 BANM2X5PC
False bottom for 2x5lt pasta cooker basket WxDxH 270x340x35 mm kg 12	913158 FBOTMPC2X5
Lid for 2x5lt pasta cooker WxDxH 550x170x50 mm kg 2 m ³ 0.01	913150 LIDPC2X5
1 basket for 20lt pasta cooker WxDxH 220x352x265 mm kg 5 m ³ 0.06	913036 BANMPC20
2 baskets for 20lt pasta cooker WxDxH 220x170x265 mm kg 5 m ³ 0.06	913135 2BASKPC20L
2 baskets for 20lt pasta cooker WxDxH 105x350x265 mm kg 4 m ³ 0.07	913137 2BSK1PC20L



Cooking







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◀◀ (Accessories for Pasta Cookers)

Description	Code	
4 baskets for 20lt pasta cooker WxDxH 105x160x265 mm kg 4 m ³ 0.06	913136 4BASKPC20L	
Support frame for 4 baskets for 20lt pasta cooker WxDxH 230x350x30 mm kg 2.50 m ³ 0.01	913138 SUP4BSK20L	
Lid for 20lt pasta cooker WxDxH 550x550x50 mm kg 3 m ³ 0.04	913148 LIDPC20	
1 basket 1/1 GN for 40lt pasta cooker WxDxH 275x480x210 mm kg 5 m ³ 0.03	913134 1BASKPC40L	
2 baskets 1/2 GN for 40lt pasta cooker WxDxH 275x230x210 mm kg 4 m ³ 0.09	913129 2BASKPC40L	
3 baskets 1/3 GN for 40lt pasta cooker WxDxH 275x150x210 mm kg 5 m ³ 0.08	913128 3BASKPC40L	

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◀◀ (Accessories for Pasta Cookers)



Description	Code	
3 round baskets for 40lt pasta cooker WxDxH 170x170x180 mm kg 5.50 m ³ 0.01	913130 3RBSKPC40L	
6 round baskets for 40lt pasta cooker WxDxH 135x135x180 mm kg 4.66 m ³ 0.05	913131 6RBSKPC40L	
Grid support for round baskets WxDxH 290x500x115 mm kg 3 m ³ 0.02	913132 GRDSUPRBSK	
Support frame for 6 round baskets WxDxH 330x535x10 mm kg 3	913133 SUPFR6RBSK	
1 ergonomic basket for 40lt pasta cooker WxDxH 135x310x215 mm kg 2.50 m ³ 0.01	913126 1EBSKPC40L	
3 ergonomic baskets for 40lt pasta cooker WxDxH 135x310x210 mm kg 5.50 m ³ 0.08	913124 3EBSKPC40L	

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Cooking

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◀◀ (Accessories for Pasta Cookers)






Description	Code	
1 square basket for 40lt pasta cooker WxDxH 130x130x215 mm kg 5	913125 1SBSKPC40L	
Lid for 40lt pasta cooker WxDxH 710x350x50 mm kg 1	913149 LIDPC40	
False bottom for 40lt pasta cooker basket WxDxH 295x505x80 mm kg 1.50 m³ 0.01	913127 FBOTMPC40L	

Accessories for Deep Fat Fryers

Description	Code	
Pair of baskets for 2x5lt deep fat fryer WxDxH 125x280x120 mm kg 2 m³ 0.05	913035 BANM2X5FRY	
Filter for 2x5 and 7lt deep fat fryer oil collection basin WxDxH 250x98,5x70 mm kg 3.50	913154 FILFRY2X57	
Basket for 7lt deep fat fryer WxDxH 225x325x90 mm kg 1.20 m³ 0.01	913145 1BASKFRY7L	

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◀◀ (Accessories for Deep Fat Fryers)

Description	Code	
1 basket for 14lt deep fat fryer WxDxH 225x325x120 mm kg 1.60 m ³ 0.07	913151 1BASKFRY14	
2 baskets for 14lt deep fat fryer WxDxH 105x325x125 mm kg 3 m ³ 0.06	913152 2BASKFRY14	
Discharge vessel for 14 & 23lt fryers WxDxH 200x300x200 mm kg 3 m ³ 0.09	911570 THA210	
Lid for discharge vessel 14 & 23lt fryers WxDxH 325x530x60 mm kg 3 m ³ 0.01	911585 THA221	
1 full size basket for 23lt deep fat fryer WxDxH 285x352x148 mm kg 4 m ³ 0.12	913141 1BSKFRY23L	
Pair of half size baskets for 23lt deep fat fryer WxDxH 140x330x150 mm kg 3 m ³ 0.05	913140 2BSKFRY23L	

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Cooking

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◀◀ (Accessories for Deep Fat Fryers)

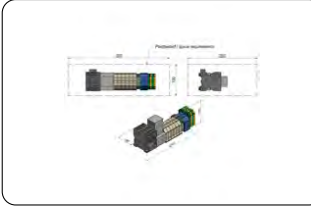
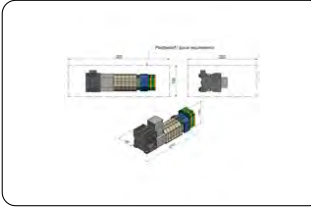
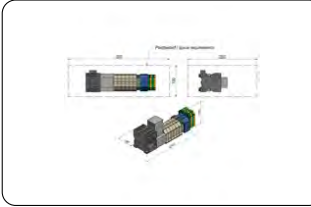
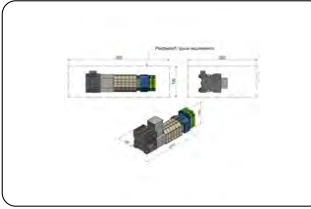
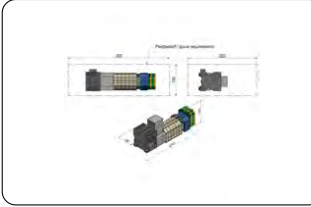
Description	Code
<p>Unclogging rod for 23lt deep fat fryer - draining pipe</p> <p>WxDxH 125x6x781 mm kg 5.40</p>	<p>913142 CLEANFR23L</p>
<p>Deflector for floured products - 23lt deep fat fryer</p> <p>WxDxH 295x390x65 mm kg 4.24 m³ 0.01</p>	<p>913143 DEFLFRY23L</p>
<p>Sediment tray for 23lt deep fat fryer</p> <p>WxDxH 295x390x65 mm kg 1 m³ 0.03</p>	<p>913144 TRAYFRY23L</p>
<p>Filter for deep fat fryer oil collection basin</p> <p>WxDxH 256x402x40 mm kg 4</p>	<p>913146 FILTER-FRY</p>
<p>Pot detection for infrared - 2 zones</p> <p>WxDxH 1x1x1 mm kg 30 m³ 0.50</p>	<p>913293 PD2ZONEINF</p>
<p>Pot detection for infrared - 4 zones</p> <p>WxDxH 1x1x1 mm kg 1</p>	<p>913294 PD4ZONEINF</p>



Accessories for Re-Freezer Base

Description	Code
Ethernet connector for IR33 (CAREL) Refrigerated Cabinets and Counters WxDxH 50x150x150 mm kg 0.45 m ³ 0.01	881299 HACCPDIG2







Accessories Modular 85 - Energy optimizer kits - not for Induction and Infrared

Description	Code	
Energy optimizer kit 14A - factory fitted WxDxH 100x320x220 mm kg 0.80	913244 TLEOKIT14A	
Energy optimizer kit 18A - factory fitted WxDxH 100x320x220 mm kg 0.80	913245 TLEOKIT18A	
Energy optimizer kit 24A - factory fitted WxDxH 100x320x220 mm kg 1	913246 TLEOKIT24A	
Energy optimizer kit 32A - factory fitted WxDxH 100x320x220 mm kg 1 m ³ 0.01	913247 TLEOKIT32A	
Energy optimizer kit 40A - factory fitted WxDxH 100x320x220 mm kg 1 m ³ 0.01	913248 TLEOKIT40A	

Cooking




thermaline Modular 85

Accessories Modular 85 - Sockets - Factory fitted



Description	Code	
Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted WxDxH 90x90x90 mm kg 0.50 m ³ 0.01	912468 CEESOCK16A	
Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted WxDxH 100x100x100 mm kg 10	912469 CEESOCK32A	
Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted WxDxH 90x90x60 mm kg 0.50	912471 TY23SOCK16	
Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted WxDxH 75x65x75 mm kg 0.30 m ³ 0.01	912470 SCHUSOCK16	
Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted WxDxH 90x90x60 mm kg 0.50	912472 TY25SOCK16	
Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted WxDxH 90x60x90 mm kg 0.50	912473 SCHU162305	



◀◀ (Accessories Modular 85 - Sockets - Factory fitted)

Description	Code	
Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted WxDxH 90x60x90 mm kg 0.50	912474 CEE16A2307	
Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted WxDxH 50x40x60 mm kg 0.25	912475 TY23162304	
Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted WxDxH 50x40x60 mm kg 0.25	912477 TY25164004	

Accessories Modular 85 - Main switches

Description	Code	
Electric mainswitch 25A 4mm ² NM for modular H800 electric units (factory fitted) WxDxH 1x1x1 mm kg 2	913676 MAINSW25A	
Electric mainswitch 63A 10mm ² NM for modular H800 electric units (factory fitted) WxDxH 1x1x1 mm kg 1	913677 MAINSW60A	
Gas mainswitch for modular H800 gas units (factory fitted) WxDxH 1x1x1 mm kg 1	913698 MAINSWGAS	

Cooking

thermaline Modular 85






Accessories Modular 85 - Kit LPG Nozzles

Description	Code
Kit LPG nozzles for 2 burner (7 kW) gas 30/31 WxDxH 1x1x1 mm kg 10	913285 LPG2BUR7KW
Kit LPG nozzles for 4 burner (7 kW) gas 30/31 WxDxH 1x1x1 mm kg 6	913286 LPG4BUR7KW
Kit LPG nozzles for 6 burner (7 kW) gas 30/31 WxDxH 1x1x1 mm kg 1	913287 LPG6BUR7KW
Kit LPG nozzles for 4 burner (7 kW) on oven, gas 30/31 WxDxH 1x1x1 mm kg 1	913291 LPG4BOV7KW

Accessories Modular 85 - Installations with multiple units

Description	Code
Kit for multitop installation WxDxH 1x1x1 mm kg 1	913679 MULTITOP
Kit for multibase installation WxDxH 1x1x1 mm kg 1	913683 MULTIBASE




Accessories Modular 85 - Installation Filters

Description	Code	
Filter W=400mm WxDxH 400x22x48 mm kg 0.20	913663 FILTER400	
Filter W=500mm WxDxH 500x22x48 mm kg 0.25	913664 FILTER500	
Filter W=800mm WxDxH 800x22x48 mm kg 0.40	913665 FILTER800	
Filter W=1000mm WxDxH 1000x22x48 mm kg 1.50	913666 FILTER1000	
Filter W=1200mm WxDxH 1200x22x48 mm kg 0.60	913667 FILTER1200	


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Electric Solid Tops - 2 Zone

Description	Code	
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 200 m³ 0.16</p>	<p>589003 MCLBAAEOAO</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 81 m³ 0.18</p>	<p>589004 MCLBABEOAO</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, two-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 81 m³ 0.16</p>	<p>589005 MCLBACEOAO</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated - Marine</p> <p>6 ElekW 440 V 3 50/60 Hz WxDxH 500x900x250 mm kg 81 m³ 0.16</p>	<p>589868 MCLBAAEODM</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, two-side operated - Marine</p> <p>6 ElekW 440 V 3 50/60 Hz WxDxH 500x900x250 mm kg 81 m³ 0.16</p>	<p>589869 MCLBACEODM</p>	

Electric Solid Tops - 4 Zone

Description	Code	
<p>Electric Solid Top, 4 zones, one-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 172 m³ 0.31</p>	<p>589006 MCLCAAJOAO</p>	



◀◀ (Electric Solid Tops - 4 Zone)




Description	Code	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 172 m³ 0.36</p>	<p>589007 MCLCABJOAO</p>	
<p>Electric Solid Top, 4 zones, two-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 172 m³ 0.31</p>	<p>589008 MCLCACJOAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 170 m³ 0.31</p>	<p>589009 MCLDAAJOAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 210 m³ 0.36</p>	<p>589010 MCLDABJOAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 185 m³ 0.31</p>	<p>589011 MCLDACJOAO</p>	
<p>Electric Solid Top, 4 zones, one-side operated - Marine</p> <p>16 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x250 mm kg 170 m³ 0.24</p>	<p>589870 MCLCAAJODM</p>	

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◀◀ (Electric Solid Tops - 4 Zone)






Description	Code	
<p>Electric Solid Top, 4 zones, two-side operated - Marine</p> <p>16 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x250 mm kg 172 m³ 0.31</p>	<p>589871 MCLCACJODM</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated - Marine</p> <p>16 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x250 mm kg 172 m³ 0.31</p>	<p>589872 MCLDAAJODM</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated - Marine</p> <p>16 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x250 mm kg 172 m³ 0.31</p>	<p>589873 MCLDACJODM</p>	

Electric Solid Tops - 2 Zone - Freestanding Units


Description	Code	
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x700 mm kg 120 m³ 0.79</p>	<p>589511 MCLBEAEDAO</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x700 mm kg 104 m³ 0.57</p>	<p>589512 MCLBEBEDAO</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, two-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x700 mm kg 120 m³ 0.72</p>	<p>589513 MCLBECEDAO</p>	

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◀◀ (Electric Solid Tops - 2 Zone - Freestanding Units)

Description	Code	
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x800 mm kg 110 m³ 0.76</p>	<p>589523 MCLBFAEDAO</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x800 mm kg 110 m³ 0.76</p>	<p>589524 MCLBFBEDAO</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, two-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x800 mm kg 122 m³ 0.72</p>	<p>589525 MCLBFCEDAO</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, one-side operated - H3 - Marine</p> <p>6 ElekW 440 V 3 50/60 Hz WxDxH 500x900x700 mm kg 104 m³ 0.55</p>	<p>589876 MCLWEAEIDM</p>	
<p>Electric Solid Top, 2 zones, ecoTop coating, two-side operated - H3 - Marine</p> <p>6 ElekW 440 V 3 50/60 Hz WxDxH 500x900x700 mm kg 104 m³ 0.55</p>	<p>589877 MCLWECEIDM</p>	

Electric Solid Tops - 4 Zone - Freestanding Units

Description	Code	
<p>Electric Solid Top, 4 zones, one-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 1</p>	<p>589514 MCLCEAJDAO</p>	



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◀◀ (Electric Solid Tops - 4 Zone - Freestanding Units)

Description	Code	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 202 m³ 1.27</p>	<p>589515 MCLCEBJDAO</p>	
<p>Electric Solid Top, 4 zones, two-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 205 m³ 1.09</p>	<p>589516 MCLCECJDAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 215 m³ 1.33</p>	<p>589517 MCLDEAJDAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 205 m³ 1.33</p>	<p>589518 MCLDEBJDAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 215 m³ 1.27</p>	<p>589519 MCLDECJDAO</p>	
<p>Electric Solid Top, 4 zones, one-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 115 m³ 1.33</p>	<p>589526 MCLCFAJDAO</p>	

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◀◀ (Electric Solid Tops - 4 Zone - Freestanding Units)




Description	Code	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 215 m³ 1.52</p>	<p>589527 MCLCFBJDAO</p>	
<p>Electric Solid Top, 4 zones, two-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 201 m³ 1.52</p>	<p>589528 MCLCFCJDAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 200 m³ 1.52</p>	<p>589529 MCLDFAJDAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 190 m³ 1.45</p>	<p>589530 MCLDFBJDAO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 225 m³ 1.39</p>	<p>589531 MCLDFCJDAO</p>	
<p>Electric Solid Top, 4 zones, one-side operated - H3 - Marine</p> <p>16 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 120 m³ 0.96</p>	<p>589878 MCLXEAJ1DM</p>	






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◀◀ (Electric Solid Tops - 4 Zone - Freestanding Units)

Description	Code	
<p>Electric Solid Top, 4 zones, two-side operated - H3 - Marine</p> <p>16 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 205 m³ 1.09</p>	<p>589879 MCLXECJIDM</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated - H3 - Marine</p> <p>16 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 205 m³ 1.09</p>	<p>589880 MCLYEAJIDM</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated - H3 - Marine</p> <p>16 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 205 m³ 1.09</p>	<p>589881 MCLYECJIDM</p>	

Electric Solid Tops - On Oven or Warming Cabinet

Description	Code	
<p>Electric Solid Top, 4 zones, one-side operated, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 270 m³ 1.25</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589649 MCLLEAJ8AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 273 m³ 1.33</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589650 MCLLEBJ8AO</p>	
<p>Electric Solid Top, 4 zones, two-side operated, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 285 m³ 1.72</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589651 MCLNECJ8AO</p>	



◀◀ (Electric Solid Tops - On Oven or Warming Cabinet)

Description	Code	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 275 m³ 1.27</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589652 MCLMEAJ8AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 270 m³ 1.25</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589653 MCLMEBJ8AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 299 m³ 1.29</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589654 MCLOECJ8AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 270 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589655 MCLLFAJ8AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 270 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589656 MCLLFBJ8AO</p>	
<p>Electric Solid Top, 4 zones, two-side operated, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 305 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589657 MCLNFCJ8AO</p>	

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Cooking

thermaline Modular 90

◀◀ (Electric Solid Tops - On Oven or Warming Cabinet)

Description	Code	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 285 m³ 1.28</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589658 MCLMFAJ8AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 279 m³ 1.27</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589659 MCLMFBJ8AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 295 m³ 1.45</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589660 MCLOFCJ8AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 205 m³ 1.25</p>	<p>589695 MCLPEAJ4AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 205 m³ 1.25</p>	<p>589696 MCLPEBJ4AO</p>	
<p>Electric Solid Top, 4 zones, two-side operated, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 209 m³ 1.25</p>	<p>589697 MCLRE CJ4AO</p>	

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◀◀ (Electric Solid Tops - On Oven or Warming Cabinet)

Description	Code	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 205 m³ 1.25</p>	<p>589698 MCLQEAJ4AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 205 m³ 1.25</p>	<p>589699 MCLQEBJ4AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 250 m³ 1.27</p>	<p>589700 MCLSECJ4AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 205 m³ 1.37</p>	<p>589701 MCLPFAJ4AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated with backsplash, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 205 m³ 1.37</p>	<p>589702 MCLPFBJ4AO</p>	
<p>Electric Solid Top, 4 zones, two-side operated, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 209 m³ 1.37</p>	<p>589703 MCLRFCJ4AO</p>	

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◀◀ (Electric Solid Tops - On Oven or Warming Cabinet)

Description	Code	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 230 m³ 1.37</p>	<p>589704 MCLQFAJ4AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated with backsplash, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 205 m³ 1.37</p>	<p>589705 MCLQFBJ4AO</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 258 m³ 1.33</p>	<p>589706 MCLSFCJ4AO</p>	
<p>Electric Solid Top, 4 zones, one-side operated - Marine, on Oven</p> <p>21 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 290 m³ 1.09</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589882 MCLLEAJ8DM</p>	
<p>Electric Solid Top, 4 zones, two-side operated - Marine, on Oven</p> <p>21 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 273 m³ 1.09</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589883 MCLNECJ8DM</p>	
<p>Electric Solid Top, 4 zones, ecoTop coating, one-side operated - Marine, on Oven</p> <p>21 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 270 m³ 1.09</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589884 MCLMEAJ8DM</p>	

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◀◀ (Electric Solid Tops - On Oven or Warming Cabinet)

Description	Code
<p>Electric Solid Top, 4 zones, ecoTop coating, two-side operated - Marine, on Oven</p> <p>21 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 273 m³ 1.09</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589885 MCLOECJ8DM</p>



French Tops

Description	Code
<p>Gas French Top, one-side operated with backsplash</p> <p>12.50 GaskW WxDxH 1000x900x250 mm kg 132 m³ 0.59</p>	<p>589014 MCLIABJOPO</p>
<p>Gas French Top, one-side operated</p> <p>12.50 GaskW WxDxH 1000x900x250 mm kg 152 m³ 0.59</p>	<p>589580 MCLIAAJOPO</p>



French Tops - Freestanding Units

Description	Code
<p>Gas French Top, one-side operated - freestanding</p> <p>12.50 GaskW WxDxH 1000x900x700 mm kg 164 m³ 1.37</p>	<p>589581 MCLIEAJDPO</p>
<p>Gas French Top, one-side operated with backsplash - freestanding</p> <p>12.50 GaskW WxDxH 1000x900x700 mm kg 240 m³ 1.37</p>	<p>589582 MCLIEBJDPO</p>




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◀◀ (French Tops - Freestanding Units)

Description	Code	
<p>Gas French Top, one-side operated - freestanding</p> <p>12.50 GaskW WxDxH 1000x900x800 mm kg 164 m³ 1.37</p>	<p>589583 MCLIFAJDPO</p>	
<p>Gas French Top, one-side operated with backsplash - freestanding</p> <p>12.50 GaskW WxDxH 1000x900x800 mm kg 170 m³ 1.37</p>	<p>589584 MCLIFBJDPO</p>	

French Tops - On Gas Oven

Description	Code	
<p>Gas French Top on gas static Oven, one-side operated</p> <p>19.50 GaskW WxDxH 1000x900x700 mm kg 207 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589637 MCVGEAJCPO</p>	
<p>Gas French Top on gas static Oven, one-side operated with backsplash</p> <p>19.50 GaskW WxDxH 1000x900x700 mm kg 207 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589638 MCVGEBJCPO</p>	
<p>Gas French Top on gas static Oven, one-side operated</p> <p>19.50 GaskW WxDxH 1000x900x800 mm kg 280 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589639 MCVGF AJCPO</p>	
<p>Gas French Top on gas static Oven, one-side operated with backsplash</p> <p>19.50 GaskW WxDxH 1000x900x800 mm kg 207 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589640 MCVGFBJCPO</p>	

Infrared Tops - 2 Zones

Description	Code	
Infrared Top, 2 zones, one-side operated 8 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 30 m ³ 0.16	589015 MCCBAAEOAO	
Infrared Top, 2 zones, one-side operated with backsplash 8 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 40 m ³ 0.18	589016 MCCBABEOAO	
Infrared Top, 2 zones, two-side operated 8 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 60 m ³ 0.16	589017 MCCBACEOAO	

Infrared Tops - 4 Zones

Description	Code	
Infrared Top, 4 zones, one-side operated 16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 62 m ³ 0.31	589018 MCCDAAJOAO	
Infrared Top, 4 zones, one-side operated with backsplash 16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 80 m ³ 0.36	589019 MCCDABJOAO	
Infrared Top, 4 zones, two-side operated 16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 62 m ³ 0.31	589020 MCCDACJOAO	


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Induction Cookers - 2 Zone - Tops

Description	Code	
<p>Induction Top, 2 zones, one-side operated</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 70 m³ 0.30</p>	<p>589025 MCIBAAEOAO</p>	
<p>Induction Top, 2 zones, one-side operated with backsplash</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 55 m³ 0.18</p>	<p>589026 MCIBABEOAO</p>	
<p>Induction Top, 2 zones, two-side operated</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 75 m³ 0.49</p>	<p>589027 MCIBACEOAO</p>	
<p>Induction Top, 2 zones, one-side operated - MARINE</p> <p>10 ElekW 440 V 3 50/60 Hz WxDxH 500x900x250 mm kg 31 m³ 0.16</p>	<p>589841 MCIBAAEODM</p>	
<p>Induction Top, 2 zones, two-side operated - MARINE</p> <p>10 ElekW 440 V 3 50/60 Hz WxDxH 500x900x250 mm kg 31 m³ 0.16</p>	<p>589842 MCIBACEODM</p>	

Induction Cookers - 4 Zone - Tops

Description	Code	
<p>Induction Top, 4 zones, one-side operated</p> <p>20 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 160 m³ 3.09</p>	<p>589028 MCIDAAJOAO</p>	









◀◀ (Induction Cookers - 4 Zone - Tops)

Description	Code	
<p>Induction Top, 4 zones, one-side operated with backsplash</p> <p>20 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 110 m³ 1.45</p>	<p>589029 MCIDABJOAO</p>	
<p>Induction Top, 4 zones, two-side operated</p> <p>20 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 170 m³ 0.31</p>	<p>589030 MCIDACJOAO</p>	
<p>Induction Top, 4 zones, one-side operated - MARINE</p> <p>20 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x250 mm kg 106 m³ 0.31</p>	<p>589843 MCIDAAJODM</p>	
<p>Induction Top, 4 zones, two-side operated - MARINE</p> <p>20 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x250 mm kg 106 m³ 0.31</p>	<p>589844 MCIDACJODM</p>	
<p>Induction Top, 4 zones, two-side operated on electric static Oven passthrough - MARINE</p> <p>25 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 213 m³ 1.09</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589846 MCINECJ8DM</p>	
<p>IND,4Z+STATIC Oven,1S,1000X900X7*MARINE*</p> <p>25 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 225 m³ 1.50</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589845 MCIMEAJ8DM</p>	

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Induction Cookers - On Oven or Warming Cabinet

Description	Code	
<p>Induction Top, 4 zones, one-side operated on Oven</p> <p>25 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 215 m³ 1.39</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN</p>	<p>589665 MCIMEAJ8AO</p>	
<p>Induction Top, 4 zones, one-side operated with backsplash, on Oven</p> <p>25 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 206 m³ 1.30</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN</p>	<p>589666 MCIMEBJ8AO</p>	
<p>Induction Top, 4 zones, two-side operated, on Oven</p> <p>25 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 233 m³ 1.25</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN</p>	<p>589667 MCINECJ8AO</p>	
<p>Induction Top, 4 zones, one-side operated on Oven</p> <p>25 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 218 m³ 1.28</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN</p>	<p>589668 MCIMFAJ8AO</p>	
<p>Induction Top, 4 zones, one-side operated with backsplash, on Oven</p> <p>25 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 213 m³ 1.26</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN</p>	<p>589669 MCIMFBJ8AO</p>	
<p>Induction Top, 4 zones, two-side operated, on Oven</p> <p>25 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 209 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN</p>	<p>589670 MCINF CJ8AO</p>	







◀◀ (Induction Cookers - On Oven or Warming Cabinet)

Description	Code	
<p>Induction Top, 4 zones, one-side operated on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 144 m³ 1.25</p>	<p>589671 MCIQEAJ4AO</p>	
<p>Induction Top, 4 zones, one-side operated with backsplash, on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 144 m³ 1.25</p>	<p>589672 MCIQEBJ4AO</p>	
<p>Induction Top, 4 zones, two-side operated, on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 206 m³ 1.48</p>	<p>589673 MCIRECJ4AO</p>	
<p>Induction Top, 4 zones, one-side operated on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 175 m³ 1.24</p>	<p>589674 MCIQFAJ4AO</p>	
<p>Induction Top, 4 zones, one-side operated with backsplash, on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 175 m³ 1.37</p>	<p>589675 MCIQFBJ4AO</p>	
<p>Induction Top, 4 zones, two-side operated, on Warming Cabinet</p> <p>22 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 192 m³ 1.27</p>	<p>589676 MCIRFCJ4AO</p>	

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Induction Cookers - Induction Woks

Description	Code	
<p>Induction Wok, 1 zone, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 40 m³ 0.16</p>	<p>589034 MCIHAAEOAO</p>	
<p>Induction Wok, 1 zone, one-side operated with backsplash</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 24 m³ 0.18</p>	<p>589035 MCIHABEOAO</p>	
<p>Induction Wok and Plate, 2 zones, one-side operated</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 61 m³ 0.16</p>	<p>589038 MCIJAAEOAO</p>	
<p>Induction Wok and Plate, 2 zones, one-side operated with backsplash</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 51 m³ 0.18</p>	<p>589040 MCIJABEOAO</p>	
<p>Induction Plate and wok, 2 zones, two-side operated</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 60 m³ 0.16</p>	<p>589042 MCIKACEOAO</p>	
<p>Induction Wok, 1 zone, one-side operated - MARINE</p> <p>5 ElekW 440 V 3 50/60 Hz WxDxH 500x900x250 mm kg 24 m³ 0.16</p>	<p>589849 MCIHAAEODM</p>	



◀◀ (Induction Cookers - Induction Woks)

Description	Code	
<p>Induction Wok and Plate, 2 zones, one-side operated - MARINE</p> <p>10 ElekW 440 V 3 50/60 Hz WxDxH 500x900x250 mm kg 31 m³ 0.16</p>	<p>589850 MCIJAAEODM</p>	
<p>Induction Plate and wok, 2 zones, two-side operated - MARINE</p> <p>10 ElekW 440 V 3 50/60 Hz WxDxH 500x900x250 mm kg 31 m³ 0.16</p>	<p>589851 MCIKACEODM</p>	

Full Surface Induction Cookers - On Base

Description	Code	
<p>Full Surface Induction Top on Open Base, 2 zones, one-side operated - H2</p> <p>14 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x700 mm kg 110 m³ 0.76</p>	<p>589043 MCJBEAEIAO</p>	
<p>Full Surface Induction Top on Open Base, 2 zones, one-side operated with backsplash - H2</p> <p>14 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x700 mm kg 98 m³ 0.70</p>	<p>589046 MCJBEBEIAO</p>	
<p>Full Surface Induction Top on Open Base, 2 zones, two-side operated - H2</p> <p>14 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x700 mm kg 105 m³ 0.72</p>	<p>589049 MCJBECEIAO</p>	
<p>Full Surface Induction Top on Open Base, 4 zones, one-side operated - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 175 m³ 1.33</p>	<p>589052 MCJDEAJIAO</p>	



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◀◀ (Full Surface Induction Cookers - On Base)

Description	Code	
<p>Full Surface Induction Top on Cupboard Base, 4 zones, one-side operated - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 185 m³ 1.33</p>	<p>589054 MCJDEAJ9AO</p>	
<p>Full Surface Induction Top on Open Base, 4 zones, one-side operated with backsplash - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 170 m³ 1.33</p>	<p>589055 MCJDEBJ1AO</p>	
<p>Full Surface Induction Top on Cupboard Base, 4 zones, one-side operated with backsplash - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 176 m³ 1.33</p>	<p>589057 MCJDEBJ9AO</p>	
<p>Full Surface Induction Top on Open Base, 4 zones, two-side operated - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 185 m³ 1.27</p>	<p>589058 MCJDECJ2AO</p>	
<p>Full Surface Induction Top on Cupboard Base, 4 zones, two-side operated - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 195 m³ 1.33</p>	<p>589060 MCJDECJ9AO</p>	
<p>Full Surface Induction Top on Open Base, 2 zones, one-side operated - H2</p> <p>14 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x800 mm kg 103 m³ 0.70</p>	<p>589354 MCJBFAE1AO</p>	

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◀◀ (Full Surface Induction Cookers - On Base)

Description	Code	
<p>Full Surface Induction Top on Open Base, 2 zones, one-side operated with backsplash - H2</p> <p>14 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x800 mm kg 100 m³ 0.60</p>	<p>589357 MCJBFBEIAO</p>	
<p>Full Surface Induction Top on Open Base, 2 zones, two-side operated</p> <p>14 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x800 mm kg 108 m³ 0.69</p>	<p>589360 MCJBFCEIAO</p>	
<p>Full Surface Induction Top on Open Base, 4 zones, one-side operated - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 181 m³ 1.33</p>	<p>589363 MCJDFAJIAO</p>	
<p>Full Surface Induction Top on Cupboard Base, 4 zones, one-side operated - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 186 m³ 1.33</p>	<p>589365 MCJDFAJ9AO</p>	
<p>Full Surface Induction Top on Open Base, 4 zones, one-side operated with backsplash - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 175 m³ 1.27</p>	<p>589366 MCJDFBJIAO</p>	
<p>Full Surface Induction Top on Cupboard Base, 4 zones, one-side operated with backsplash - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 180 m³ 1.33</p>	<p>589368 MCJDFBJ9AO</p>	









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◀◀ (Full Surface Induction Cookers - On Base)

Description	Code	
<p>Full Surface Induction Top on passthrough Base, 4 zones, two-side operated - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 198 m³ 1.52</p>	<p>589369 MCJDFCJ2AO</p>	
<p>Full Surface Induction Top on Cupboard Base, 4 zones, two-side operated - H2</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 210 m³ 1.52</p>	<p>589371 MCJDFCJ9AO</p>	
<p>Full Surface Induction Top on Open Base, 2 zones, one-side operated - H3 - Marine</p> <p>14 ElekW 440 V 3 50/60 Hz WxDxH 500x900x700 mm kg 57 m³ 0.55</p>	<p>589852 MCJQAE1DM</p>	
<p>Full Surface Induction Top on Open Base, 2 zones, two-side operated - H3 - Marine</p> <p>14 ElekW 440 V 3 50/60 Hz WxDxH 500x900x700 mm kg 57 m³ 0.55</p>	<p>589853 MCJQECE1DM</p>	
<p>Full Surface Induction Top on Open Base, 4 zones, one-side operated - H3 - Marine</p> <p>28 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 132 m³ 1.09</p>	<p>589854 MCJNEAJ1DM</p>	
<p>Full Surface Induction Top on Open Base, 4 zones, two-side operated - H3 - Marine</p> <p>28 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 132 m³ 1.09</p>	<p>589857 MCJNECJ1DM</p>	

Full Surface Induction Cookers - On Oven or Warming Cabinet







Description	Code	
Full Surface Induction Top on Warming Cabinet, 4 zones, one-side operated - H2 30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 200 m ³ 1.09	589053 MCJDEAJ4AO	
Full Surface Induction Top on Warming Cabinet, 4 zones, one-side operated with backsplash - H2 30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 200 m ³ 1.52	589056 MCJDEBJ4AO	
Full Surface Induction Top on Warming Cabinet, 4 zones, two-side operated - H2 30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 210 m ³ 1.18	589059 MCJDECJ4AO	
Full Surface Induction Top on Warming Cabinet, 4 zones, one-side operated - H2 30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 140 m ³ 1.09	589364 MCJDFAJ4AO	
Full Surface Induction Top on Warming Cabinet, 4 zones, one-side operated with backsplash - H2 30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 195 m ³ 1.27	589367 MCJDfBJ4AO	
Full Surface Induction Top on Warming Cabinet, 4 zones, two-side operated - H2 30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 148 m ³ 1.09	589370 MCJDfCJ4AO	









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◀◀ (Full Surface Induction Cookers - On Oven or Warming Cabinet)

Description	Code	
<p>Full Surface Induction Top on electric static Oven, with left tap, one-side operated</p> <p>33 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 440 m³ 2.86</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589585 MCJHEAK8AO</p>	
<p>Full Surface Induction Top on electric static Oven, with left tap, one-side operated with backsplash</p> <p>33 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 236 m³ 2.01</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589586 MCJHEBK8AO</p>	
<p>Full Surface Induction Top on electric static Oven, with left tap, two-side operated</p> <p>33 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 320 m³ 2.01</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589587 MCJIECK8AO</p>	
<p>Full Surface Induction Top on electric static Oven, with left tap, one-side operated</p> <p>33 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x800 mm kg 236 m³ 2.01</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589588 MCJHFAK8AO</p>	
<p>Full Surface Induction Top on electric static Oven, with left tap, one-side operated, with backsplash</p> <p>33 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x800 mm kg 236 m³ 2.01</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589589 MCJHFBK8AO</p>	
<p>Full Surface Induction Top on electric static Oven, with left tap, two-side operated</p> <p>33 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x800 mm kg 300 m³ 2.01</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589590 MCJIFCK8AO</p>	







Gas Burner Tops - 2 Zones

Description	Code	
<p>2-Burner gas Top, one-side operated</p> <p>20 GaskW WxDxH 500x900x250 mm kg 47 m³ 0.29</p>	<p>589068 MCGDAAEPO</p>	
<p>2-Burner gas Top, one-side operated with backsplash</p> <p>20 GaskW WxDxH 500x900x250 mm kg 47 m³ 0.29</p>	<p>589069 MCGDABEPO</p>	
<p>2-Burner gas Top, two-side operated</p> <p>20 GaskW WxDxH 500x900x250 mm kg 60 m³ 0.29</p>	<p>589070 MCGDACEPO</p>	
<p>2-Burner gas Top, ecoflam, one-side operated</p> <p>20 GaskW WxDxH 500x900x250 mm kg 47 m³ 0.29</p>	<p>589079 MCGDAAEPI</p>	
<p>2-Burner gas Top, ecoflam, one-side operated with backsplash</p> <p>20 GaskW WxDxH 500x900x250 mm kg 47 m³ 0.29</p>	<p>589080 MCGDABEPI</p>	
<p>2-Burner gas Top, ecoflam, two-side operated</p> <p>20 GaskW WxDxH 500x900x250 mm kg 47 m³ 0.29</p>	<p>589081 MCGDACEPI</p>	







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Gas Burner Tops - 4-6 Zones

Description	Code	
<p>4-Burner gas Top, one-side operated</p> <p>40 GaskW WxDxH 1000x900x250 mm kg 130 m³ 1.33</p>	<p>589071 MCGHAAJOPO</p>	
<p>4-Burner gas Top, one-side operated with backsplash</p> <p>40 GaskW WxDxH 1000x900x250 mm kg 80 m³ 0.60</p>	<p>589072 MCGHABJOPO</p>	
<p>4-Burner gas Top, two-side operated</p> <p>40 GaskW WxDxH 1000x900x250 mm kg 94 m³ 0.59</p>	<p>589073 MCGHACJOPO</p>	
<p>4-Burner gas Top, ecoflam, one-side operated</p> <p>40 GaskW WxDxH 1000x900x250 mm kg 94 m³ 0.59</p>	<p>589082 MCGHAAJOPI</p>	
<p>4-Burner gas Top, ecoflam, one-side operated with backsplash</p> <p>40 GaskW WxDxH 1000x900x250 mm kg 94 m³ 0.59</p>	<p>589083 MCGHABJOPI</p>	
<p>4-Burner gas Top, ecoflam, two-side operated</p> <p>40 GaskW WxDxH 1000x900x250 mm kg 174 m³ 0.59</p>	<p>589084 MCGHACJOPI</p>	

Gas Burner Tops - On Gas Oven







Description	Code	
<p>4-Burner gas Top on passthrough gas static Oven, two-side operated</p> <p>47 GaskW WxDxH 1000x900x700 mm kg 225 m³ 1.33</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589615 MCQJECJCPO</p>	
<p>4-Burner gas Top on passthrough gas static Oven, ecoflam, two-side operated</p> <p>47 GaskW WxDxH 1000x900x700 mm kg 175 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589616 MCQNECJCPO</p>	
<p>4-Burner gas Top on passthrough gas static Oven, two-side operated</p> <p>47 GaskW WxDxH 1000x900x800 mm kg 227 m³ 1.31</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589617 MCQJFCJCPO</p>	
<p>4-Burner gas Top on passthrough gas static Oven, ecoflam, two-side operated</p> <p>47 GaskW WxDxH 1000x900x800 mm kg 243 m³ 1.25</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589618 MCQNFCJCPO</p>	
<p>4-Burner gas Top on gas static Oven, one-side operated</p> <p>47 GaskW WxDxH 1000x900x700 mm kg 185 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589641 MCQIEAJCPO</p>	
<p>4-Burner gas Top on gas static Oven, one-side operated with backsplash</p> <p>47 GaskW WxDxH 1000x900x700 mm kg 191 m³ 1.33</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589642 MCQIEBJCPO</p>	



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◀◀ (Gas Burner Tops - On Gas Oven)

Description	Code	
<p>4-Burner gas Top on gas static Oven, ecoflam, one-side operated</p> <p>47 GaskW WxDxH 1000x900x700 mm kg 216 m³ 1.40</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589643 MCQMEAJCPO</p>	
<p>4-Burner gas Top on gas static Oven, ecoflam, one-side operated with backsplash</p> <p>47 GaskW WxDxH 1000x900x700 mm kg 200 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589644 MCQMEBJCPO</p>	
<p>4-Burner gas Top on gas static Oven, one-side operated</p> <p>47 GaskW WxDxH 1000x900x800 mm kg 210 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589645 MCQIFAJCPO</p>	
<p>4-Burner gas Top on gas static Oven, one-side operated with backsplash</p> <p>47 GaskW WxDxH 1000x900x800 mm kg 196 m³ 1.21</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589646 MCQIFBJCPO</p>	
<p>4-Burner gas Top on gas static Oven, ecoflam, one-side operated</p> <p>47 GaskW WxDxH 1000x900x800 mm kg 185 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589647 MCQMFAJCPO</p>	
<p>4-Burner gas Top on gas static Oven, ecoflam, one-side operated with backsplash</p> <p>47 GaskW WxDxH 1000x900x800 mm kg 185 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589648 MCQMFBJCPO</p>	

Fry Tops - 1 Zone - Electric

Description	Code	
<p>Electric Fry Top with smooth chrome Plate, one-side operated</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x250 mm kg 91 m³ 0.16</p>	<p>589088 MCHMAADOAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x250 mm kg 75 m³ 0.18</p>	<p>589089 MCHMABDOAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x250 mm kg 75 m³ 0.16</p>	<p>589096 MCHNAADOAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x250 mm kg 75 m³ 0.18</p>	<p>589097 MCHNABDOAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 115 m³ 0.81</p>	<p>589532 MCHAEADDAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 90 m³ 0.63</p>	<p>589533 MCHAEBDDAO</p>	



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◀◀ (Fry Tops - 1 Zone - Electric)

Description	Code	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 97 m³ 0.72</p>	<p>589540 MCHCEADDAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 85 m³ 0.58</p>	<p>589541 MCHCEBDDAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 90 m³ 0.63</p>	<p>589552 MCHAFADDAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 100 m³ 0.57</p>	<p>589553 MCHAFBDDAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 90 m³ 0.63</p>	<p>589560 MCHCFADDAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>5.10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 84 m³ 0.57</p>	<p>589561 MCHCFBDDAO</p>	

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◀◀ (Fry Tops - 1 Zone - Electric)

Description	Code
<p>Electric Fry Top with smooth chrome Plate, one-side operated - Marine</p> <p>5.10 ElekW 440 V 3 50/60 Hz WxDxH 400x900x250 mm kg 80 m³ 0.11</p>	<p>589828 MCHMAADODM</p>
<p>Electric Fry Top with ribbed chrome Plate, one-side operated - Marine</p> <p>5.10 ElekW 440 V 3 50/60 Hz WxDxH 400x900x250 mm kg 75 m³ 0.16</p>	<p>589830 MCHNAADODM</p>
<p>Electric Fry Top with smooth chrome Plate, one-side operated - H3 - Marine</p> <p>5.10 ElekW 440 V 3 50/60 Hz WxDxH 400x900x700 mm kg 97 m³ 0.55</p>	<p>589836 MCHXEADIDM</p>
<p>Electric Fry Top with ribbed chrome Plate, one-side operated - H3 - Marine</p> <p>5.10 ElekW 440 V 3 50/60 Hz WxDxH 400x900x700 mm kg 97 m³ 0.55</p>	<p>589838 MCHZEADIDM</p>



Fry Tops - 2 Zones - Electric

Description	Code
<p>Electric Fry Top with smooth chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x250 mm kg 150 m³ 0.23</p>	<p>589090 MCHMAAHOAO</p>
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x250 mm kg 129 m³ 0.27</p>	<p>589091 MCHMABHOAO</p>



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◀◀ (Fry Tops - 2 Zones - Electric)

Description	Code	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x250 mm kg 129 m³ 0.23</p>	<p>589098 MCHNAAHOAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x250 mm kg 129 m³ 0.27</p>	<p>589099 MCHNABHOAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x250 mm kg 129 m³ 0.23</p>	<p>589106 MCHOAAHOAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x250 mm kg 150 m³ 0.27</p>	<p>589107 MCHOABHOAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x700 mm kg 166 m³ 1.18</p>	<p>589534 MCHBEAHDAAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x700 mm kg 206 m³ 1.39</p>	<p>589535 MCHBEBHDAO</p>	

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◀◀ (Fry Tops - 2 Zones - Electric)

Description	Code	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x700 mm kg 162 m³ 1.12</p>	<p>589542 MCHDEAHDAAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x700 mm kg 159 m³ 0.86</p>	<p>589543 MCHDEBHDAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x700 mm kg 165 m³ 1.13</p>	<p>589548 MCHFEAHDAAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x700 mm kg 151 m³ 1.02</p>	<p>589549 MCHFEBHDAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x800 mm kg 161 m³ 1.15</p>	<p>589554 MCHBFAHDAAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x800 mm kg 165 m³ 1.13</p>	<p>589555 MCHBFBHDAO</p>	

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◀◀ (Fry Tops - 2 Zones - Electric)



Description	Code	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x800 mm kg 159 m³ 0.82</p>	<p>589562 MCHDFAHDAO</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x800 mm kg 160 m³ 1.13</p>	<p>589563 MCHDFBHDAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x800 mm kg 170 m³ 1.13</p>	<p>589568 MCHFFAHDAO</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash</p> <p>15.30 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x800 mm kg 160 m³ 1.11</p>	<p>589569 MCHFFBHDAO</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated - Marine</p> <p>15.30 ElekW 440 V 3 50/60 Hz WxDxH 800x900x250 mm kg 129 m³ 0.23</p>	<p>589829 MCHMAAHODM</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated - Marine</p> <p>15.30 ElekW 440 V 3 50/60 Hz WxDxH 800x900x250 mm kg 129 m³ 0.23</p>	<p>589831 MCHNAAHODM</p>	

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◀◀ (Fry Tops - 2 Zones - Electric)

Description	Code	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated - Marine</p> <p>15.30 ElekW 440 V 3 50/60 Hz WxDxH 800x900x250 mm kg 129 m³ 0.23</p>	<p>589832 MCHOAAHODM</p>	
<p>Electric Fry Top with smooth chrome Plate, one-side operated - H3 - Marine</p> <p>15.30 ElekW 440 V 3 50/60 Hz WxDxH 800x900x700 mm kg 159 m³ 0.82</p>	<p>589837 MCHYEAHIDM</p>	
<p>Electric Fry Top with ribbed chrome Plate, one-side operated - H3 - Marine</p> <p>15.30 ElekW 440 V 3 50/60 Hz WxDxH 800x900x700 mm kg 159 m³ 0.82</p>	<p>589839 MCH1EAHIDM</p>	
<p>Electric Fry Top with smooth and ribbed chrome Plate, one-side operated - H3 - Marine</p> <p>15.30 ElekW 440 V 3 50/60 Hz WxDxH 800x900x700 mm kg 159 m³ 0.82</p>	<p>589840 MCH2EAHIDM</p>	

Fry Tops - 1 Zone - Gas

Description	Code	
<p>Gas Fry Top with smooth chrome Plate, one-side operated</p> <p>10 GaskW WxDxH 400x900x250 mm kg 75 m³ 0.29</p>	<p>589092 MCHMAADOPO</p>	
<p>Gas Fry Top with smooth chrome Plate, one-side operated with backsplash</p> <p>10 GaskW WxDxH 400x900x250 mm kg 75 m³ 0.29</p>	<p>589093 MCHMABDOPO</p>	



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◀◀ (Fry Tops - 1 Zone - Gas)



Description	Code	
Gas Fry Top with ribbed chrome Plate, one-side operated 10 GaskW WxDxH 400x900x250 mm kg 75 m ³ 0.29	589100 MCHNAADOPO	
Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash 10 GaskW WxDxH 400x900x250 mm kg 75 m ³ 0.29	589101 MCHNABDOPO	
Gas Fry Top with smooth chrome Plate, one-side operated 10 GaskW WxDxH 400x900x700 mm kg 91 m ³ 0.74	589536 MCHAEADDPO	
Gas Fry Top with smooth chrome Plate, one-side operated with backsplash 10 GaskW WxDxH 400x900x700 mm kg 95 m ³ 0.73	589537 MCHAEBDDPO	
Gas Fry Top with ribbed chrome Plate, one-side operated 10 GaskW WxDxH 400x900x700 mm kg 100 m ³ 0.68	589544 MCHCEADDPO	
Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash 10 GaskW WxDxH 400x900x700 mm kg 97 m ³ 0.68	589545 MCHCEBDDPO	

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◀◀ (Fry Tops - 1 Zone - Gas)

Description	Code	
Gas Fry Top with smooth chrome Plate, one-side operated 10 GaskW WxDxH 400x900x800 mm kg 95 m ³ 0.74	589556 MCHAFADDPO	
Gas Fry Top with smooth chrome Plate, one-side operated with backsplash 10 GaskW WxDxH 400x900x800 mm kg 95 m ³ 0.77	589557 MCHAFBDDPO	
Gas Fry Top with ribbed chrome Plate, one-side operated 10 GaskW WxDxH 400x900x800 mm kg 97 m ³ 0.68	589564 MCHCFADDPO	
Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash 10 GaskW WxDxH 400x900x800 mm kg 97 m ³ 0.68	589565 MCHCFBDDPO	

Fry Tops - 2 Zones - Gas







Description	Code	
Gas Fry Top with smooth chrome Plate, one-side operated 20 GaskW WxDxH 800x900x250 mm kg 129 m ³ 0.44	589094 MCHMAAHOPO	
Gas Fry Top with smooth chrome Plate, one-side operated with backsplash 20 GaskW WxDxH 800x900x250 mm kg 129 m ³ 0.44	589095 MCHMABHOPO	



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◀◀ (Fry Tops - 2 Zones - Gas)

Description	Code	
Gas Fry Top with ribbed chrome Plate, one-side operated 20 GaskW WxDxH 800x900x250 mm kg 129 m ³ 0.44	589102 MCHNAAHOPO	
Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash 20 GaskW WxDxH 800x900x250 mm kg 129 m ³ 0.44	589103 MCHNABHOPO	
Gas Fry Top with smooth and ribbed chrome Plate, one-side operated 20 GaskW WxDxH 800x900x250 mm kg 129 m ³ 0.44	589110 MCHOAAHOPO	
Gas Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash 20 GaskW WxDxH 800x900x250 mm kg 129 m ³ 0.44	589111 MCHOABHOPO	
Gas Fry Top with smooth chrome Plate, one-side operated 20 GaskW WxDxH 800x900x700 mm kg 160 m ³ 1.29	589538 MCHBEAHDPO	
Gas Fry Top with smooth chrome Plate, one-side operated with backsplash 20 GaskW WxDxH 800x900x700 mm kg 155 m ³ 1.32	589539 MCHBEBHDPO	

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◀◀ (Fry Tops - 2 Zones - Gas)

Description	Code	
Gas Fry Top with ribbed chrome Plate, one-side operated 20 GaskW WxDxH 800x900x700 mm kg 159 m ³ 1.03	589546 MCHDEAHDPO	
Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash 20 GaskW WxDxH 800x900x700 mm kg 160 m ³ 1.03	589547 MCHDEBHDPO	
Gas Fry Top with smooth and ribbed chrome Plate, one-side operated 20 GaskW WxDxH 800x900x700 mm kg 159 m ³ 1.03	589550 MCHFEAHDPO	
Gas Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash 20 GaskW WxDxH 800x900x700 mm kg 159 m ³ 1.03	589551 MCHFEBHDPO	
Gas Fry Top with smooth chrome Plate, one-side operated 20 GaskW WxDxH 800x900x800 mm kg 165 m ³ 1.23	589558 MCHBFAHDPO	
Gas Fry Top with smooth chrome Plate, one-side operated with backsplash 20 GaskW WxDxH 800x900x800 mm kg 159 m ³ 1.03	589559 MCHBFBHDPO	

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◀◀ (Fry Tops - 2 Zones - Gas)

Description	Code	
Gas Fry Top with ribbed chrome Plate, one-side operated 20 GaskW WxDxH 800x900x800 mm kg 160 m ³ 1.23	589566 MCHDFAHDPO	
Gas Fry Top with ribbed chrome Plate, one-side operated with backsplash 20 GaskW WxDxH 800x900x800 mm kg 159 m ³ 1.03	589567 MCHDFBHDPO	
Gas Fry Top with smooth and ribbed chrome Plate, one-side operated 20 GaskW WxDxH 800x900x800 mm kg 159 m ³ 1.03	589570 MCHFFAHDPO	
Gas Fry Top with smooth and ribbed chrome Plate, one-side operated with backsplash 20 GaskW WxDxH 800x900x800 mm kg 160 m ³ 1.03	589571 MCHFFBHDPO	

Free-Cooking Tops



Description	Code	
Electric Free-Cooking Top, one-side operated 6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 90 m ³ 0.16	589126 MCTAAAE0AO	
Electric Free-Cooking Top, one-side operated with backsplash 6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 81 m ³ 0.18	589127 MCTAABE0AO	

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◀◀ (Free-Cooking Tops)

Description	Code	
<p>Electric Free-Cooking Top, one-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 172 m³ 0.31</p>	<p>589130 MCTCAAJOAO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x250 mm kg 300 m³ 0.36</p>	<p>589131 MCTCABJOAO</p>	
<p>Electric Free-Cooking Top, one-side operated - Marine</p> <p>6 ElekW 440 V 3 50/60 Hz WxDxH 500x900x250 mm kg 81 m³ 0.16</p>	<p>589890 MCTAAAEODM</p>	
<p>Electric Free-Cooking Top, one-side operated - Marine</p> <p>16 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x250 mm kg 172 m³ 0.31</p>	<p>589891 MCTCAAJODM</p>	

Free-Cooking Tops - Freestanding Units

Description	Code	
<p>Electric Free-Cooking Top, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x700 mm kg 120 m³ 0.69</p>	<p>589572 MCTDEAEDAO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x700 mm kg 115 m³ 0.72</p>	<p>589573 MCTDEBEDAO</p>	

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◀◀ (Free-Cooking Tops - Freestanding Units)

Description	Code	
<p>Electric Free-Cooking Top, one-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 215 m³ 1.27</p>	<p>589574 MCTFEAJDAO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 205 m³ 1.33</p>	<p>589575 MCTFEBJDAO</p>	
<p>Electric Free-Cooking Top, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x800 mm kg 120 m³ 0.69</p>	<p>589576 MCTDFAEDAO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x800 mm kg 110 m³ 0.72</p>	<p>589577 MCTDFBEDAO</p>	
<p>Electric Free-Cooking Top, one-side operated</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 200 m³ 1.52</p>	<p>589578 MCTFFAJDAO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash</p> <p>16 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 210 m³ 1.27</p>	<p>589579 MCTFFBJDAO</p>	

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◀◀ (Free-Cooking Tops - Freestanding Units)

Description	Code	
<p>Electric Free-Cooking Top, one-side operated - H3 - Marine</p> <p>6 ElekW 440 V 3 50/60 Hz WxDxH 500x900x700 mm kg 104 m³ 0.55</p>	<p>589892 MCTLEAEIDM</p>	
<p>Electric Free-Cooking Top, one-side operated - H3 - Marine</p> <p>16 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 204 m³ 1.09</p>	<p>589893 MCTMEAJIDM</p>	

Free-Cooking Tops - On Oven or Warming Cabinet

Description	Code	
<p>Electric Free-Cooking Top, one-side operated, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 270 m³ 1.52</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589661 MCTGEAJ8AO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 277 m³ 1.29</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589662 MCTGEBJ8AO</p>	
<p>Electric Free-Cooking Top, one-side operated, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 270 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589663 MCTGFAJ8AO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash, on Oven</p> <p>21.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 286 m³ 1.37</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589664 MCTGFBJ8AO</p>	




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◀◀ (Free-Cooking Tops - On Oven or Warming Cabinet)







Description	Code	
<p>Electric Free-Cooking Top, one-side operated, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 270 m³ 1.25</p>	<p>589707 MCTHEAJ4AO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 260 m³ 1.33</p>	<p>589708 MCTHEBJ4AO</p>	
<p>Electric Free-Cooking Top, one-side operated, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 270 m³ 1.37</p>	<p>589709 MCTHFAJ4AO</p>	
<p>Electric Free-Cooking Top, one-side operated with backsplash, on Warming Cabinet</p> <p>18.30 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x800 mm kg 228 m³ 1.26</p>	<p>589710 MCTHFBJ4AO</p>	
<p>Electric Free-Cooking Top, one-side operated - H3 - Marine</p> <p>21.30 ElekW 440 V 3 50/60 Hz WxDxH 1000x900x700 mm kg 291 m³ 1.49</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589894 MCTGEAJ8DM</p>	

Chargrills - Electric

Description	Code	
<p>Electric Chargrill Top, one-side operated</p> <p>5.40 ElekW 400 V 3 50/60 Hz WxDxH 500x900x250 mm kg 40 m³ 0.13</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>589284 MCDDAAEOIO</p>	







◀◀ (Chargrills - Electric)

Description	Code	
<p>Electric Chargrill Top, one-side operated with backsplash</p> <p>5.40 ElekW 400 V 3 50/60 Hz WxDxH 500x900x250 mm kg 88 m³ 0.12</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>589285 MCDDABEOIO</p>	
<p>Electric Chargrill Top, one-side operated</p> <p>10.80 ElekW 400 V 3 50/60 Hz WxDxH 800x900x250 mm kg 113 m³ 0.20</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>589286 MCDEAAHOIO</p>	
<p>Electric Chargrill Top, one-side operated with backsplash</p> <p>10.80 ElekW 400 V 3 50/60 Hz WxDxH 800x900x250 mm kg 113 m³ 0.20</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>589287 MCDEABHOIO</p>	
<p>Electric Chargrill on base, one-side operated - Marine USPH</p> <p>5.40 ElekW 440 V 3 50/60 Hz WxDxH 500x900x700 mm kg 90 m³ 0.62</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>589833 MCDDEAEDDM</p>	
<p>Electric Chargrill on base, one-side operated - Marine USPH</p> <p>10.80 ElekW 440 V 3 50/60 Hz WxDxH 800x900x700 mm kg 159 m³ 0.95</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>589834 MCDEEAHDDM</p>	
<p>Electric Chargrill on base, one-side operated - Marine USPH</p> <p>16.20 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x700 mm kg 195 m³ 1.39</p> <p>Included Accessory 206436 Scraper for HP electric grill 1</p>	<p>589835 MCDFEAKDDM</p>	



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Chargrills - Gas

Description	Code	
<p>Gas Chargrill Tops, one-side operated</p> <p>10.50 GaskW WxDxH 400x900x250 mm kg 110 m³ 0.30</p>	<p>589278 MCDAAADOPO</p>	
<p>Gas Chargrill Tops, one-side operated with backsplash</p> <p>10.50 GaskW WxDxH 400x900x250 mm kg 71 m³ 0.29</p>	<p>589279 MCDAABDOPO</p>	
<p>Gas Chargrill Tops, one-side operated</p> <p>21 GaskW WxDxH 800x900x250 mm kg 150 m³ 0.44</p>	<p>589280 MCDBAAHOPO</p>	
<p>Gas Chargrill Tops, one-side operated with backsplash</p> <p>21 GaskW WxDxH 800x900x250 mm kg 130 m³ 0.44</p>	<p>589281 MCDBABHOPO</p>	

Bain Maries

Description	Code	
<p>Electric Bain-marie Top with rear tap, one-side operated, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x250 mm kg 35 m³ 0.41</p>	<p>589132 MCBAAADOAO</p>	
<p>Electric Bain-marie Top with rear tap, one-side operated with backsplash, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x250 mm kg 31 m³ 0.41</p>	<p>589133 MCBAABDOAO</p>	



◀◀ (Bain Maries)

Description	Code	
<p>Electric Bain-marie Top with rear tap, one-side operated, 2/1 GN</p> <p>3 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x250 mm kg 100 m³ 0.62</p>	<p>589134 MCBBAAHOAO</p>	
<p>Electric Bain-marie Top with rear tap, one-side operated with backsplash, 2/1 GN</p> <p>3 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x250 mm kg 70 m³ 0.62</p>	<p>589135 MCBBABHOAO</p>	
<p>Electric Bain-marie Top with left tap, one-side operated, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 60 m³ 0.41</p>	<p>589633 MCBFAAEOAO</p>	
<p>Electric Bain-marie Top with left tap, one-side operated with backsplash, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 45 m³ 0.41</p>	<p>589634 MCBFABEOAO</p>	
<p>Electric Bain-marie Top with right tap, one-side operated, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 70 m³ 0.41</p>	<p>589635 MCBGAAEOAO</p>	
<p>Electric Bain-marie Top with right tap, one-side operated with backsplash, 1/1 GN</p> <p>1.50 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x250 mm kg 31 m³ 0.41</p>	<p>589636 MCBGABEOAO</p>	

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◀◀ (Bain Maries)




Description	Code	
<p>Electric Bain-marie Top with rear tap, one-side operated, 1/1 GN - Marine</p> <p>1.50 ElekW 440 V 3 50/60 Hz WxDxH 400x900x700 mm kg 49 m³ 0.80</p>	<p>589820 MCBAEAD1DM</p>	
<p>Electric Bain-marie Top with rear tap, one-side operated, 2/1 GN - Marine</p> <p>3 ElekW 440 V 3 50/60 Hz WxDxH 800x900x700 mm kg 66 m³ 1.20</p>	<p>589821 MCBBEAH1DM</p>	
<p>Electric Bain-marie Top with left tap, one-side operated, 1/1 GN - Marine</p> <p>1.50 ElekW 440 V 3 50/60 Hz WxDxH 500x900x700 mm kg 50 m³ 0.80</p>	<p>589822 MCBFBAE1DM</p>	
<p>Electric Bain-marie Top with right tap, one-side operated, 1/1 GN - Marine</p> <p>1.50 ElekW 440 V 3 50/60 Hz WxDxH 500x900x700 mm kg 50 m³ 0.80</p>	<p>589823 MCBGEAE1DM</p>	

AquaCooker+




Description	Code	
<p>Electric AquaCooker+, one-side operated, 1/1 GN</p> <p>7.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 66 m³ 0.60</p>	<p>589682 MCBDEADDAO</p>	
<p>Electric AquaCooker+, one-side operated with backsplash, 1/1 GN</p> <p>7.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 62 m³ 0.57</p>	<p>589683 MCBDEBDDAO</p>	

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◀◀ (AquaCooker+)

Description	Code	
<p>Electric AquaCooker+, one-side operated, 1/1 GN</p> <p>7.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 70 m³ 0.58</p>	<p>589684 MCBDFADDAO</p>	
<p>Electric AquaCooker+, one-side operated with backsplash, 1/1 GN</p> <p>7.50 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 65 m³ 0.60</p>	<p>589685 MCBDFBDDAO</p>	
<p>Electric AquaCooker+, one-side operated, 1/1 GN - Marine</p> <p>7.50 ElekW 440 V 3 50/60 Hz WxDxH 400x900x700 mm kg 78 m³ 0.57</p>	<p>589686 MCBDEADDDM</p>	

Multi Braisers 1/1 GN

Description	Code	
<p>Electric Multi Braiser, one-side operated, 1/1 GN</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 77 m³ 0.60</p>	<p>589266 MCAA EADDAO</p>	
<p>Electric Multi Braiser, one-side operated with backsplash, 1/1 GN</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 81 m³ 0.57</p>	<p>589267 MCAA EBDDAO</p>	
<p>Electric Multi Braiser, one-side operated, 1/1 GN</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 84 m³ 0.59</p>	<p>589435 MCAA FADDAO</p>	

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◀◀ (Multi Braisers 1/1 GN)

Description	Code
<p>Electric Multi Braiser, one-side operated with backsplash, 1/1 GN</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 81 m³ 0.57</p>	<p>589436 MCAAFBDDAO</p>
<p>Electric Multi Braiser, one-side operated, 1/1 GN - H3 - Marine</p> <p>5 ElekW 440 V 3 50/60 Hz WxDxH 400x900x700 mm kg 81 m³ 0.55</p>	<p>589818 MCAGEAD1DM</p>



Multi Braisers 2/1 GN

Description	Code
<p>Electric Multi Braiser, one-side operated, 2/1 GN</p> <p>10.20 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x700 mm kg 170 m³ 1.08</p>	<p>589272 MCADEAHDAAO</p>
<p>Electric Multi Braiser, one-side operated with backsplash, 2/1 GN</p> <p>10.20 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x700 mm kg 150 m³ 1.29</p>	<p>589273 MCADEBHDAAO</p>
<p>Electric Multi Braiser, one-side operated, 2/1 GN</p> <p>10.20 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x800 mm kg 150 m³ 1.08</p>	<p>589441 MCADFAHDAAO</p>
<p>Electric Multi Braiser, one-side operated with backsplash, 2/1 GN</p> <p>10.20 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x800 mm kg 170 m³ 1.36</p>	<p>589442 MCADFBHDAAO</p>



◀◀ (Multi Braisers 2/1 GN)

Description	Code
<p>Electric Multi Braiser, one-side operated, 2/1 GN - H3 - Marine</p> <p>10.20 ElekW 440 V 3 50/60 Hz WxDxH 800x900x700 mm kg 159 m³ 0.82</p>	<p>589819 MCAHEAHIDM</p>



Pasta Cookers - Electric







Description	Code
<p>5+5lt electric Pasta Cooker, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 71 m³ 0.57</p>	<p>589290 MCKAEADDAO</p>
<p>5+5lt electric Pasta Cooker, one-side operated with backsplash</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 71 m³ 0.57</p>	<p>589291 MCKAEBDDAO</p>
<p>20lt electric Pasta Cooker, one-side operated</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 70 m³ 0.62</p>	<p>589471 MCKCEADDAO</p>
<p>20lt electric Pasta Cooker, one-side operated with backsplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 100 m³ 0.79</p>	<p>589472 MCKCEBDDAO</p>
<p>40lt electric Pasta Cooker, one-side operated</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 69 m³ 0.60</p>	<p>589292 MCKEEADDAO</p>



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◀◀ (Pasta Cookers - Electric)

Description	Code	
<p>40lt electric Pasta Cooker, one-side operated with backplash</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 65 m³ 0.60</p>	<p>589293 MCKEEDDDAO</p>	
<p>5+5lt electric Pasta Cooker, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 100 m³ 0.66</p>	<p>589447 MCKAFADDAO</p>	
<p>5+5lt electric Pasta Cooker, one-side operated with backplash</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 71 m³ 0.63</p>	<p>589448 MCKAFBDDAO</p>	
<p>20lt electric Pasta Cooker, one-side operated with backplash</p> <p>6 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 80 m³ 0.68</p>	<p>589476 MCKCFBDDAO</p>	
<p>20lt electric Pasta Cooker, one-side operated - Marine</p> <p>6 ElekW 440 V 3 50/60 Hz WxDxH 400x900x700 mm kg 79 m³ 0.57</p>	<p>589865 MCKCEADDDM</p>	
<p>40lt electric Pasta Cooker, one-side operated</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 71 m³ 0.59</p>	<p>589449 MCKEFADDAO</p>	

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◀◀ (Pasta Cookers - Electric)

Description	Code	
<p>40lt electric Pasta Cooker, one-side operated with backslash</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 67 m³ 0.60</p>	<p>589450 MCKEFBDDAO</p>	
<p>40lt electric Pasta Cooker, one-side operated - Marine</p> <p>10 ElekW 440 V 3 50/60 Hz WxDxH 400x900x700 mm kg 76 m³ 0.57</p>	<p>589864 MCKEEADDDM</p>	

Pasta Cookers - Gas

Description	Code	
<p>40lt gas Pasta Cooker, one-side operated with backslash</p> <p>16.50 GaskW WxDxH 400x900x700 mm kg 73 m³ 0.68</p>	<p>589294 MCKFEADDPO</p>	
<p>20lt gas Pasta Cooker, one-side operated</p> <p>11.50 GaskW WxDxH 400x900x700 mm kg 79 m³ 0.68</p>	<p>589473 MCKDEADDPO</p>	
<p>40lt gas Pasta Cooker, one-side operated</p> <p>16.50 GaskW WxDxH 400x900x800 mm kg 75 m³ 0.68</p>	<p>589451 MCKFFADDPO</p>	
<p>40lt gas Pasta Cooker, one-side operated with backslash</p> <p>16.50 GaskW WxDxH 400x900x800 mm kg 75 m³ 0.68</p>	<p>589452 MCKFFBDDPO</p>	



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◀◀ (Pasta Cookers - Gas)

Description	Code
<p>40lt gas Pasta Cooker, one-side operated</p> <p>16.50 GaskW WxDxH 400x900x700 mm kg 70 m³ 0.68</p>	<p>589295 MCKFEBDDPO</p>









Deep Fat Fryers - Electric

Description	Code						
<p>7lt electric Deep Fat Fryer, one-side operated</p> <p>5.40 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 80 m³ 0.60</p> <p>Included Accessory</p> <table border="0"> <tr> <td>913145</td> <td>Basket for 7lt deep fat fryer</td> <td>1</td> </tr> <tr> <td>913154</td> <td>Filter for 2x5 and 7lt deep fat fryer oil collection basin</td> <td>1</td> </tr> </table>	913145	Basket for 7lt deep fat fryer	1	913154	Filter for 2x5 and 7lt deep fat fryer oil collection basin	1	<p>589296 MCFAEADDAO</p>
913145	Basket for 7lt deep fat fryer	1					
913154	Filter for 2x5 and 7lt deep fat fryer oil collection basin	1					
<p>7lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>5.40 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 80 m³ 0.68</p> <p>Included Accessory</p> <table border="0"> <tr> <td>913145</td> <td>Basket for 7lt deep fat fryer</td> <td>1</td> </tr> <tr> <td>913154</td> <td>Filter for 2x5 and 7lt deep fat fryer oil collection basin</td> <td>1</td> </tr> </table>	913145	Basket for 7lt deep fat fryer	1	913154	Filter for 2x5 and 7lt deep fat fryer oil collection basin	1	<p>589297 MCFAEBDDAO</p>
913145	Basket for 7lt deep fat fryer	1					
913154	Filter for 2x5 and 7lt deep fat fryer oil collection basin	1					
<p>5+5lt electric Deep Fat Fryer, one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 89 m³ 0.60</p> <p>Included Accessory</p> <table border="0"> <tr> <td>913035</td> <td>Pair of baskets for 2x5lt deep fat fryer</td> <td>1</td> </tr> <tr> <td>913154</td> <td>Filter for 2x5 and 7lt deep fat fryer oil collection basin</td> <td>2</td> </tr> </table>	913035	Pair of baskets for 2x5lt deep fat fryer	1	913154	Filter for 2x5 and 7lt deep fat fryer oil collection basin	2	<p>589298 MCFBEADDAO</p>
913035	Pair of baskets for 2x5lt deep fat fryer	1					
913154	Filter for 2x5 and 7lt deep fat fryer oil collection basin	2					
<p>5+5lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 86 m³ 0.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>913035</td> <td>Pair of baskets for 2x5lt deep fat fryer</td> <td>1</td> </tr> <tr> <td>913154</td> <td>Filter for 2x5 and 7lt deep fat fryer oil collection basin</td> <td>2</td> </tr> </table>	913035	Pair of baskets for 2x5lt deep fat fryer	1	913154	Filter for 2x5 and 7lt deep fat fryer oil collection basin	2	<p>589299 MCFBEBDDAO</p>
913035	Pair of baskets for 2x5lt deep fat fryer	1					
913154	Filter for 2x5 and 7lt deep fat fryer oil collection basin	2					



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◀◀ (Deep Fat Fryers - Electric)







Description	Code	
<p>23lt electric Deep Fat Fryer, one-side operated</p> <p>18 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x700 mm kg 90 m³ 0.81</p> <p>Included Accessory</p> <p>913140 Pair of half size baskets for 23lt deep fat fryer 1</p>	<p>589300 MCFCEAEDAO</p>	
<p>23lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>18 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x700 mm kg 88 m³ 0.72</p> <p>Included Accessory</p> <p>913140 Pair of half size baskets for 23lt deep fat fryer 1</p>	<p>589301 MCFCEBEDAO</p>	
<p>7lt electric Deep Fat Fryer, one-side operated</p> <p>5.40 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 80 m³ 0.60</p> <p>Included Accessory</p> <p>913145 Basket for 7lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 1</p>	<p>589453 MCFAFADDAO</p>	
<p>7lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>5.40 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 78 m³ 0.59</p> <p>Included Accessory</p> <p>913145 Basket for 7lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 1</p>	<p>589454 MCFAFBDDAO</p>	
<p>5+5lt electric Deep Fat Fryer, one-side operated</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 89 m³ 0.67</p> <p>Included Accessory</p> <p>913035 Pair of baskets for 2x5lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 2</p>	<p>589455 MCFBFADDAO</p>	
<p>5+5lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>12 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 88 m³ 0.68</p> <p>Included Accessory</p> <p>913035 Pair of baskets for 2x5lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 2</p>	<p>589456 MCFBFBDDAO</p>	



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◀◀ (Deep Fat Fryers - Electric)




Description	Code	
<p>23lt electric Deep Fat Fryer, one-side operated</p> <p>18 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x800 mm kg 95 m³ 0.76</p> <p>Included Accessory 913140 Pair of half size baskets for 23lt deep fat fryer 1</p>	<p>589457 MCFCFAEDAO</p>	
<p>23lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>18 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x800 mm kg 87 m³ 0.72</p> <p>Included Accessory 913140 Pair of half size baskets for 23lt deep fat fryer 1</p>	<p>589458 MCFCFBEDAO</p>	
<p>14lt electric Deep Fat Fryer, one-side operated</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 72 m³ 0.60</p> <p>Included Accessory 913151 1 basket for 14tl deep fat fryer 1</p>	<p>589498 MCFGEADDAO</p>	
<p>14lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x700 mm kg 68 m³ 0.56</p> <p>Included Accessory 913151 1 basket for 14tl deep fat fryer 1</p>	<p>589499 MCFGEBDDAO</p>	
<p>14lt electric Deep Fat Fryer, one-side operated</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 73 m³ 0.60</p> <p>Included Accessory 913151 1 basket for 14tl deep fat fryer 1</p>	<p>589500 MCFGFADDAO</p>	
<p>14lt electric Deep Fat Fryer, one-side operated with backslash</p> <p>10 ElekW 400 V 3N 50/60 Hz WxDxH 400x900x800 mm kg 85 m³ 0.68</p> <p>Included Accessory 913151 1 basket for 14tl deep fat fryer 1</p>	<p>589501 MCFGFBDDAO</p>	

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◀◀ (Deep Fat Fryers - Electric)

Description	Code	
<p>7lt electric Deep Fat Fryer, one-side operated - Marine</p> <p>5.40 ElekW 440 V 3 50/60 Hz WxDxH 400x900x700 mm kg 76 m³ 0.55</p> <p>Included Accessory</p> <p>913145 Basket for 7lt deep fat fryer 1 913154 Filter for 2x5 and 7lt deep fat fryer oil collection basin 1</p>	<p>589825 MCFAEADDDM</p>	
<p>23lt electric Deep Fat Fryer, one-side operated - Marine</p> <p>18 ElekW 440 V 3 50/60 Hz WxDxH 500x900x700 mm kg 93 m³ 0.93</p> <p>Included Accessory</p> <p>913140 Pair of half size baskets for 23lt deep fat fryer 1</p>	<p>589826 MCFCEAEDDM</p>	
<p>14lt electric Deep Fat Fryer, one-side operated - Marine</p> <p>10 ElekW 440 V 3 50/60 Hz WxDxH 400x900x700 mm kg 75 m³ 0.68</p> <p>Included Accessory</p> <p>913151 1 basket for 14lt deep fat fryer 1</p>	<p>589827 MCFGEADDDM</p>	

Deep Fat Fryers - Gas






Description	Code	
<p>14lt gas Deep Fat Fryer, one-side operated</p> <p>14 GaskW WxDxH 400x900x700 mm kg 84 m³ 0.73</p> <p>Included Accessory</p> <p>913151 1 basket for 14lt deep fat fryer 1</p>	<p>589504 MCFHEADDPO</p>	
<p>14lt gas Deep Fat Fryer, one-side operated with backsplash</p> <p>14 GaskW WxDxH 400x900x700 mm kg 78 m³ 0.68</p> <p>Included Accessory</p> <p>913151 1 basket for 14lt deep fat fryer 1</p>	<p>589505 MCFHEBDDPO</p>	
<p>23lt gas Deep Fat Fryer, one-side operated</p> <p>21 GaskW WxDxH 500x900x700 mm kg 100 m³ 0.96</p> <p>Included Accessory</p> <p>913140 Pair of half size baskets for 23lt deep fat fryer 1</p>	<p>589302 MCFDEADPO</p>	



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◀◀ (Deep Fat Fryers - Gas)

Description	Code	
<p>23lt gas Deep Fat Fryer, one-side operated with backslash</p> <p>21 GaskW WxDxH 500x900x700 mm kg 95 m³ 0.79</p> <p>Included Accessory 913140 Pair of half size baskets for 23lt deep fat fryer 1</p>	<p>589303 MCFDEBEDPO</p>	
<p>14lt gas Deep Fat Fryer, one-side operated</p> <p>14 GaskW WxDxH 400x900x800 mm kg 82 m³ 0.72</p> <p>Included Accessory 913151 1 basket for 14tl deep fat fryer 1</p>	<p>589506 MCFHFADDPO</p>	
<p>14lt gas Deep Fat Fryer, one-side operated with backslash</p> <p>14 GaskW WxDxH 400x900x800 mm kg 80 m³ 0.68</p> <p>Included Accessory 913151 1 basket for 14tl deep fat fryer 1</p>	<p>589507 MCFHFBDDPO</p>	
<p>23lt gas Deep Fat Fryer, one-side operated</p> <p>21 GaskW WxDxH 500x900x800 mm kg 101 m³ 0.84</p> <p>Included Accessory 913140 Pair of half size baskets for 23lt deep fat fryer 1</p>	<p>589459 MCFDFAEDPO</p>	
<p>23lt gas Deep Fat Fryer, one-side operated with backslash</p> <p>21 GaskW WxDxH 500x900x800 mm kg 94 m³ 0.82</p> <p>Included Accessory 913140 Pair of half size baskets for 23lt deep fat fryer 1</p>	<p>589460 MCFDFBEDPO</p>	

Chip Scuttle Tops

Description	Code
<p>Electric Chip Scuttle, one-side operated, 1/1 GN</p> <p>1 ElekW 230 V 1N 50/60 Hz WxDxH 400x900x250 mm kg 22 m³ 0.16</p>	<p>589142 MCYAAADOBO</p>
<p>Electric Chip Scuttle, one-side operated with backsplash, 1/1 GN</p> <p>1 ElekW 230 V 1N 50/60 Hz WxDxH 400x900x250 mm kg 60 m³ 0.18</p>	<p>589143 MCYAABDOBO</p>



Warming Plates

Description	Code
<p>Electric Warming Plate, 1-sided operated, 2/1 GN</p> <p>0.95 ElekW 230 V 1N 50/60 Hz WxDxH 1000x900x250 mm kg 51 m³ 0.29</p>	<p>589144 MCRBAAJOBO</p>
<p>Electric Warming Plate, 1-sided operated with backsplash, 2/1 GN</p> <p>0.95 ElekW 230 V 1N 50/60 Hz WxDxH 1000x900x250 mm kg 51 m³ 0.33</p>	<p>589145 MCRBABJOBO</p>
<p>Electric Warming Plate, 1-sided operated</p> <p>0.55 ElekW 230 V 1N 50/60 Hz WxDxH 600x900x250 mm kg 41 m³ 0.23</p>	<p>589502 MCRAAAF0BO</p>
<p>Electric Warming Plate, 1-sided operated with backsplash</p> <p>0.55 ElekW 230 V 1N 50/60 Hz WxDxH 600x900x250 mm kg 41 m³ 0.27</p>	<p>589503 MCRAABFOBO</p>



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Water Mixing Taps - Tops

Description	Code
Water mixing tap with lever, one side WxDxH 200x900x250 mm kg 1 m ³ 0.05	589146 MCEABAB000
Water mixing tap with lever, one side with backsplash WxDxH 200x900x250 mm kg 1 m ³ 0.05	589147 MCEABB000
Water mixing tap with knobs, one side WxDxH 200x900x250 mm kg 1 m ³ 0.05	589148 MCEBBAB000
Water mixing tap with knobs, one side with backsplash WxDxH 200x900x250 mm kg 1 m ³ 0.05	589149 MCEBBB000









Water Mixing Taps - Freestanding Units

Description	Code
Water mixing tap Unit for automatic refilling, one-side operated 0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x900x700 mm kg 56 m ³ 0.61	589221 MCMAGAB3BO
Water mixing tap Unit for automatic refilling,, one-side operated with backsplash 0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x900x700 mm kg 53 m ³ 0.56	589222 MCMAGBB3BO



◀◀ (Water Mixing Taps - Freestanding Units)


Description	Code	
<p>Water mixing tap Unit for automatic refilling, one-side operated</p> <p>0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x900x800 mm kg 54 m³ 0.59</p>	<p>589390 MCMAHAB3BO</p>	
<p>Water mixing tap Unit for automatic refilling, one-side operated with backsplash</p> <p>0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x900x800 mm kg 36 m³ 0.80</p>	<p>589391 MCMAHBB3BO</p>	
<p>Water mixing tap Unit with lever, one-side operated</p> <p>WxDxH 200x900x700 mm kg 46 m³ 0.57</p>	<p>589591 MCEAGAB300</p>	
<p>Water mixing tap Unit with lever, one-side operated with backsplash</p> <p>WxDxH 200x900x700 mm kg 50 m³ 0.80</p>	<p>589592 MCEAGBB300</p>	
<p>Water mixing tap Unit with knobs, one-side operated</p> <p>WxDxH 200x900x700 mm kg 50 m³ 0.80</p>	<p>589593 MCEBGAB300</p>	
<p>Water mixing tap Unit with knobs, one-side operated with backsplash</p> <p>WxDxH 200x900x700 mm kg 34 m³ 0.80</p>	<p>589594 MCEBGBB300</p>	





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◀◀ (Water Mixing Taps - Freestanding Units)

Description	Code	
Water mixing tap Unit with lever, one-side operated WxDxH 200x900x800 mm kg 52 m ³ 1.06	589595 MCEAHAB300	
Water mixing tap Unit with lever, one-side operated with backsplash WxDxH 200x900x800 mm kg 45 m ³ 0.57	589596 MCEAHBB300	
Water mixing tap Unit with knobs, one-side operated WxDxH 200x900x800 mm kg 50 m ³ 0.80	589597 MCEBHAB300	
Water mixing tap Unit with knobs, one-side operated with backsplash WxDxH 200x900x800 mm kg 60 m ³ 0.80	589598 MCEBHBB300	

Work Tops without Backsplash

Description	Code	
Closed Work Top, one-side operated WxDxH 100x900x250 mm kg 21 m ³ 0.16	589150 MCNABAAOOO	
Closed Work Top, one-side operated WxDxH 200x900x250 mm kg 20 m ³ 0.66	589152 MCNABABOOO	

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◀◀ (Work Tops without Backsplash)

Description	Code	
Closed Work Top, one-side operated WxDxH 300x900x250 mm kg 75 m ³ 0.16	589154 MCNABACOOO	
Closed Work Top, one-side operated WxDxH 400x900x250 mm kg 45 m ³ 0.16	589156 MCNABADOOO	
Closed Work Top, one-side operated WxDxH 500x900x250 mm kg 60 m ³ 0.16	589158 MCNABAEOOO	
Closed Work Top, one-side operated WxDxH 600x900x250 mm kg 80 m ³ 0.23	589160 MCNABAFOOO	
Closed Work Top, one-side operated WxDxH 700x900x250 mm kg 40 m ³ 0.23	589162 MCNABAGOOO	
Closed Work Top, one-side operated WxDxH 800x900x250 mm kg 55 m ³ 0.23	589164 MCNABAHOOO	

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Cooking

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◀◀ (Work Tops without Backsplash)







Description	Code	
Closed Work Top, one-side operated WxDxH 900x900x250 mm kg 60 m ³ 0.31	589166 MCNABAIOOO	
Closed Work Top, one-side operated WxDxH 1000x900x250 mm kg 60 m ³ 0.31	589168 MCNABAJOOO	
Closed Work Top, one-side operated WxDxH 1200x900x250 mm kg 65 m ³ 0.39	589170 MCNABAKOOO	
Closed Work Top, one-side operated WxDxH 1500x900x250 mm kg 63 m ³ 0.47	589172 MCNABALOOO	

Work Tops with Backsplash

Description	Code	
Closed Work Top, one-side operated with backsplash WxDxH 100x900x250 mm kg 40 m ³ 0.18	589151 MCNABBAAOOO	
Closed Work Top, one-side operated with backsplash WxDxH 200x900x250 mm kg 32 m ³ 0.18	589153 MCNABBBOOO	

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◀◀ (Work Tops with Backsplash)



Description	Code	
Closed Work Top, one-side operated with backsplash WxDxH 300x900x250 mm kg 25 m ³ 0.18	589155 MCNABBCCOOO	
Closed Work Top, one-side operated with backsplash WxDxH 400x900x250 mm kg 38 m ³ 0.50	589157 MCNABBDOOOO	
Closed Work Top, one-side operated with backsplash WxDxH 500x900x250 mm kg 20 m ³ 0.18	589159 MCNABBEOOOO	
Closed Work Top, one-side operated with backsplash WxDxH 600x900x250 mm kg 34 m ³ 0.27	589161 MCNABBFOOOO	
Closed Work Top, one-side operated with backsplash WxDxH 700x900x250 mm kg 36 m ³ 0.27	589163 MCNABBGOOOO	
Closed Work Top, one-side operated with backsplash WxDxH 800x900x250 mm kg 90 m ³ 0.27	589165 MCNABBHOOO	

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◀◀ (Work Tops with Backsplash)

Description	Code	
Closed Work Top, one-side operated with backsplash WxDxH 900x900x250 mm kg 44 m ³ 0.36	589167 MCNABBIOOO	
Closed Work Top, one-side operated with backsplash WxDxH 1000x900x250 mm kg 46 m ³ 0.36	589169 MCNABBJOOO	

Sink Units

Description	Code	
Sink Unit on Closed Base, one-side operated WxDxH 400x900x700 mm kg 54 m ³ 0.63	589308 MCZAGAD3OO	
Sink Unit on Closed Base, one-side operated with backsplash WxDxH 400x900x700 mm kg 51 m ³ 0.65	589309 MCZAGBD3OO	
Sink Unit on Closed Base, one-side operated WxDxH 400x900x800 mm kg 56 m ³ 0.66	589465 MCZAHAD3OO	
Sink Unit on Closed Base, one-side operated with backsplash WxDxH 400x900x800 mm kg 53 m ³ 0.66	589466 MCZAHBD3OO	

Open Bases







Description	Code	
Open Base, one-side operated, GN - H2 WxDxH 400x900x450 mm kg 8 m ³ 0.22	589174 MCIBCADO00	
Open Base, one-side operated, GN - H2 WxDxH 500x900x450 mm kg 65 m ³ 0.28	589179 MCIBCAE000	
Open Base, one-side operated, GN - H2 WxDxH 600x900x450 mm kg 39 m ³ 0.41	589180 MCIBCAFO00	
Open Base, one-side operated, GN - H2 WxDxH 700x900x450 mm kg 50 m ³ 0.28	589496 MCIBCAG000	
Open Base, one-side operated, GN - H2 WxDxH 800x900x450 mm kg 31 m ³ 0.41	589181 MCIBCAH000	
Open Base, one-side operated - H2 WxDxH 900x900x450 mm kg 35 m ³ 0.55	589175 MCIACAI000	



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◀◀ (Open Bases)

Description	Code	
Open Base, one-side operated - H2 WxDxH 1000x900x450 mm kg 45 m ³ 0.55	589176 MCIACAJOOO	
Open Base, one-side operated - H2 WxDxH 1200x900x450 mm kg 61 m ³ 0.69	589177 MCIACAKOOO	
Open Base, one-side operated - H2 WxDxH 1500x900x450 mm kg 47 m ³ 0.83	589178 MCIACALOOO	
Open Base, one-side operated, GN - H2 WxDxH 400x900x550 mm kg 40 m ³ 0.34	589310 MCIBDADOOO	
Open Base, one-side operated - H2 WxDxH 900x900x550 mm kg 67 m ³ 0.67	589311 MCIADAIOOO	
Open Base, one-side operated, GN - H2 WxDxH 500x900x550 mm kg 30 m ³ 0.34	589315 MCIBDAEOOO	

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◀◀ (Open Bases)







Description	Code	
Open Base, one-side operated, GN - H2 WxDxH 600x900x550 mm kg 33 m ³ 0.50	589316 MCIBDAFOOO	
Open Base, one-side operated - H2 WxDxH 1000x900x550 mm kg 50 m ³ 0.67	589312 MCIADAJOOO	
Open Base, one-side operated - H2 WxDxH 1200x900x550 mm kg 55 m ³ 0.84	589313 MCIADAKOOO	
Open Base, one-side operated, GN - H2 WxDxH 700x900x550 mm kg 60 m ³ 0.34	589497 MCIBDAGOOO	
Open Base, one-side operated, GN - H2 WxDxH 800x900x550 mm kg 53 m ³ 0.50	589317 MCIBDAHOOO	
Open Base, one-side operated - H2 WxDxH 1500x900x550 mm kg 79 m ³ 1.01	589314 MCIADALOOO	

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◀◀ (Open Bases)




Description	Code	
Open Base, one-side operated - Marine - H3 - Marine WxDxH 900x900x450 mm kg 35 m ³ 0.55	589800 MCIGCAIOOM	
Open Base, one-side operated - Marine - H3 - Marine WxDxH 1000x900x450 mm kg 36 m ³ 0.55	589801 MCIGCAJOOM	
Open Base, one-side operated - Marine - H3 - Marine WxDxH 1200x900x450 mm kg 41 m ³ 0.69	589802 MCIGCAKOOM	
Open Base, one-side operated - Marine - H3 - Marine WxDxH 1500x900x450 mm kg 47 m ³ 0.83	589803 MCIGCALOOM	
Open Base, one-side operated - Marine, GN - H3 - Marine WxDxH 400x900x450 mm kg 24 m ³ 0.28	589804 MCIHCADOOM	
Open Base, one-side operated - Marine, GN - H3 - Marine WxDxH 500x900x450 mm kg 25 m ³ 0.28	589805 MCIHCAEOOM	

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◀◀ (Open Bases)

Description	Code	
Open Base, one-side operated - Marine, GN - H3 - Marine WxDxH 600x900x450 mm kg 29 m ³ 0.41	589806 MCIHCAFOOM	
Open Base, one-side operated - Marine, GN - H3 - Marine WxDxH 700x900x450 mm kg 30 m ³ 0.41	589807 MCIHCAGOOM	
Open Base, one-side operated - Marine, GN - H3 - Marine WxDxH 800x900x450 mm kg 31 m ³ 0.41	589808 MCIHCAHOOM	

Cupboard Bases

Description	Code	
Cupboard Base with 1 door, one-side operated, GN - H2 WxDxH 400x900x450 mm kg 30 m ³ 0.28	589182 MCIDCADOOO	
Cupboard Base with 1 door, one-side operated, GN - H2 WxDxH 500x900x450 mm kg 32 m ³ 0.28	589183 MCIDCAE000	
Cupboard Base with 1 door, one-side operated, GN - H2 WxDxH 600x900x450 mm kg 40 m ³ 0.41	589184 MCIDCAFOOO	

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◀◀ (Cupboard Bases)

Description	Code	
Cupboard Base with 2 doors, one-side operated, GN - H2 WxDxH 1000x900x450 mm kg 20 m ³ 0.55	589185 MCIFCAJ000	
Cupboard Base with 2 doors, one-side operated, GN - H2 WxDxH 800x900x450 mm kg 50 m ³ 0.41	589186 MCIFCAH000	
Cupboard Base, with 1 door, one-side operated, GN - H2 WxDxH 400x900x550 mm kg 50 m ³ 0.34	589318 MCIDDAD000	
Cupboard Base, with 1 door, one-side operated, GN - H2 WxDxH 500x900x550 mm kg 40 m ³ 0.34	589319 MCIDDAE000	
Cupboard Base, with 2 doors, one-side operated, GN - H2 WxDxH 800x900x550 mm kg 70 m ³ 0.50	589322 MCIFDAH000	
Cupboard Base, with 1 door, one-side operated, GN - H2 WxDxH 600x900x550 mm kg 35 m ³ 0.50	589320 MCIDDAF000	

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◀◀ (Cupboard Bases)

Description	Code
Cupboard Base, with 2 doors, one-side operated, GN - H2 WxDxH 1000x900x550 mm kg 66 m ³ 0.67	589321 MC1FDAJ000



Passthrough Bases







Description	Code
Passthrough Open Base, two-side operated, GN - H2 WxDxH 500x900x450 mm kg 55 m ³ 0.28	589193 MC2BCCE000
Passthrough Open Base, two-side operated, GN - H2 WxDxH 600x900x450 mm kg 29 m ³ 0.41	589194 MC2BCCF000
Passthrough Open Base, two-side operated, GN - H2 WxDxH 700x900x450 mm kg 25 m ³ 0.30	589188 MC2BCCG000
Passthrough Open Base two-side operated, GN - H2 WxDxH 800x900x450 mm kg 55 m ³ 0.41	589195 MC2BCCH000
Passthrough Open Base, two-side operated - H2 WxDxH 900x900x450 mm kg 35 m ³ 0.55	589189 MC2ACCIO00



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◀◀ (Passthrough Bases)

Description	Code	
Passthrough Open Base, two-side operated - H2 WxDxH 1000x900x450 mm kg 60 m ³ 0.55	589190 MC2ACCI000	
Passthrough Open Base, two-side operated - H2 WxDxH 1200x900x450 mm kg 70 m ³ 0.69	589191 MC2ACCK000	
Passthrough Open Base, two-side operated - H2 WxDxH 1500x900x450 mm kg 70 m ³ 0.83	589192 MC2ACCLO00	
Passthrough Base, with 2 doors, two-side operated, GN - H2 WxDxH 500x900x450 mm kg 53 m ³ 0.28	589196 MC2DCCE000	
Passthrough Base, with 2 doors, two-side operated, GN - H2 WxDxH 600x900x450 mm kg 37 m ³ 0.41	589197 MC2DCCFO00	
Passthrough Base, with 4 doors, two-side operated, GN - H2 WxDxH 800x900x450 mm kg 43 m ³ 0.41	589201 MC2FCCH000	

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◀◀ (Passthrough Bases)

Description	Code	
Passthrough Base, with 4 doors, two-side operated, GN - H2 WxDxH 1000x900x450 mm kg 68 m ³ 0.55	589199 MC2FCCJ000	
Passthrough Base, with 4 doors, two-side operated, GN - H2 WxDxH 1200x900x450 mm kg 73 m ³ 0.69	589200 MC2FCCK000	
Passthrough Open Base, two-side operated, GN - H2 WxDxH 500x900x550 mm kg 57 m ³ 0.34	589329 MC2BDCE000	
Passthrough Open Base, two-side operated, GN - H2 WxDxH 700x900x550 mm kg 32 m ³ 0.50	589324 MC2BDCG000	
Passthrough Open Base, two-side operated - H2 WxDxH 900x900x550 mm kg 37 m ³ 0.67	589325 MC2ADCIO00	
Passthrough Open Base, two-side operated, GN - H2 WxDxH 600x900x550 mm kg 31 m ³ 0.50	589330 MC2BDCFO00	



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◀◀ (Passthrough Bases)

Description	Code	
Passthrough Open Base, two-side operated, GN - H2 WxDxH 800x900x550 mm kg 33 m ³ 0.50	589331 MC2BDCHOOO	
Passthrough Open Base, two-side operated, H2 WxDxH 1000x900x550 mm kg 88 m ³ 0.67	589326 MC2ADCJOOO	
Passthrough Open Base, two-side operated, H2 WxDxH 1200x900x550 mm kg 43 m ³ 0.84	589327 MC2ADCKOOO	
Passthrough Open Base, two-side operated, H2 WxDxH 1500x900x550 mm kg 49 m ³ 1.01	589328 MC2ADCLOOO	
Passthrough Base, with 2 doors, two-side operated, GN - H2 WxDxH 500x900x550 mm kg 55 m ³ 0.34	589332 MC2DDCEOOO	
Passthrough Base, with 2 doors, two-side operated, GN - H2 WxDxH 600x900x550 mm kg 39 m ³ 0.50	589333 MC2DDCFOOO	

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◀◀ (Passthrough Bases)

Description	Code	
Passthrough Base, with 4 doors, two-side operated, GN - H2 WxDxH 800x900x550 mm kg 50 m ³ 0.50	589337 MC2FDCH000	
Passthrough Base, with 4 doors, two-side operated, GN - H2 WxDxH 1200x900x550 mm kg 55 m ³ 0.84	589336 MC2FDCK000	
Passthrough Base, with 4 doors, two-side operated, GN - H2 WxDxH 1000x900x550 mm kg 70 m ³ 0.67	589335 MC2FDCJ000	

Closed Bases

Description	Code	
Closed Base, 100mm WxDxH 100x900x450 mm kg 26 m ³ 0.28	589599 MC3ACOA000	
Closed Base, 100mm WxDxH 100x900x550 mm kg 16 m ³ 0.34	589600 MC3ADOA000	
Closed Base, 200mm WxDxH 200x900x450 mm kg 8 m ³ 0.28	589601 MC3ACOB000	






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◀◀ (Closed Bases)

Description	Code	
<p>Closed Base, 200mm</p> <p>WxDxH 200x900x550 mm kg 21 m³ 0.34</p>	<p>589602 MC3ADOB000</p>	
<p>Closed Base, 300mm</p> <p>WxDxH 300x900x450 mm kg 40 m³ 0.28</p>	<p>589631 MC3ACOC000</p>	
<p>Closed Base, 300mm</p> <p>WxDxH 300x900x550 mm kg 25 m³ 0.34</p>	<p>589632 MC3ADOC000</p>	

Oven Bases

Description	Code	
<p>Electric static Oven Base, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz</p> <p>WxDxH 1000x900x450 mm kg 250 m³ 1.75</p> <p>Included Accessory</p> <p>910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589609 MC8ACAJ0AO</p>	
<p>Passthrough electric static Oven Base, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz</p> <p>WxDxH 1000x900x450 mm kg 119 m³ 0.55</p> <p>Included Accessory</p> <p>910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589610 MC8BCAJ0AO</p>	
<p>Electric static Oven Base, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz</p> <p>WxDxH 1000x900x550 mm kg 127 m³ 1.07</p> <p>Included Accessory</p> <p>910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589611 MC8ADAJ0AO</p>	



◀◀ (Oven Bases)

Description	Code
<p>Passthrough electric static Oven Base, one-side operated</p> <p>5 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x550 mm kg 130 m³ 0.67</p> <p>Included Accessory 910652 Grid, chromium plated, for ovens 2/1 GN 1</p>	<p>589612 MC8BDAJOAO</p>



Warming Cabinets

Description	Code
<p>Electric Warming Cabinet, with 1 door, one-side operated, GN - H2</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x450 mm kg 29 m³ 0.28</p>	<p>589479 MC4GCAEOAO</p>
<p>Electric Warming Cabinet, with 2 doors, one-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x450 mm kg 80 m³ 0.55</p>	<p>589482 MC4HCAJOAO</p>
<p>Passthrough electric Warming Cabinet, with 4 doors, two-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x450 mm kg 43 m³ 0.41</p>	<p>589485 MC4KCCHOAO</p>
<p>Electric Warming Cabinet, with 1 door, one-side operated, GN - H2</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 600x900x550 mm kg 35 m³ 0.50</p>	<p>589488 MC4GDAFOAO</p>
<p>Passthrough electric Warming Cabinet, with 2 doors, two-side operated, GN - H2</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 500x900x550 mm kg 60 m³ 0.34</p>	<p>589491 MC4JDCEOAO</p>






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◀◀ (Warming Cabinets)

Description	Code	
<p>Passthrough electric Warming Cabinet, with 2 doors, two-side operated, GN - H2</p> <p>1 ElekW 400 V 3N 50/60 Hz WxDxH 600x900x550 mm kg 39 m³ 0.50</p>	<p>589492 MC4JDCFOAO</p>	
<p>Passthrough electric Warming Cabinet, with 4 doors, two-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x550 mm kg 45 m³ 0.50</p>	<p>589493 MC4KDCHOAO</p>	
<p>Passthrough electric Warming Cabinet, with 4 doors, two-side operated, GN - H2</p> <p>2 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x550 mm kg 50 m³ 0.67</p>	<p>589494 MC4KDCJOAO</p>	

Holding Cabinets

Description	Code	
<p>Holding Cabinet, with 2 drawers, one-side operated, GN</p> <p>1 ElekW 230 V 1N 50 Hz WxDxH 800x900x450 mm kg 53 m³ 0.41</p>	<p>589467 MC0ACAHOBO</p>	
<p>Holding Cabinet, with 2 drawers, one-side operated, GN</p> <p>1 ElekW 230 V 1N 50 Hz WxDxH 800x900x550 mm kg 65 m³ 0.50</p>	<p>589469 MC0ADAHOBO</p>	

Refrigerated Bases

Description	Code
Ref-Freezer Base with 2 drawers, one-side operated - R290 0.48 ElekW 220-240 V 1N 50 Hz WxDxH 1000x900x550 mm kg 150 m ³ 0.67	589680 MC6HDAJOBO
Ref-Freezer Base with 2 drawers, one-side operated - R290 0.55 ElekW 220-240 V 1N 50 Hz WxDxH 1200x900x550 mm kg 170 m ³ 0.84	589681 MC6IDAKOBO



Accessories Modular 90 - S/S Plinths - Against Wall (H=100)

Description	Code
Stainless steel plinth, against wall, 200mm width WxDxH 200x900x100 mm kg 7.30 m ³ 0.02	912895 PL2X9X1W
Stainless steel plinth, against wall, 300mm width WxDxH 300x900x100 mm kg 13 m ³ 0.03	912896 PL3X9X1W
Stainless steel plinth, against wall, 400mm width WxDxH 400x900x100 mm kg 10.20 m ³ 0.04	912897 PL4X9X1W
Stainless steel plinth, against wall, 500mm width WxDxH 500x900x100 mm kg 11.70 m ³ 0.05	912898 PL5X9X1W



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Plinths - Against Wall (H=100))

Description	Code
Stainless steel plinth, against wall, 600mm width WxDxH 600x900x100 mm kg 13.20 m ³ 0.06	912899 PL6X9X1W
Stainless steel plinth, against wall, 700mm width WxDxH 700x900x100 mm kg 14.70 m ³ 0.07	912900 PL7X9X1W
Stainless steel plinth, against wall, 800mm width WxDxH 800x900x100 mm kg 16.20 m ³ 0.08	912901 PL8X9X1W
Stainless steel plinth, against wall, 900mm width WxDxH 900x900x100 mm kg 17.60 m ³ 0.09	912902 PL9X9X1W
Stainless steel plinth, against wall, 1000mm width WxDxH 1000x900x100 mm kg 19.10 m ³ 0.10	912903 PL10X9X1W
Stainless steel plinth, against wall, 1100mm width WxDxH 1100x900x100 mm kg 20.60 m ³ 0.11	912904 PL11X9X1W



◀◀ (Accessories Modular 90 - S/S Plinths - Against Wall (H=100))

Description	Code
Stainless steel plinth, against wall, 1200mm width WxDxH 1200x900x100 mm kg 12 m ³ 0.03	912905 PL12X9X1W
Stainless steel plinth, against wall, 1300mm width WxDxH 1300x900x100 mm kg 12 m ³ 0.03	912906 PL13X9X1W
Stainless steel plinth, against wall, 1400mm width WxDxH 1400x900x100 mm kg 25 m ³ 0.14	912907 PL14X9X1W
Stainless steel plinth, against wall, 1500mm width WxDxH 1500x900x100 mm kg 26.50 m ³ 0.15	912908 PL15X9X1W
Stainless steel plinth, against wall, 1600mm width WxDxH 1600x900x100 mm kg 16 m ³ 0.03	912909 PL16X9X1W
Stainless steel plinth, against wall, 1700mm width WxDxH 1700x900x100 mm kg 17 m ³ 0.04	912910 PL17X9X1W



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Plinths - Against Wall (H=100))

Description	Code
Stainless steel plinth, against wall, 1800mm width WxDxH 1800x900x100 mm kg 18 m ³ 0.04	912911 PL18X9X1W
Stainless steel plinth, against wall, 1900mm width WxDxH 1900x900x100 mm kg 32.40 m ³ 0.19	912912 PL19X9X1W
Stainless steel plinth, against wall, 2000mm width WxDxH 2000x900x100 mm kg 20 m ³ 0.05	912913 PL20X9X1W
Stainless steel plinth, against wall, 2100mm width WxDxH 2100x900x100 mm kg 19 m ³ 0.05	913053 PL21X90X1W
Stainless steel plinth, against wall, 2200mm width WxDxH 2200x900x100 mm kg 36.90 m ³ 0.22	913054 PL22X90X1W
Stainless steel plinth, against wall, 2300mm width WxDxH 2300x900x100 mm kg 21 m ³ 0.05	913055 PL23X90X1W



◀◀ (Accessories Modular 90 - S/S Plinths - Against Wall (H=100))

Description	Code
Stainless steel plinth, against wall, 2400mm width WxDxH 2400x900x100 mm kg 22 m ³ 0.05	913056 PL24X90X1W
Stainless steel plinth, against wall, 2500mm width WxDxH 2500x900x100 mm kg 41.30 m ³ 0.25	913057 PL25X90X1W

Accessories Modular 90 - S/S Plinths - Freestanding (H=100)

Description	Code
Stainless steel plinth, freestanding, 200mm width WxDxH 200x900x100 mm kg 7.30 m ³ 0.02	912914 PL2X9X1
Stainless steel plinth, freestanding, 300mm width WxDxH 300x900x100 mm kg 8.80 m ³ 0.03	912915 PL3X9X1
Stainless steel plinth, freestanding, 400mm width WxDxH 400x900x100 mm kg 10.20 m ³ 0.04	912916 PL4X9X1
Stainless steel plinth, freestanding, 500mm width WxDxH 500x900x100 mm kg 11.70 m ³ 0.05	912917 PL5X9X1



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Plinths - Freestanding (H=100))

Description	Code
Stainless steel plinth, freestanding, 600mm width WxDxH 600x900x100 mm kg 13.20 m ³ 0.06	912918 PL6X9X1
Stainless steel plinth, freestanding, 700mm width WxDxH 700x900x100 mm kg 14.70 m ³ 0.07	912919 PL7X9X1
Stainless steel plinth, freestanding, 800mm width WxDxH 800x900x100 mm kg 16.20 m ³ 0.08	912920 PL8X9X1
Stainless steel plinth, freestanding, 900mm width WxDxH 900x900x100 mm kg 17.60 m ³ 0.09	912921 PL9X9X1
Stainless steel plinth, freestanding, 1000mm width WxDxH 1000x900x100 mm kg 8 m ³ 0.10	912922 PL10X9X1
Stainless steel plinth, freestanding, 1100mm width WxDxH 1100x900x100 mm kg 20.60 m ³ 0.11	912923 PL11X9X1



◀◀ (Accessories Modular 90 - S/S Plinths - Freestanding (H=100))

Description	Code
Stainless steel plinth, freestanding, 1200mm width WxDxH 1200x900x100 mm kg 12 m ³ 0.02	912924 PL12X9X1
Stainless steel plinth, freestanding, 1300mm width WxDxH 1300x900x100 mm kg 23.60 m ³ 0.13	912925 PL13X9X1
Stainless steel plinth, freestanding, 1400mm width WxDxH 1400x900x100 mm kg 25 m ³ 0.14	912926 PL14X9X1
Stainless steel plinth, freestanding, 1500mm width WxDxH 1500x900x100 mm kg 15 m ³ 0.03	912927 PL15X9X1
Stainless steel plinth, freestanding, 1600mm width WxDxH 1600x900x100 mm kg 28 m ³ 0.16	912928 PL16X9X1
Stainless steel plinth, freestanding, 1700mm width WxDxH 1700x900x100 mm kg 29.50 m ³ 0.17	912929 PL17X9X1



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Plinths - Freestanding (H=100))

Description	Code
Stainless steel plinth, freestanding, 1800mm width WxDxH 1800x900x100 mm kg 31 m ³ 0.18	912930 PL18X9X1
Stainless steel plinth, freestanding, 1900mm width WxDxH 1900x900x100 mm kg 32.40 m ³ 0.19	912931 PL19X9X1
Stainless steel plinth, freestanding, 2000mm width WxDxH 2000x900x100 mm kg 33.90 m ³ 0.20	912932 PL20X9X1
Stainless steel plinth, freestanding, 2100mm width WxDxH 2100x900x100 mm kg 19 m ³ 0.04	913073 PL21X90X1
Stainless steel plinth, freestanding, 2200mm width WxDxH 2200x900x100 mm kg 21 m ³ 0.04	913074 PL22X90X1
Stainless steel plinth, freestanding, 2300mm width WxDxH 2300x900x100 mm kg 38.40 m ³ 0.23	913075 PL23X90X1



◀◀ (Accessories Modular 90 - S/S Plinths - Freestanding (H=100))

Description	Code
Stainless steel plinth, freestanding, 2400mm width WxDxH 2400x900x100 mm kg 22 m ³ 0.05	913076 PL24X90X1
Stainless steel plinth, freestanding, 2500mm width WxDxH 2500x900x100 mm kg 22 m ³ 0.04	913077 PL25X90X1

Accessories Modular 90 - S/S Plinths - Against Wall (H=200)

Description	Code
Stainless steel plinth, against wall, 200mm width WxDxH 200x900x200 mm kg 12.60 m ³ 0.04	912933 PL2X9X2W
Stainless steel plinth, against wall, 300mm width WxDxH 300x900x200 mm kg 10 m ³ 0.06	912934 PL3X9X2W
Stainless steel plinth, against wall, 400mm width WxDxH 400x900x200 mm kg 8 m ³ 0.04	912935 PL4X9X2W
Stainless steel plinth, against wall, 500mm width WxDxH 500x900x200 mm kg 18.40 m ³ 0.10	912936 PL5X9X2W



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Plinths - Against Wall (H=200))

Description	Code
Stainless steel plinth, against wall, 600mm width WxDxH 600x900x200 mm kg 20.40 m ³ 0.12	912937 PL6X9X2W
Stainless steel plinth, against wall, 700mm width WxDxH 700x900x200 mm kg 22.40 m ³ 0.14	912938 PL7X9X2W
Stainless steel plinth, against wall, 800mm width WxDxH 800x900x200 mm kg 24.30 m ³ 0.15	912939 PL8X9X2W
Stainless steel plinth, against wall, 900mm width WxDxH 900x900x200 mm kg 26.30 m ³ 0.17	912940 PL9X9X2W
Stainless steel plinth, against wall, 1000mm width WxDxH 1000x900x200 mm kg 28.20 m ³ 0.19	912941 PL10X9X2W
Stainless steel plinth, against wall, 1100mm width WxDxH 1100x900x200 mm kg 30.20 m ³ 0.21	912942 PL11X9X2W



◀◀ (Accessories Modular 90 - S/S Plinths - Against Wall (H=200))

Description	Code
Stainless steel plinth, against wall, 1200mm width WxDxH 1200x900x200 mm kg 18 m ³ 0.23	912943 PL12X9X2W
Stainless steel plinth, against wall, 1300mm width WxDxH 1300x900x200 mm kg 34.10 m ³ 0.25	912944 PL13X9X2W
Stainless steel plinth, against wall, 1400mm width WxDxH 1400x900x200 mm kg 36.10 m ³ 0.27	912945 PL14X9X2W
Stainless steel plinth, against wall, 1500mm width WxDxH 1500x900x200 mm kg 22 m ³ 0.06	912946 PL15X9X2W
Stainless steel plinth, against wall, 1600mm width WxDxH 1600x900x200 mm kg 40 m ³ 0.31	912947 PL16X9X2W
Stainless steel plinth, against wall, 1700mm width WxDxH 1700x900x200 mm kg 42 m ³ 0.33	912948 PL17X9X2W



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Plinths - Against Wall (H=200))

Description	Code
Stainless steel plinth, against wall, 1800mm width WxDxH 1800x900x200 mm kg 43.90 m ³ 0.35	912949 PL18X9X2W
Stainless steel plinth, against wall, 1900mm width WxDxH 1900x900x200 mm kg 45.90 m ³ 0.37	912950 PL19X9X2W
Stainless steel plinth, against wall, 2000mm width WxDxH 2000x900x200 mm kg 27 m ³ 0.09	912951 PL20X9X2W
Stainless steel plinth, against wall, 2100mm width WxDxH 2100x900x200 mm kg 27 m ³ 0.08	913058 PL21X90X2W
Stainless steel plinth, against wall, 2200mm width WxDxH 2200x900x200 mm kg 30 m ³ 0.09	913059 PL22X90X2W
Stainless steel plinth, against wall, 2300mm width WxDxH 2300x900x200 mm kg 30 m ³ 0.44	913060 PL23X90X2W



◀◀ (Accessories Modular 90 - S/S Plinths - Against Wall (H=200))

Description	Code
Stainless steel plinth, against wall, 2400mm width WxDxH 2400x900x200 mm kg 55.70 m ³ 0.46	913061 PL24X90X2W
Stainless steel plinth, against wall, 2500mm width WxDxH 2500x900x200 mm kg 57.60 m ³ 0.48	913062 PL25X90X2W

Accessories Modular 90 - S/S Plinths - Freestanding (H=200)

Description	Code
Stainless steel plinth, freestanding, 200mm width WxDxH 200x900x200 mm kg 12.60 m ³ 0.04	912952 PL2X9X2
Stainless steel plinth, freestanding, 300mm width WxDxH 300x900x200 mm kg 14.50 m ³ 0.06	912953 PL3X9X2
Stainless steel plinth, freestanding, 400mm width WxDxH 400x900x200 mm kg 16.50 m ³ 0.08	912954 PL4X9X2
Stainless steel plinth, freestanding, 500mm width WxDxH 500x900x200 mm kg 15 m ³ 0.10	912955 PL5X9X2



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Plinths - Freestanding (H=200))

Description	Code
Stainless steel plinth, freestanding, 600mm width WxDxH 600x900x200 mm kg 20.40 m ³ 0.12	912956 PL6X9X2
Stainless steel plinth, freestanding, 700mm width WxDxH 700x900x200 mm kg 22.40 m ³ 0.14	912957 PL7X9X2
Stainless steel plinth, freestanding, 800mm width WxDxH 800x900x200 mm kg 8 m ³ 0.03	912958 PL8X9X2
Stainless steel plinth, freestanding, 900mm width WxDxH 900x900x200 mm kg 26.30 m ³ 0.17	912959 PL9X9X2
Stainless steel plinth, freestanding, 1000mm width WxDxH 1000x900x200 mm kg 28.20 m ³ 0.19	912960 PL10X9X2
Stainless steel plinth, freestanding, 1100mm width WxDxH 1100x900x200 mm kg 30.20 m ³ 0.21	912961 PL11X9X2



◀◀ (Accessories Modular 90 - S/S Plinths - Freestanding (H=200))

Description	Code
Stainless steel plinth, freestanding, 1200mm width WxDxH 1200x900x200 mm kg 32.20 m ³ 0.23	912962 PL12X9X2
Stainless steel plinth, freestanding, 1300mm width WxDxH 1300x900x200 mm kg 34.10 m ³ 0.25	912963 PL13X9X2
Stainless steel plinth, freestanding, 1400mm width WxDxH 1400x900x200 mm kg 36.10 m ³ 0.27	912964 PL14X9X2
Stainless steel plinth, freestanding, 1500mm width WxDxH 1500x900x200 mm kg 38 m ³ 0.29	912965 PL15X9X2
Stainless steel plinth, freestanding, 1600mm width WxDxH 1600x900x200 mm kg 40 m ³ 0.31	912966 PL16X9X2
Stainless steel plinth, freestanding, 1700mm width WxDxH 1700x900x200 mm kg 42 m ³ 0.33	912967 PL17X9X2



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Plinths - Freestanding (H=200))

Description	Code
Stainless steel plinth, freestanding, 1800mm width WxDxH 1800x900x200 mm kg 28 m ³ 0.04	912968 PL18X9X2
Stainless steel plinth, freestanding, 1900mm width WxDxH 1900x900x200 mm kg 27 m ³ 0.05	912969 PL19X9X2
Stainless steel plinth, freestanding, 2000mm width WxDxH 2000x900x200 mm kg 47.80 m ³ 0.38	912970 PL20X9X2
Stainless steel plinth, freestanding, 2100mm width WxDxH 2100x900x200 mm kg 49.80 m ³ 0.40	913078 PL21X90X2
Stainless steel plinth, freestanding, 2200mm width WxDxH 2200x900x200 mm kg 30 m ³ 0.05	913079 PL22X90X2
Stainless steel plinth, freestanding, 2300mm width WxDxH 2300x900x200 mm kg 31 m ³ 0.07	913080 PL23X90X2



◀◀ (Accessories Modular 90 - S/S Plinths - Freestanding (H=200))

Description	Code
Stainless steel plinth, freestanding, 2400mm width WxDxH 2400x900x200 mm kg 55.70 m ³ 0.46	913081 PL24X90X2
Stainless steel plinth, freestanding, 2500mm width WxDxH 2500x900x200 mm kg 30 m ³ 0.07	913082 PL25X90X2

Accessories Modular 90 - S/S Front Kicking Strips (H=100)

Description	Code
Stainless steel front kicking strip, 300mm width WxDxH 300x25x100 mm kg 3.70	912593 FKS30X10
Stainless steel front kicking strip, 400mm width WxDxH 400x25x100 mm kg 3	912594 FKS40X10
Stainless steel front kicking strip, 500mm width WxDxH 500x25x100 mm kg 6.20	912595 FKS50X10
Stainless steel front kicking strip, 600mm width WxDxH 600x25x100 mm kg 7.40	912596 FKS60X10



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Front Kicking Strips (H=100))

Description	Code
Stainless steel front kicking strip, 700mm width WxDxH 700x25x100 mm kg 4.50	912597 FKS70X10
Stainless steel front kicking strip, 800mm width WxDxH 800x25x100 mm kg 9.90	912598 FKS80X10
Stainless steel front kicking strip, 900mm width WxDxH 900x25x100 mm kg 11.20	912599 FKS90X10
Stainless steel front kicking strip, 1000mm width WxDxH 1000x25x100 mm kg 6 m ³ 0.02	912600 FKS100X10
Stainless steel front kicking strip, 1100mm width WxDxH 1100x25x100 mm kg 7 m ³ 0.02	912601 FKS110X10
Stainless steel front kicking strip, 1200mm width WxDxH 1200x25x100 mm kg 8 m ³ 0.03	912602 FKS120X10



◀◀ (Accessories Modular 90 - S/S Front Kicking Strips (H=100))

Description	Code
Stainless steel front kicking strip, 1300mm width WxDxH 1300x25x100 mm kg 8 m ³ 0.03	912603 FKS130X10
Stainless steel front kicking strip, 1400mm width WxDxH 1400x25x100 mm kg 6 m ³ 0.02	912604 FKS140X10
Stainless steel front kicking strip, 1500mm width WxDxH 1500x25x100 mm kg 8 m ³ 0.01	912605 FKS150X10
Stainless steel front kicking strip, 1600mm width WxDxH 1600x25x100 mm kg 19.80 m ³ 0.01	912606 FKS160X10
Stainless steel front kicking strip, 1700mm width WxDxH 1700x25x100 mm kg 21.10 m ³ 0.01	912607 FKS170X10
Stainless steel front kicking strip, 1800mm width WxDxH 1800x25x100 mm kg 22.30 m ³ 0.01	912608 FKS180X10



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Front Kicking Strips (H=100))

Description	Code
Stainless steel front kicking strip, 1900mm width WxDxH 1900x25x100 mm kg 23.60 m ³ 0.01	912609 FKS190X10
Stainless steel front kicking strip, 2000mm width WxDxH 2000x25x100 mm kg 10 m ³ 0.01	912610 FKS200X10
Stainless steel front kicking strip, 2100mm width WxDxH 2100x25x100 mm kg 26 m ³ 0.01	912611 FKS210X10
Stainless steel front kicking strip, 2200mm width WxDxH 2200x25x100 mm kg 27.30 m ³ 0.01	912612 FKS220X10
Stainless steel front kicking strip, 2300mm width WxDxH 2300x25x100 mm kg 28.50 m ³ 0.01	912613 FKS230X10
Stainless steel front kicking strip, 2400mm width WxDxH 2400x25x100 mm kg 10 m ³ 0.01	912614 FKS240X10



◀◀ (Accessories Modular 90 - S/S Front Kicking Strips (H=100))

Description	Code
Stainless steel front kicking strip, 2500mm width WxDxH 2500x25x100 mm kg 10 m ³ 0.04	912615 FKS250X10
Stainless steel front kicking strip, 2600mm width WxDxH 2600x25x100 mm kg 32.20 m ³ 0.01	912616 FKS260X10
Stainless steel front kicking strip, 2700mm width WxDxH 2700x25x100 mm kg 33.50 m ³ 0.01	912617 FKS270X10
Stainless steel front kicking strip, 2800mm width WxDxH 2800x25x100 mm kg 10 m ³ 0.01	912618 FKS280X10

Accessories Modular 90 - S/S Side Kicking Strips (H=100)

Description	Code
Stainless steel side kicking strips left and right, freestanding, 900mm width WxDxH 900x25x100 mm kg 6 m ³ 0.01	912621 SKS900FS10
Stainless steel side kicking strips left and right, against the wall, 900mm width WxDxH 900x25x100 mm kg 7 m ³ 0.02	912624 SKS900W10



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Side Kicking Strips (H=100))

Description	Code
Stainless steel side kicking strips left and right, back-to-back, 1810mm width WxDxH 1810x25x100 mm kg 13.50 m ³ 0.03	912627 SKS900B10

Accessories Modular 90 - S/S Front Kicking Strips (H=200)

Description	Code
Stainless steel front kicking strip, 300mm width WxDxH 300x25x200 mm kg 4.40	912629 FKS30X20
Stainless steel front kicking strip, 400mm width WxDxH 400x25x200 mm kg 5.90	912630 FKS40X20
Stainless steel front kicking strip, 500mm width WxDxH 500x25x200 mm kg 3	912631 FKS50X20
Stainless steel front kicking strip, 600mm width WxDxH 600x25x200 mm kg 8.90	912632 FKS60X20
Stainless steel front kicking strip, 700mm width WxDxH 700x25x200 mm kg 10.40 m ³ 0.01	912633 FKS70X20



◀◀ (Accessories Modular 90 - S/S Front Kicking Strips (H=200))

Description	Code
Stainless steel front kicking strip, 800mm width WxDxH 800x25x200 mm kg 6 m ³ 0.04	912634 FKS80X20
Stainless steel front kicking strip, 900mm width WxDxH 900x25x200 mm kg 13.30 m ³ 0.01	912635 FKS90X20
Stainless steel front kicking strip, 1000mm width WxDxH 1000x25x200 mm kg 14.80 m ³ 0.01	912636 FKS100X20
Stainless steel front kicking strip, 1100mm width WxDxH 1100x25x200 mm kg 16.30 m ³ 0.01	912637 FKS110X20
Stainless steel front kicking strip, 1200mm width WxDxH 1200x25x200 mm kg 17.80 m ³ 0.01	912638 FKS120X20
Stainless steel front kicking strip, 1300mm width WxDxH 1300x25x200 mm kg 19.20 m ³ 0.01	912639 FKS130X20



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Front Kicking Strips (H=200))

Description	Code
Stainless steel front kicking strip, 1400mm width WxDxH 1400x25x200 mm kg 20.70 m ³ 0.01	912640 FKS140X20
Stainless steel front kicking strip, 1500mm width WxDxH 1500x25x200 mm kg 22.20 m ³ 0.01	912641 FKS150X20
Stainless steel front kicking strip, 1600mm width WxDxH 1600x25x200 mm kg 9 m ³ 0.01	912642 FKS160X20
Stainless steel front kicking strip, 1700mm width WxDxH 1700x25x200 mm kg 25.20 m ³ 0.01	912643 FKS170X20
Stainless steel front kicking strip, 1800mm width WxDxH 1800x25x200 mm kg 26.60 m ³ 0.01	912644 FKS180X20
Stainless steel front kicking strip, 1900mm width WxDxH 1900x25x200 mm kg 28.10 m ³ 0.01	912645 FKS190X20



◀◀ (Accessories Modular 90 - S/S Front Kicking Strips (H=200))

Description	Code
Stainless steel front kicking strip, 2000mm width WxDxH 2000x25x200 mm kg 20 m ³ 0.01	912646 FKS200X20
Stainless steel front kicking strip, 2100mm width WxDxH 2100x25x200 mm kg 31.10 m ³ 0.02	912647 FKS210X20
Stainless steel front kicking strip, 2200mm width WxDxH 2200x25x200 mm kg 32.60 m ³ 0.02	912648 FKS220X20
Stainless steel front kicking strip, 2300mm width WxDxH 2300x25x200 mm kg 34 m ³ 0.02	912649 FKS230X20
Stainless steel front kicking strip, 2400mm width WxDxH 2400x25x200 mm kg 11 m ³ 0.06	912650 FKS240X20
Stainless steel front kicking strip, 2500mm width WxDxH 2500x25x200 mm kg 37 m ³ 0.02	912651 FKS250X20



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - S/S Front Kicking Strips (H=200))

Description	Code
Stainless steel front kicking strip, 2600mm width WxDxH 2600x25x200 mm kg 20 m ³ 0.09	912652 FKS260X20
Stainless steel front kicking strip, 2700mm width WxDxH 2700x25x200 mm kg 20 m ³ 0.08	912653 FKS270X20
Stainless steel front kicking strip, 2800mm width WxDxH 2800x25x200 mm kg 41.40 m ³ 0.02	912654 FKS280X20

Accessories Modular 90 - S/S Side Kicking Strips (H=200)

Description	Code
Stainless steel side kicking strip left and right, freestanding, 900mm width WxDxH 900x25x200 mm kg 8 m ³ 0.02	912657 SKS900FS20
Stainless steel side kicking strips left and right, against the wall, 900mm width WxDxH 900x25x200 mm kg 7 m ³ 0.02	912660 SKS900W20
Stainless steel side kicking strip left and right, back-to-back, 1810mm width WxDxH 1810x25x200 mm kg 17 m ³ 0.06	912663 SKS900B20

Accessories Modular 90 - Portioning Shelves (D=130)

Description	Code
Portioning shelf, 200mm width WxDxH 200x130x41 mm kg 1	912520 PS200X130
Portioning shelf, 300mm width WxDxH 300x130x41 mm kg 1	912521 PS300X130
Portioning shelf, 400mm width WxDxH 400x130x41 mm kg 1	912522 PS400X130
Portioning shelf, 500mm width WxDxH 500x130x41 mm kg 5 m ³ 0.01	912523 PS500X130
Portioning shelf, 600mm width WxDxH 600x130x41 mm kg 1	912524 PS600X130
Portioning shelf, 700mm width WxDxH 700x130x41 mm kg 2 m ³ 0.01	912525 PS700X130



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - Portioning Shelves (D=130))

Description	Code
Portioning shelf, 800mm width WxDxH 800x130x41 mm kg 2 m ³ 0.01	912526 PS800X130
Portioning shelf, 900mm width WxDxH 900x130x41 mm kg 6.50 m ³ 0.01	912527 PS900X130
Portioning shelf, 1000mm width WxDxH 1000x130x41 mm kg 8 m ³ 0.02	912528 PS1000X130
Portioning shelf, 1100mm width WxDxH 1100x130x41 mm kg 2 m ³ 0.01	912529 PS1100X130
Portioning shelf, 1200mm width WxDxH 1200x130x41 mm kg 2 m ³ 0.01	912530 PS1200X130
Portioning shelf, 1300mm width WxDxH 1300x130x41 mm kg 2.50 m ³ 0.01	912531 PS1150X130



◀◀ (Accessories Modular 90 - Portioning Shelves (D=130))

Description	Code
Portioning shelf, 1400mm width WxDxH 1400x130x41 mm kg 15 m ³ 0.01	912532 PS1400X130
Portioning shelf, 1500mm width WxDxH 1500x130x41 mm kg 11 m ³ 0.03	912533 PS1500X130
Portioning shelf, 1600mm width WxDxH 1600x130x41 mm kg 6 m ³ 0.01	912534 PS1600X130
Portioning shelf, 1700mm width WxDxH 1700x130x41 mm kg 13 m ³ 0.03	912535 PS1700X130
Portioning shelf, 1800mm width WxDxH 1800x130x41 mm kg 13 m ³ 0.03	912536 PS1800X130
Portioning shelf, 1900mm width WxDxH 1900x130x41 mm kg 10 m ³ 0.01	912537 PS1900X130



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - Portioning Shelves (D=130))

Description	Code
Portioning shelf, 2000mm width WxDxH 2000x130x41 mm kg 10 m ³ 0.03	912538 PS2000X130
Portioning shelf, 2100mm width WxDxH 2100x130x41 mm kg 12 m ³ 0.02	912539 PS2100X130
Portioning shelf, 2200mm width WxDxH 2200x130x41 mm kg 16 m ³ 0.05	912540 PS2200X130
Portioning shelf, 2300mm width WxDxH 2300x130x41 mm kg 15 m ³ 0.02	912541 PS2300X130
Portioning shelf, 2400mm width WxDxH 2400x130x41 mm kg 4.50 m ³ 0.02	912542 PS2400X130
Portioning shelf, 2500mm width WxDxH 2500x130x41 mm kg 12 m ³ 0.02	912543 PS2500X130



◀◀ (Accessories Modular 90 - Portioning Shelves (D=130))

Description	Code
Portioning shelf, 2600mm width WxDxH 2600x130x41 mm kg 20 m ³ 0.02	912544 PS2600X130
Portioning shelf, 2700mm width WxDxH 2700x130x41 mm kg 15 m ³ 0.06	912545 PS2700X130
Portioning shelf, 2800mm width WxDxH 2800x130x41 mm kg 4.50 m ³ 0.02	912546 PS2800X130

Accessories Modular 90 - Portioning Shelves (D=200)

Description	Code
Portioning shelf, 200mm width WxDxH 200x200x41 mm kg 10	912550 PS200X200
Portioning shelf, 300mm width WxDxH 300x200x41 mm kg 1	912551 PS300X200
Portioning shelf, 400mm width WxDxH 400x200x41 mm kg 5	912552 PS400X200



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - Portioning Shelves (D=200))

Description	Code
Portioning shelf, 500mm width WxDxH 500x200x41 mm kg 2 m ³ 0.01	912553 PS500X200
Portioning shelf, 600mm width WxDxH 600x200x41 mm kg 2 m ³ 0.01	912554 PS600X200
Portioning shelf, 700mm width WxDxH 700x200x41 mm kg 2 m ³ 0.01	912555 PS700X200
Portioning shelf, 800mm width WxDxH 800x200x41 mm kg 10 m ³ 0.01	912556 PS800X200
Portioning shelf, 900mm width WxDxH 900x200x41 mm kg 3 m ³ 0.01	912557 PS900X200
Portioning shelf, 1000mm width WxDxH 1000x200x41 mm kg 10 m ³ 0.01	912558 PS1000X200



◀◀ (Accessories Modular 90 - Portioning Shelves (D=200))

Description	Code
Portioning shelf, 1100mm width WxDxH 1100x200x41 mm kg 2 m ³ 0.01	912559 PS1100X200
Portioning shelf, 1200mm width WxDxH 1200x200x41 mm kg 4 m ³ 0.01	912560 PS1200X200
Portioning shelf, 1300mm width WxDxH 1300x200x41 mm kg 2.50 m ³ 0.01	912561 PS1300X200
Portioning shelf, 1400mm width WxDxH 1400x200x41 mm kg 3 m ³ 0.02	912562 PS1400X200
Portioning shelf, 1500mm width WxDxH 1500x200x41 mm kg 5 m ³ 0.02	912563 PS1500X200
Portioning shelf, 1600mm width WxDxH 1600x200x41 mm kg 3 m ³ 0.02	912564 PS1600X200



Cooking

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◀◀ (Accessories Modular 90 - Portioning Shelves (D=200))

Description	Code
Portioning shelf, 1700mm width WxDxH 1700x200x41 mm kg 3.50 m ³ 0.02	912565 PS1700X200
Portioning shelf, 1800mm width WxDxH 1800x200x41 mm kg 17 m ³ 0.02	912566 PS1800X200
Portioning shelf, 1900mm width WxDxH 1900x200x41 mm kg 4 m ³ 0.02	912567 PS1900X200
Portioning shelf, 2000mm width WxDxH 2000x200x41 mm kg 20 m ³ 0.02	912568 PS2000X200
Portioning shelf, 2100mm width WxDxH 2100x200x41 mm kg 17 m ³ 0.02	912569 PS2100X200
Portioning shelf, 2200mm width WxDxH 2200x200x41 mm kg 25 m ³ 0.02	912570 PS2200X200





◀◀ (Accessories Modular 90 - Portioning Shelves (D=200))

Description	Code
Portioning shelf, 2300mm width WxDxH 2300x200x41 mm kg 4.50 m ³ 0.02	912571 PS2300X200
Portioning shelf, 2400mm width WxDxH 2400x200x41 mm kg 12.50 m ³ 0.03	912572 PS2400X200
Portioning shelf, 2500mm width WxDxH 2500x200x41 mm kg 4.50 m ³ 0.03	912573 PS2500X200
Portioning shelf, 2600mm width WxDxH 2600x200x41 mm kg 4.50 m ³ 0.03	912574 PS2600X200
Portioning shelf, 2700mm width WxDxH 2700x200x41 mm kg 4.50 m ³ 0.03	912575 PS2700X200
Portioning shelf, 2800mm width WxDxH 2800x200x41 mm kg 15 m ³ 0.03	912576 PS2800X200

Cooking

thermaline Modular 90


Accessories Modular 90 - Connecting rail kits

Description	Code	
Connecting rail kit for appliances with backsplash, 900mm WxDxH 25x900x17 mm kg 1 m ³ 0.01	912499 CR900BS	
Connecting rail kit, 900mm WxDxH 25x900x17 mm kg 3	912502 CR900	

Accessories Modular 90 - Connection rails for Back-to-Back installations




Description	Code
U-clamping rail for back-to-back installations with backsplash WxDxH 1000x6x55 mm kg 18	913226 URAILB2BTL
T-connection rail for back-to-back installations without backsplash WxDxH 2000x30x5 mm kg 20	913227 TRAILB2B20

Accessories Modular 90 - Endrail kits, Flush-fitting




Description	Code	
Endrail kit, flush-fitting, left WxDxH 12,5x900x17 mm kg 2.70	913111 ER90STLFL	



◀◀ (Accessories Modular 90 - Endrail kits, Flush-fitting)

Description	Code	
Endrail kit, flush-fitting, right WxDxH 12,5x900x17 mm kg 15	913112 ER90STRFL	
Endrail kit, flush-fitting, with backsplash, left WxDxH 12,5x900x17 mm kg 2	913117 ER90BSLFL	
Endrail kit, flush-fitting, with backsplash, right WxDxH 12,5x900x17 mm kg 2	913118 ER90BSRFL	

Accessories Modular 90 - Endrail kits (D=900)

Description	Code	
Endrail kit (12.5mm) for thermaline 90 units, left WxDxH 25x900x17 mm kg 1.50	913202 ENDRMOD90L	
Endrail kit (12.5mm) for thermaline 90 units, right WxDxH 25x900x17 mm kg 10	913203 ENDRMOD90R	
Endrail kit (12.5mm) for thermaline 90 units with backsplash, left WxDxH 25x900x17 mm kg 2 m³ 0.09	913208 ENDRM90BSL	

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Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - Endrail kits (D=900))

Description	Code
Endrail kit (12.5mm) for thermaline 90 units with backsplash, right WxDxH 25x900x17 mm kg 1 m ³ 0.09	913209 ENDRM90BSR



Accessories Modular 90 - Endrail kits, Flush-fitting for Back-to-Back installations

Description	Code
Endrail kit, flush-fitting, for back-to-back installation, left WxDxH 12,5x905x17 mm kg 1	913255 ERFLB2B90L
Endrail kit, flush-fitting, for back-to-back installation, right WxDxH 12,5x905x17 mm kg 1	913256 ERFLB2B90R



Accessories Modular 90 - Endrail kits - Back-to-Back installations

Description	Code
Endrail kit, (12.5mm), for back-to-back installation, left WxDxH 25x905x17 mm kg 1	913251 ENDRB2B90L
Endrail kit, (12.5mm), for back-to-back installation, right WxDxH 25x905x17 mm kg 1	913252 ENDRB2B90R



Accessories Modular 90 - Back Panels (H=450)

Description	Code
Back panel, 100x450mm, for bases one-side operated WxDxH 100x25x450 mm kg 0.90	913160 BP100X450
Back panel, 200x450mm, for bases one-side operated WxDxH 200x25x450 mm kg 3	913161 BP200X450
Back panel, 300x450mm, for bases one-side operated WxDxH 300x25x450 mm kg 2	913162 BP300X450
Back panel, 400x450mm, for bases one-side operated WxDxH 400x25x450 mm kg 2 m ³ 0.02	913163 BP400X450
Back panel, 500x450mm, for bases one-side operated WxDxH 500x25x450 mm kg 3 m ³ 0.03	913164 BP500X450
Back panel, 600x450mm, for bases one-side operated WxDxH 600x25x450 mm kg 3 m ³ 0.01	913165 BP600X450



Cooking

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◀◀ (Accessories Modular 90 - Back Panels (H=450))

Description	Code
Back panel, 700x450mm, for bases one-side operated WxDxH 700x25x450 mm kg 5 m ³ 0.01	913166 BP700X450
Back panel, 800x450mm, for bases one-side operated WxDxH 800x25x450 mm kg 4.50 m ³ 0.03	913167 BP800X450
Back panel, 900x450mm, for bases one-side operated WxDxH 900x25x450 mm kg 9.70 m ³ 0.01	913168 BP900X450
Back panel, 1000x450mm, for bases one-side operated WxDxH 1000x25x450 mm kg 5 m ³ 0.04	913169 BP1000X450
Back panel, 1100x450mm, for bases one-side operated WxDxH 1100x25x450 mm kg 11.90 m ³ 0.01	913170 BP1100X450
Back panel, 1200x450mm, for bases one-side operated WxDxH 1200x25x450 mm kg 13 m ³ 0.01	913171 BP1200X450



◀◀ (Accessories Modular 90 - Back Panels (H=450))

Description	Code
Back panel, 1300x450mm, for bases one-side operated WxDxH 1300x25x450 mm kg 14 m ³ 0.01	913172 BP1300X450
Back panel, 1400x450mm, for bases one-side operated WxDxH 1400x25x450 mm kg 15.10 m ³ 0.02	913173 BP1400X450
Back panel, 1500x450mm, for bases one-side operated WxDxH 1500x25x450 mm kg 13 m ³ 0.07	913174 BP1500X450

Accessories Modular 90 - Back Panels (H=550)

Description	Code
Back panel, 100x550mm, for bases one-side operated WxDxH 100x25x550 mm kg 1.30	913175 BP100X550
Back panel, 200x550mm, for bases one-side operated WxDxH 200x25x550 mm kg 3 m ³ 0.01	913176 BP200X550
Back panel, 300x550mm, for bases one-side operated WxDxH 300x25x550 mm kg 4	913177 BP300X550



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - Back Panels (H=550))

Description	Code
Back panel, 400x550mm, for bases one-side operated WxDxH 400x25x550 mm kg 4 m ³ 0.02	913178 BP400X550
Back panel, 500x550mm, for bases one-side operated WxDxH 500x25x550 mm kg 5 m ³ 0.01	913179 BP500X550
Back panel, 600x450mm, for bases one-side operated WxDxH 600x25x550 mm kg 5 m ³ 0.01	913180 BP600X550
Back panel, 700x450mm, for bases one-side operated WxDxH 700x25x550 mm kg 9.20 m ³ 0.01	913181 BP700X550
Back panel, 800x550mm, for bases one-side operated WxDxH 800x25x550 mm kg 5 m ³ 0.03	913182 BP800X550
Back panel, 900x450mm, for bases one-side operated WxDxH 900x25x550 mm kg 11.90 m ³ 0.01	913183 BP900X550



◀◀ (Accessories Modular 90 - Back Panels (H=550))

Description	Code
Back panel, 1000x550mm, for bases one-side operated WxDxH 1000x25x550 mm kg 5.50 m ³ 0.02	913184 BP1000X550
Back panel, 1100x450mm, for bases one-side operated WxDxH 1100x25x550 mm kg 14.50 m ³ 0.02	913185 BP1100X550
Back panel, 1200x450mm, for bases one-side operated WxDxH 1200x25x550 mm kg 7 m ³ 0.05	913186 BP1200X550
Back panel, 1300x450mm, for bases one-side operated WxDxH 1300x25x550 mm kg 17.20 m ³ 0.02	913187 BP1300X550
Back panel, 1500x450mm, for bases one-side operated WxDxH 1500x25x550 mm kg 19.80 m ³ 0.02	913189 BP1500X550

Accessories Modular 90 - Back Panels (H=700)

Description	Code
Back panel, 100x700mm, for units with backsplash WxDxH 100x45x700 mm kg 2 m ³ 0.01	913006 BP100X700



Cooking

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◀◀ (Accessories Modular 90 - Back Panels (H=700))

Description	Code
Back panel, 200x700mm, for units with backsplash WxDxH 200x45x700 mm kg 3.40 m ³ 0.01	913007 BP200X700
Back panel, 300x700mm, for units with backsplash WxDxH 300x45x700 mm kg 4 m ³ 0.02	913008 BP300X700
Back panel, 400x700mm, for units with backsplash WxDxH 400x45x700 mm kg 2 m ³ 0.02	913009 BP400X700
Back panel, 500x700mm, for units with backsplash WxDxH 500x45x700 mm kg 4 m ³ 0.03	913010 BP500X700
Back panel, 600x700mm, for units with backsplash WxDxH 600x45x700 mm kg 5 m ³ 0.03	913011 BP600X700
Back panel, 700x700mm, for units with backsplash WxDxH 700x45x700 mm kg 11.80 m ³ 0.02	913012 BP700X700



◀◀ (Accessories Modular 90 - Back Panels (H=700))

Description	Code
Back panel, 800x700mm, for units with backsplash WxDxH 800x45x700 mm kg 6 m ³ 0.04	913013 BP800X700
Back panel, 900x700mm, for units with backsplash WxDxH 900x45x700 mm kg 15.10 m ³ 0.03	913014 BP900X700
Back panel, 1000x700mm, for units with backsplash WxDxH 1000x45x700 mm kg 8 m ³ 0.08	913015 BP1000X700
Back panel, 1100x700mm, for units with backsplash WxDxH 1100x45x700 mm kg 18.50 m ³ 0.04	913016 BP1100X700
Back panel, 1200x700mm, for units with backsplash WxDxH 1200x45x700 mm kg 9 m ³ 0.10	913017 BP1200X700
Back panel, 1500x700mm, for units with backsplash WxDxH 1500x45x700 mm kg 20 m ³ 0.05	913018 BP1500X700

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Accessories Modular 90 - Back Panels (H=800)

Description	Code
Back panel, 100x800mm, for units with backsplash WxDxH 100x45x800 mm kg 1.90	913019 BP100X800
Back panel, 200x800mm, for units with backsplash WxDxH 200x45x800 mm kg 3.80 m ³ 0.01	913020 BP200X800
Back panel, 300x800mm, for units with backsplash WxDxH 300x45x800 mm kg 5.80 m ³ 0.01	913021 BP300X800
Back panel, 400x800mm, for units with backsplash WxDxH 400x45x800 mm kg 3 m ³ 0.02	913022 BP400X800
Back panel, 500x800mm, for units with backsplash WxDxH 500x45x800 mm kg 5 m ³ 0.03	913023 BP500X800
Back panel, 600x800mm, for units with backsplash WxDxH 600x45x800 mm kg 5 m ³ 0.02	913024 BP600X800



◀◀ (Accessories Modular 90 - Back Panels (H=800))

Description	Code
Back panel, 700x800mm, for units with backsplash WxDxH 700x45x800 mm kg 13.40 m ³ 0.03	913025 BP700X800
Back panel, 800x800mm, for units with backsplash WxDxH 800x45x800 mm kg 8 m ³ 0.06	913026 BP800X800
Back panel, 900x800mm, for units with backsplash WxDxH 900x45x800 mm kg 17.30 m ³ 0.03	913027 BP900X800
Back panel, 1000x800mm, for units with backsplash WxDxH 1000x45x800 mm kg 10 m ³ 0.08	913028 BP1000X800
Back panel, 1100x800mm, for units with backsplash WxDxH 1100x45x800 mm kg 21.10 m ³ 0.04	913029 BP1100X800
Back panel, 1200x800mm, for units with backsplash WxDxH 1200x45x800 mm kg 23 m ³ 0.04	913030 BP1200X800



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - Back Panels (H=800))

Description	Code
Back panel, 1500x800mm, for units with backsplash WxDxH 1500x45x800 mm kg 28.80 m ³ 0.05	913031 BP1500X800

Accessories Modular 90 - Side Panels - Freestanding (H=700)

Description	Code
Stainless steel side panel, 900x700mm, freestanding WxDxH 12,5x900x700 mm kg 14 m ³ 0.07	912512 SP90X70
Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions) WxDxH 0,5x900x700 mm kg 4 m ³ 0.06	913688 SCFL90xH70
Stainless steel dividing panel, 900x700mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90) WxDxH 12x806x620 mm kg 3.60 m ³ 0.01	913672 DIVTL90-70

Accessories Modular 90 - Side Panels - Freestanding (H=800)

Description	Code
Stainless steel side panel, 900x800mm, freestanding WxDxH 12,5x900x800 mm kg 15 m ³ 0.07	912511 SP90X80



◀◀ (Accessories Modular 90 - Side Panels - Freestanding (H=800))

Description	Code
<p>Stainless steel side panel, 900x800mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x900x800 mm kg 5.70 m³ 0.02</p>	<p>913689 SCFL90xH80</p>
<p>Stainless steel dividing panel, 900x800mm, (it should only be used between Electrolux Professional thermaline Modular 90 and thermaline C90)</p> <p>WxDxH 12x806x720 mm kg 4.20 m³ 0.01</p>	<p>913673 DIVTL90-80</p>

Accessories Modular 90 - Side Panels - Back-to-Back (H=700)

Description	Code
<p>Stainless steel side panel, left, H=700</p> <p>WxDxH 12,5x905x700 mm kg 7.50 m³ 0.02</p>	<p>913222 SPL90X70BB</p>
<p>Stainless steel side panel, right, H=700</p> <p>WxDxH 12,5x905x700 mm kg 6 m³ 0.02</p>	<p>913223 SPR90X70BB</p>
<p>Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x900x700 mm kg 4 m³ 0.06</p>	<p>913688 SCFL90xH70</p>

Cooking

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Accessories Modular 90 - Side Panels - Back-to-Back (H=800)

Description	Code
Stainless steel side panel, left, H=800, flush WxDxH 12,5x905x800 mm kg 30 m ³ 0.03	913224 SPL90X80BB
Stainless steel side panel, left, H=800, flush WxDxH 12,5x905x800 mm kg 30 m ³ 0.03	913225 SPR90X80BB
Stainless steel side panel, 900x800mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions) WxDxH 0,5x900x800 mm kg 5.70 m ³ 0.02	913689 SCFL90xH80

Accessories Modular 90 - Side Panels - Wall Hanging Installation

Description	Code
Stainless steel side panel (12,5mm), 900x400mm, left side, wall mounted WxDxH 12,5x900x400 mm kg 3 m ³ 0.01	913636 SPWM90X40L
Stainless steel side panel (12,5mm), 900x400mm, right side, wall mounted WxDxH 12,5x900x400 mm kg 4 m ³ 0.01	913637 SPWM90X40R
Stainless steel side panel, 900x400mm, flush-fitting, left side, wall mounted WxDxH 0,5x900x400 mm kg 9 m ³ 0.01	913638 SPWM9040LF



◀◀ (Accessories Modular 90 - Side Panels - Wall Hanging Installation)

Description	Code
Stainless steel side panel, 900x400mm, flush-fitting, right side, wall mounted WxDxH 0,5x900x400 mm kg 9 m ³ 0.01	913639 SPWM9040RF
Stainless steel lower side panel (12,5mm), 900x300mm, left side, wall mounted WxDxH 12,5x880x300 mm kg 3 m ³ 0.01	913643 LSPWM9030L
Stainless steel lower side panel (12,5mm), 900x300mm, right side, wall mounted WxDxH 12,5x880x300 mm kg 10 m ³ 0.01	913644 LSPWM9030R

Accessories Modular 90 - Side Panels-AW(H=700), Back-to-Back installation for units with backsplash

Description	Code
Stainless steel panel, 900x700mm, against wall, left side WxDxH 12,5x900x700 mm kg 7 m ³ 0.04	913101 SPL90X7W
Stainless steel panel, 900x700mm, against wall, right side WxDxH 12,5x900x700 mm kg 7 m ³ 0.04	913105 SPR90X7W



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◀◀ (Accessories Modular 90 - Side Panels-AW(H=700), Back-to-Back installation for units with backsplash)

Description	Code
<p>Stainless steel side panel, 900x700mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x900x700 mm kg 4 m³ 0.06</p>	<p>913688 SCFL90xH70</p>

Accessories Modular 90 - Side Panels-AW(H=800), Back-to-Back installation for units with backsplash

Description	Code
<p>Stainless steel panel, 900x800mm, against wall, left side</p> <p>WxDxH 12,5x900x800 mm kg 12 m³ 0.07</p>	<p>913102 SPL90X8W</p>
<p>Stainless steel panel, 900x800mm, against wall, right side</p> <p>WxDxH 12,5x900x800 mm kg 10 m³ 0.07</p>	<p>913106 SPR90X8W</p>
<p>Stainless steel side panel, 900x800mm, flush-fitting (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x900x800 mm kg 5.70 m³ 0.02</p>	<p>913689 SCFL90xH80</p>
<p>Stainless steel side panel, 900x800mm, flush-fitting for refrigerated base (it should only be used against the wall, against a niche and in between Electrolux Professional thermaline and ProThermetic appliances and external appliances - provided that these have at least the same dimensions)</p> <p>WxDxH 0,5x900x800 mm kg 5.70 m³ 0.02</p>	<p>913692 SCFLREF90</p>

Accessories Modular 90 - Reinforced side panels - Freestanding (H=700)

Description	Code
Side reinforced panel only in combination with side shelf, for freestanding units WxDxH 12,5x900x700 mm kg 8 m ³ 0.07	913260 SPSHFS9070

Accessories Modular 90 - Reinforced side panels - Freestanding (H=800)

Description	Code
Side reinforced panel only in combination with side shelf, for freestanding units WxDxH 12,5x900x800 mm kg 28 m ³ 0.03	913259 SPSHFS9080

Accessories Modular 90 - Reinforced side panels - Against Wall (H=700)

Description	Code
Side reinforced panel only in combination with side shelf, for against the wall installations, left WxDxH 12,5x900x700 mm kg 26 m ³ 0.02	913267 SPSHW9070L
Side reinforced panel only in combination with side shelf, for against the wall installations, right WxDxH 12,5x900x700 mm kg 26 m ³ 0.02	913269 SPSHW9070R

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Accessories Modular 90 - Reinforced side panels - Against Wall (H=800)

Description	Code
Side reinforced panel only in combination with side shelf, for against the wall installations, left WxDxH 12,5x900x800 mm kg 28 m ³ 0.03	913268 SPSHW9080L
Side reinforced panel only in combination with side shelf, for against the wall installations, right WxDxH 12,5x900x800 mm kg 28 m ³ 0.03	913270 SPSHW9080R

Accessories Modular 90 - Reinforced side panels - Back-to-Back installations (H=700)

Description	Code
Side reinforced panel only in combination with side shelf, for back-to-back installations, left WxDxH 12,5x905x700 mm kg 26 m ³ 0.02	913275 SPSHBB907L
Side reinforced panel only in combination with side shelf, for back-to-back installation, right WxDxH 12,5x905x700 mm kg 26 m ³ 0.02	913276 SPSHBB907R

Accessories Modular 90 - Reinforced side panels - Back-to-Back installations (H=800)

Description	Code
Side reinforced panel only in combination with side shelf, for back-to-back installations, left WxDxH 12,5x905x800 mm kg 28 m ³ 0.03	913277 SPSHBB908L



◀◀ (Accessories Modular 90 - Reinforced side panels - Back-to-Back installations (H=800))

Description	Code
Side reinforced panel only in combination with side shelf, for back-to-back installation, right WxDxH 12,5x905x800 mm kg 28 m ³ 0.03	913278 SPSHBB908R

Accessories Modular 90 - Folding Shelves

Description	Code
Folding shelf, 300x900mm WxDxH 300x900x65 mm kg 15 m ³ 0.02	912581 FS300X900
Folding shelf, 400x900mm WxDxH 400x900x65 mm kg 6 m ³ 0.03	912582 FS400X900

Accessories Modular 90 - Fixed Side Shelves

Description	Code
Fixed side shelf, 200x900mm WxDxH 200x900x100 mm kg 3 m ³ 0.02	912589 FSS200X900
Fixed side shelf, 300x900mm WxDxH 300x900x100 mm kg 4 m ³ 0.03	912590 FSS300X900



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - Fixed Side Shelves)

Description	Code
Fixed side shelf, 400x900mm WxDxH 400x900x100 mm kg 6 m ³ 0.04	912591 FSS400X900

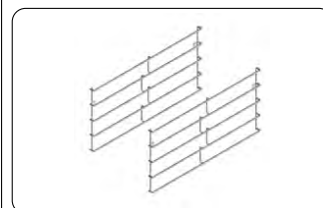
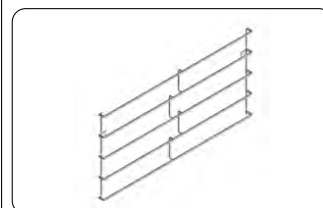
Accessories Modular 90 - Shelves for bases

Description	Code
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) WxDxH 325x660x10 mm kg 2 m ³ 0.01	913233 SLF325X660
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) WxDxH 565x660x10 mm kg 7 m ³ 0.03	913234 SLF565X660
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) WxDxH 665x660x10 mm kg 5 m ³ 0.01	913235 SLF665X660
Perforated shelf for warming cabinets and cupboard bases (two-side operated for TL90) WxDxH 325x760x10 mm kg 5.60 m ³ 0.01	913236 SLF325X760
Perforated shelf for warming cabinets and cupboard bases (two-side operated for TL90) WxDxH 565x760x10 mm kg 8.80 m ³ 0.01	913237 SLF565X760



◀◀ (Accessories Modular 90 - Shelves for bases)

Description	Code
Perforated shelf for warming cabinets and cupboard bases (two-side operated for TL90) WxDxH 665x760x10 mm kg 10.20 m ³ 0.01	913238 SLF665X760
Perforated shelf for warming cabinets and cupboard bases (one-side operated TL80-85-90 and two-side operated for TL80) WxDxH 825x660x10 mm kg 15.20 m ³ 0.01	913239 SLF825X660
Perforated shelf for warming cabinets and cupboard bases (two-side operated for TL90) WxDxH 825x760x10 mm kg 17.30 m ³ 0.01	913240 SLF825X760
Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated WxDxH 18x630x246 mm kg 2 m ³ 0.02	913279 FIXTL1S340
Shelf fixation for TL90 two-side operated WxDxH 18x730x246 mm kg 1.50	913280 FIXTL2S340
Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated WxDxH 35,5x630x246 mm kg 1.50 m ³ 0.01	913281 FIXTL1S580



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - Shelves for bases)

Description	Code
Shelf fixation for TL90 two-side operated WxDxH 35,5x730x246 mm kg 1.50 m ³ 0.01	913282 FIXTL2S580
Shelf fixation for TL80-85-90 one-side operated, TL80 two-side operated WxDxH 25,5x630x246 mm kg 9	913283 FIXTL1S680
Shelf fixation for TL90 two-side operated WxDxH 25,5x730x246 mm kg 1.50 m ³ 0.01	913284 FIXTL2S680
Shelf for Full Surface Induction half module base (TL85/90, one-side and two-side operated) WxDxH 325x660x10 mm kg 2 m ³ 0.01	913700 SLF325X295
Shelf fixation for Full Surface Induction half module base (TL85/90, one-side and two-side operated) WxDxH 18x630x246 mm kg 2 m ³ 0.02	913701 FIXTL1S290

Accessories Modular 90 - Wall mounting kits

Description	Code
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 100x1x150 mm kg 9.90 m ³ 0.02	913645 WM10X8590



◀◀ (Accessories Modular 90 - Wall mounting kits)

Description	Code
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 200x1x150 mm kg 13.30 m ³ 0.03	913646 WM20X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 300x1x150 mm kg 15.70 m ³ 0.04	913647 WM30X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 400x1x150 mm kg 18 m ³ 0.06	913648 WM40X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 500x1x150 mm kg 20.60 m ³ 0.07	913649 WM50X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 600x1x150 mm kg 21.90 m ³ 0.09	913650 WM60X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 700x1x150 mm kg 24.40 m ³ 0.10	913651 WM70X8590



Cooking

thermaline Modular 90

◀◀ (Accessories Modular 90 - Wall mounting kits)





Description	Code
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 800x1x150 mm kg 26.90 m ³ 0.12	913652 WM80X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 900x1x150 mm kg 29.40 m ³ 0.13	913653 WM90X8590
Wall mounting kit top - TL85/90 - Factory Fitted WxDxH 1000x1x150 mm kg 31.90 m ³ 0.15	913654 WM100X859
Wall mounting kit for units - TL85/90 - Factory Fitted (H=700) WxDxH 1x1x700 mm kg 1	913655 WMUNITH700

Accessories for Gas Burners



Description	Code
Wok lid for open burner - thermaline 90 - 10kW WxDxH 280x280x77 mm kg 2 m ³ 0.01	913656 WOKKITTL90
Solid top plate for 7kW and 10kW open burner WxDxH 300x300x16 mm kg 6 m ³ 0.01	913674 STPFOB7KW



Accessory for Induction Cookers, Wok and Wok & Plate

Description	Code	
Induction Wok pan with wooden handle (diam. 360mm) WxDxH 600x360x105 mm kg 1.70 m ³ 0.06	910613 THA075	
Stainless steel wok pan, design in line with wok cuvette WxDxH 600x360x100 mm kg 3 m ³ 0.03	911000 WOKPANSS	
Non-stick wok pan, design in line with wok cuvette WxDxH 600x360x100 mm kg 3 m ³ 0.03	911003 WOKPANTFL	
Scraper for cook tops WxDxH 200x100x300 mm kg 2 m ³ 0.01	910601 THA705	

Accessories for Fry Tops and Free-cooking Tops

Description	Code	
Scraper for smooth plates WxDxH 320x120x30 mm kg 1 m ³ 0.17	913119 SCRASMTHPL	
Scraper for ribbed plates WxDxH 200x80x60 mm kg 1 m ³ 0.02	913120 SCRARBBDPL	

Cooking

thermaline Modular 90

Accessory for Chargrills

Description	Code
Scraper for grills WxDxH 110x30x490 mm kg 1 m ³ 0.01	913121 SCRAGRLILL
Kit scraper and hooks for chargrills WxDxH 58x455x113 mm kg 3.55	913122 SCRAKITGRL



Accessories for Ovens

Description	Code
Baking sheet 2/1 GN for ovens WxDxH 530x650x30 mm kg 5 m ³ 0.03	910651 THA001
Grid, chromium plated, for ovens 2/1 GN WxDxH 530x650x10 mm kg 10 m ³ 0.10	910652 THA080
Bottom steel plate 2/1 GN for fire clay plate 800&900 with baking oven WxDxH 650x530x100 mm kg 22 m ³ 0.02	910655 THA081
Fire clay plate 2/1 GN for ovens WxDxH 650x530x100 mm kg 14 m ³ 0.01	910656 THA082

Accessories for Bain Marie Tops

Description	Code
Lid for aquacooker 1/1 GN and bain marie 1/1 GN WxDxH 550x350x50 mm kg 6 m ³ 0.01	913139 LIDAQBM11
Lid for bain marie 2/1 GN WxDxH 680x550x50 mm kg 4 m ³ 0.02	913147 LIDBM21

Accessories for Aquacookers

Description	Code
2 half size baskets for aquacooker 1/1 GN WxDxH 275x230x180 mm kg 4.50 m ³ 0.07	913037 BANM2AQ11
Lid for aquacooker 1/1 GN and bain marie 1/1 GN WxDxH 550x350x50 mm kg 6 m ³ 0.01	913139 LIDAQBM11
False bottom for Aquacooker 1/1GN WxDxH 275x470x12 mm kg 2	913680 FBOTMACI-1



Cooking





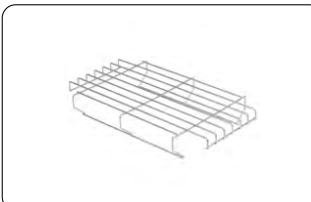
thermaline Modular 90

Accessories for Multi Braisers

Description	Code
Lid for multi braisers, 2/1 GN WxDxH 800x820x50 mm kg 2 m ³ 0.07	910621 THA078
Lid for multi braisers, 1/1 GN WxDxH 500x820x50 mm kg 3.50 m ³ 0.05	910625 THA079
Blades with rounded sides for scraper WxDxH 1x30x120 mm kg 3.20	913123 ROUNDBLADE
Bottom plate for multibraiser 1/1 GN WxDxH 276x480x20 mm kg 6.50	913228 BOPLTLMB11
Bottom plate for multibraiser 2/1 GN WxDxH 600x480x20 mm kg 5 m ³ 0.01	913229 BOPLTLMB21
Drain stopper flush for multibraisers 2/1GN WxDxH 74x74x49 mm kg 0.50	913681 DSFLUSHMB2



Accessories for Pasta Cookers







Description	Code	
2 baskets for 2x5lt pasta cooker WxDxH 105x300x150 mm kg 4 m ³ 0.04	913034 BANM2X5PC	
1 basket for 20lt pasta cooker WxDxH 220x352x265 mm kg 5 m ³ 0.06	913036 BANMPC20	
3 ergonomic baskets for 40lt pasta cooker WxDxH 135x310x210 mm kg 5.50 m ³ 0.08	913124 3EBSKPC40L	
1 square basket for 40lt pasta cooker WxDxH 130x130x215 mm kg 5	913125 1BSKPC40L	
1 ergonomic basket for 40lt pasta cooker WxDxH 135x310x215 mm kg 2.50 m ³ 0.01	913126 1EBSKPC40L	
False bottom for 40lt pasta cooker basket WxDxH 295x505x80 mm kg 1.50 m ³ 0.01	913127 FBOTMPC40L	



Cooking






thermaline Modular 90

◀◀ (Accessories for Pasta Cookers)

Description	Code	
<p>3 baskets 1/3 GN for 40lt pasta cooker</p> <p>WxDxH 275x150x210 mm kg 5 m³ 0.08</p>	<p>913128 3BASKPC40L</p>	
<p>2 baskets 1/2 GN for 40lt pasta cooker</p> <p>WxDxH 275x230x210 mm kg 4 m³ 0.09</p>	<p>913129 2BASKPC40L</p>	
<p>3 round baskets for 40lt pasta cooker</p> <p>WxDxH 170x170x180 mm kg 5.50 m³ 0.01</p>	<p>913130 3RBSKPC40L</p>	
<p>6 round baskets for 40lt pasta cooker</p> <p>WxDxH 135x135x180 mm kg 4.66 m³ 0.05</p>	<p>913131 6RBSKPC40L</p>	
<p>Grid support for round baskets</p> <p>WxDxH 290x500x115 mm kg 3 m³ 0.02</p>	<p>913132 GRDSUPRBSK</p>	
<p>Support frame for 6 round baskets</p> <p>WxDxH 330x535x10 mm kg 3</p>	<p>913133 SUPFR6RBSK</p>	



◀◀ (Accessories for Pasta Cookers)

Description	Code	
1 basket 1/1 GN for 40lt pasta cooker WxDxH 275x480x210 mm kg 5 m ³ 0.03	913134 1BASKPC40L	
2 baskets for 20lt pasta cooker WxDxH 220x170x265 mm kg 5 m ³ 0.06	913135 2BASKPC20L	
4 baskets for 20lt pasta cooker WxDxH 105x160x265 mm kg 4 m ³ 0.06	913136 4BASKPC20L	
2 baskets for 20lt pasta cooker WxDxH 105x350x265 mm kg 4 m ³ 0.07	913137 2BSK1PC20L	
Support frame for 4 baskets for 20lt pasta cooker WxDxH 230x350x30 mm kg 2.50 m ³ 0.01	913138 SUP4BSK20L	
Lid for 20lt pasta cooker WxDxH 550x550x50 mm kg 3 m ³ 0.04	913148 LIDPC20	

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Cooking

thermaline Modular 90

◀◀ (Accessories for Pasta Cookers)






Description	Code
Lid for 40lt pasta cooker WxDxH 710x350x50 mm kg 1	913149 LIDPC40
Lid for 2x5lt pasta cooker WxDxH 550x170x50 mm kg 2 m ³ 0.01	913150 LIDPC2X5
False bottom for 2x5lt pasta cooker basket WxDxH 270x340x35 mm kg 12	913158 FBOTMPC2X5

Accessories for Deep Fat Fryers

Description	Code
Discharge vessel for 14 & 23lt fryers WxDxH 200x300x200 mm kg 3 m ³ 0.09	911570 THA210
Lid for discharge vessel 14 & 23lt fryers WxDxH 325x530x60 mm kg 3 m ³ 0.01	911585 THA221
Pair of baskets for 2x5lt deep fat fryer WxDxH 125x280x120 mm kg 2 m ³ 0.05	913035 BANM2X5FRY



◀◀ (Accessories for Deep Fat Fryers)

Description	Code	
Pair of half size baskets for 23lt deep fat fryer WxDxH 140x330x150 mm kg 3 m ³ 0.05	913140 2BSKFRY23L	
1 full size basket for 23lt deep fat fryer WxDxH 285x352x148 mm kg 4 m ³ 0.12	913141 1BSKFRY23L	
Unclogging rod for 23lt deep fat fryer - draining pipe WxDxH 125x6x781 mm kg 5.40	913142 CLEANFR23L	
Deflector for floured products - 23lt deep fat fryer WxDxH 295x390x65 mm kg 4.24 m ³ 0.01	913143 DEFLFRY23L	
Sediment tray for 23lt deep fat fryer WxDxH 295x390x65 mm kg 1 m ³ 0.03	913144 TRAYFRY23L	
Basket for 7lt deep fat fryer WxDxH 225x325x90 mm kg 1.20 m ³ 0.01	913145 1BASKFRY7L	

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Cooking

thermaline Modular 90

◀◀ (Accessories for Deep Fat Fryers)

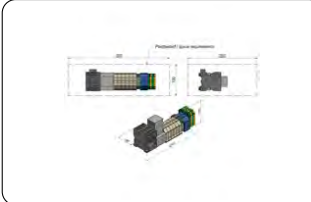
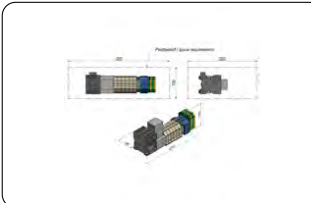
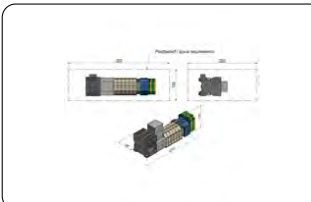
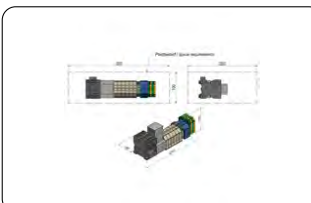
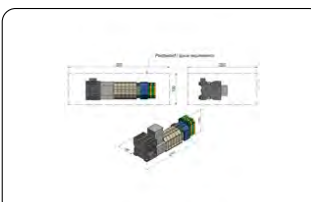
Description	Code
Filter for deep fat fryer oil collection basin WxDxH 256x402x40 mm kg 4	913146 FILTER-FRY
1 basket for 14tl deep fat fryer WxDxH 225x325x120 mm kg 1.60 m ³ 0.07	913151 1BASKFRY14
2 baskets for 14tl deep fat fryer WxDxH 105x325x125 mm kg 3 m ³ 0.06	913152 2BASKFRY14
Filter for 2x5 and 7lt deep fat fryer oil collection basin WxDxH 250x98,5x70 mm kg 3.50	913154 FILFRY2X57
Pot detection for infrared - 2 zones WxDxH 1x1x1 mm kg 30 m ³ 0.50	913293 PD2ZONEINF
Pot detection for infrared - 4 zones WxDxH 1x1x1 mm kg 1	913294 PD4ZONEINF



Accessories for Re-Freezer Base

Description	Code
Ethernet connector for IR33 (CAREL) Refrigerated Cabinets and Counters WxDxH 50x150x150 mm kg 0.45 m ³ 0.01	881299 HACCPDIG2







Accessories Modular 90 - Energy optimizer kits - not for Induction and Infrared

Description	Code	
Energy optimizer kit 14A - factory fitted WxDxH 100x320x220 mm kg 0.80	913244 TLEOKIT14A	
Energy optimizer kit 18A - factory fitted WxDxH 100x320x220 mm kg 0.80	913245 TLEOKIT18A	
Energy optimizer kit 24A - factory fitted WxDxH 100x320x220 mm kg 1	913246 TLEOKIT24A	
Energy optimizer kit 32A - factory fitted WxDxH 100x320x220 mm kg 1 m ³ 0.01	913247 TLEOKIT32A	
Energy optimizer kit 40A - factory fitted WxDxH 100x320x220 mm kg 1 m ³ 0.01	913248 TLEOKIT40A	

Cooking




thermaline Modular 90

Accessories Modular 90 - Sockets - Factory fitted



Description	Code	
Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted WxDxH 90x90x90 mm kg 0.50 m ³ 0.01	912468 CEESOCK16A	
Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted WxDxH 100x100x100 mm kg 10	912469 CEESOCK32A	
Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted WxDxH 75x65x75 mm kg 0.30 m ³ 0.01	912470 SCHUSOCK16	
Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted WxDxH 90x90x60 mm kg 0.50	912471 TY23SOCK16	
Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted WxDxH 90x90x60 mm kg 0.50	912472 TY25SOCK16	
Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted WxDxH 90x60x90 mm kg 0.50	912473 SCHU162305	



◀◀ (Accessories Modular 90 - Sockets - Factory fitted)

Description	Code	
Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted WxDxH 90x60x90 mm kg 0.50	912474 CEE16A2307	
Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted WxDxH 50x40x60 mm kg 0.25	912475 TY23162304	
Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted WxDxH 50x40x60 mm kg 0.25	912477 TY25164004	

Accessories Modular 90 - Main switches

Description	Code	
Electric mainswitch 25A 4mm ² NM for modular H800 electric units (factory fitted) WxDxH 1x1x1 mm kg 2	913676 MAINSW25A	
Electric mainswitch 63A 10mm ² NM for modular H800 electric units (factory fitted) WxDxH 1x1x1 mm kg 1	913677 MAINSW60A	
Gas mainswitch for modular H800 gas units (factory fitted) WxDxH 1x1x1 mm kg 1	913698 MAINSWGAS	

Cooking

thermaline Modular 90






Accessories Modular 90 - Kit LPG Nozzles

Description	Code
Kit LPG nozzles for 2 burner (10 kW) gas 30/31 WxDxH 1x1x1 mm kg 2	913288 LPG2BU10KW
Kit LPG nozzles for 4 burner (10 kW) gas 30/31 WxDxH 1x1x1 mm kg 1	913289 LPG4BU10KW
Kit LPG nozzles for 6 burner (10 kW) gas 30/31 WxDxH 1x1x1 mm kg 1	913290 LPG6BU10KW
Kit LPG nozzles for 4 burner (10 kW) on oven, gas 30/31 WxDxH 1x1x1 mm kg 1	913292 LGP4BO10KW

Accessories Modular 90 - Installations with multiple units

Description	Code
Kit for multitop installation WxDxH 1x1x1 mm kg 1	913679 MULTITOP
Kit for multibase installation WxDxH 1x1x1 mm kg 1	913683 MULTIBASE

Accessories Modular 90 - Installation Filters

Description	Code	
Filter W=400mm WxDxH 400x22x48 mm kg 0.20	913663 FILTER400	
Filter W=500mm WxDxH 500x22x48 mm kg 0.25	913664 FILTER500	
Filter W=800mm WxDxH 800x22x48 mm kg 0.40	913665 FILTER800	
Filter W=1000mm WxDxH 1000x22x48 mm kg 1.50	913666 FILTER1000	
Filter W=1200mm WxDxH 1200x22x48 mm kg 0.60	913667 FILTER1200	

Cooking

Miscellaneous cooking equipment

Compact Fryers

Description	Code
<p>9lt electric Fryer with 1 well, 1 basket and warning led</p> <p>7.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 200x600x930 mm kg 38 m³ 0.31</p> <p>Included Accessory</p> <p>206390 Basket for 9lt fryer 1 206393 Stainless steel oil collecting filter 1</p>	<p>285561 EXFRPB1BWF</p>
<p>9lt electric Fryer with 1 well, 1 basket, oil pump and warning led</p> <p>7.40 ElekW 240 V 1 50/60 Hz WxDxH 200x600x930 mm kg 44 m³ 0.31</p> <p>Included Accessory</p> <p>206390 Basket for 9lt fryer 1 206393 Stainless steel oil collecting filter 1</p>	<p>285562 EXFRPB1BWQ</p>
<p>9lt electric Fryer with 1 well, 1 basket and warning led</p> <p>7.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 200x600x930 mm kg 38 m³ 0.31</p> <p>Included Accessory</p> <p>206390 Basket for 9lt fryer 1 206393 Stainless steel oil collecting filter 1</p>	<p>285563 EXFREB1BWF</p>
<p>9lt electric Fryer with 1 well, 1 basket, oil pump and warning led</p> <p>7.40 ElekW 415 V 3N 50/60 Hz WxDxH 200x600x930 mm kg 45 m³ 0.31</p> <p>Included Accessory</p> <p>206390 Basket for 9lt fryer 1 206393 Stainless steel oil collecting filter 1</p>	<p>285564 EXFREB1BWQ</p>



Accessories for Electric Fryers

Description	Code
<p>Basket for 9lt fryer</p> <p>WxDxH 155x300x125 mm kg 1 m³ 0.01</p>	<p>206390 9BF</p>



◀◀ (Accessories for Electric Fryers)

Description	Code
Connecting strip for 9lt fryer WxDxH 34x26x521 mm kg 0.31	206391 9CSTRIP
Fabric oil collecting filter WxDxH 123x293x90 mm kg 0.30	206392 9TFILT
Stainless steel oil collecting filter WxDxH 95x320x75 mm kg 1	206393 9SSFILT
Stainless steel oil large filter for 9lt fryer WxDxH 116x313x94 mm kg 0.80	206443 9SSFILT LG
Perforated fish plate for 9lt fryer WxDxH 160x360x2 mm kg 0.48	206394 9PPL
Kit of feet support for 2 modules of 200mm fryers WxDxH 370x106x50 mm kg 3.50	206438 KSUPPFW4



Cooking

Miscellaneous cooking equipment

◀◀ (Accessories for Electric Fryers)

Description	Code
Kit of feet support for 3 modules of 200mm fryers WxDxH 370x106x50 mm kg 3.50	206439 KSUPPFW6
Kit of feet support for 4 modules of 200mm fryers WxDxH 370x106x50 mm kg 3.50	206440 KSUPPFW8

Ultra rapid salamanders

Description	Code
Electric Salamander, Ultra Rapid, open on 3 sides, with Plate detencion system, 600 mm, accepts GN 1/1 4 ElekW 220-240 V 1 50/60 Hz WxDxH 600x549x510 mm kg 62 m ³ 0.24	283011 E0UUCEBOMOH
Electric Salamander, Ultra Rapid, open on 3 sides, with Plate detencion system, 600 mm, accepts GN 1/1 4 ElekW 380-415 V 3N 50/60 Hz WxDxH 600x549x510 mm kg 59 m ³ 0.24	283012 E0UUCDBOMOH



Salamanders

Description	Code
Electric Salamander, open on 3 sides, 400 mm, accepts GN 2/3 2 ElekW 220-240 V 1 50/60 Hz WxDxH 400x549x510 mm kg 43 m ³ 0.17	283013 E0UUAEBOMCA



◀◀ (Salamanders)

Description	Code	
<p>Electric Salamander, open on 3 sides, 600 mm, accepts GN 1/1</p> <p>4 ElekW 220-240 V 1 50/60 Hz WxDxH 600x549x510 mm kg 60 m³ 0.30</p>	<p>283014 E0UUAEBOMOA</p>	
<p>Electric Salamander, open on 3 sides, 600 mm, accepts GN 1/1</p> <p>4 ElekW 380/415 V 3N 50/60 Hz WxDxH 600x549x510 mm kg 56 m³ 0.24</p>	<p>283015 E0UUAADBOMOA</p>	
<p>Electric Salamander, front open, adjustable grid, 760 mm, accepts GN 1/1</p> <p>4 ElekW 380/415 V 3N 50/60 Hz WxDxH 759x484x404 mm kg 49 m³ 0.20</p>	<p>283016 E0UUBDBOMOA</p>	
<p>Electric Salamander, front open, adjustable grid, 760 mm, accepts GN 1/1</p> <p>4 ElekW 220-240 V 1 50/60 Hz WxDxH 759x484x404 mm kg 49 m³ 0.20</p>	<p>283017 E0UUBEBOMOA</p>	
<p>Gas Salamander, open on 3 sides, adjustable grid, 750 mm, accepts GN 1/1</p> <p>7.40 GaskW WxDxH 752x500x467 mm kg 47 m³ 0.20</p>	<p>283032 E0UUAABOMPA</p>	

Accessories for Salamanders

Description	Code
<p>Wall mounted brackets kit for salamanders open on 3 sides</p> <p>WxDxH 200x80x500 mm kg 1.82 m³ 0.01</p>	<p>283035 WMBBAL3</p>



Cooking

Miscellaneous cooking equipment

◀◀ (Accessories for Salamanders)

Description	Code
Wall mounted brackets kit for salamanders open on 1 side WxDxH 550x80x350 mm kg 3.06 m ³ 0.02	283036 WMBSAL1

Automatic tilting bratt pans with stirrer

Description	Code
Electric bratt pan with stirrer 90/100lt 10 ElekW 400 V 3N 50 Hz WxDxH 1200x960x1000 mm kg 400 m ³ 2.70	291157 IBRSE12SS
Electric bratt pan with stirrer 150/180lt 15.50 ElekW 400 V 3N 50 Hz WxDxH 1450x1250x1095 mm kg 700 m ³ 4.05	291149 IBRSE14SS






Accessories for automatic bratt pans




Description	Code
Trolley with lifting & removable tank WxDxH 727x882x1181 mm kg 88 m ³ 1.45	922403 TRBR



Automatic pasta cookers

Description	Code	
<p>380-lt gas automatic Pasta Cooker with 2 wells and 2 baskets</p> <p>60 GaskW 0.30 ElekW 230 V 1N 50 Hz WxDxH 1600x1280x850 mm kg 411 m³ 4.13</p>	291161 CR42G	
<p>380-lt steam automatic Pasta Cooker with 2 wells and 2 baskets</p> <p>0.50 ElekW 230 V 1N 50 Hz WxDxH 1600x1280x850 mm kg 367 m³ 4.45</p>	291162 CR42V	
<p>380-lt electric automatic pasta cooker with 2 wells and 2 baskets</p> <p>30 ElekW 400 V 3N 50 Hz WxDxH 1600x1280x850 mm kg 324 m³ 4.45</p>	291163 CR42E	

EBE - Electric boiling pans - easy line

Description	Code	
<p>Electric Boiling Pan, with auto filling system, 40lt</p> <p>12 ElekW 400 V 3N 50-60 Hz WxDxH 948x660x900 mm kg 98 m³ 0.92</p>	232186 EBE40AWF	
<p>Electric Boiling Pan, with auto filling system, 60lt</p> <p>12 ElekW 400 V 3N 50-60 Hz WxDxH 988x700x900 mm kg 102 m³ 0.92</p>	232187 EBE60AWF	
<p>Electric Boiling Pan, with auto filling system, 80lt</p> <p>15 ElekW 400 V 3N 50-60 Hz WxDxH 1028x740x900 mm kg 109 m³ 0.92</p>	232188 EBE80AWF	



Cooking

Miscellaneous cooking equipment

◀◀ (EBE - Electric boiling pans - easy line)

Description	Code
<p>Electric Boiling Pan, with auto filling system, 100lt</p> <p>15 ElekW 400 V 3N 50-60 Hz</p> <p>WxDxH 1068x780x900 mm kg 121 m³ 1.08</p>	<p>232189</p> <p>EBE100AWF</p>



Accessories for EBE - Electric boiling pans - easy line

Description	Code
<p>Left leg/column (to be ordered always one unit for single or multiple installation)</p> <p>WxDxH 319x206x901 mm kg 14.68 m³ 0.09</p>	<p>928000</p> <p>EBEAC01</p>
<p>Floor fastening kit (fastening is integrated in the floor - for a correct installation you need 1 for each pan plus 1 for the left column)</p> <p>WxDxH 200x280x200 mm kg 3.29 m³ 0.01</p>	<p>928001</p> <p>EBEAC02</p>
<p>Kit for a correct and easy positioning and installation of the pan (for a correct installation you need 1 for each pan)</p> <p>WxDxH 50x1100x50 mm kg 2.23</p>	<p>928002</p> <p>EBEAC03</p>
<p>Floor fastening kit (fastening on the floor surface)</p> <p>WxDxH 220x300x50 mm kg 2.33</p>	<p>928003</p> <p>EBEAC04</p>
<p>Measure stick 40lt</p> <p>WxDxH 20x400x70 mm kg 2</p>	<p>928005</p> <p>EBEAC05</p>



◀◀ (Accessories for EBE - Electric boiling pans - easy line)

Description	Code
Measure stick 60lt WxDxH 20x600x70 mm kg 2	928006 EBEAC06
Measure stick 80lt WxDxH 20x700x70 mm kg 2	928007 EBEAC07
Measure stick 100lt WxDxH 20x800x70 mm kg 2	928008 EBEAC08
Strainer 8mm holes 40lt WxDxH 410x180x30 mm kg 1	928009 EBEAC09
Strainer 8mm holes 60lt WxDxH 460x200x30 mm kg 1	928010 EBEAC10
Strainer 8mm holes 80lt WxDxH 510x220x30 mm kg 1	928011 EBEAC11



Cooking

Miscellaneous cooking equipment

◀◀ (Accessories for EBE - Electric boiling pans - easy line)

Description	Code
Strainer 8mm holes 100lt WxDxH 550x260x30 mm kg 2 m ³ 0.02	928012 EBEAC12
Bottom grid 40lt WxDxH 380x380x1,5 mm kg 1	928013 EBEAC13
Bottom grid 60lt WxDxH 420x420x1,5 mm kg 3	928014 EBEAC14
Bottom grid 80lt WxDxH 460x460x1,5 mm kg 3 m ³ 0.01	928015 EBEAC15
Bottom grid 100lt WxDxH 500x500x1,5 mm kg 4	928016 EBEAC16
Basket 40lt, 2 required per pan WxDxH 350x350x170 mm kg 4 m ³ 0.02	928017 EBEAC17



◀◀ (Accessories for EBE - Electric boiling pans - easy line)

Description	Code
Basket 60lt, 2 required per pan WxDxH 400x400x170 mm kg 4 m ³ 0.03	928018 EBEAC18
Basket 80lt, 3 required per pan WxDxH 450x450x170 mm kg 4 m ³ 0.04	928019 EBEAC19
Basket 100lt, 3 required per pan WxDxH 500x500x170 mm kg 5 m ³ 0.06	928020 EBEAC20
Lifting hook, 2 required WxDxH 55x55x10 mm kg 2	928021 EBEAC21
Set of brushes for spray unit, one long and one short brush WxDxH 1020x130x100 mm kg 2 m ³ 0.01	928081 Brushset

EB - Electric boiling pans - smart





Description	Code
Electric Boiling Pan 50lt, with 600mm tilting height 15 ElekW 400 V 3N 50-60 Hz WxDxH 990x915x1050 mm kg 177 m ³ 1.82	232218 SM6B50



Cooking

Miscellaneous cooking equipment

◀◀ (EB - Electric boiling pans - smart)

Description	Code	
<p>Electric Boiling Pan 100lt, with 600mm tilting height</p> <p>22.50 ElekW 400 V 3N 50-60 Hz WxDxH 1160x925x1050 mm kg 240 m³ 1.86</p>	<p>232219 SM6B100</p>	
<p>Electric Boiling Pan 150lt, with 600mm tilting height</p> <p>30 ElekW 400 V 3N 50-60 Hz WxDxH 1300x1070x1050 mm kg 285 m³ 2.87</p>	<p>232220 SM6B150</p>	
<p>Electric Boiling Pan 200lt, with 600mm tilting height</p> <p>37.50 ElekW 400 V 3N 50-60 Hz WxDxH 1345x1070x1050 mm kg 344 m³ 2.87</p>	<p>232221 SM6B200</p>	
<p>Electric Boiling Pan 300lt, with 600mm tilting height</p> <p>50 ElekW 400 V 3N 50-60 Hz WxDxH 1495x1145x1050 mm kg 390 m³ 2.87</p>	<p>232222 SM6B300</p>	

Accessories for EB - Electric boiling pans - smart

Description	Code
<p>Short brush for connection to boiling pan spray unit</p> <p>WxDxH 210x210x220 mm kg 2 m³ 0.01</p>	<p>928082 EBAC53</p>
<p>Long brush for connection to boiling pan spray unit</p> <p>WxDxH 1000x200x200 mm kg 1.50 m³ 0.01</p>	<p>928083 EBAC54</p>



◀◀ (Accessories for EB - Electric boiling pans - smart)

Description	Code
Set of brushes for spray unit, one long and one short brush WxDxH 1020x130x100 mm kg 2 m ³ 0.01	928081 Brushset
Double feeding cable for Smart Base 200 and 300 lt Boiling pans without mixing stirrer and with 600 mm tilting height - factory fitted WxDxH 1x1x1 mm kg 1	928159 DIFCSM6B23

EB - Electric boiling pans - smart with feet

Description	Code
Smart 50 l, with feet including lid, automatic water filling and level control. H=600 15 ElekW 400 V 3N 50 Hz WxDxH 970x915x1050 mm kg 234 m ³ 1.51	232300 SM6B50F
Smart 100 l, with feet including lid, automatic water filling and level control. H=600 22.50 ElekW 400 V 3N 50 Hz WxDxH 1140x925x1050 mm kg 282 m ³ 1.82	232301 SM6B100F
Smart 150 l, with feet including lid, automatic water filling and level control. H=600 30 ElekW 400 V 3N 50 Hz WxDxH 1260x1070x1050 mm kg 370 m ³ 2.93	232302 SM6B150F
Smart 200 l, with feet including lid, automatic water filling and level control. H=600 37.50 ElekW 400 V 3N 50 Hz WxDxH 1305x1070x1050 mm kg 392 m ³ 2.89	232303 SM6B200F



Cooking

Miscellaneous cooking equipment

◀◀ (EB - Electric boiling pans - smart with feet)

Description	Code
<p>Smart 300 l, with feet including lid, automatic water filling and level control. H=600</p> <p>50 ElekW 400 V 3N 50 Hz WxDxH 1455x1145x1050 mm kg 472 m³ 2.79</p>	<p>232304 SM6B300F</p>



EBV - Electric boiling pans - smart variomix

Description	Code
<p>Electric Boiling Pan 50lt with stirrer, with 600mm tilting height</p> <p>16 ElekW 400 V 3N 50-60 Hz WxDxH 990x915x1050 mm kg 234 m³ 1.35</p> <p>Included Accessory 928050 Grid stirrer with scrapers for Variomix boiling pans, 50lt 1</p>	<p>232223 SM6V50</p>
<p>Electric Boiling Pan 80lt with stirrer, with 600mm tilting height</p> <p>23.30 ElekW 400 V 3N 50-60 Hz WxDxH 1160x925x1050 mm kg 270 m³ 1.82</p>	<p>232149 SM6V80</p>
<p>Electric Boiling Pan 100lt with stirrer, with 600mm tilting height</p> <p>24 ElekW 400 V 3N 50-60 Hz WxDxH 1160x925x1050 mm kg 282 m³ 1.82</p> <p>Included Accessory 928052 Grid stirrer with scrapers for Variomix boiling pans, 100lt 1</p>	<p>232224 SM6V100</p>
<p>Electric Boiling Pan 150lt with stirrer, with 600mm tilting height</p> <p>31.50 ElekW 400 V 3N 50-60 Hz WxDxH 1300x1070x1050 mm kg 370 m³ 2.93</p> <p>Included Accessory 928053 Grid stirrer with scrapers for Variomix boiling pans, 150lt 1</p>	<p>232225 SM6V150</p>



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◀◀ (EBV - Electric boiling pans - smart variomix)

Description	Code
<p>Electric Boiling Pan 200lt with stirrer, with 600mm tilting height</p> <p>40 ElekW 400 V 3N 50-60 Hz WxDxH 1345x1070x1050 mm kg 400 m³ 2.89</p> <p>Included Accessory 928054 Grid stirrer with scrapers for Variomix boiling pans, 200lt 1</p>	<p>232226 SM6V200</p>
<p>Electric Boiling Pan 300lt with stirrer, with 600mm tilting height</p> <p>52.20 ElekW 400 V 3N 50-60 Hz WxDxH 1495x1145x1050 mm kg 466 m³ 2.79</p> <p>Included Accessory 928055 Grid stirrer with scrapers for Variomix boiling pans, 300lt 1</p>	<p>232227 SM6V300</p>



Accessories for EBV - Electric boiling pans - smart variomix

Description	Code
<p>Short brush for connection to boiling pan spray unit</p> <p>WxDxH 210x210x220 mm kg 2 m³ 0.01</p>	<p>928082 EBAC53</p>
<p>Long brush for connection to boiling pan spray unit</p> <p>WxDxH 1000x200x200 mm kg 1.50 m³ 0.01</p>	<p>928083 EBAC54</p>
<p>Set of scrapers for gate agitator for 50lt Variomix version</p> <p>WxDxH 30x10x80 mm kg 1</p>	<p>928056 EBAC31</p>

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Cooking

Miscellaneous cooking equipment

◀◀ (Accessories for EBV - Electric boiling pans - smart variomix)

Description	Code
Set of scrapers for gate agitator for 100lt Variomix version WxDxH 30x10x80 mm kg 0.50	928057 EBAC32
Set of scrapers for gate agitator for 150lt Variomix version WxDxH 30x10x80 mm kg 0.45	928058 EBAC33
Set of scrapers for gate agitator for 200lt Variomix version WxDxH 30x10x80 mm kg 1	928059 EBAC34
Set of scrapers for gate agitator for 300lt Variomix version WxDxH 30x10x80 mm kg 1	928060 EBAC35
Whipping tools for 50lt Variomix version WxDxH 160x60x370 mm kg 1 m ³ 0.01	928071 EBAC46
Whipping tools for 100lt Variomix version WxDxH 160x60x520 mm kg 2 m ³ 0.01	928072 EBAC47



◀◀ (Accessories for EBV - Electric boiling pans - smart variomix)

Description	Code
Whipping tools for 150lt Variomix version WxDxH 220x60x650 mm kg 3 m ³ 0.01	928073 EBAC48
Whipping tools for 200lt Variomix version WxDxH 220x60x680 mm kg 1.42 m ³ 0.01	928074 EBAC49
Whipping tools for 300lt Variomix version WxDxH 220x60x840 mm kg 6 m ³ 0.02	928075 EBAC50
Cleaning tool for Variomix boiling pans, 100lt WxDxH 420x100x500 mm kg 5 m ³ 0.02	928120 CLTLSMV100
Cleaning tool for Variomix boiling pans, 150lt WxDxH 420x100x500 mm kg 5 m ³ 0.02	928121 CLTLSMV150
Cleaning tool for Variomix boiling pans, 200lt WxDxH 420x100x500 mm kg 5.19 m ³ 0.03	928122 CLTLSMV200



Cooking

Miscellaneous cooking equipment

◀◀ (Accessories for EBV - Electric boiling pans - smart variomix)

Description	Code
Cleaning tool for Variomix boiling pans, 300lt WxDxH 420x100x500 mm kg 5 m ³ 0.02	928123 CLTLSMV300
Cleaning tool for Variomix boiling pans, 50lt WxDxH 420x100x500 mm kg 5 m ³ 0.02	928119 CLTLSMV50
Automatic cooling for electric Boiling Pan, 80lt, with 600mm tilting height WxDxH 1x1x1 mm kg 1	928163 AUTCOOL8H6
Cleaning tool Variomix 80lt WxDxH 1x1x1 mm kg 3 m ³ 0.01	928165 CLTLSMV80
Set of scrapers for gate agitator - EBV80 WxDxH 1x1x1 mm kg 1	928166 SCRAPERV80
USB port, HACCP and program 50-300lt WxDxH 1x1x1 mm kg 1	928162 USBPORT



◀◀ (Accessories for EBV - Electric boiling pans - smart variomix)

Description	Code
Grid stirrer with scrapers for Variomix boiling pans, 50lt WxDxH 270x60x380 mm kg 2 m ³ 0.01	928050 EBAC25
Grid stirrer with scrapers for Variomix boiling pans, 100lt WxDxH 310x60x540 mm kg 4 m ³ 0.01	928052 EBAC27
Grid stirrer with scrapers for Variomix boiling pans, 150lt WxDxH 350x60x650 mm kg 4 m ³ 0.02	928053 EBAC28
Grid stirrer with scrapers for Variomix boiling pans, 200lt WxDxH 400x60x700 mm kg 6 m ³ 0.02	928054 EBAC29
Grid stirrer with scrapers for Variomix boiling pans, 300lt WxDxH 430x70x850 mm kg 8 m ³ 0.03	928055 EBAC30
Set of brushes for spray unit, one long and one short brush WxDxH 1020x130x100 mm kg 2 m ³ 0.01	928081 Brushset



Cooking

Miscellaneous cooking equipment

◀◀ (Accessories for EBV - Electric boiling pans - smart variomix)

Description	Code
Set of brushes for cleaning tool for 100 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928077 Brush100
Set of brushes for cleaning tool for 150 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928078 Brush150
Set of brushes for cleaning tool for 200 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928079 Brush200
Set of brushes for cleaning tool for 300 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928080 Brush300
Set of brushes for cleaning tool for 50 l Variomix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928076 Brush50
Set of brushes for cleaning tool for 80 l Variomix WxDxH 1x1x1 mm kg 3 m ³ 0.02	928168 BRUSHESEBV80

EBV - Electric boiling pans - smart variomix with feet

Description	Code	
<p>Variomix 50 l, with feet including lid, food sensor, automatic water filling and level control. H=600</p> <p>16 ElekW 400 V 3N 50 Hz WxDxH 970x915x1050 mm kg 234 m³ 1.82</p> <p>Included Accessory 928050 Grid stirrer with scrapers for Variomix boiling pans, 50lt 1</p>	<p>232305 SM6V50F</p>	
<p>Variomix 80 l, with feet including lid, food sensor, automatic water filling and level control. H=600</p> <p>23.30 ElekW 400 V 3N 50 Hz WxDxH 1140x925x1050 mm kg 270 m³ 1.82</p>	<p>232306 SM6V80F</p>	
<p>Variomix 100 l, with feet including lid, food sensor, automatic water filling and level control. H=600</p> <p>24 ElekW 400 V 3N 50 Hz WxDxH 1140x925x1050 mm kg 282 m³ 1.82</p> <p>Included Accessory 928052 Grid stirrer with scrapers for Variomix boiling pans, 100lt 1</p>	<p>232307 SM6V100F</p>	
<p>Variomix 150 l, with feet including lid, food sensor, automatic water filling and level control. H=600</p> <p>31.50 ElekW 400 V 3N 50 Hz WxDxH 1260x1070x1050 mm kg 370 m³ 2.93</p> <p>Included Accessory 928053 Grid stirrer with scrapers for Variomix boiling pans, 150lt 1</p>	<p>232308 SM6V150F</p>	
<p>Variomix 200 l, with feet including lid, food sensor, automatic water filling and level control. H=600</p> <p>40 ElekW 400 V 3N 50 Hz WxDxH 1305x1070x1050 mm kg 392 m³ 2.89</p> <p>Included Accessory 928054 Grid stirrer with scrapers for Variomix boiling pans, 200lt 1</p>	<p>232309 SM6V200F</p>	
<p>Variomix 300 l, with feet including lid, food sensor, automatic water filling and level control. H=600</p> <p>52.20 ElekW 400 V 3N 50 Hz WxDxH 1455x1145x1050 mm kg 472 m³ 2.79</p> <p>Included Accessory 928055 Grid stirrer with scrapers for Variomix boiling pans, 300lt 1</p>	<p>232310 SM6V300F</p>	

Cooking

Miscellaneous cooking equipment

Accessories for EBV - Electric boiling pans - smart variomix with feet

Description	Code
Left column for 600mm tilting height models for frame with feet WxDxH 145x620x900 mm kg 12 m ³ 0.09	928169 LEFTCOLM600FE
Frame with feet for 50I SMART boiling pan, models with feet only WxDxH 970x1105x200 mm kg 1 m ³ 0.50	928178 FASTFRAME5FE
Frame with feet for 80-100I SMART boiling pan, models with feet only WxDxH 1140x1265x200 mm kg 50 m ³ 0.57	928179 FASTFR81FE
Frame with feet for 150I SMART boiling pan, models with feet only WxDxH 1260x1320x200 mm kg 65 m ³ 0.51	928180 FASTFR15FE
Frame with feet for 200I SMART boiling pan, models with feet only WxDxH 1305x1385x200 mm kg 78 m ³ 0.89	928181 FASTFR20FE
Frame with feet for 300I SMART boiling pan, models with feet only WxDxH 1455x1430x200 mm kg 100 m ³ 0.90	928182 FASTFR30FE



◀◀ (Accessories for EBV - Electric boiling pans - smart variomix with feet)

Description	Code
Fixing kit for installation on slope or slippery floors for models with feet only WxDxH 145x145x5 mm kg 1	928186 FIXKITFE
Manual spray unit for models with feet only - factory fitted WxDxH 1x1x1 mm kg 1	928187 MANSPRAFE
Automatic jacket cooling for 50 l models with feet only - factory fitted WxDxH 1x1x1 mm kg 1	928189 AUTOCOOL5FE
Automatic jacket cooling for 80 l models with feet only - factory fitted WxDxH 1x1x1 mm kg 1	928190 AUTOCOOL8FE
Automatic jacket cooling for 100 l models with feet only - factory fitted WxDxH 1x1x1 mm kg 1	928191 AUTOCOOL10FE
Automatic jacket cooling for 150 l models with feet only - factory fitted WxDxH 1x1x1 mm kg 1	928192 AUTOCOOL15FE



Cooking

Miscellaneous cooking equipment

◀◀ (Accessories for EBV - Electric boiling pans - smart variomix with feet)

Description	Code
Automatic jacket cooling for 200 l models with feet only - factory fitted WxDxH 1x1x1 mm kg 1	928193 AUTOCOOL20FE
Automatic jacket cooling for 300 l models with feet only - factory fitted WxDxH 1x1x1 mm kg 1	928194 AUTOCOOL30FE
Set of brushes for spray unit, one long and one short brush WxDxH 1020x130x100 mm kg 2 m ³ 0.01	928081 Brushset
Set of brushes for cleaning tool for 100 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928077 Brush100
Set of brushes for cleaning tool for 150 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928078 Brush150
Set of brushes for cleaning tool for 200 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928079 Brush200



◀◀ (Accessories for EBV - Electric boiling pans - smart variomix with feet)

Description	Code
Set of brushes for cleaning tool for 300 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928080 Brush300
Set of brushes for cleaning tool for 50 l Variomix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928076 Brush50
Set of brushes for cleaning tool for 80 l Variomix WxDxH 1x1x1 mm kg 3 m ³ 0.02	928168 BRUSHESEBV80

EBP - Electric boiling pans - smart promix

Description	Code
Electric Boiling Pan 100lt with propeller, with 600mm tilting height 24.70 ElekW 400 V 3N 50-60 Hz WxDxH 1160x925x1050 mm kg 317 m ³ 1.82	232228 SM6P100
Electric Boiling Pan 150lt with propeller, with 600mm tilting height 32.20 ElekW 400 V 3N 50-60 Hz WxDxH 1300x1070x1050 mm kg 385 m ³ 2.87	232229 SM6P150
Electric Boiling Pan 200lt with propeller, with 600mm tilting height 40.50 ElekW 400 V 3N 50-60 Hz WxDxH 1345x1070x1050 mm kg 415 m ³ 2.93	232230 SM6P200



Cooking

Miscellaneous cooking equipment

◀◀ (EBP - Electric boiling pans - smart promix)

Description	Code
<p>Electric Boiling Pan 300lt with propeller, with 600mm tilting height</p> <p>53 ElekW 400 V 3N 50-60 Hz WxDxH 1495x1145x1050 mm kg 514 m³ 2.97</p>	<p>232231 SM6P300</p>



Accessories for EBP - Electric boiling pans - smart promix

Description	Code
<p>Short brush for connection to boiling pan spray unit</p> <p>WxDxH 210x210x220 mm kg 2 m³ 0.01</p>	<p>928082 EBAC53</p>
<p>Long brush for connection to boiling pan spray unit</p> <p>WxDxH 1000x200x200 mm kg 1.50 m³ 0.01</p>	<p>928083 EBAC54</p>
<p>Cleaning tool for Promix boiling pans, 100lt</p> <p>WxDxH 420x100x500 mm kg 5 m³ 0.02</p>	<p>928124 CLTLSMP100</p>
<p>Cleaning tool for Promix boiling pans, 150lt</p> <p>WxDxH 420x100x500 mm kg 5 m³ 0.02</p>	<p>928125 CLTLSMP150</p>
<p>Cleaning tool for Promix boiling pans, 200lt</p> <p>WxDxH 420x100x500 mm kg 5.16 m³ 0.02</p>	<p>928126 CLTLSMP200</p>



◀◀ (Accessories for EBP - Electric boiling pans - smart promix)

Description	Code
Cleaning tool for Promix boiling pans, 300lt WxDxH 420x100x500 mm kg 5 m ³ 0.02	928127 CLTLSMP300
Set of brushes for spray unit, one long and one short brush WxDxH 1020x130x100 mm kg 2 m ³ 0.01	928081 Brushset
Set of brushes for cleaning tool for 100 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928077 Brush100
Set of brushes for cleaning tool for 150 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928078 Brush150
Set of brushes for cleaning tool for 200 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928079 Brush200
Set of brushes for cleaning tool for 300 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928080 Brush300

Cooking

Miscellaneous cooking equipment

EBP - Electric boiling pans - smart promix with feet

Description	Code
<p>Promix 100 l, with feet including lid, food sensor, automatic water filling and level control. H=600</p> <p>24.70 ElekW 400 V 3N 50 Hz WxDxH 1140x925x1050 mm kg 282 m³ 1.82</p>	<p>232311 SM6P100F</p>
<p>Promix 150 l, with feet including lid, food sensor, automatic water filling and level control. H=600</p> <p>32.20 ElekW 400 V 3N 50 Hz WxDxH 1260x1070x1050 mm kg 370 m³ 2.93</p>	<p>232312 SM6P150F</p>
<p>Promix 200 l, with feet including lid, food sensor, automatic water filling and level control. H=600</p> <p>41.50 ElekW 400 V 3N 50 Hz WxDxH 1305x1070x1050 mm kg 392 m³ 2.89</p>	<p>232313 SM6P200F</p>
<p>Promix 300 l, with feet including lid, food sensor, automatic water filling and level control. H=600</p> <p>54 ElekW 400 V 3N 50 Hz WxDxH 1455x1145x1050 mm kg 472 m³ 2.79</p>	<p>232314 SM6P300F</p>



Accessories for electric boiling pans - EBS, EBV & EBP

Description	Code
<p>Left column including with bearing and cover for boiling pans, with 600mm tilting height</p> <p>WxDxH 170x620x900 mm kg 21.28 m³ 0.11</p>	<p>928150 LEFTCOL600</p>
<p>Kit for a correct and easy positioning and installation of 50-100 lt pan (for a correct installation you need 2 for each pan)</p> <p>WxDxH 50x1230x50 mm kg 4</p>	<p>928029 EBAC07</p>



◀◀ (Accessories for electric boiling pans - EBS, EBV & EBP)

Description	Code
<p>Kit for a correct and easy positioning and installation of 150-300 lt pan (for a correct installation you need 2 for each pan)</p> <p>WxDxH 50x1570x50 mm kg 2.09 m³ 0.01</p>	<p>928030 EBAC08</p>
<p>Floor fastening kit for left leg/column (fastening on the floor surface)</p> <p>WxDxH 280x1200x50 mm kg 6.72 m³ 0.01</p>	<p>928034 EBAC12</p>
<p>Floor fastening kit for 50-100l right leg/column and left leg/column including ice cooling option (fastening on the floor surface)</p> <p>WxDxH 280x1200x50 mm kg 6 m³ 0.01</p>	<p>928035 EBAC13</p>
<p>Floor fastening kit for 150-300 lt right leg/column (fastening on the floor surface)</p> <p>WxDxH 280x1200x50 mm kg 6.50 m³ 0.01</p>	<p>928036 EBAC14</p>
<p>Floor fastening kit for left leg/column (fastening is integrated in the floor)</p> <p>WxDxH 220x680x50 mm kg 4 m³ 0.01</p>	<p>928031 EBAC09</p>
<p>Floor fastening kit for 50-100 lt right leg/column (fastening is integrated in the floor)</p> <p>WxDxH 280x860x50 mm kg 6 m³ 0.01</p>	<p>928032 EBAC10</p>



Cooking

Miscellaneous cooking equipment

◀◀ (Accessories for electric boiling pans - EBS, EBV & EBP)

Description	Code
Floor fastening kit for 150-300 lt right leg/column (fastening is integrated in the floor) WxDxH 280x1200x50 mm kg 6 m ³ 0.03	928033 EBAC11
Distance ring for connection (to previous version of pan) WxDxH 150x150x150 mm kg 5 m ³ 0.01	928049 EBAC24
Trolley to store tools for 2 boiling pans WxDxH 570x540x910 mm kg 35 m ³ 0.51	928044 EBAC52
Trolley to store tools for 5 boiling pans WxDxH 700x700x1400 mm kg 65 m ³ 1.68	928043 EBAC51
Strainer 50lt WxDxH 377x538x29 mm kg 6 m ³ 0.03	928024 EBAC02
Strainer 80l and 100l WxDxH 482x702x49 mm kg 6 m ³ 0.04	928025 EBAC03



◀◀ (Accessories for electric boiling pans - EBS, EBV & EBP)

Description	Code
Strainer 150lt WxDxH 518x819x49 mm kg 6 m ³ 0.06	928026 EBAC04
Strainer 200lt WxDxH 567x867x49 mm kg 7.55 m ³ 0.08	928027 EBAC05
Strainer 300lt WxDxH 652x1018x49 mm kg 8 m ³ 0.10	928028 EBAC06
Set of brushes for cleaning tool for 50 l Variomix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928076 Brush50
Set of brushes for cleaning tool for 80 l Variomix WxDxH 1x1x1 mm kg 3 m ³ 0.02	928168 BRUSHESEBV80
Set of brushes for cleaning tool for 100 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928077 Brush100



Cooking

Miscellaneous cooking equipment

◀◀ (Accessories for electric boiling pans - EBS, EBV & EBP)

Description	Code
Set of brushes for cleaning tool for 150 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928078 Brush150
Set of brushes for cleaning tool for 200 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928079 Brush200
Set of brushes for cleaning tool for 300 l Variomix and Promix WxDxH 600x200x200 mm kg 1.10 m ³ 0.03	928080 Brush300

Options for electric boiling pans - EB, EBV & EBP

Description	Code
Food temperature, 50/150lt, HACCP WxDxH 1x1x1 mm kg 0.50	928100 EBO06
Food temperature, 200/300lt, HACCP WxDxH 1x1x1 mm kg 1	928101 EBO07
Automatic water filling WxDxH 1x1x1 mm kg 5 m ³ 0.16	928102 EBO08



◀◀ (Options for electric boiling pans - EB, EBV & EBP)

Description	Code
Automatic cooling for electric Boiling Pan, 50lt, with 600mm tilting height WxDxH 1x1x1 mm kg 1	928129 AUTCOOL5H6
Automatic cooling for electric Boiling Pan, 80lt, with 600mm tilting height WxDxH 1x1x1 mm kg 1	928163 AUTCOOL8H6
Automatic cooling for electric Boiling Pan, 100lt, with 600mm tilting height WxDxH 1x1x1 mm kg 10	928130 AUTCOOL10H6
Automatic cooling for electric Boiling Pan, 150lt, with 600mm tilting height WxDxH 1x1x1 mm kg 2	928131 AUTCOOL15H6
Automatic cooling for electric Boiling Pan, 200lt, with 600mm tilting height WxDxH 1x1x1 mm kg 10	928132 AUTCOOL20H6
Automatic cooling for electric Boiling Pan, 300lt, with 600mm tilting height WxDxH 1x1x1 mm kg 1	928133 AUTCOOL30H



Cooking

Miscellaneous cooking equipment

◀◀ (Options for electric boiling pans - EB, EBV & EBP)

Description	Code
Level control for 50lt Boiling Pan without jacket cooling WxDxH 1x1x1 mm kg 1	928139 9F92813900
Level control for 100lt Boiling Pan without jacket cooling WxDxH 1x1x1 mm kg 1	928140 AUTOLEVEL100
Level control for 150lt Boiling Pan without jacket cooling WxDxH 1x1x1 mm kg 1	928141 AUTOLEVEL150
Level control for 200lt Boiling Pan without jacket cooling WxDxH 1x1x1 mm kg 1	928142 AUTOLEVEL200
Level control for 300lt Boiling Pan without jacket cooling WxDxH 1x1x1 mm kg 1	928143 AUTOLEVEL300
Level control for 50lt Boiling Pan with jacket cooling WxDxH 1x1x1 mm kg 1	928144 AUTOLEVEL50J



◀◀ (Options for electric boiling pans - EB, EBV & EBP)

Description	Code
Level control for 100lt Boiling Pan with jacket cooling WxDxH 1x1x1 mm kg 1	928145 AUTOLEVEL100J
Level control for 150lt Boiling Pan with jacket cooling WxDxH 1x1x1 mm kg 1	928146 AUTOLEVEL150J
Level control for 200lt Boiling Pan with jacket cooling WxDxH 1x1x1 mm kg 1	928147 AUTOLEVEL200J
Level control for 300lt Boiling Pan with jacket cooling WxDxH 1x1x1 mm kg 1	928148 AUTOLEVEL300J
Spray gun Unit for Boiling Pans 50-300lt (factory fitted) WxDxH 1x1x1 mm kg 15 m ³ 0.24	928161 SPRAYUNIT2
Foot pedal to stir with open lid for pan without feet - factory fitted WxDxH 1x1x1 mm kg 1	928167 FOOTPEDAL



▶▶

Cooking

Miscellaneous cooking equipment

◀◀ (Options for electric boiling pans - EB, EBV & EBP)

Description	Code
Right column cover plate for 50-100lt boiling pans with 400mm tilting height (to be used when matched with boiling pans of 600 mm tilting height) WxDxH 120x15x120 mm kg 0.20	928151 COV.50-100R
Right column cover plate for 150-300lt boiling pans with 400mm tilting height (to be used when matched with boiling pans of 600 mm tilting height) WxDxH 120x15x120 mm kg 0.20	928152 COV.150-300R
Left column including ice cooling option for electric Boiling Pan with stirrer 50l, 600mm tilting height WxDxH 1x1x1 mm kg 1 m ³ 0.01	928153 ICECOOL50H6EL
Left column including ice cooling option for electric Boiling Pan with stirrer 80l, 600mm tilting height WxDxH 1x1x1 mm kg 1	928164 ICECOOL80H6EL
Left column including ice cooling option for electric Boiling Pan with stirrer 100l, 600mm tilting height WxDxH 1x1x1 mm kg 1	928154 ICECOOL100H6EL
Left column including ice cooling option for electric Boiling Pan with stirrer 150l, 600mm tilting height WxDxH 1x1x1 mm kg 1	928155 ICECOOL150H6EL



◀◀ (Options for electric boiling pans - EB, EBV & EBP)

Description	Code
Left column including ice cooling option for electric Boiling Pan with stirrer 200l, 600mm tilting height WxDxH 1x1x1 mm kg 1	928156 ICECOOL200H6EL
Left column including ice cooling option for electric Boiling Pan with stirrer 300l, 600mm tilting height WxDxH 1x1x1 mm kg 1	928157 ICECOOL300H6EL
Lid with light for 50 l pan WxDxH 1x1x1 mm kg 1	928196 LIDLIGHT50
Lid with light for 80-100 l pan WxDxH 1x1x1 mm kg 1	928197 LIDLIGHT80-100
Lid with light for 150 l pan WxDxH 1x1x1 mm kg 1	928198 LIDLIGHT150
Lid with light for 200 l pan WxDxH 1x1x1 mm kg 1	928199 LIDLIGHT200



Cooking

Miscellaneous cooking equipment

◀◀ (Options for electric boiling pans - EB, EBV & EBP)

Description	Code
Lid with light for 300 l pan WxDxH 1x1x1 mm kg 1	928200 LIDLIGHT300
Foot pedal with cable to stir with open lid for 50-100l pan with feet - factory fitted WxDxH 1x1x1 mm kg 1	928188 FOOTPE50-100
Foot pedal with cable to stir with open lid for 150-300l pan with feet - factory fitted WxDxH 1x1x1 mm kg 1	928195 FOOTPE150-300

TBX Pro - ONLY for Boiling Pans without Stirrer

Description	Code
TBX Pro Turboliquidizer with soup head, 1 speed, 1650 rpm, 380-415V, 3ph, 50Hz 1.50 ElekW 380-415 V 3 50 Hz WxDxH 628x1556x1122 mm kg 96 m ³ 1.19 Included Accessory 650172 TBX Pro soup head (without tube) 1 650175 TBX Pro medium tube 448 mm 1	602166 TBXPRO1T
TBX Pro Turboliquidizer motor only (without tools), 2 speed, 850/1700 rpm, 380-440V/3ph/50Hz 2.20 ElekW 380-440 V 3 50 Hz WxDxH 628x1556x1122 mm kg 92 m ³ 1.19	602167 TBXPRO2T
TBX Pro Turboliquidizer motor only (without tools), variable speed, 630-1700 rpm, 3ph, 380-480V/50-60Hz 1.50 ElekW 380-480V 3 50-60 Hz WxDxH 628x1556x1122 mm kg 94 m ³ 1.19	602168 TBXPROVT



◀◀ (TBX Pro - ONLY for Boiling Pans without Stirrer)

Description	Code
TBX Pro Turboliquidizer motor only (without tools), variable speed, 630-1700 rpm, 1ph, 220-240V/50-60Hz 1.50 ElekW 220-240 V 1 50/60 Hz WxDxH 628x1556x1122 mm kg 94 m ³ 1.19	602199 TBXPROVS



Accessories for TBX Pro

Description	Code
TBX Pro soup head (without tube) WxDxH 205x205x180 mm kg 2 m ³ 0.01	650172 HSSTBL
TBX Pro puree head (without tube) WxDxH 205x205x180 mm kg 2 m ³ 0.01	650177 HPSTBL
TBX Pro puree head for Braising Pan (without tube) WxDxH 245x245x140 mm kg 2 m ³ 0.01	650173 BPPTBL
TBX Pro medium tube 448 mm WxDxH 162x460x162 mm kg 3 m ³ 0.02	650175 T448
TBX Pro long tube 568 mm WxDxH 162x580x162 mm kg 3.20 m ³ 0.02	650176 T568



Cooking

Miscellaneous cooking equipment

◀◀ (Accessories for TBX Pro)

Description	Code	
TBX Pro soup head for Braising Pan (without tube) WxDxH 245x245x130 mm kg 2.11 m ³ 0.02	653521 BPKTBX130	
TBXPro soup grid, hole diam. 8-10 mm WxDxH 132x132x2 mm kg 1	650168 SGTBX	
TBX Pro fish soup grid, hole diam. 19 mm WxDxH 132x132x2 mm kg 1	653507 FSGTBX	
TBX Pro short tube with deflector, 348 mm (recommended for Braising Pans) WxDxH 162x360x162 mm kg 4 m ³ 0.01	653821 T348	

ProThermetic Sprint, the smart choice

A wide range, complete with all you need to start cooking right away.
Plug-in ready with a full set of included accessories

- ▶ **Core Temperature Sensor** on Pressure Braising Pans, for very Precise Cooking. 6-point probe for precise temperature measurement, easily managed via touch panel

- ▶ **Rear Closing Panel**

- ▶ **Automatic Water Filling** precise to the liter with **swiveling arm**. It fills up the appliance with a volume of water set by the user. The control of the mixing tap is with the touch panel with precise to the liter selection.

ONE body height and ONE depth:

- ▶ **H=700** - body height 700 mm
- ▶ **D=900** - depth 900 mm. Depth 1000 mm - only 200 and 300 liter boiling pans.

Units can be installed on:

- ▶ **Feet**
- ▶ **Stainless steel plinths**
- ▶ **On site concrete**
- ▶ Can be connected to Modular 90 and ProThermetic stationary units (900 mm depth)



- ▶ **Spray Gun** for fast cleaning. Thanks to the high degree of water protection, the appliances can be quickly cleaned by spraying water directly onto the outer surfaces, including the touch screen display.

- ▶ For different configurations, installations or additional accessories (not available for the ProThermetic Sprint range), please refer to the standard ProThermetic range.
- ▶ Before placing the order, please check with your Electrolux Professional Representative for stock availability.

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Freestanding - Hygienic Depth=900 mm - Electric



Description	Code													
<p>Electric tilting Boiling Pan 60lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>12.20 ElekW 400 V 3N 50/60 Hz WxDxH 1100x900x700 mm kg 250 m³ 2.37</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912703</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912703	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586912 PBOT06ECES</p>				
912703	Rear closing kit for tilting units - against wall - factory fitted	1												
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1												
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1												
<p>Electric tilting Boiling Pan prearranged for stirrer 60lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>12.50 ElekW 400 V 3N 50/60 Hz WxDxH 1100x900x700 mm kg 200 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912703</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td>1</td> </tr> </table>	912703	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	912784	Emergency stop button - factory fitted	1	<p>586913 PBOT06RCES</p>	
912703	Rear closing kit for tilting units - against wall - factory fitted	1												
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1												
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1												
912784	Emergency stop button - factory fitted	1												
<p>Electric tilting Boiling Pan 100lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>18.20 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 250 m³ 2.18</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912704</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912704	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586915 PBOT10ERES</p>				
912704	Rear closing kit for tilting units - against wall - factory fitted	1												
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1												
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1												



ProThermetic Boiling and Braising Pans

ProThermetic Sprint

◀◀ (Freestanding - Hygienic Depth=900 mm - Electric)

Description	Code	
<p>Electric tilting Boiling Pan prearranged for stirrer 100lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>18.60 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 280 m³ 2.03</p> <p>Included Accessory</p> <p>912704 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p> <p>912784 Emergency stop button - factory fitted 1</p>	<p>586916 PBOT10RCES</p>	
<p>Electric tilting Boiling Pan 150lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>24.20 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x700 mm kg 270 m³ 2.18</p> <p>Included Accessory</p> <p>912705 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586918 PBOT15ECES</p>	
<p>Electric tilting Boiling Pan prearranged for stirrer 150lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>24.60 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x700 mm kg 330 m³ 2.35</p> <p>Included Accessory</p> <p>912705 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p> <p>912784 Emergency stop button - factory fitted 1</p>	<p>586919 PBOT15RCES</p>	

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◀◀ (Freestanding - Hygienic Depth=900 mm - Electric)

Description	Code
<p>Electric tilting Boiling Pan with variable speed stirrer 150lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x700 mm kg 330 m³ 2.35</p> <p>Included Accessory</p> <p>912705 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p> <p>912784 Emergency stop button - factory fitted 1</p>	<p>586921 PBOT15WCES</p>



Freestanding - Hygienic Depth=1000 mm - Electric

Description	Code
<p>Electric tilting Boiling Pan 200lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>30.20 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x700 mm kg 370 m³ 2.31</p> <p>Included Accessory</p> <p>912706 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586922 PBOT20EDES</p>
<p>Electric tilting Boiling Pan prearranged for stirrer 200lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>30.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x700 mm kg 430 m³ 2.94</p> <p>Included Accessory</p> <p>912705 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p> <p>912784 Emergency stop button - factory fitted 1</p>	<p>586923 PBOT20RDES</p>






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ProThermetic Boiling and Braising Pans

ProThermetic Sprint

◀◀ (Freestanding - Hygienic Depth=1000 mm - Electric)

Description	Code	
<p>Electric tilting Boiling Pan with variable speed stirrer 200lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>34 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x700 mm kg 430 m³ 2.94</p> <p>Included Accessory</p> <p>912705 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p> <p>912784 Emergency stop button - factory fitted 1</p>	<p>586924 PBOT20WDES</p>	
<p>Electric tilting Boiling Pan 300lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>36.20 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 390 m³ 3.14</p> <p>Included Accessory</p> <p>912707 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586925 PBOT30EDES</p>	
<p>Electric tilting Boiling Pan prearranged for stirrer 300lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>36.60 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 430 m³ 3.14</p> <p>Included Accessory</p> <p>912707 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p> <p>912784 Emergency stop button - factory fitted 1</p>	<p>586926 PBOT30RDES</p>	

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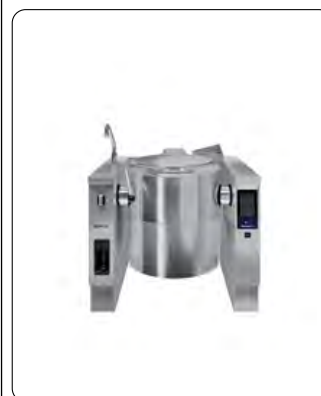
◀◀ (Freestanding - Hygienic Depth=1000 mm - Electric)

Description	Code
<p>Electric tilting Boiling Pan with variable speed stirrer 300lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>40 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 430 m³ 3.14</p> <p>Included Accessory</p> <p>912707 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p> <p>912784 Emergency stop button - factory fitted 1</p>	<p>586928 PBOT30WDES</p>



Freestanding - Hygienic Depth=900 mm - Gas

Description	Code
<p>Gas tilting Boiling Pan 60lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>15 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1100x900x700 mm kg 170 m³ 0.72</p> <p>Included Accessory</p> <p>912703 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586914 PBOT06GCCS</p>
<p>Gas tilting Boiling Pan 100lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>21 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x700 mm kg 230 m³ 0.79</p> <p>Included Accessory</p> <p>912704 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586917 PBOT10GCCS</p>



ProThermetic Boiling and Braising Pans

ProThermetic Sprint

Freestanding - Hygienic Depth=1000 mm - Gas

Description	Code
<p>Gas tilting Boiling Pan 150lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>26 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1300x1000x700 mm kg 330 m³ 2.37</p> <p>Included Accessory</p> <p>912705 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586920 PBOT15GDCS</p>
<p>Gas tilting Boiling Pan 300lt (h), auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>45 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1500x1000x700 mm kg 470 m³ 3.33</p> <p>Included Accessory</p> <p>912707 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586927 PBOT30GDCS</p>




With Backsplash - Hygienic Depth=900 mm - Electric

Description	Code
<p>Electric tilting Boiling Pan 60lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>12.20 ElekW 400 V 3N 50/60 Hz WxDxH 1100x900x700 mm kg 250 m³ 2.37</p> <p>Included Accessory</p> <p>912183 C-board (length 1100mm) for tilting units - factory fitted 1</p> <p>912703 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586937 PBOT06ELES</p>



◀◀ (With Backsplash - Hygienic Depth=900 mm - Electric)

Description	Code																
<p>Electric tilting Boiling Pan prearranged for stirrer 60lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>12.50 ElekW 400 V 3N 50/60 Hz WxDxH 1100x900x700 mm kg 200 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912183</td> <td>C-board (length 1100mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912703</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td>1</td> </tr> </table>	912183	C-board (length 1100mm) for tilting units - factory fitted	1	912703	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	912784	Emergency stop button - factory fitted	1	<p>586938 PBOT06RLES</p>	
912183	C-board (length 1100mm) for tilting units - factory fitted	1															
912703	Rear closing kit for tilting units - against wall - factory fitted	1															
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<p>Electric tilting Boiling Pan 100lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>18.20 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 250 m³ 2.18</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912184</td> <td>C-board (length 1200mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912704</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912184	C-board (length 1200mm) for tilting units - factory fitted	1	912704	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586940 PBOT10ELES</p>				
912184	C-board (length 1200mm) for tilting units - factory fitted	1															
912704	Rear closing kit for tilting units - against wall - factory fitted	1															
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912184	C-board (length 1200mm) for tilting units - factory fitted	1															
912704	Rear closing kit for tilting units - against wall - factory fitted	1															
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912784	Emergency stop button - factory fitted	1															

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ProThermetic Boiling and Braising Pans

ProThermetic Sprint

◀◀ (With Backsplash - Hygienic Depth=900 mm - Electric)

Description	Code																
<p>Electric tilting Boiling Pan 150lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>24.20 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x700 mm kg 270 m³ 2.18</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912185</td> <td>C-board (length 1300mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912705</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912185	C-board (length 1300mm) for tilting units - factory fitted	1	912705	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586943 PBOT15ELES</p>				
912185	C-board (length 1300mm) for tilting units - factory fitted	1															
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912185	C-board (length 1300mm) for tilting units - factory fitted	1															
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912185	C-board (length 1300mm) for tilting units - factory fitted	1															
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With Backsplash - Hygienic Depth=1000 mm - Electric


Description	Code															
<p>Electric tilting Boiling Pan 200lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>30.20 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x700 mm kg 370 m³ 2.31</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912186</td> <td>C-board (length 1400mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912706</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912186	C-board (length 1400mm) for tilting units - factory fitted	1	912706	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586947 PBOT20EQES</p>			
912186	C-board (length 1400mm) for tilting units - factory fitted	1														
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912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1														
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1														
<p>Electric tilting Boiling Pan prearranged for stirrer 200lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>30.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x700 mm kg 430 m³ 2.94</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912185</td> <td>C-board (length 1300mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912705</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td>1</td> </tr> </table>	912185	C-board (length 1300mm) for tilting units - factory fitted	1	912705	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	912784	Emergency stop button - factory fitted	1	<p>586948 PBOT20RQES</p>
912185	C-board (length 1300mm) for tilting units - factory fitted	1														
912705	Rear closing kit for tilting units - against wall - factory fitted	1														
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1														
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1														
912784	Emergency stop button - factory fitted	1														
<p>Electric tilting Boiling Pan with variable speed stirrer 200lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>34 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x700 mm kg 430 m³ 2.94</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912185</td> <td>C-board (length 1300mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912705</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td>1</td> </tr> </table>	912185	C-board (length 1300mm) for tilting units - factory fitted	1	912705	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	912784	Emergency stop button - factory fitted	1	<p>586949 PBOT20WQES</p>
912185	C-board (length 1300mm) for tilting units - factory fitted	1														
912705	Rear closing kit for tilting units - against wall - factory fitted	1														
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1														
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1														
912784	Emergency stop button - factory fitted	1														



ProThermetic Boiling and Braising Pans

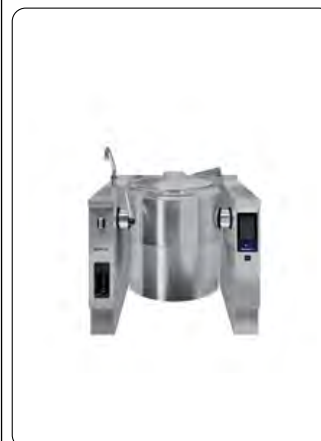
ProThermetic Sprint

◀◀ (With Backsplash - Hygienic Depth=1000 mm - Electric)

Description	Code																
<p>Electric tilting Boiling Pan 300lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>36.20 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 390 m³ 3.14</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912187</td> <td>C-board (length 1500mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912707</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912187	C-board (length 1500mm) for tilting units - factory fitted	1	912707	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586950 PBOT30EQES</p>				
912187	C-board (length 1500mm) for tilting units - factory fitted	1															
912707	Rear closing kit for tilting units - against wall - factory fitted	1															
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1															
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1															
<p>Electric tilting Boiling Pan prearranged for stirrer 300lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>36.60 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 430 m³ 3.14</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912187</td> <td>C-board (length 1500mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912707</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td>1</td> </tr> </table>	912187	C-board (length 1500mm) for tilting units - factory fitted	1	912707	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	912784	Emergency stop button - factory fitted	1	<p>586951 PBOT30RQES</p>	
912187	C-board (length 1500mm) for tilting units - factory fitted	1															
912707	Rear closing kit for tilting units - against wall - factory fitted	1															
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1															
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1															
912784	Emergency stop button - factory fitted	1															
<p>Electric tilting Boiling Pan with variable speed stirrer 300lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>40 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 430 m³ 3.14</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912187</td> <td>C-board (length 1500mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912707</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td>1</td> </tr> </table>	912187	C-board (length 1500mm) for tilting units - factory fitted	1	912707	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	912784	Emergency stop button - factory fitted	1	<p>586953 PBOT30WQES</p>	
912187	C-board (length 1500mm) for tilting units - factory fitted	1															
912707	Rear closing kit for tilting units - against wall - factory fitted	1															
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1															
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1															
912784	Emergency stop button - factory fitted	1															

With Backsplash - Hygienic Depth=900 mm - Gas

Description	Code
<p>Gas tilting Boiling Pan 60lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>15 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1100x900x700 mm kg 170 m³ 0.72</p> <p>Included Accessory</p> <p>912183 C-board (length 1100mm) for tilting units - factory fitted 1</p> <p>912703 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586939 PBOT06GLCS</p>
<p>Gas tilting Boiling Pan 100lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>21 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x700 mm kg 230 m³ 0.79</p> <p>Included Accessory</p> <p>912184 C-board (length 1200mm) for tilting units - factory fitted 1</p> <p>912704 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586942 PBOT10GLCS</p>



ProThermetic Boiling and Braising Pans

ProThermetic Sprint

With Backsplash - Hygienic Depth=1000 mm - Gas

Description	Code
<p>Gas tilting Boiling Pan 150lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>26 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1300x1000x700 mm kg 330 m³ 2.37</p> <p>Included Accessory</p> <p>912185 C-board (length 1300mm) for tilting units - factory fitted 1</p> <p>912705 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586945 PBOT15GQCS</p>
<p>Gas tilting Boiling Pan 300lt (h), splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>45 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1500x1000x700 mm kg 470 m³ 3.33</p> <p>Included Accessory</p> <p>912187 C-board (length 1500mm) for tilting units - factory fitted 1</p> <p>912707 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586952 PBOT30GQCS</p>



Freestanding - Hygienic Depth=900 mm - Electric

Description	Code
<p>Electric tilting Braising Pan 80lt (h), compound bottom, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x900x700 mm kg 310 m³ 1.80</p> <p>Included Accessory</p> <p>912706 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586929 PFET08ECES</p>



◀◀ (Freestanding - Hygienic Depth=900 mm - Electric)

Description	Code									
<p>Electric tilting Braising Pan 90lt (h), compound bottom, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 290 m³ 1.87</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912704</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912704	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586930 PFET09ECES</p>
912704	Rear closing kit for tilting units - against wall - factory fitted	1								
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1								
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1								
<p>Electric tilting Braising Pan 170lt (h), compound bottom, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x700 mm kg 380 m³ 2.65</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912708</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912708	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586932 PFET17ERES</p>
912708	Rear closing kit for tilting units - against wall - factory fitted	1								
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1								
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1								



Freestanding - Hygienic Depth=900 mm - Gas

Description	Code									
<p>Gas tilting Braising Pan 90lt (h), compound bottom, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x700 mm kg 310 m³ 2.34</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912704</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912704	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586931 PFET09GCCS</p>
912704	Rear closing kit for tilting units - against wall - factory fitted	1								
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1								
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1								



ProThermetic Boiling and Braising Pans

ProThermetic Sprint

◀◀ (Freestanding - Hygienic Depth=900 mm - Gas)

Description	Code
<p>Gas tilting Braising Pan 170lt (h), compound bottom, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x700 mm kg 300 m³ 1.05</p> <p>Included Accessory</p> <p>912708 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586933 PFET17GCCS</p>



With Backsplash - Hygienic Depth=900 mm - Electric

Description	Code
<p>Electric tilting Braising Pan 80lt (h), splashback, compound bottom, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x900x700 mm kg 310 m³ 1.80</p> <p>Included Accessory</p> <p>912186 C-board (length 1400mm) for tilting units - factory fitted 1</p> <p>912706 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586954 PFET08ELES</p>
<p>Electric tilting Braising Pan 90lt (h), splashback, compound bottom, splashback, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 290 m³ 1.87</p> <p>Included Accessory</p> <p>912184 C-board (length 1200mm) for tilting units - factory fitted 1</p> <p>912704 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586955 PFET09ELES</p>



◀◀ (With Backsplash - Hygienic Depth=900 mm - Electric)

Description	Code
<p>Electric tilting Braising Pan 170lt (h), splashback, compound bottom, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x700 mm kg 380 m³ 2.65</p> <p>Included Accessory</p> <p>912188 C-board (length 1600mm) for tilting units - factory fitted 1</p> <p>912708 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586957 PFET17ELES</p>



With Backsplash - Hygienic Depth=900 mm - Gas

Description	Code
<p>Gas tilting Braising Pan 90lt (h), splashback, compound bottom, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x700 mm kg 310 m³ 2.34</p> <p>Included Accessory</p> <p>912184 C-board (length 1200mm) for tilting units - factory fitted 1</p> <p>912704 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586956 PFET09GLCS</p>



ProThermetic Boiling and Braising Pans

ProThermetic Sprint

◀◀ (With Backsplash - Hygienic Depth=900 mm - Gas)

Description	Code
<p>Gas tilting Braising Pan 170lt (h), splashback, compound bottom, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x700 mm kg 300 m³ 1.05</p> <p>Included Accessory</p> <p>912188 C-board (length 1600mm) for tilting units - factory fitted 1</p> <p>912708 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586958 PFET17GLCS</p>



Freestanding - Hygienic Depth=900 mm - Electric

Description	Code
<p>Electric tilting Pressure Braising Pan 90lt (h), steam condensation function, core temperature sensor, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 390 m³ 2.18</p> <p>Included Accessory</p> <p>912704 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586910 PUET09KCES</p>
<p>Electric tilting Pressure Braising Pan 170lt (h), steam condensation function, core temperature sensor, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x700 mm kg 470 m³ 2.24</p> <p>Included Accessory</p> <p>912708 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912735 Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted 1</p> <p>912776 Spray gun for tilting units - freestanding (height 700mm) - factory fitted 1</p>	<p>586935 PUET17KCES</p>



Freestanding - Hygienic Depth=900 mm - Gas

Description	Code									
<p>Gas tilting Pressure Braising Pan 90lt (h), steam condensation function, core temperature sensor, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x700 mm kg 390 m³ 2.18</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912704</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912704	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586934 PUET09LCCS</p>
912704	Rear closing kit for tilting units - against wall - factory fitted	1								
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1								
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1								
<p>Gas tilting Pressure Braising Pan 170lt (h), steam condensation function, core temperature sensor, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x700 mm kg 500 m³ 2.86</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912708</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912708	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586936 PUET17LCCS</p>
912708	Rear closing kit for tilting units - against wall - factory fitted	1								
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1								
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1								



ProThermetic Boiling and Braising Pans

ProThermetic Sprint

With Backsplash - Hygienic Depth=900 mm - Electric

Description	Code												
<p>Electric tilting Pressure Braising Pan 90lt (h), splashback, steam condensation function, core temperature sensor, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 390 m³ 2.18</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912184</td> <td>C-board (length 1200mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912704</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912184	C-board (length 1200mm) for tilting units - factory fitted	1	912704	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586911 PUET09KLES</p>
912184	C-board (length 1200mm) for tilting units - factory fitted	1											
912704	Rear closing kit for tilting units - against wall - factory fitted	1											
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1											
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1											
<p>Electric tilting Pressure Braising Pan 170lt (h), splashback, steam condensation function, core temperature sensor, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x700 mm kg 470 m³ 2.24</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912188</td> <td>C-board (length 1600mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912708</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912188	C-board (length 1600mm) for tilting units - factory fitted	1	912708	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586960 PUET17KLES</p>
912188	C-board (length 1600mm) for tilting units - factory fitted	1											
912708	Rear closing kit for tilting units - against wall - factory fitted	1											
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1											
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1											



With Backsplash - Hygienic Depth=900 mm - Gas

Description	Code												
<p>Gas tilting Pressure Braising Pan 90lt (h), splashback, steam condensation function, core temperature sensor, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x700 mm kg 390 m³ 2.18</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912184</td> <td>C-board (length 1200mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912704</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912184	C-board (length 1200mm) for tilting units - factory fitted	1	912704	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586959 PUET09LLCS</p>
912184	C-board (length 1200mm) for tilting units - factory fitted	1											
912704	Rear closing kit for tilting units - against wall - factory fitted	1											
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1											
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1											
<p>Gas tilting Pressure Braising Pan 170lt (h), splashback, steam condensation function, core temperature sensor, auto. H/C water filling with swivelling arm, spray gun, rear closing kit, GuideYou Panel, freestanding</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x700 mm kg 500 m³ 2.86</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912188</td> <td>C-board (length 1600mm) for tilting units - factory fitted</td> <td>1</td> </tr> <tr> <td>912708</td> <td>Rear closing kit for tilting units - against wall - factory fitted</td> <td>1</td> </tr> <tr> <td>912735</td> <td>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</td> <td>1</td> </tr> <tr> <td>912776</td> <td>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</td> <td>1</td> </tr> </table>	912188	C-board (length 1600mm) for tilting units - factory fitted	1	912708	Rear closing kit for tilting units - against wall - factory fitted	1	912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1	912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1	<p>586961 PUET17LLCS</p>
912188	C-board (length 1600mm) for tilting units - factory fitted	1											
912708	Rear closing kit for tilting units - against wall - factory fitted	1											
912735	Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted	1											
912776	Spray gun for tilting units - freestanding (height 700mm) - factory fitted	1											



S/S plinths for tilting units (D=900)

Description	Code
<p>Stainless steel plinth for tilting units - against wall - factory fitted</p> <p>WxDxH 160x900x200 mm kg 12 m³ 0.10</p>	<p>911425 PL16X9X2W</p>



ProThermetic Boiling and Braising Pans

ProThermetic Sprint

S/S plinths for tilting units (D=1000)

Description	Code
<p>Stainless steel plinth for tilting units - against wall - factory fitted</p> <p>WxDxH 160x1000x200 mm kg 12 m³ 0.11</p>	<p>911812 P16X10X2W</p>



Connecting rail kits (D=900)

Description	Code
<p>Connecting rail kit, 900mm</p> <p>WxDxH 25x900x17 mm kg 3</p>	<p>912502 CR900</p>
<p>Connecting rail kit for appliances with backsplash, 900mm</p> <p>WxDxH 25x900x17 mm kg 1 m³ 0.01</p>	<p>912499 CR900BS</p>
<p>Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)</p> <p>WxDxH 42,5x900x20 mm kg 2</p>	<p>912981 CONNBS90R</p>
<p>Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)</p> <p>WxDxH 42,5x900x20 mm kg 5</p>	<p>912982 CONNBS90L</p>
<p>Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)</p> <p>WxDxH 42,5x900x20 mm kg 3 m³ 0.14</p>	<p>912975 CONNRA90R</p>



◀◀ (Connecting rail kits (D=900))

Description	Code
<p>Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)</p> <p>WxDxH 42,5x900x20 mm kg 3 m³ 0.14</p>	<p>912976 CONNRA90L</p>



Base plates

Description	Code
<p>Base plate for 60lt tilting boiling pans</p> <p>WxDxH 25x507x507 mm kg 4 m³ 0.02</p>	<p>910031 THA016</p>
<p>Base plate for 100lt boiling pans (diam. 628mm)</p> <p>WxDxH 628x628x25 mm kg 6 m³ 0.02</p>	<p>910033 THA018</p>
<p>Base plate for 150lt boiling pans</p> <p>WxDxH 698x698x25 mm kg 6 m³ 0.04</p>	<p>910034 THA019</p>
<p>Base plate for 200lt boiling pans</p> <p>WxDxH 788x788x25 mm kg 50 m³ 0.05</p>	<p>910035 THA020</p>
<p>Base plate for 300, 400 and 500lt boiling pans</p> <p>WxDxH 888x888x25 mm kg 9 m³ 0.06</p>	<p>910036 THA130</p>



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ProThermetic Boiling and Braising Pans

ProThermetic Sprint

◀◀ (Base plates)

Description	Code
Base plate 1/1 GN for braising pans WxDxH 335x535x30 mm kg 3 m ³ 0.01	910201 THA061



Suspension frames

Description	Code
Suspension frame GN1/1 for rectangular boiling and braising pans WxDxH 333x578x60 mm kg 1.50 m ³ 0.01	910191 THA060
Suspension frame GN1/1 for tilting braising pans WxDxH 333x578x60 mm kg 2.50 m ³ 0.02	912709 SUSFRAPPET





Baskets





Description	Code
Basket for 60lt stationary boiling pans (diam. 480mm) WxDxH 480x480x100 mm kg 4 m ³ 0.06	910021 THA010
Basket for 100lt boiling pans (diam. 600mm) WxDxH 600x600x100 mm kg 6 m ³ 0.10	910023 THA012



◀◀ (Baskets)

Description	Code	
Basket for 150lt boiling pans (diam. 670mm) WxDxH 670x670x100 mm kg 7 m ³ 0.11	910024 THA013	
Basket for 200lt round boiling pans (diam. 760mm) WxDxH 760x760x100 mm kg 10 m ³ 0.15	910025 THA014	

Measuring rods

Description	Code	
Measuring rod for 60lt tilting boiling pans WxDxH 40x80x255 mm kg 1.50 m ³ 0.01	910042 THA022	
Measuring rod for 100lt tilting boiling pans WxDxH 40x80x265 mm kg 0.50 m ³ 0.01	910044 THA024	
Measuring rod for 150lt tilting boiling pans WxDxH 40x80x300 mm kg 1.50 m ³ 0.01	910045 THA025	
Measuring rod for 200lt tilting boiling pans WxDxH 40x80x312 mm kg 0.50 m ³ 0.01	910046 THA026	



ProThermetic Boiling and Braising Pans

ProThermetic Sprint

◀◀ (Measuring rods)

Description	Code
Measuring rod for 300lt tilting boiling pans WxDxH 40x80x370 mm kg 1	910047 THA027









Grid stirrers and scrapers

Description	Code
Grid stirrer and scraper for 60lt boiling pans WxDxH 550x100x400 mm kg 9 m ³ 0.04	910091 THA708
Grid stirrer and scraper for 100lt boiling pans WxDxH 630x100x500 mm kg 9 m ³ 0.10	910093 THA188
Grid stirrer and scraper for 150lt boiling pans WxDxH 700x100x500 mm kg 11 m ³ 0.10	910094 THA191
Grid stirrer and scraper for 200lt boiling pans WxDxH 800x100x500 mm kg 12 m ³ 0.06	910095 THA194
Grid stirrer and scraper for 300lt boiling pans WxDxH 900x100x600 mm kg 13 m ³ 0.12	910096 THA197



◀◀ (Grid stirrers and scrapers)



Description	Code	
Grid stirrer for 60lt boiling pans WxDxH 550x100x400 mm kg 8 m ³ 0.04	910061 THA710	
Grid stirrer for 100lt boiling pans WxDxH 630x100x500 mm kg 6.75 m ³ 0.06	910063 THA187	
Grid stirrer for 150lt boiling pans WxDxH 700x100x500 mm kg 10 m ³ 0.06	910064 THA190	
Grid stirrer for 200lt boiling pans WxDxH 800x100x500 mm kg 12 m ³ 0.08	910065 THA193	
Grid stirrer for 300lt boiling pans WxDxH 900x100x600 mm kg 14 m ³ 0.08	910066 THA196	
Variable stirrer for 150lt boiling pans WxDxH 631x102x475 mm kg 10 m ³ 0.06	913543 VARSTIR150	

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ProThermetic Boiling and Braising Pans

ProThermetic Sprint

◀◀ (Grid stirrers and scrapers)




Description	Code	
Variable stirrer for 200lt boiling pans WxDxH 756x102x500 mm kg 12 m ³ 0.08	913544 VARSTIR200	
Variable stirrer for 300lt boiling pans WxDxH 832x102x580 mm kg 14 m ³ 0.08	913545 VARSTIR300	

Strainers




Description	Code	
Strainer for 40 and 60lt tilting boiling pans WxDxH 580x325x45 mm kg 2 m ³ 0.02	910001 THA003	
Strainer for 100lt tilting boiling pans WxDxH 700x405x45 mm kg 4 m ³ 0.04	910003 THA005	
Strainer for 150lt tilting boiling pans WxDxH 760x435x45 mm kg 4 m ³ 0.03	910004 THA006	
Strainer for 200lt round tilting boiling pans WxDxH 830x460x45 mm kg 5.50 m ³ 0.10	910005 THA007	

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◀◀ (Strainers)

Description	Code	
Strainer for 300, 400 and 500lt tilting boiling pans WxDxH 940x505x45 mm kg 5 m ³ 0.03	910006 THA008	
Strainer for tilting pressure braising pan, 2 GN (60/90l) WxDxH 700x270x28 mm kg 4 m ³ 0.08	913575 STRAINE2GN	
Strainer for tilting pressure braising pan, 3 GN (10/170l) WxDxH 1070x270x28 mm kg 4 m ³ 0.08	913574 STRAINE3GN	

Strainers and scrapers for dumplings


Description	Code	
Strainer for dumplings for 40 and 60lt tilting boiling pans WxDxH 545x220x60 mm kg 3 m ³ 0.03	910052 THA029	
Strainer for dumplings for 100lt boiling pans WxDxH 675x220x60 mm kg 6 m ³ 0.02	910054 THA031	
Strainer for dumplings for 150lt boiling pans WxDxH 750x220x60 mm kg 3 m ³ 0.01	910055 THA032	





ProThermetic Boiling and Braising Pans

ProThermetic Sprint

◀◀ (Strainers and scrapers for dumplings)

Description	Code	
Strainer for dumplings for 200lt tilting boiling pans WxDxH 844x220x60 mm kg 4 m ³ 0.01	910056 THA033	
Strainer for dumplings for 300, 400 and 500lt tilting boiling pans WxDxH 932x220x60 mm kg 6 m ³ 0.02	910057 THA034	
Strainer for dumplings for all tilting & stationary braising and pressure braising pans (except 80lt) and for all stationary rectangular and 100lt round boiling pans WxDxH 610x220x60 mm kg 4 m ³ 0.05	910053 THA030	
Scraper for dumpling strainer for boiling and braising pans WxDxH 214x1,5x120 mm kg 1 m ³ 0.01	910058 THA045	

Scrapers

Description	Code	
Scraper without handle for braising pans (PFEX/PUEX) WxDxH 545x4x150 mm kg 0.10	913431 SCRAPNOHAN	
Scraper with vertical handle for braising pans (PFEX/PUEX) WxDxH 545x4x600 mm kg 1	913432 SCRAPVERHA	

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◀◀ (Scrapers)

Description	Code
Scraper with horizontal handle for braising pans (PFEN/PUEN) WxDxH 200x135x125 mm kg 1.50 m ³ 0.01	911579 SCRAPCPLPT



Perforated containers

Description	Code
Perforated container with handles 1/1GN (height=100mm) for boiling and braising pans WxDxH 325x530x100 mm kg 3 m ³ 0.06	910211 THA062
Perforated container with handles 1/1GN (height 150mm) for boiling and braising pans WxDxH 325x530x150 mm kg 1.50 m ³ 0.05	910212 THA063
Perforated container with handles 1/1GN (height 200mm) for boiling and braising pans WxDxH 325x530x200 mm kg 4 m ³ 0.06	911673 THA706



Small shovels

Description	Code
Small perforated shovel for braising pans (PFEN/PUEN) WxDxH 150x350x170 mm kg 3 m ³ 0.01	911577 SHOVPERFPT



ProThermetic Boiling and Braising Pans

ProThermetic Sprint

◀◀ (Small shovels)

Description	Code
Small shovel for braising pans (PFEN/PUEN) WxDxH 150x350x170 mm kg 3 m ³ 0.01	911578 SHOVPERPT



Bottom plates

Description	Code
Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted WxDxH 160x900x200 mm kg 6 m ³ 0.03	911930 BPFE169020
Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted WxDxH 160x1000x200 mm kg 6 m ³ 0.02	911475 BPFE161020






Sockets




Description	Code
Power Socket, CEE16, built-in, 16A/400V, IP67, red-white - factory fitted WxDxH 90x90x90 mm kg 0.50 m ³ 0.01	912468 CEESOCK16A
Power Socket, CEE32, built-in, 32A/400V, IP67, red-white - factory fitted WxDxH 100x100x100 mm kg 10	912469 CEESOCK32A



◀◀ (Sockets)

Description	Code	
Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted WxDxH 75x65x75 mm kg 0.30 m ³ 0.01	912470 SCHUSOCK16	
Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted WxDxH 90x90x60 mm kg 0.50	912471 TY23SOCK16	
Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted WxDxH 90x90x60 mm kg 0.50	912472 TY25SOCK16	

Main switches

Description	Code	
Mainswitch 25A, 2.5mm ² for gas units - factory fitted WxDxH 1x1x1 mm kg 10	912702 MAINSW252G	
Mainswitch 25A, 4mm ² - factory fitted WxDxH 1x1x1 mm kg 2	912773 MAINSW25A4	
Mainswitch 60A, 6mm ² - factory fitted WxDxH 1x1x1 mm kg 2	912740 MAINSW60A6	



ProThermetic Boiling and Braising Pans

ProThermetic Sprint

◀◀ (Main switches)

Description	Code
Mainswitch 60A, 10mm ² - factory fitted WxDxH 1x1x1 mm kg 1	912774 MAINSW6010



Manometers

Description	Code
Manometer for tilting boiling pans - factory fitted WxDxH 170x80x250 mm kg 5	912490 MANOMEPBOT



Miscellaneous

Description	Code
Food tap 2" for tilting braising pans (PUET-PFET) - factory fitted WxDxH 130x170x180 mm kg 5.50	912780 FODTAPPXET
Food tap 2" for tilting boiling pans (PBOT) - factory fitted WxDxH 130x170x180 mm kg 55	912779 FODTAPPBOT
Kit energy optimization and potential free contact - factory fitted WxDxH 1x1x1 mm kg 3 m ³ 0.01	912737 EOPCPROTHE



◀◀ (Miscellaneous)

Description	Code
Connectivity kit for ProThermetic Boiling and Braising Pans ECAP - factory fitted WxDxH 1x1x1 mm kg 0.50 m ³ 0.01	<p>913577 CONNECPROT</p>
Connectivity kit for ProThermetic Boiling Pans with variable stirrer (ECAP) WxDxH 1x1x1 mm kg 2	<p>913578 CONNECVARS</p>
Emergency stop button - factory fitted WxDxH 1x1x1 mm kg 2 m ³ 0.02	<p>912784 EMERGSTOPT</p>
External touch control device for tilting units - factory fitted WxDxH 1x1x1 mm kg 2	<p>913699 EXTOUCHPROTH</p>



ProThermetic Boiling and Braising Pans

Boiling Pans - Tilting

Freestanding - Hygienic Depth=800 mm - Electric

Description	Code
<p>Electric tilting Boiling Pan 60lt (h), GuideYou panel, freestanding</p> <p>12.20 ElekW 400 V 3N 50/60 Hz WxDxH 1100x800x700 mm kg 250 m³ 2.02</p>	<p>586000 PBOT06EAEO</p>



Freestanding - Hygienic Depth=850 mm - Electric

Description	Code
<p>Electric tilting Boiling Pan 60lt (h), GuideYou panel, freestanding</p> <p>12.20 ElekW 400 V 3N 50/60 Hz WxDxH 1100x850x700 mm kg 240 m³ 1.73</p>	<p>586122 PBOT06EBEO</p>



Freestanding - Hygienic Depth=900 mm - Electric

Description	Code
<p>Electric tilting Boiling Pan 60lt (h), GuideYou panel, freestanding</p> <p>12.20 ElekW 400 V 3N 50/60 Hz WxDxH 1100x900x700 mm kg 250 m³ 2.37</p>	<p>586003 PBOT06ECE0</p>
<p>Electric tilting Boiling Pan 100lt (h), GuideYou panel, freestanding</p> <p>18.20 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 250 m³ 2.18</p>	<p>586006 PBOT10ECE0</p>
<p>Electric tilting Boiling Pan 150lt (h), GuideYou panel, freestanding</p> <p>24.20 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x700 mm kg 270 m³ 2.18</p>	<p>586009 PBOT15ECE0</p>



ProThermetic Boiling and Braising Pans

Boiling Pans - Tilting

◀◀ (Freestanding - Hygienic Depth=900 mm - Electric)

Description	Code	
<p>Electric tilting Boiling Pan 60lt (h) prearranged for stirrer, GuideYou panel, freestanding</p> <p>12.50 ElekW 400 V 3N 50/60 Hz WxDxH 1100x900x700 mm kg 200 m³ 0.72</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586022 PBOT06RCEO</p>	
<p>Electric tilting Boiling Pan 100lt (h) prearranged for stirrer, GuideYou panel, freestanding</p> <p>18.60 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 280 m³ 2.03</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586025 PBOT10RCEO</p>	
<p>Electric tilting Boiling Pan 150lt (h) prearranged for stirrer, GuideYou panel, freestanding</p> <p>24.60 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x700 mm kg 330 m³ 2.35</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586028 PBOT15RCEO</p>	
<p>Electric tilting Boiling Pan 60lt, GuideYou panel, freestanding - Marine</p> <p>12.20 ElekW 440 V 3 50/60 Hz WxDxH 1100x900x700 mm kg 255 m³ 1.81</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587100 PBOT06ECIO</p>	
<p>Electric tilting Boiling Pan 100lt, GuideYou panel, freestanding - Marine</p> <p>18.20 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x700 mm kg 192 m³ 0.78</p> <p>Included Accessory 912704 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587102 PBOT10ECIO</p>	
<p>Electric tilting Boiling Pan 150lt, GuideYou panel, freestanding - Marine</p> <p>24.20 ElekW 440 V 3 50/60 Hz WxDxH 1300x900x700 mm kg 273 m³ 0.85</p> <p>Included Accessory 912705 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587104 PBOT15ECIO</p>	

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ProThermetic Boiling and Braising Pans

Boiling Pans - Tilting

◀◀ (Freestanding - Hygienic Depth=900 mm - Electric)

Description	Code
<p>Electric tilting Boiling Pan 60lt prearranged for stirrer, GuideYou panel, freestanding - Marine</p> <p>12.50 ElekW 440 V 3 50/60 Hz WxDxH 1100x900x700 mm kg 211 m³ 0.72</p> <p>Included Accessory</p> <p>912708 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912784 Emergency stop button - factory fitted 1</p>	<p>587156 PBOT06RCIO</p>
<p>Electric tilting Boiling Pan 100lt prearranged for stirrer, GuideYou panel, freestanding - Marine</p> <p>18.60 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x700 mm kg 222 m³ 0.78</p> <p>Included Accessory</p> <p>912704 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912784 Emergency stop button - factory fitted 1</p>	<p>587158 PBOT10RCIO</p>
<p>Electric tilting Boiling Pan 150lt prearranged for stirrer, GuideYou panel, freestanding - Marine</p> <p>24.60 ElekW 440 V 3 50/60 Hz WxDxH 1300x900x700 mm kg 303 m³ 0.85</p> <p>Included Accessory</p> <p>912705 Rear closing kit for tilting units - against wall - factory fitted 1</p> <p>912784 Emergency stop button - factory fitted 1</p>	<p>587160 PBOT15RCIO</p>
<p>Electric tilting Boiling Pan 150lt (h) with variable speed, stirrer included, GuideYou panel, freestanding</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x700 mm kg 330 m³ 2.35</p> <p>Included Accessory</p> <p>912784 Emergency stop button - factory fitted 1</p> <p>913543 Variable stirrer for 150lt boiling pans 1</p>	<p>586887 PBOT15WCEO</p>



Freestanding - Hygienic Depth=1000 mm - Electric

Description	Code
<p>Electric tilting Boiling Pan 200lt (h), GuideYou panel, freestanding</p> <p>30.20 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x700 mm kg 370 m³ 2.31</p>	<p>586012 PBOT20ECEO</p>



◀◀ (Freestanding - Hygienic Depth=1000 mm - Electric)

Description	Code	
<p>Electric tilting Boiling Pan 300lt (h), GuideYou panel, freestanding</p> <p>36.20 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 390 m³ 3.14</p>	<p>586015 PBOT30EDEO</p>	
<p>Electric tilting Boiling Pan 400lt (h), GuideYou panel, freestanding</p> <p>48.20 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 450 m³ 1.09</p>	<p>586018 PBOT40EDEO</p>	
<p>Electric tilting Boiling Pan 500lt (h), GuideYou panel, freestanding</p> <p>48.20 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 520 m³ 1.09</p>	<p>586020 PBOT50EDEO</p>	
<p>Electric tilting Boiling Pan 200lt (h) prearranged for stirrer, GuideYou panel, freestanding</p> <p>30.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x700 mm kg 430 m³ 2.94</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586031 PBOT20RDEO</p>	
<p>Electric tilting Boiling Pan 300lt (h) prearranged for stirrer, GuideYou panel, freestanding</p> <p>36.60 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 430 m³ 3.14</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586034 PBOT30RDEO</p>	
<p>Electric tilting Boiling Pan 400lt (h) prearranged for stirrer, GuideYou panel, freestanding</p> <p>48.60 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 490 m³ 1.09</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586037 PBOT40RDEO</p>	

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ProThermetic Boiling and Braising Pans

Boiling Pans - Tilting

◀◀ (Freestanding - Hygienic Depth=1000 mm - Electric)

Description	Code	
<p>Electric tilting Boiling Pan 500lt (h) prearranged for stirrer, GuideYou panel, freestanding</p> <p>48.60 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 560 m³ 1.09</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586039 PBOT50RDEO</p>	
<p>Electric tilting Boiling Pan 200lt, GuideYou panel, freestanding - Marine</p> <p>30.20 ElekW 440 V 3 50/60 Hz WxDxH 1400x1000x700 mm kg 411 m³ 3.02</p> <p>Included Accessory 912706 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587106 PBOT20EDIO</p>	
<p>Electric tilting Boiling Pan 300lt, GuideYou panel, freestanding - Marine</p> <p>36.20 ElekW 440 V 3 50/60 Hz WxDxH 1500x1000x700 mm kg 405 m³ 1.08</p> <p>Included Accessory 912707 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587108 PBOT30EDIO</p>	
<p>Electric tilting Boiling Pan 200lt prearranged for stirrer, GuideYou panel, freestanding - Marine</p> <p>30.60 ElekW 440 V 3 50/60 Hz WxDxH 1400x1000x700 mm kg 414 m³ 1.01</p> <p>Included Accessory 912706 Rear closing kit for tilting units - against wall - factory fitted 1 912784 Emergency stop button - factory fitted 1</p>	<p>587162 PBOT20RDIO</p>	
<p>Electric tilting Boiling Pan 300lt prearranged for stirrer, GuideYou panel, freestanding - Marine</p> <p>36.60 ElekW 440 V 3 50/60 Hz WxDxH 1500x1000x700 mm kg 445 m³ 1.08</p> <p>Included Accessory 912707 Rear closing kit for tilting units - against wall - factory fitted 1 912784 Emergency stop button - factory fitted 1</p>	<p>587164 PBOT30RDIO</p>	



◀◀ (Freestanding - Hygienic Depth=1000 mm - Electric)

Description	Code						
<p>Electric tilting Boiling Pan 200lt (h) with variable speed, stirrer included, GuideYou panel, freestanding</p> <p>34 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x700 mm kg 430 m³ 2.94</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">912784</td> <td style="width: 70%;">Emergency stop button - factory fitted</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>913544</td> <td>Variable stirrer for 200lt boiling pans</td> <td style="text-align: right;">1</td> </tr> </table>	912784	Emergency stop button - factory fitted	1	913544	Variable stirrer for 200lt boiling pans	1	<p>586889 PBOT20WDEO</p>
912784	Emergency stop button - factory fitted	1					
913544	Variable stirrer for 200lt boiling pans	1					
<p>Electric tilting Boiling Pan 300lt (h) with variable speed, stirrer included, GuideYou panel, freestanding</p> <p>40 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 430 m³ 3.14</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">912784</td> <td style="width: 70%;">Emergency stop button - factory fitted</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>913545</td> <td>Variable stirrer for 300lt boiling pans</td> <td style="text-align: right;">1</td> </tr> </table>	912784	Emergency stop button - factory fitted	1	913545	Variable stirrer for 300lt boiling pans	1	<p>586891 PBOT30WDEO</p>
912784	Emergency stop button - factory fitted	1					
913545	Variable stirrer for 300lt boiling pans	1					



Freestanding - Depth=800 mm - Electric

Description	Code
<p>Electric tilting Boiling Pan 60lt (s), GuideYou panel, freestanding</p> <p>12.20 ElekW 400 V 3N 50/60 Hz WxDxH 1100x800x800 mm kg 170 m³ 2.03</p>	<p>586001 PBOT06EEEO</p>



Freestanding - Depth=900 mm - Electric




Description	Code
<p>Electric tilting Boiling Pan 60lt (s), GuideYou panel, freestanding</p> <p>12.20 ElekW 400 V 3N 50/60 Hz WxDxH 1100x900x800 mm kg 220 m³ 0.82</p>	<p>586004 PBOT06EGEO</p>
<p>Electric tilting Boiling Pan 100lt (s), GuideYou panel, freestanding</p> <p>18.20 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x800 mm kg 270 m³ 2.03</p>	<p>586007 PBOT10EGEO</p>



ProThermetic Boiling and Braising Pans

Boiling Pans - Tilting

◀◀ (Freestanding - Depth=900 mm - Electric)

Description	Code	
<p>Electric tilting Boiling Pan 150lt (s), GuideYou panel, freestanding</p> <p>24.20 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x800 mm kg 300 m³ 2.73</p>	<p>586010 PBOT15EGEO</p>	
<p>Electric tilting Boiling Pan 60lt (s) prearranged for stirrer, GuideYou panel, freestanding</p> <p>12.50 ElekW 400 V 3N 50/60 Hz WxDxH 1100x900x800 mm kg 200 m³ 0.82</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586023 PBOT06RGEO</p>	
<p>Electric tilting Boiling Pan 100lt (s) prearranged for stirrer, GuideYou panel, freestanding</p> <p>18.60 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x800 mm kg 210 m³ 0.90</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586026 PBOT10RGEO</p>	
<p>Electric tilting Boiling Pan 150lt (s) prearranged for stirrer, GuideYou panel, freestanding</p> <p>24.60 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x800 mm kg 345 m³ 2.35</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586029 PBOT15RGEO</p>	
<p>Electric tilting Boiling Pan 150lt (s) with variable speed, stirrer included, GuideYou panel, freestanding</p> <p>28 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x800 mm kg 345 m³ 2.35</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1 913543 Variable stirrer for 150lt boiling pans 1</p>	<p>586888 PBOT15WGEO</p>	

Wall mounted - Depth=800 mm - Electric

Description	Code
Electric tilting Boiling Pan 60lt, GuideYou panel, wall mounted 12.20 ElekW 400 V 3N 50/60 Hz WxDxH 1100x800x400 mm kg 170 m ³ 0.37	586002 PBOT06ETEO



Wall mounted - Depth=850 mm - Electric

Description	Code
Electric tilting Boiling Pan 60lt, GuideYou panel, wall mounted 12.20 ElekW 400 V 3N 50/60 Hz WxDxH 1100x850x400 mm kg 170 m ³ 0.40	586123 PBOT06EUEO



Wall mounted - Depth=900 mm - Electric


Description	Code
Electric tilting Boiling Pan 60lt, GuideYou panel, wall mounted 12.20 ElekW 400 V 3N 50/60 Hz WxDxH 1100x900x400 mm kg 170 m ³ 0.42	586005 PBOT06EVEO
Electric tilting Boiling Pan 100lt, GuideYou panel, wall mounted 18.20 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x400 mm kg 250 m ³ 1.77	586008 PBOT10EVEO
Electric tilting Boiling Pan 150lt, GuideYou panel, wall mounted 24.20 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x400 mm kg 280 m ³ 2.31	586011 PBOT15EVEO



ProThermetic Boiling and Braising Pans




Boiling Pans - Tilting

◀◀ (Wall mounted - Depth=900 mm - Electric)



Description	Code	
<p>Electric tilting Boiling Pan 60lt prearranged for stirrer, GuideYou panel, wall mounted</p> <p>12.50 ElekW 400 V 3N 50/60 Hz WxDxH 1100x900x400 mm kg 200 m³ 0.42</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586024 PBOT06RVEO</p>	
<p>Electric tilting Boiling Pan 100lt prearranged for stirrer, GuideYou panel, wall mounted</p> <p>18.60 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x400 mm kg 310 m³ 2</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586027 PBOT10RVEO</p>	
<p>Electric tilting Boiling Pan 150lt prearranged for stirrer, GuideYou panel, wall mounted</p> <p>24.60 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x400 mm kg 300 m³ 1.96</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586030 PBOT15RVEO</p>	
<p>Electric tilting Boiling Pan 60lt, GuideYou panel, wall mounted - Marine</p> <p>12.20 ElekW 440 V 3 50/60 Hz WxDxH 1100x900x400 mm kg 180 m³ 0.41</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587101 PBOT06EVIO</p>	
<p>Electric tilting Boiling Pan 100lt, GuideYou panel, wall mounted - Marine</p> <p>18.20 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x400 mm kg 192 m³ 0.45</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587103 PBOT10EVIO</p>	
<p>Electric tilting Boiling Pan 150lt, GuideYou panel, wall mounted - Marine</p> <p>24.20 ElekW 440 V 3 50/60 Hz WxDxH 1300x900x400 mm kg 273 m³ 0.49</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587105 PBOT15EVIO</p>	

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◀◀ (Wall mounted - Depth=900 mm - Electric)

Description	Code							
<p>Electric tilting Boiling Pan 60lt prearranged for stirrer, GuideYou panel, wall mounted - Marine</p> <p>12.50 ElekW 440 V 3 50/60 Hz WxDxH 1100x900x400 mm kg 211 m³ 0.41</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">912703</td> <td style="width: 70%;">Rear closing kit for tilting units - against wall - factory fitted</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td style="text-align: right;">1</td> </tr> </table>	912703	Rear closing kit for tilting units - against wall - factory fitted	1	912784	Emergency stop button - factory fitted	1	<p>587157 PBOT06RVIO</p>	
912703	Rear closing kit for tilting units - against wall - factory fitted	1						
912784	Emergency stop button - factory fitted	1						
<p>Electric tilting Boiling Pan 100lt prearranged for stirrer, GuideYou panel, wall mounted - Marine</p> <p>18.60 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x400 mm kg 222 m³ 0.45</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">912703</td> <td style="width: 70%;">Rear closing kit for tilting units - against wall - factory fitted</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td style="text-align: right;">1</td> </tr> </table>	912703	Rear closing kit for tilting units - against wall - factory fitted	1	912784	Emergency stop button - factory fitted	1	<p>587159 PBOT10RVIO</p>	
912703	Rear closing kit for tilting units - against wall - factory fitted	1						
912784	Emergency stop button - factory fitted	1						
<p>Electric tilting Boiling Pan 150lt prearranged for stirrer, GuideYou panel, wall mounted - Marine</p> <p>24.60 ElekW 440 V 3 50/60 Hz WxDxH 1300x900x400 mm kg 303 m³ 0.49</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">912703</td> <td style="width: 70%;">Rear closing kit for tilting units - against wall - factory fitted</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td style="text-align: right;">1</td> </tr> </table>	912703	Rear closing kit for tilting units - against wall - factory fitted	1	912784	Emergency stop button - factory fitted	1	<p>587161 PBOT15RVIO</p>	
912703	Rear closing kit for tilting units - against wall - factory fitted	1						
912784	Emergency stop button - factory fitted	1						

Wall mounted - Depth=1000 mm - Electric







Description	Code	
<p>Electric tilting Boiling Pan 200lt, GuideYou panel, wall mounted</p> <p>30.20 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x400 mm kg 360 m³ 2.81</p>	<p>586014 PBOT20EWEO</p>	
<p>Electric tilting Boiling Pan 300lt, GuideYou panel, wall mounted</p> <p>36.20 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x400 mm kg 390 m³ 0.63</p>	<p>586017 PBOT30EWEO</p>	



ProThermetic Boiling and Braising Pans

Boiling Pans - Tilting

◀◀ (Wall mounted - Depth=1000 mm - Electric)

Description	Code	
<p>Electric tilting Boiling Pan 200lt prearranged for stirrer, GuideYou panel, wall mounted</p> <p>30.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x400 mm kg 400 m³ 0.59</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586033 PBOT20RWEO</p>	
<p>Electric tilting Boiling Pan 300lt prearranged for stirrer, GuideYou panel, wall mounted</p> <p>36.60 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x400 mm kg 430 m³ 0.63</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586036 PBOT30RWEO</p>	
<p>Electric tilting Boiling Pan 400lt, GuideYou panel, wall mounted</p> <p>48.20 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x400 mm kg 450 m³ 0.63</p>	<p>586883 PBOT40EWEO</p>	
<p>Electric tilting Boiling Pan 400lt prearranged for stirrer, GuideYou panel, wall mounted</p> <p>48.20 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x400 mm kg 450 m³ 0.63</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586884 PBOT40RWEO</p>	
<p>Electric tilting Boiling Pan 200lt, GuideYou panel, wall mounted - Marine</p> <p>30.20 ElekW 440 V 3 50/60 Hz WxDxH 1400x1000x400 mm kg 334 m³ 2.33</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587107 PBOT20EWIO</p>	
<p>Electric tilting Boiling Pan 300lt, GuideYou panel, wall mounted - Marine</p> <p>36.20 ElekW 440 V 3 50/60 Hz WxDxH 1500x1000x400 mm kg 405 m³ 0.63</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587109 PBOT30EWIO</p>	

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◀◀ (Wall mounted - Depth=1000 mm - Electric)

Description	Code						
<p>Electric tilting Boiling Pan 200lt prearranged for stirrer, GuideYou panel, wall mounted - Marine</p> <p>30.60 ElekW 440 V 3 50/60 Hz WxDxH 1400x1000x400 mm kg 414 m³ 0.58</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">912703</td> <td style="width: 70%;">Rear closing kit for tilting units - against wall - factory fitted</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td style="text-align: right;">1</td> </tr> </table>	912703	Rear closing kit for tilting units - against wall - factory fitted	1	912784	Emergency stop button - factory fitted	1	<p>587163 PBOT20RWIO</p>
912703	Rear closing kit for tilting units - against wall - factory fitted	1					
912784	Emergency stop button - factory fitted	1					
<p>Electric tilting Boiling Pan 300lt prearranged for stirrer, GuideYou panel, wall mounted - Marine</p> <p>36.60 ElekW 440 V 3 50/60 Hz WxDxH 1500x1000x400 mm kg 445 m³ 0.63</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">912703</td> <td style="width: 70%;">Rear closing kit for tilting units - against wall - factory fitted</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td style="text-align: right;">1</td> </tr> </table>	912703	Rear closing kit for tilting units - against wall - factory fitted	1	912784	Emergency stop button - factory fitted	1	<p>587165 PBOT30RWIO</p>
912703	Rear closing kit for tilting units - against wall - factory fitted	1					
912784	Emergency stop button - factory fitted	1					



Freestanding - Hygienic Depth=900 mm - Gas

Description	Code
<p>Gas tilting Boiling Pan 60lt (h) with electronic control, GuideYou panel, freestanding</p> <p>15 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1100x900x700 mm kg 170 m³ 0.72</p>	<p>586106 PBOT06GCCO</p>
<p>Gas tilting Boiling Pan 100lt (h) with electronic control, GuideYou panel, freestanding</p> <p>21 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x700 mm kg 230 m³ 0.79</p>	<p>586109 PBOT10GCCO</p>



ProThermetic Boiling and Braising Pans

Boiling Pans - Tilting

Freestanding - Hygienic Depth=1000 mm - Gas

Description	Code
<p>Gas tilting Boiling Pan 150lt (h) with electronic control, GuideYou panel, freestanding</p> <p>26 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1300x1000x700 mm kg 330 m³ 2.37</p>	<p>586112 PBOT15GDCCO</p>
<p>Gas tilting Boiling Pan 300lt (h) with electronic control, GuideYou panel, freestanding</p> <p>45 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1500x1000x700 mm kg 470 m³ 3.33</p>	<p>586115 PBOT30GDCCO</p>



Freestanding - Depth=900 mm - Gas

Description	Code
<p>Gas tilting Boiling Pan 60lt (s) with electronic control, GuideYou panel, freestanding</p> <p>15 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1100x900x800 mm kg 290 m³ 1.87</p>	<p>586107 PBOT06GGCO</p>
<p>Gas tilting Boiling Pan 100lt (s) with electronic control, GuideYou panel, freestanding</p> <p>21 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x800 mm kg 320 m³ 2.03</p>	<p>586110 PBOT10GGCO</p>



Wall mounted - Depth=900 mm - Gas

Description	Code
<p>Gas tilting Boiling Pan 60lt with electronic control, GuideYou panel, wall mounted</p> <p>15 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1100x900x400 mm kg 170 m³ 0.42</p>	<p>586108 PBOT06GVCO</p>



◀◀ (Wall mounted - Depth=900 mm - Gas)

Description	Code
<p>Gas tilting Boiling Pan 100lt with electronic control, GuideYou panel, wall mounted</p> <p>21 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x400 mm kg 230 m³ 0.46</p>	<p>586111 PBOT10GVCO</p>



Wall mounted - Depth=1000 mm - Gas

Description	Code
<p>Gas tilting Boiling Pan 150lt with electronic control, GuideYou panel, wall mounted</p> <p>26 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1300x1000x400 mm kg 270 m³ 0.55</p>	<p>586114 PBOT15GWCO</p>
<p>Gas tilting Boiling Pan 300lt with electronic control, GuideYou panel, wall mounted</p> <p>45 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1500x1000x400 mm kg 390 m³ 0.63</p>	<p>586117 PBOT30GWCO</p>



Freestanding - Hygienic Depth=900 mm - Steam






Description	Code
<p>Steam tilting Boiling Pan 60lt (h) with electronic steam control, GuideYou panel, freestanding</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1100x900x700 mm kg 230 m³ 1.73</p>	<p>586045 PBOT06SCCO</p>
<p>Steam tilting Boiling Pan 100lt (h) with electronic steam control, GuideYou panel, freestanding</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x700 mm kg 235 m³ 0.79</p>	<p>586051 PBOT10SCCO</p>



ProThermetic Boiling and Braising Pans

Boiling Pans - Tilting

◀◀ (Freestanding - Hygienic Depth=900 mm - Steam)

Description	Code	
<p>Steam tilting Boiling Pan 150lt (h) with electronic steam control, GuideYou panel, freestanding</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1300x900x700 mm kg 310 m³ 2.35</p>	<p>586057 PBOT15SCCO</p>	
<p>Steam tilting Boiling Pan 60lt (h) with electronic steam control, prearranged for stirrer, GuideYou panel, freestanding</p> <p>0.50 ElekW 400 V 3N 50/60 Hz WxDxH 1100x900x700 mm kg 200 m³ 0.72</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586083 PBOT06QCEO</p>	
<p>Steam tilting Boiling Pan 100lt (h) with electronic steam control, prearranged for stirrer, GuideYou panel, freestanding</p> <p>0.60 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 210 m³ 0.79</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586086 PBOT10QCEO</p>	
<p>Steam tilting Boiling Pan 150lt (h) with electronic steam control, prearranged for stirrer, GuideYou panel, freestanding</p> <p>0.60 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x700 mm kg 290 m³ 0.85</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586089 PBOT15QCEO</p>	
<p>Steam tilting Boiling Pan 150lt (h) with electronic steam control, variable speed, stirrer included, GuideYou panel, freestanding</p> <p>4 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x700 mm kg 290 m³ 0.85</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1 913543 Variable stirrer for 150lt boiling pans 1</p>	<p>586895 PBOT15VCEO</p>	

Freestanding - Hygienic Depth=1000 mm - Steam

Description	Code	
<p>Steam tilting Boiling Pan 200lt (h) with electronic steam control, GuideYou panel, freestanding</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1400x1000x700 mm kg 360 m³ 1.02</p>	<p>586063 PBOT20SDCO</p>	
<p>Steam tilting Boiling Pan 300lt (h) with electronic steam control, GuideYou panel, freestanding</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1500x1000x700 mm kg 390 m³ 1.09</p>	<p>586069 PBOT30SDCO</p>	
<p>Steam tilting Boiling Pan 400lt (h) with electronic steam control, GuideYou panel, freestanding</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1500x1000x700 mm kg 450 m³ 1.09</p>	<p>586075 PBOT40SDCO</p>	
<p>Steam tilting Boiling Pan 200lt (h) with electronic steam control, prearranged for stirrer, GuideYou panel, freestanding</p> <p>0.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x700 mm kg 400 m³ 1.02</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586092 PBOT20QDEO</p>	
<p>Steam tilting Boiling Pan 300lt (h) with electronic steam control, prearranged for stirrer, GuideYou panel, freestanding</p> <p>0.60 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 525 m³ 2.46</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586095 PBOT30QDEO</p>	
<p>Steam tilting Boiling Pan 400lt (h) prearranged for stirrer, GuideYou panel, freestanding</p> <p>0.60 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 490 m³ 1.09</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586098 PBOT40QDEO</p>	



ProThermetic Boiling and Braising Pans

Boiling Pans - Tilting

◀◀ (Freestanding - Hygienic Depth=1000 mm - Steam)

Description	Code						
<p>Steam tilting Boiling Pan 300lt (h) with electronic steam control, variable speed, stirrer included, GuideYou panel, freestanding</p> <p>4 ElekW 400 V 3N 50/60 Hz WxDxH 1500x1000x700 mm kg 525 m³ 2.46</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td>1</td> </tr> <tr> <td>913545</td> <td>Variable stirrer for 300lt boiling pans</td> <td>1</td> </tr> </table>	912784	Emergency stop button - factory fitted	1	913545	Variable stirrer for 300lt boiling pans	1	<p>586899 PBOT30VDEO</p>
912784	Emergency stop button - factory fitted	1					
913545	Variable stirrer for 300lt boiling pans	1					
<p>Steam tilting Boiling Pan 200lt (h) with electronic steam control, variable speed, stirrer included, GuideYou panel, freestanding</p> <p>4 ElekW 400 V 3N 50/60 Hz WxDxH 1400x1000x700 mm kg 400 m³ 1.02</p> <p>Included Accessory</p> <table border="0"> <tr> <td>912784</td> <td>Emergency stop button - factory fitted</td> <td>1</td> </tr> <tr> <td>913544</td> <td>Variable stirrer for 200lt boiling pans</td> <td>1</td> </tr> </table>	912784	Emergency stop button - factory fitted	1	913544	Variable stirrer for 200lt boiling pans	1	<p>586897 PBOT20VDEO</p>
912784	Emergency stop button - factory fitted	1					
913544	Variable stirrer for 200lt boiling pans	1					







Freestanding - Depth=900 mm - Steam


Description	Code
<p>Steam tilting Boiling Pan 60lt (s) with electronic steam control, GuideYou panel, freestanding</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1100x900x800 mm kg 170 m³ 0.82</p>	<p>586046 PBOT06SGCO</p>
<p>Steam tilting Boiling Pan 100lt (s) with electronic steam control, GuideYou panel, freestanding</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x800 mm kg 180 m³ 0.90</p>	<p>586052 PBOT10SGCO</p>
<p>Steam tilting Boiling Pan 150lt (s) with electronic steam control, GuideYou panel, freestanding</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1300x900x800 mm kg 260 m³ 0.97</p>	<p>586058 PBOT15SGCO</p>



◀◀ (Freestanding - Depth=900 mm - Steam)

Description	Code	
<p>Steam tilting Boiling Pan 60lt (s) prearranged for stirrer, GuideYou panel, freestanding</p> <p>0.50 ElekW 400 V 3N 50/60 Hz WxDxH 1100x900x800 mm kg 200 m³ 0.82</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586084 PBOT06QGEO</p>	
<p>Steam tilting Boiling Pan 100lt (s) with electronic steam control, prearranged for stirrer, GuideYou panel, freestanding</p> <p>0.60 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x800 mm kg 210 m³ 0.90</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586087 PBOT10QGEO</p>	
<p>Steam tilting Boiling Pan 150lt (s) with electronic steam control, prearranged for stirrer, GuideYou panel, freestanding</p> <p>0.60 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x800 mm kg 290 m³ 0.97</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586090 PBOT15QGEO</p>	
<p>Steam tilting Boiling Pan 150lt (s) with electronic steam control, variable speed, stirrer included, GuideYou panel, freestanding</p> <p>4 ElekW 400 V 3N 50/60 Hz WxDxH 1300x900x800 mm kg 290 m³ 0.97</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1 913543 Variable stirrer for 150lt boiling pans 1</p>	<p>586896 PBOT15VGEO</p>	

Wall mounted - Depth=900 mm - Steam

Description	Code	
<p>Steam tilting Boiling Pan 60lt with electronic steam control, GuideYou panel, wall mounted</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1100x900x400 mm kg 200 m³ 1.72</p>	<p>586047 PBOT06SVCO</p>	

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ProThermetic Boiling and Braising Pans

Boiling Pans - Tilting

◀◀ (Wall mounted - Depth=900 mm - Steam)

Description	Code
<p>Steam tilting Boiling Pan 100lt with electronic steam control, GuideYou panel, wall mounted</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x400 mm kg 180 m³ 0.46</p>	<p>586053 PBOT10SVCO</p>
<p>Steam tilting Boiling Pan 150lt with electronic steam control, GuideYou panel, wall mounted</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1300x900x400 mm kg 260 m³ 0.49</p>	<p>586059 PBOT15SVCO</p>







Wall mounted - Depth=1000 mm - Steam



Description	Code
<p>Steam tilting Boiling Pan 200lt with electronic steam control, GuideYou panel, wall mounted</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1400x1000x400 mm kg 360 m³ 0.59</p>	<p>586065 PBOT20SWCO</p>
<p>Steam tilting Boiling Pan 300lt with electronic steam control, GuideYou panel, wall mounted</p> <p>0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1500x1000x400 mm kg 390 m³ 0.63</p>	<p>586071 PBOT30SWCO</p>



With Backsplash - Hygienic Depth=800 mm - Electric

Description	Code	
<p>Electric Boiling Pan 60lt (h), round with mixing tap, GuideYou panel, backsplash</p> <p>12.20 ElekW 400 V 3N 50/60 Hz WxDxH 700x800x700 mm kg 100 m³ 0.41</p>	<p>586305 PBON06EJEM</p>	
<p>Electric Boiling Pan 60lt (h), round with mixing tap and prearranged for stirrer, GuideYou panel, backsplash</p> <p>12.40 ElekW 400 V 3N 50/60 Hz WxDxH 700x800x700 mm kg 120 m³ 0.41</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586307 PBON06RJEM</p>	
<p>Electric Boiling Pan 100lt (h), round with mixing tap, GuideYou panel, backsplash</p> <p>18.20 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 210 m³ 1.19</p>	<p>586345 PBON10EJEM</p>	
<p>Electric Boiling Pan 100lt (h), round with mixing tap and prearranged for stirrer, GuideYou panel, backsplash</p> <p>18.40 ElekW 400 V 3N 50/60 Hz WxDxH 800x800x700 mm kg 140 m³ 0.47</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586347 PBON10RJEM</p>	

With Backsplash - Hygienic Depth=850 mm - Electric

Description	Code	
<p>Electric Boiling Pan 60lt (h), round with mixing tap, GuideYou panel, backsplash</p> <p>12.20 ElekW 400 V 3N 50/60 Hz WxDxH 700x850x700 mm kg 100 m³ 0.44</p>	<p>586313 PBON06EKEM</p>	
<p>Electric Boiling Pan 60lt (h), round with mixing tap and prearranged for stirrer, GuideYou panel, backsplash</p> <p>12.40 ElekW 400 V 3N 50/60 Hz WxDxH 700x850x700 mm kg 120 m³ 0.44</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586315 PBON06RKEM</p>	



ProThermetic Boiling and Braising Pans

Boiling Pans - Round Stationary

◀◀ (With Backsplash - Hygienic Depth=850 mm - Electric)

Description	Code
<p>Electric Boiling Pan 100lt (h), round with mixing tap, GuideYou panel, backsplash</p> <p>18.20 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 210 m³ 1.08</p>	<p>586353 PBON10EKEM</p>
<p>Electric Boiling Pan 100lt (h), round with mixing tap and prearranged for stirrer, GuideYou panel, backsplash</p> <p>18.40 ElekW 400 V 3N 50/60 Hz WxDxH 800x850x700 mm kg 140 m³ 0.50</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586355 PBON10RKEM</p>
<p>Electric Boiling Pan 150lt (h), round with mixing tap, GuideYou panel, backsplash</p> <p>24.20 ElekW 400 V 3N 50/60 Hz WxDxH 900x850x700 mm kg 250 m³ 1.56</p>	<p>586385 PBON15EKEM</p>
<p>Electric Boiling Pan 150lt (h), round with mixing tap and prearranged for stirrer, GuideYou panel, backsplash</p> <p>24.40 ElekW 400 V 3N 50/60 Hz WxDxH 900x850x700 mm kg 150 m³ 0.56</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586387 PBON15RKEM</p>



With Backsplash - Hygienic Depth=900 mm - Electric





Description	Code
<p>Electric Boiling Pan 60lt (h), round with mixing tap, GuideYou panel, backsplash</p> <p>12.20 ElekW 400 V 3N 50/60 Hz WxDxH 700x900x700 mm kg 160 m³ 0.96</p>	<p>586321 PBON06ELEM</p>
<p>Electric Boiling Pan 60lt (h), round with mixing tap and prearranged for stirrer, GuideYou panel, backsplash</p> <p>12.40 ElekW 400 V 3N 50/60 Hz WxDxH 700x900x700 mm kg 120 m³ 0.46</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586323 PBON06RLEM</p>





ProThermetic Boiling and Braising Pans

Boiling Pans - Round Stationary

◀◀ (With Backsplash - Hygienic Depth=900 mm - Electric)

Description	Code	
<p>Electric Boiling Pan 100lt (h), round with mixing tap, GuideYou panel, backsplash</p> <p>18.20 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x700 mm kg 200 m³ 1.30</p>	<p>586361 PBON10ELEM</p>	
<p>Electric Boiling Pan 100lt (h), round with mixing tap and prearranged for stirrer, GuideYou panel, backsplash</p> <p>18.40 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x700 mm kg 140 m³ 0.53</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586363 PBON10RLEM</p>	
<p>Electric Boiling Pan 150lt (h), round with mixing tap, GuideYou panel, backsplash</p> <p>24.20 ElekW 400 V 3N 50/60 Hz WxDxH 900x900x700 mm kg 210 m³ 1.44</p>	<p>586393 PBON15ELEM</p>	
<p>Electric Boiling Pan 150lt (h), round with mixing tap and prearranged for stirrer, GuideYou panel, backsplash</p> <p>24.40 ElekW 400 V 3N 50/60 Hz WxDxH 900x900x700 mm kg 260 m³ 1.44</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586395 PBON15RLEM</p>	

With Backsplash - Hygienic Depth=900 mm - Steam





Description	Code	
<p>Steam Boiling Pan 60lt (h), round with mixing tap, GuideYou panel, backsplash</p> <p>0.30 ElekW 230 V 1N 50/60 Hz WxDxH 700x900x700 mm kg 100 m³ 0.46</p>	<p>586425 PBON06SLCM</p>	
<p>Steam Boiling Pan 60lt (h), round with mixing tap and prearranged for stirrer, GuideYou panel, backsplash</p> <p>0.40 ElekW 400 V 3N 50/60 Hz WxDxH 700x900x700 mm kg 120 m³ 0.46</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586427 PBON06QLEM</p>	



ProThermetic Boiling and Braising Pans

Boiling Pans - Round Stationary

◀◀ (With Backsplash - Hygienic Depth=900 mm - Steam)

Description	Code	
<p>Steam Boiling Pan 100lt (h), round with mixing tap, GuideYou panel, backsplash</p> <p>0.30 ElekW 230 V 1N 50/60 Hz WxDxH 800x900x700 mm kg 200 m³ 1.19</p>	<p>586465 PBON10SLCM</p>	
<p>Steam Boiling Pan 100lt (h), round with mixing tap and prearranged for stirrer, GuideYou panel, backsplash</p> <p>0.60 ElekW 400 V 3N 50/60 Hz WxDxH 800x900x700 mm kg 140 m³ 0.53</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586467 PBON10QLEM</p>	
<p>Steam Boiling Pan 150lt (h), round with mixing tap, GuideYou panel, backsplash</p> <p>0.30 ElekW 230 V 1N 50/60 Hz WxDxH 900x900x700 mm kg 130 m³ 0.60</p>	<p>586497 PBON15SLCM</p>	
<p>Steam Boiling Pan 150lt (h), round with mixing tap and prearranged for stirrer, GuideYou panel, backsplash</p> <p>0.60 ElekW 400 V 3N 50/60 Hz WxDxH 900x900x700 mm kg 150 m³ 0.59</p> <p>Included Accessory 912784 Emergency stop button - factory fitted 1</p>	<p>586499 PBON15QLEM</p>	

With Backsplash - Hygienic Depth=800 mm - Electric

Description	Code
<p>Electric Boiling Pan 80lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>18.20 ElekW 400 V 3N 50/60 Hz WxDxH 700x800x700 mm kg 195 m³ 0.41</p>	<p>586511 PBEN08EJEM</p>
<p>Electric Boiling Pan 200lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>30.20 ElekW 400 V 3N 50/60 Hz WxDxH 1000x800x700 mm kg 200 m³ 0.58</p>	<p>586531 PBEN20EJEM</p>
<p>Electric Boiling Pan 300lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>36.20 ElekW 400 V 3N 50/60 Hz WxDxH 1400x800x700 mm kg 240 m³ 1.98</p>	<p>586551 PBEN30EJEM</p>
<p>Electric Boiling Pan 400lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>48.20 ElekW 400 V 3N 50/60 Hz WxDxH 1700x800x700 mm kg 355 m³ 0.99</p>	<p>586571 PBEN40EJEM</p>



With Backsplash - Hygienic Depth=850 mm - Electric

Description	Code
<p>Electric Boiling Pan 80lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>18.20 ElekW 400 V 3N 50/60 Hz WxDxH 700x850x700 mm kg 150 m³ 0.44</p>	<p>586515 PBEN08EKEM</p>
<p>Electric Boiling Pan 200lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>30.20 ElekW 400 V 3N 50/60 Hz WxDxH 1000x850x700 mm kg 270 m³ 1.45</p>	<p>586535 PBEN20EKEM</p>



ProThermetic Boiling and Braising Pans

Boiling Pans - Rectangular Stationary

◀◀ (With Backsplash - Hygienic Depth=850 mm - Electric)

Description	Code
<p>Electric Boiling Pan 300lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>36.20 ElekW 400 V 3N 50/60 Hz WxDxH 1400x850x700 mm kg 380 m³ 0.87</p>	<p>586555 PBEN30EKEM</p>
<p>Electric Boiling Pan 400lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>48.20 ElekW 400 V 3N 50/60 Hz WxDxH 1700x850x700 mm kg 355 m³ 1.05</p>	<p>586575 PBEN40EKEM</p>



With Backsplash - Hygienic Depth=900 mm - Electric

Description	Code
<p>Electric Boiling Pan 80lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>18.20 ElekW 400 V 3N 50/60 Hz WxDxH 700x900x700 mm kg 190 m³ 1.29</p>	<p>586519 PBEN08ELEM</p>
<p>Electric Boiling Pan 200lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>30.20 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 250 m³ 1.58</p>	<p>586539 PBEN20ELEM</p>
<p>Electric Boiling Pan 300lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>36.20 ElekW 400 V 3N 50/60 Hz WxDxH 1400x900x700 mm kg 360 m³ 2.07</p>	<p>586559 PBEN30ELEM</p>
<p>Electric Boiling Pan 400lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>48.20 ElekW 400 V 3N 50/60 Hz WxDxH 1700x900x700 mm kg 410 m³ 2.81</p>	<p>586579 PBEN40ELEM</p>



With Backsplash - Hygienic Depth=850 mm - Steam

Description	Code
Steam Boiling Pan 200lt (h), rectangular with mixing tap, GuideYou panel, backsplash 0.30 ElekW 230 V 1N 50/60 Hz WxDxH 1000x850x700 mm kg 200 m ³ 0.62	586615 PBEN20SKCM
Steam Boiling Pan 300lt (h), rectangular with mixing tap, GuideYou panel, backsplash 0.30 ElekW 230 V 1N 50/60 Hz WxDxH 1400x850x700 mm kg 285 m ³ 0.87	586635 PBEN30SKCM
Steam Boiling Pan 400lt (h), rectangular with mixing tap, GuideYou panel, backsplash 0.30 ElekW 230 V 1N 50/60 Hz WxDxH 1700x850x700 mm kg 355 m ³ 1.05	586655 PBEN40SKCM



With Backsplash - Hygienic Depth=900 mm - Steam

Description	Code
Steam Boiling Pan 80lt (h), rectangular with mixing tap, GuideYou panel, backsplash 0.30 ElekW 230 V 1N 50/60 Hz WxDxH 700x900x700 mm kg 150 m ³ 0.46	586599 PBEN08SLCM
Steam Boiling Pan 200lt (h), rectangular with mixing tap, GuideYou panel, backsplash 0.30 ElekW 230 V 1N 50/60 Hz WxDxH 1000x900x700 mm kg 275 m ³ 1.72	586619 PBEN20SLCM
Steam Boiling Pan 300lt (h), rectangular with mixing tap, GuideYou panel, backsplash 0.30 ElekW 230 V 1N 50/60 Hz WxDxH 1400x900x700 mm kg 285 m ³ 0.92	586639 PBEN30SLCM



ProThermetic Boiling and Braising Pans

Boiling Pans - Rectangular Stationary

◀◀ (With Backsplash - Hygienic Depth=900 mm - Steam)

Description	Code
Steam Boiling Pan 400lt (h), rectangular with mixing tap, GuideYou panel, backsplash 0.30 ElekW 230 V 1N 50/60 Hz WxDxH 1700x900x700 mm kg 355 m ³ 1.11	586659 PBEN40SLCM



With Backsplash - Hygienic Depth=850 mm - Electric

Description	Code
<p>Electric Pressure Boiling Pan 200lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>30.20 ElekW 400 V 3N 50/60 Hz WxDxH 1000x850x700 mm kg 260 m³ 0.62</p>	<p>586671 PPEN20EKEM</p>
<p>Electric Pressure Boiling Pan 300lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>36.20 ElekW 400 V 3N 50/60 Hz WxDxH 1400x850x700 mm kg 365 m³ 0.87</p>	<p>586683 PPEN30EKEM</p>



With Backsplash - Hygienic Depth=900 mm - Electric






Description	Code
<p>Electric Pressure Boiling Pan 200lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>30.20 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 260 m³ 0.66</p>	<p>586675 PPEN20ELEM</p>
<p>Electric Pressure Boiling Pan 300lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>36.20 ElekW 400 V 3N 50/60 Hz WxDxH 1400x900x700 mm kg 430 m³ 0.92</p>	<p>586687 PPEN30ELEM</p>




ProThermetic Boiling and Braising Pans

Braising Pans - Tilting

Freestanding - Hygienic Depth=800 mm - Electric

Description	Code	
<p>Electric tilting Braising Pan 60lt (h) with compound bottom, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x700 mm kg 210 m³ 0.70</p>	<p>586124 PFET06EAEO</p>	
<p>Electric tilting Braising Pan 80lt (h), with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x800x700 mm kg 260 m³ 1.44</p>	<p>586278 PFET08EAEO</p>	
<p>Electric tilting Braising Pan 90lt (h) with compound bottom, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x700 mm kg 260 m³ 0.82</p>	<p>586130 PFET09EAEO</p>	
<p>Electric tilting Braising Pan 100lt (h) with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x700 mm kg 440 m³ 2.66</p>	<p>586136 PFET10EAEO</p>	
<p>Electric tilting Braising Pan 170lt (s) with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x700 mm kg 300 m³ 0.93</p>	<p>586870 PFET17EAEO</p>	

Freestanding - Hygienic Depth=850 mm - Electric



Description	Code	
<p>Electric tilting Braising Pan 60lt (h) with compound bottom, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x850x700 mm kg 280 m³ 1.87</p>	<p>586190 PFET06EBEO</p>	



◀◀ (Freestanding - Hygienic Depth=850 mm - Electric)

Description	Code	
<p>Electric tilting Braising Pan 80lt (h), with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x850x700 mm kg 260 m³ 1.44</p>	<p>586284 PFET08EBEO</p>	
<p>Electric tilting Braising Pan 90lt (h) with compound bottom, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x850x700 mm kg 290 m³ 1.56</p>	<p>586194 PFET09EBEO</p>	
<p>Electric tilting Braising Pan 100lt (h) with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x850x700 mm kg 270 m³ 0.99</p>	<p>586198 PFET10EBEO</p>	
<p>Electric tilting Braising Pan 170lt (h) with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x850x700 mm kg 300 m³ 0.99</p>	<p>586876 PFET17EBEO</p>	

Freestanding - Hygienic Depth=900 mm - Electric

Description	Code	
<p>Electric tilting Braising Pan 60lt (h) with compound bottom, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 280 m³ 1.56</p>	<p>586142 PFET06ECEO</p>	
<p>Electric tilting Braising Pan 80lt (h), with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x900x700 mm kg 310 m³ 1.80</p>	<p>586281 PFET08ECEO</p>	

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ProThermetic Boiling and Braising Pans

Braising Pans - Tilting

◀◀ (Freestanding - Hygienic Depth=900 mm - Electric)



Description	Code	
<p>Electric tilting Braising Pan 90lt (h) with compound bottom, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 290 m³ 1.87</p>	<p>586148 PFET09ECEO</p>	
<p>Electric tilting Braising Pan 100lt (h) with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x700 mm kg 350 m³ 2.45</p>	<p>586154 PFET10ECEO</p>	
<p>Electric tilting Braising Pan 170lt (h) with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x700 mm kg 380 m³ 2.65</p>	<p>586160 PFET17ECEO</p>	
<p>Electric tilting Braising Pan 60lt with compound bottom, freestanding - Marine</p> <p>15.50 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x700 mm kg 222 m³ 0.78</p> <p>Included Accessory</p> <p>912704 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587120 PFET06ECIO</p>	
<p>Electric tilting Braising Pan 80lt with compound bottom, GuideYou panel, freestanding - Marine</p> <p>20.60 ElekW 440 V 3 50/60 Hz WxDxH 1400x900x700 mm kg 254 m³ 0.91</p> <p>Included Accessory</p> <p>912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587128 PFET08ECIO</p>	
<p>Electric tilting Braising Pan 90lt with compound bottom, GuideYou panel, freestanding - Marine</p> <p>15.50 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x700 mm kg 252 m³ 0.78</p> <p>Included Accessory</p> <p>912704 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587122 PFET09ECIO</p>	

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ProThermetic Boiling and Braising Pans

Braising Pans - Tilting

◀◀ (Freestanding - Hygienic Depth=900 mm - Electric)

Description	Code	
<p>Electric tilting Braising Pan 100lt with compound bottom, GuideYou panel, freestanding - Marine</p> <p>20.60 ElekW 440 V 3 50/60 Hz WxDxH 1600x900x700 mm kg 286 m³ 1.04</p> <p>Included Accessory 912708 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587124 PFET10ECIO</p>	
<p>Electric tilting Braising Pan 170lt with compound bottom, GuideYou panel, freestanding - Marine</p> <p>20.60 ElekW 440 V 3 50/60 Hz WxDxH 1600x900x700 mm kg 316 m³ 1.04</p> <p>Included Accessory 912708 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587126 PFET17ECIO</p>	

Freestanding - Depth=800 mm - Electric

Description	Code	
<p>Electric tilting Braising Pan 60lt (s) with compound bottom, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x800 mm kg 210 m³ 0.80</p>	<p>586125 PFET06EEEE</p>	
<p>Electric tilting Braising Pan 80lt (s), with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x800x800 mm kg 260 m³ 1.44</p>	<p>586279 PFET08EEEE</p>	
<p>Electric tilting Braising Pan 90lt (s) with compound bottom, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x800 mm kg 240 m³ 0.93</p>	<p>586131 PFET09EEEE</p>	

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ProThermetic Boiling and Braising Pans

Braising Pans - Tilting

◀◀ (Freestanding - Depth=800 mm - Electric)

Description	Code
<p>Electric tilting Braising Pan 100lt (s) with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x800 mm kg 270 m³ 1.06</p>	<p>586137 PFET10EEEO</p>
<p>Electric tilting Braising Pan 170lt (s) with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x800 mm kg 390 m³ 2.45</p>	<p>586871 PFET17EEEO</p>



Freestanding - Depth=900 mm - Electric

Description	Code
<p>Electric tilting Braising Pan 60lt (s) with compound bottom, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x800 mm kg 290 m³ 1.72</p>	<p>586143 PFET06EGEO</p>
<p>Electric tilting Braising Pan 80lt (s), with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x900x800 mm kg 350 m³ 2.11</p>	<p>586282 PFET08EGEO</p>
<p>Electric tilting Braising Pan 90lt (s) with compound bottom, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x800 mm kg 315 m³ 2.03</p>	<p>586149 PFET09EGEO</p>
<p>Electric tilting Braising Pan 100lt (s) with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x800 mm kg 400 m³ 3.32</p>	<p>586155 PFET10EGEO</p>



◀◀ (Freestanding - Depth=900 mm - Electric)

Description	Code
<p>Electric tilting Braising Pan 170lt (s) with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x800 mm kg 410 m³ 2.24</p>	<p>586162 PFET17EGEO</p>



Wall mounted - Depth=850 mm - Electric







Description	Code
<p>Electric tilting Braising Pan 60lt with compound bottom, wall mounted</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x850x400 mm kg 210 m³ 0.43</p>	<p>586191 PFET06EUEO</p>
<p>Electric tilting Braising Pan 80lt with compound bottom, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x850x400 mm kg 250 m³ 0.81</p>	<p>586285 PFET08EUEO</p>
<p>Electric tilting Braising Pan 90lt with compound bottom, GuideYou panel, wall mounted</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x850x400 mm kg 240 m³ 0.50</p>	<p>586195 PFET09EUEO</p>
<p>Electric tilting Braising Pan 100lt with compound bottom, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x850x400 mm kg 270 m³ 0.57</p>	<p>586199 PFET10EUEO</p>



ProThermetic Boiling and Braising Pans

Braising Pans - Tilting

Wall mounted - Depth=900 mm - Electric




Description	Code	
<p>Electric tilting Braising Pan 60lt with compound bottom, wall mounted</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x400 mm kg 270 m³ 1.82</p>	<p>586144 PFET06EVEO</p>	
<p>Electric tilting Braising Pan 90lt with compound bottom, GuideYou panel, wall mounted</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x400 mm kg 285 m³ 2.15</p>	<p>586150 PFET09EVEO</p>	
<p>Electric tilting Braising Pan 100lt with compound bottom, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x400 mm kg 340 m³ 2.21</p>	<p>586156 PFET10EVEO</p>	
<p>Electric tilting Braising Pan 170lt (s) with compound bottom, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x800 mm kg 410 m³ 2.24</p>	<p>586162 PFET17EGEO</p>	
<p>Electric tilting Braising Pan 80lt with compound bottom, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x900x400 mm kg 240 m³ 1.92</p>	<p>586283 PFET08EVEO</p>	
<p>Electric tilting Braising Pan 170lt with compound bottom, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x400 mm kg 375 m³ 2.43</p>	<p>586161 PFET17EVEO</p>	



ProThermetic Boiling and Braising Pans

Braising Pans - Tilting






◀◀ (Wall mounted - Depth=900 mm - Electric)

Description	Code	
<p>Electric tilting Braising Pan 60lt with compound bottom, wall mounted - Marine</p> <p>15.50 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x400 mm kg 222 m³ 0.45</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587121 PFET06EVIO</p>	
<p>Electric tilting Braising Pan 90lt with compound bottom, GuideYou panel, wall mounted - Marine</p> <p>15.50 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x400 mm kg 252 m³ 0.45</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587123 PFET09EVIO</p>	
<p>Electric tilting Braising Pan 100lt with compound bottom, GuideYou panel, wall mounted - Marine</p> <p>20.60 ElekW 440 V 3 50/60 Hz WxDxH 1600x900x400 mm kg 286 m³ 0.60</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587125 PFET10EVIO</p>	
<p>Electric tilting Braising Pan 170lt with compound bottom, GuideYou panel, wall mounted - Marine</p> <p>20.60 ElekW 440 V 3 50/60 Hz WxDxH 1600x900x400 mm kg 316 m³ 0.60</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587127 PFET17EVIO</p>	
<p>Electric tilting Braising Pan 80lt with compound bottom, GuideYou panel, wall mounted - Marine</p> <p>20.60 ElekW 440 V 3 50/60 Hz WxDxH 1400x900x400 mm kg 390 m³ 2.73</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587129 PFET08EVIO</p>	


ProThermetic Boiling and Braising Pans

Braising Pans - Tilting

Wall mounted - Depth=800 mm - Electric




Description	Code	
<p>Electric tilting Braising Pan 170lt with compound bottom, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x400 mm kg 300 m³ 0.54</p>	<p>586872 PFET17ETEO</p>	
<p>Electric tilting Braising Pan 60lt with compound bottom, wall mounted</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x400 mm kg 210 m³ 0.41</p>	<p>586126 PFET06ETEO</p>	
<p>Electric tilting Braising Pan 90lt with compound bottom, GuideYou panel, wall mounted</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x400 mm kg 240 m³ 0.47</p>	<p>586132 PFET09ETEO</p>	
<p>Electric tilting Braising Pan 100lt with compound bottom, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x400 mm kg 270 m³ 0.54</p>	<p>586138 PFET10ETEO</p>	
<p>Electric tilting Braising Pan 80lt with compound bottom, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x800x400 mm kg 250 m³ 0.81</p>	<p>586280 PFET08ETEO</p>	

Freestanding - Hygienic Depth=900 mm - Gas




Description	Code	
<p>Gas tilting Braising Pan 60lt (h) with compound bottom, freestanding</p> <p>16 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x700 mm kg 300 m³ 2.03</p>	<p>586166 PFET06GCCO</p>	



◀◀ (Freestanding - Hygienic Depth=900 mm - Gas)

Description	Code	
<p>Gas tilting Braising Pan 90lt (h) with compound bottom, GuideYou panel, freestanding</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x700 mm kg 310 m³ 2.34</p>	<p>586172 PFET09GCCO</p>	
<p>Gas tilting Braising Pan 100lt (h) with compound bottom, GuideYou panel, freestanding</p> <p>26 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x700 mm kg 350 m³ 3.06</p>	<p>586181 PFET10GCCO</p>	
<p>Gas tilting Braising Pan 170lt (h) with compound bottom, GuideYou panel, freestanding</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x700 mm kg 380 m³ 3.06</p>	<p>586187 PFET17GCCO</p>	

Freestanding - Depth=900 mm - Gas

Description	Code	
<p>Gas tilting Braising Pan 60lt (s) with compound bottom, freestanding</p> <p>16 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x800 mm kg 210 m³ 0.90</p>	<p>586167 PFET06GGCO</p>	
<p>Gas tilting Braising Pan 90lt (s) with compound bottom, GuideYou panel, freestanding</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x800 mm kg 240 m³ 1.05</p>	<p>586173 PFET09GGCO</p>	
<p>Gas tilting Braising Pan 100lt (s) with compound bottom, GuideYou panel, freestanding</p> <p>26 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x800 mm kg 490 m³ 3.31</p>	<p>586182 PFET10GGCO</p>	

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ProThermetic Boiling and Braising Pans

Braising Pans - Tilting

◀◀ (Freestanding - Depth=900 mm - Gas)

Description	Code
<p>Gas tilting Braising Pan 170lt (s) with compound bottom, GuideYou panel, freestanding</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x800 mm kg 300 m³ 1.19</p>	<p>586188 PFET17GGCO</p>



Wall mounted - Depth=900 mm - Gas

Description	Code
<p>Gas tilting Braising Pan 60lt with compound bottom, wall mounted</p> <p>16 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x400 mm kg 210 m³ 0.46</p>	<p>586168 PFET06GVCO</p>
<p>Gas tilting Braising Pan 90lt with compound bottom, GuideYou panel, wall mounted</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x400 mm kg 240 m³ 0.53</p>	<p>586174 PFET09GVCO</p>
<p>Gas tilting Braising Pan 100lt with compound bottom, GuideYou panel, wall mounted</p> <p>26 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x400 mm kg 270 m³ 0.61</p>	<p>586183 PFET10GVCO</p>
<p>Gas tilting Braising Pan 170lt with compound bottom, GuideYou panel, wall mounted</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x400 mm kg 300 m³ 0.61</p>	<p>586189 PFET17GVCO</p>



With Backsplash - Hygienic Profile - Depth = 800mm

Description	Code
Electric Braising Pan 110lt (h), rectangular with mixing tap, GuideYou panel, backsplash 15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1000x800x700 mm kg 140 m ³ 0.59	586727 PFEN11EJEM
Electric Braising Pan 170lt (h), rectangular with mixing tap, GuideYou panel, backsplash 20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x800x700 mm kg 320 m ³ 2.16	586755 PFEN17EJEM



With Backsplash - Hygienic Profile - Depth = 850mm

Description	Code
Electric Braising Pan 110lt (h), rectangular with mixing tap, GuideYou panel, backsplash 15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1000x850x700 mm kg 240 m ³ 1.32	586731 PFEN11EKEM
Electric Braising Pan 170lt (h), rectangular with mixing tap, GuideYou panel, backsplash 20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x850x700 mm kg 320 m ³ 1.98	586759 PFEN17EKEM



With Backsplash - Hygienic Profile - Depth = 900mm




Description	Code
Electric Braising Pan 80lt (h), rectangular with mixing tap, GuideYou panel, backsplash 15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 110 m ³ 0.66	586719 PFEN08ELEM



ProThermetic Boiling and Braising Pans

Braising Pans - Rectangular Stationary

◀◀ (With Backsplash - Hygienic Profile - Depth = 900mm)

Description	Code	
<p>Electric Braising Pan 110lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 255 m³ 1.32</p>	<p>586735 PFEN11ELEM</p>	
<p>Electric Braising Pan 125lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x900x700 mm kg 300 m³ 0.92</p>	<p>586747 PFEN12ELEM</p>	
<p>Electric Braising Pan 170lt (h), rectangular with mixing tap, GuideYou panel, backsplash</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x900x700 mm kg 160 m³ 0.92</p>	<p>586763 PFEN17ELEM</p>	

Freestanding - Hygienic Depth=800 mm - Electric

Description	Code	
<p>Electric tilting Pressure Braising Pan 60lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x700 mm kg 230 m³ 0.70</p>	<p>586205 PUET06KAEO</p>	
<p>Electric tilting Pressure Braising Pan 90lt with steam condensation function, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x700 mm kg 240 m³ 0.70</p>	<p>586208 PUET09EAEO</p>	
<p>Electric tilting Pressure Braising Pan 90lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x700 mm kg 240 m³ 0.70</p>	<p>586211 PUET09KAEO</p>	
<p>Electric tilting Pressure Braising Pan 100lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x700 mm kg 320 m³ 0.93</p>	<p>586217 PUET10KAEO</p>	
<p>Electric tilting Pressure Braising Pan 170lt (h) with steam condensation function, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x700 mm kg 340 m³ 0.93</p>	<p>586220 PUET17EAEO</p>	
<p>Electric tilting Pressure Braising Pan 170lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x700 mm kg 340 m³ 0.93</p>	<p>586223 PUET17KAEO</p>	

ProThermetic Boiling and Braising Pans

Pressure Braising Pans - Tilting

Freestanding - Hygienic Depth=850 mm - Electric

Description	Code	
<p>Electric tilting Pressure Braising Pan 60lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x850x700 mm kg 230 m³ 0.74</p>	<p>586264 PUET06KBEO</p>	
<p>Electric tilting Pressure Braising Pan 90lt (h) with steam condensation function, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x850x700 mm kg 240 m³ 0.74</p>	<p>586266 PUET09EBEO</p>	
<p>Electric tilting Pressure Braising Pan 90lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x850x700 mm kg 240 m³ 0.74</p>	<p>586268 PUET09KBEO</p>	
<p>Electric tilting Pressure Braising Pan 100lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x850x700 mm kg 320 m³ 0.99</p>	<p>586272 PUET10KBEO</p>	
<p>Electric tilting Pressure Braising Pan 170lt (h) with steam condensation function, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x850x700 mm kg 340 m³ 0.99</p>	<p>586274 PUET17EBEO</p>	
<p>Electric tilting Pressure Braising Pan 170lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x850x700 mm kg 510 m³ 2.86</p>	<p>586276 PUET17KBEO</p>	

Freestanding - Hygienic Depth=900 mm - Electric




Description	Code	
<p>Electric tilting Pressure Braising Pan 60lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 420 m³ 2.74</p>	<p>586229 PUET06KCEO</p>	
<p>Electric tilting Pressure Braising Pan 90lt (h) with steam condensation function, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 410 m³ 2.50</p>	<p>586232 PUET09ECEO</p>	
<p>Electric tilting Pressure Braising Pan 90lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x700 mm kg 390 m³ 2.18</p>	<p>586235 PUET09KCEO</p>	
<p>Electric tilting Pressure Braising Pan 100lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x700 mm kg 470 m³ 2.45</p>	<p>586241 PUET10KCEO</p>	
<p>Electric tilting Pressure Braising Pan 170lt (h) with steam condensation function, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x700 mm kg 500 m³ 2.86</p>	<p>586244 PUET17ECEO</p>	
<p>Electric tilting Pressure Braising Pan 170lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x700 mm kg 470 m³ 2.24</p>	<p>586247 PUET17KCEO</p>	



ProThermetic Boiling and Braising Pans

Pressure Braising Pans - Tilting

◀◀ (Freestanding - Hygienic Depth=900 mm - Electric)

Description	Code	
<p>Electric tilting Pressure Braising Pan 60lt with steam condensation function and core temperature sensor, GuideYou panel, freestanding - Marine</p> <p>15.50 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x700 mm kg 242 m³ 0.78</p> <p>Included Accessory 912704 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587140 PUET06ECIO</p>	
<p>Electric tilting Pressure Braising Pan 90lt with steam condensation function and core temperature sensor, GuideYou panel, freestanding - Marine</p> <p>15.50 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x700 mm kg 252 m³ 0.78</p> <p>Included Accessory 912704 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587142 PUET09ECIO</p>	
<p>Electric tilting Pressure Braising Pan 100lt with steam condensation function, GuideYou panel, freestanding - Marine</p> <p>20.60 ElekW 440 V 3 50/60 Hz WxDxH 1600x900x700 mm kg 336 m³ 1.04</p> <p>Included Accessory 912708 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587144 PUET10ECIO</p>	
<p>Electric tilting Pressure Braising Pan 170lt with steam condensation function and core temperature sensor, GuideYou panel, freestanding - Marine</p> <p>20.60 ElekW 440 V 3 50/60 Hz WxDxH 1600x900x700 mm kg 356 m³ 1.04</p> <p>Included Accessory 912708 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587146 PUET17ECIO</p>	



Freestanding - Depth=800 mm - Electric

Description	Code	
<p>Electric tilting Pressure Braising Pan 60lt (s) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x800 mm kg 380 m³ 2.03</p>	<p>586206 PUET06KEEO</p>	
<p>Electric tilting Pressure Braising Pan 90lt (s) with steam condensation function, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x800 mm kg 240 m³ 0.80</p>	<p>586209 PUET09EEEO</p>	
<p>Electric tilting Pressure Braising Pan 90lt (s) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x800 mm kg 240 m³ 0.80</p>	<p>586212 PUET09KEEO</p>	
<p>Electric tilting Pressure Braising Pan 100lt (s) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x800 mm kg 320 m³ 1.06</p>	<p>586218 PUET10KEEO</p>	
<p>Electric tilting Pressure Braising Pan 170lt (s) with steam condensation function, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x800 mm kg 340 m³ 1.06</p>	<p>586221 PUET17EEEO</p>	
<p>Electric tilting Pressure Braising Pan 170lt (s) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x800 mm kg 340 m³ 1.06</p>	<p>586224 PUET17KEEO</p>	

ProThermetic Boiling and Braising Pans

Pressure Braising Pans - Tilting

Freestanding - Depth=900 mm - Electric

Description	Code	
<p>Electric tilting Pressure Braising Pan 60lt (s) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x800 mm kg 370 m³ 0.90</p>	<p>586230 PUET06KGEO</p>	
<p>Electric tilting Pressure Braising Pan 90lt (s) with steam condensation function, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x800 mm kg 370 m³ 1.87</p>	<p>586233 PUET09EGEO</p>	
<p>Electric tilting Pressure Braising Pan 90lt (s) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x800 mm kg 400 m³ 2.18</p>	<p>586236 PUET09KGEO</p>	
<p>Electric tilting Pressure Braising Pan 100lt (s) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x800 mm kg 320 m³ 1.19</p>	<p>586242 PUET10KGEO</p>	
<p>Electric tilting Pressure Braising Pan 170lt (s) with steam condensation function, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x800 mm kg 510 m³ 3.26</p>	<p>586245 PUET17EGEO</p>	
<p>Electric tilting Pressure Braising Pan 170lt (s) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x800 mm kg 500 m³ 2.65</p>	<p>586248 PUET17KGEO</p>	

Wall mounted - Depth=800 mm - Electric

Description	Code
<p>Electric tilting Pressure Braising Pan 90lt with steam condensation function, GuideYou panel, wall mounted</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x400 mm kg 240 m³ 0.41</p>	<p>586210 PUET09ETEO</p>
<p>Electric tilting Pressure Braising Pan 90lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x800x400 mm kg 240 m³ 0.41</p>	<p>586213 PUET09KTEO</p>
<p>Electric tilting Pressure Braising Pan 170lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x800x400 mm kg 340 m³ 0.54</p>	<p>586225 PUET17KTEO</p>



Wall mounted - Depth=850 mm - Electric

Description	Code
<p>Electric tilting Pressure Braising Pan 170lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x850x400 mm kg 340 m³ 0.57</p>	<p>586277 PUET17KUEO</p>



Wall mounted - Depth=900 mm - Electric







Description	Code
<p>Electric tilting Pressure Braising Pan 60lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x400 mm kg 230 m³ 0.46</p>	<p>586231 PUET06KVEO</p>



ProThermetic Boiling and Braising Pans

Pressure Braising Pans - Tilting

◀◀ (Wall mounted - Depth=900 mm - Electric)




Description	Code	
<p>Electric tilting Pressure Braising Pan 90lt with steam condensation function, GuideYou panel, wall mounted</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x400 mm kg 340 m³ 1.86</p>	<p>586234 PUET09EVEO</p>	
<p>Electric tilting Pressure Braising Pan 90lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1200x900x400 mm kg 365 m³ 1.77</p>	<p>586237 PUET09KVEO</p>	
<p>Electric tilting Pressure Braising Pan 100lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x400 mm kg 460 m³ 2.43</p>	<p>586243 PUET10KVEO</p>	
<p>Electric tilting Pressure Braising Pan 170lt with steam condensation function, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x400 mm kg 400 m³ 0.61</p>	<p>586246 PUET17EVEO</p>	
<p>Electric tilting Pressure Braising Pan 170lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1600x900x400 mm kg 490 m³ 2.62</p>	<p>586249 PUET17KVEO</p>	
<p>Electric tilting Pressure Braising Pan 60lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted - Marine</p> <p>15.50 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x400 mm kg 242 m³ 0.45</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587141 PUET06EVIO</p>	

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ProThermetic Boiling and Braising Pans

Pressure Braising Pans - Tilting

◀◀ (Wall mounted - Depth=900 mm - Electric)

Description	Code	
<p>Electric tilting Pressure Braising Pan 90lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted - Marine</p> <p>15.50 ElekW 440 V 3 50/60 Hz WxDxH 1200x900x400 mm kg 252 m³ 0.45</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587143 PUET09EVIO</p>	
<p>Electric tilting Pressure Braising Pan 100lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted - Marine</p> <p>20.60 ElekW 440 V 3 50/60 Hz WxDxH 1600x900x400 mm kg 336 m³ 0.60</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587145 PUET10EVIO</p>	
<p>Electric tilting Pressure Braising Pan 170lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted - Marine</p> <p>20.60 ElekW 440 V 3 50/60 Hz WxDxH 1600x900x400 mm kg 356 m³ 0.60</p> <p>Included Accessory 912703 Rear closing kit for tilting units - against wall - factory fitted 1</p>	<p>587147 PUET17EVIO</p>	

Freestanding - Hygienic Depth=900 mm - Gas

Description	Code	
<p>Gas tilting Pressure Braising Pan 90lt (h) with steam condensation function, GuideYou panel, freestanding</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x700 mm kg 385 m³ 2.03</p>	<p>586250 PUET09GCCO</p>	
<p>Gas tilting Pressure Braising Pan 90lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x700 mm kg 390 m³ 2.18</p>	<p>586253 PUET09LCCO</p>	

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ProThermetic Boiling and Braising Pans

Pressure Braising Pans - Tilting

◀◀ (Freestanding - Hygienic Depth=900 mm - Gas)

Description	Code
<p>Gas tilting Pressure Braising Pan 170lt (h) with steam condensation function, GuideYou panel, freestanding</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x700 mm kg 480 m³ 2.65</p>	<p>586256 PUET17GCCO</p>
<p>Gas tilting Pressure Braising Pan 170lt (h) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x700 mm kg 500 m³ 2.86</p>	<p>586260 PUET17LCCO</p>





Freestanding - Depth=900 mm - Gas

Description	Code
<p>Gas tilting Pressure Braising Pan 90lt (s) with steam condensation function, GuideYou panel, freestanding</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x800 mm kg 240 m³ 0.90</p>	<p>586251 PUET09GGCO</p>
<p>Gas tilting Pressure Braising Pan 90lt (s) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x800 mm kg 400 m³ 0.90</p>	<p>586254 PUET09LGCO</p>
<p>Gas tilting Pressure Braising Pan 170lt (s) with steam condensation function, GuideYou panel, freestanding</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x800 mm kg 520 m³ 2.86</p>	<p>586257 PUET17GGCO</p>
<p>Gas tilting Pressure Braising Pan 170lt (s) with steam condensation function and core temperature sensor, GuideYou panel, freestanding</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x800 mm kg 530 m³ 1.19</p>	<p>586261 PUET17LGCO</p>



Wall mounted - Depth=900 mm - Gas

Description	Code	
<p>Gas tilting Pressure Braising Pan 90lt with steam condensation function, GuideYou panel, wall mounted</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x400 mm kg 240 m³ 0.46</p>	<p>586252 PUET09GVCO</p>	
<p>Gas tilting Pressure Braising Pan 90lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted</p> <p>18 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1200x900x400 mm kg 240 m³ 0.46</p>	<p>586255 PUET09LVCO</p>	
<p>Gas tilting Pressure Braising Pan 170lt with steam condensation function, GuideYou panel, wall mounted</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x400 mm kg 340 m³ 0.61</p>	<p>586258 PUET17GVCO</p>	
<p>Gas tilting Pressure Braising Pan 170lt with steam condensation function and core temperature sensor, GuideYou panel, wall mounted</p> <p>29 GaskW 0.20 ElekW 230 V 1N 50/60 Hz WxDxH 1600x900x400 mm kg 340 m³ 0.61</p>	<p>586259 PUET17LVCO</p>	

ProThermetic Boiling and Braising Pans

Pressure Braising Pans - Stationary

With Backsplash - Hygienic Profile - Depth = 800mm

Description	Code
<p>Electric Pressure Braising Pan 110lt (h) with steam condensation function, core temperature sensor and mixing tap, GuideYou panel, backsplash</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1000x850x700 mm kg 200 m³ 0.62</p>	<p>586795 PUEN11KKEM</p>
<p>Electric Pressure Braising Pan 170lt (h) with steam condensation function, core temperature sensor and mixing tap, GuideYou panel, backsplash</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x850x700 mm kg 310 m³ 0.87</p>	<p>586835 PUEN17KKEM</p>





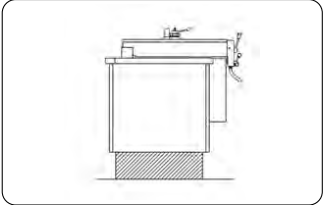
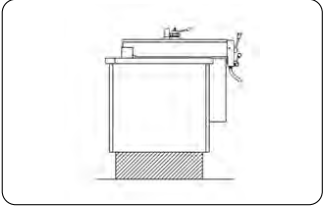
With Backsplash - Hygienic Profile - Depth = 900mm

Description	Code
<p>Electric Pressure Braising Pan 80lt (h) with steam condensation function, core temperature sensor and mixing tap, GuideYou panel, backsplash</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 180 m³ 0.66</p>	<p>586779 PUEN08KLEM</p>
<p>Electric Pressure Braising Pan 110lt (h) with steam condensation function, core temperature sensor and mixing tap, GuideYou panel, backsplash</p> <p>15.50 ElekW 400 V 3N 50/60 Hz WxDxH 1000x900x700 mm kg 330 m³ 1.45</p>	<p>586803 PUEN11KLEM</p>
<p>Electric Pressure Braising Pan 125lt (h) with steam condensation function, core temperature sensor and mixing tap, GuideYou panel, backsplash</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x900x700 mm kg 280 m³ 0.92</p>	<p>586819 PUEN12KLEM</p>
<p>Electric Pressure Braising Pan 170lt (h) with steam condensation function, core temperature sensor and mixing tap, GuideYou panel, backsplash</p> <p>20.60 ElekW 400 V 3N 50/60 Hz WxDxH 1400x900x700 mm kg 310 m³ 0.92</p>	<p>586843 PUEN17KLEM</p>





ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

S/S plinths for tilting units (D=800)

Description	Code	
Stainless steel plinth for tilting units - against wall - factory fitted WxDxH 160x800x100 mm kg 5.50 m ³ 0.08	911432 PL16X8X1W	
Stainless steel plinth for tilting units - against wall - factory fitted WxDxH 160x800x200 mm kg 12 m ³ 0.08	911439 PL16X8X2W	
Stainless steel plinth for tilting units - freestanding - factory fitted WxDxH 160x800x100 mm kg 12 m ³ 0.07	911462 PL116X9X1	
Stainless steel plinth for tilting units - freestanding - factory fitted WxDxH 160x800x200 mm kg 12 m ³ 0.08	911469 PL116X8X2	

S/S plinths for tilting units (D=850)

Description	Code	
Stainless steel plinth for tilting units - against wall - factory fitted WxDxH 160x850x100 mm kg 12 m ³ 0.06	912493 PL10PT85WA	
Stainless steel plinth for tilting units - against wall - factory fitted WxDxH 160x850x200 mm kg 12 m ³ 0.09	912494 PL20PT85WA	

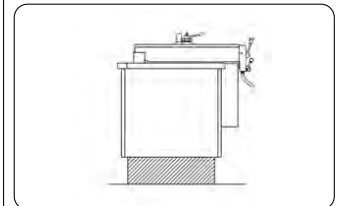


ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (S/S plinths for tilting units (D=850))

Description	Code
Stainless steel plinth for tilting units - freestanding - factory fitted WxDxH 160x850x100 mm kg 12 m ³ 0.06	912495 PL10PT85FS
Stainless steel plinth for tilting units - freestanding - factory fitted WxDxH 160x850x200 mm kg 12 m ³ 0.09	912496 PLIN20PT85



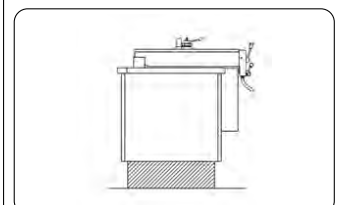
S/S plinths for tilting units (D=900)

Description	Code
Stainless steel plinth for tilting units - against wall - factory fitted WxDxH 160x900x100 mm kg 15 m ³ 0.02	911417 THA305
Stainless steel plinth for tilting units - against wall - factory fitted WxDxH 160x900x200 mm kg 12 m ³ 0.10	911425 PL16X9X2W



S/S plinths for tilting units (D=900)

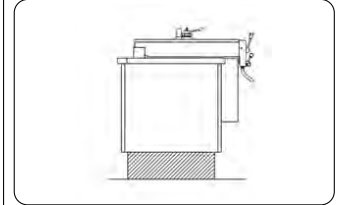
Description	Code
Stainless steel plinth for tilting units - freestanding - factory fitted WxDxH 160x900x100 mm kg 12 m ³ 0.03	911447 PL116X9X1



ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

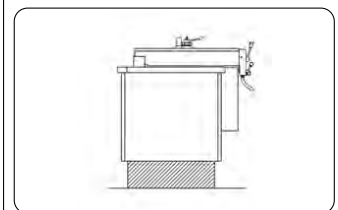
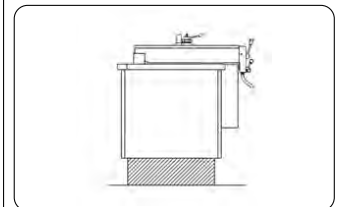
◀◀ (S/S plinths for tilting units (D=900))

Description	Code
Stainless steel plinth for tilting units - freestanding - factory fitted WxDxH 160x900x200 mm kg 8 m ³ 0.03	911455 PLI16X9X2



S/S plinths for tilting units (D=1000)







Description	Code
Stainless steel plinth for tilting units - against wall - factory fitted WxDxH 160x1000x100 mm kg 12 m ³ 0.07	911623 P16X10X1W
Stainless steel plinth for tilting units - against wall - factory fitted WxDxH 160x1000x200 mm kg 12 m ³ 0.11	911812 P16X10X2W
Stainless steel plinth for tilting units - freestanding - factory fitted WxDxH 160x1000x100 mm kg 6 m ³ 0.07	911624 PL16X10X1
Stainless steel plinth for tilting units - freestanding - factory fitted WxDxH 160x1000x200 mm kg 12 m ³ 0.11	911813 PL16X10X2



ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans



S/S plinths for stationary units (D=800)

Description	Code	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 700x800x100 mm kg 4.50 m ³ 0.06	913336 PL708010AW	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 700x800x200 mm kg 9 m ³ 0.12	913342 PL708020AW	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 800x800x100 mm kg 5.80 m ³ 0.07	913337 PL808010AW	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 800x800x200 mm kg 10.60 m ³ 0.14	913343 PL808020AW	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 900x800x100 mm kg 5.10 m ³ 0.08	913338 PL908010AW	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 900x800x200 mm kg 10.20 m ³ 0.15	913344 PL908020AW	



ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

◀◀ (S/S plinths for stationary units (D=800))







Description	Code	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1000x800x100 mm kg 5.40 m ³ 0.09	913339 PL100801AW	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1000x800x200 mm kg 11.80 m ³ 0.17	913345 PL100802AW	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1400x800x100 mm kg 7.60 m ³ 0.13	913340 PL140801AW	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1400x800x200 mm kg 13.20 m ³ 0.24	913346 PL140802AW	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1700x800x100 mm kg 8.50 m ³ 0.15	913341 PL170801AW	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1700x800x200 mm kg 15 m ³ 0.29	913347 PL170802AW	

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ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans







◀◀ (S/S plinths for stationary units (D=800))

Description	Code	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 700x800x100 mm kg 4.50 m ³ 0.06	913348 PL708010FS	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 700x800x200 mm kg 9 m ³ 0.12	913354 PL708020FS	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 800x800x100 mm kg 5.80 m ³ 0.07	913349 PL808010FS	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 800x800x200 mm kg 10.60 m ³ 0.14	913355 PL808020FS	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 900x800x100 mm kg 5.10 m ³ 0.08	913350 PL908010FS	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 900x800x200 mm kg 10.20 m ³ 0.15	913356 PL908020FS	

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ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

◀◀ (S/S plinths for stationary units (D=800))

Description	Code	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1000x800x100 mm kg 5.40 m ³ 0.09	913351 PL100801FS	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1000x800x200 mm kg 11.80 m ³ 0.17	913357 PL100802FS	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1400x800x100 mm kg 7.60 m ³ 0.13	913352 PL140801FS	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1400x800x200 mm kg 13.20 m ³ 0.24	913358 PL140802FS	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1700x800x100 mm kg 8.50 m ³ 0.15	913353 PL170801FS	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1700x800x200 mm kg 15 m ³ 0.29	913359 PL170802FS	

ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

S/S plinths for stationary units (D=850)

Description	Code
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 700x850x100 mm kg 5.70 m ³ 0.07	913312 PL709010AW
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 700x850x200 mm kg 9.30 m ³ 0.13	913318 PL709020AW
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 800x850x100 mm kg 5 m ³ 0.08	913313 PL809010AW
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 800x850x200 mm kg 10.90 m ³ 0.15	913319 PL809020AW
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 900x850x100 mm kg 5.30 m ³ 0.09	913314 PL909010AW
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 900x850x200 mm kg 10.50 m ³ 0.16	913320 PL909020AW



ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

◀◀ (S/S plinths for stationary units (D=850))

Description	Code
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1000x850x100 mm kg 6.60 m ³ 0.10	913315 PL100901AW
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1000x850x200 mm kg 11.10 m ³ 0.18	913321 PL100902AW
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1400x850x200 mm kg 14.50 m ³ 0.25	913322 PL140902AW
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1700x850x100 mm kg 8.70 m ³ 0.16	913317 PL170901AW
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1700x850x200 mm kg 15.30 m ³ 0.31	913323 PL170902AW
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1400x850x100 mm kg 7.80 m ³ 0.13	913316 PL140901AW



ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (S/S plinths for stationary units (D=850))

Description	Code
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 700x850x100 mm kg 5.70 m ³ 0.07	913324 PL708510FS
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 700x850x200 mm kg 9.30 m ³ 0.13	913330 PL708520FS
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 800x850x100 mm kg 5 m ³ 0.08	913325 PL808510FS
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 800x850x200 mm kg 10.90 m ³ 0.15	913331 PL808520FS
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 900x850x100 mm kg 5.30 m ³ 0.09	913326 PL908510FS
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 900x850x200 mm kg 10.50 m ³ 0.16	913332 PL908520FS



ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

◀◀ (S/S plinths for stationary units (D=850))







Description	Code
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1000x850x100 mm kg 6.60 m ³ 0.10	913327 PL100851FS
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1000x850x200 mm kg 11.10 m ³ 0.18	913333 PL100852FS
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1400x850x200 mm kg 14.50 m ³ 0.25	913334 PL140852FS
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1700x850x200 mm kg 15.30 m ³ 0.31	913335 PL170852FS
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1400x850x100 mm kg 7.80 m ³ 0.13	913328 PL140851FS
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1700x850x100 mm kg 8.70 m ³ 0.16	913329 PL170851FS



ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

S/S plinths for stationary units (D=900)

Description	Code	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 700x900x100 mm kg 5.80 m ³ 0.07	913300 PL709010FS	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 700x900x200 mm kg 10.60 m ³ 0.14	913306 PL709020FS	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 800x900x100 mm kg 5.10 m ³ 0.08	913301 PL809010FS	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 800x900x200 mm kg 10.20 m ³ 0.15	913307 PL809020FS	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 900x900x100 mm kg 5.40 m ³ 0.09	913302 PL909010FS	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 900x900x200 mm kg 12 m ³ 0.17	913308 PL909020FS	



ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

◀◀ (S/S plinths for stationary units (D=900))







Description	Code	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1000x900x100 mm kg 6.70 m ³ 0.10	913303 PL100901FS	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1000x900x200 mm kg 11.40 m ³ 0.19	913309 PL100902FS	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1400x900x100 mm kg 7.90 m ³ 0.14	913304 PL140901FS	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1400x900x200 mm kg 14.80 m ³ 0.27	913310 PL140902FS	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1700x900x100 mm kg 8.80 m ³ 0.17	913305 PL170901FS	
Stainless steel plinth for stationary units - against the wall - factory fitted WxDxH 1700x900x200 mm kg 8.80 m ³ 0.33	913311 PL170902FS	

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ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans







◀◀ (S/S plinths for stationary units (D=900))

Description	Code	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 700x900x100 mm kg 2.50 m ³ 0.07	912710 PLI7010STA	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 800x900x100 mm kg 2.60 m ³ 0.08	912711 PLI8010STA	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 700x900x200 mm kg 5 m ³ 0.14	912717 PLI7020STA	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 800x900x200 mm kg 5.50 m ³ 0.15	912718 PLI8020STA	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 900x900x100 mm kg 3 m ³ 0.09	912712 PLI9010STA	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 900x900x200 mm kg 6 m ³ 0.17	912719 PLI9020STA	

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ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans







◀◀ (S/S plinths for stationary units (D=900))

Description	Code	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1000x900x100 mm kg 3 m ³ 0.10	912713 PLI1010STA	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1000x900x200 mm kg 6 m ³ 0.19	912720 PLI1020STA	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1400x900x100 mm kg 3.60 m ³ 0.14	912714 PLI1410STA	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1400x900x200 mm kg 7 m ³ 0.27	912721 PLI1420STA	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1700x900x100 mm kg 4 m ³ 0.17	912715 PLI1710STA	
Stainless steel plinth for stationary units - freestanding - factory fitted WxDxH 1700x900x200 mm kg 8 m ³ 0.33	912722 PLI1720STA	

ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

Rear closing kits for tilting units (H=700)

Description	Code	
Rear closing kit for tilting units - against wall - factory fitted WxDxH 1100x50x700 mm kg 7 m ³ 0.03	912703 RC70TI11WA	
Rear closing kit for tilting units - against wall - factory fitted WxDxH 1200x50x700 mm kg 11 m ³ 0.09	912704 RC70TI12WA	
Rear closing kit for tilting units - against wall - factory fitted WxDxH 1300x50x700 mm kg 7 m ³ 0.04	912705 RC70TI13WA	
Rear closing kit for tilting units - against wall - factory fitted WxDxH 1400x50x700 mm kg 7 m ³ 0.05	912706 RC70TI14WA	
Rear closing kit for tilting units - against wall - factory fitted WxDxH 1500x50x700 mm kg 7 m ³ 0.05	912707 RC70TI15WA	
Rear closing kit for tilting units - against wall - factory fitted WxDxH 1600x50x700 mm kg 7 m ³ 0.05	912708 RC70TI16WA	



ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans







◀◀ (Rear closing kits for tilting units (H=700))

Description	Code	
Rear closing kit for tilting units - island type - factory fitted WxDxH 1100x30x700 mm kg 7 m ³ 0.03	912743 RC70T1111S	
Rear closing kit for tilting units - island type - factory fitted WxDxH 1200x30x700 mm kg 7 m ³ 0.06	912744 RC70T1121S	
Rear closing kit for tilting units - island type - factory fitted WxDxH 1300x30x700 mm kg 7 m ³ 0.04	912745 RC70T1131S	
Rear closing kit for tilting units - island type - factory fitted WxDxH 1400x30x700 mm kg 7 m ³ 0.05	912746 RC70T1141S	
Rear closing kit for tilting units - island type - factory fitted WxDxH 1500x30x700 mm kg 7 m ³ 0.05	912747 RC70T1151S	
Rear closing kit for tilting units - island type - factory fitted WxDxH 1600x30x700 mm kg 8 m ³ 0.05	912748 RC70T1161S	

ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

Rear closing kits for tilting units (H=800)

Description	Code	
Rear closing kit for tilting units - against wall - factory fitted WxDxH 1100x50x800 mm kg 8 m ³ 0.04	912749 RC80TI11WA	
Rear closing kit for tilting units - against wall - factory fitted WxDxH 1200x50x800 mm kg 8 m ³ 0.05	912750 RC80TI12WA	
Rear closing kit for tilting units - against wall - factory fitted WxDxH 1300x50x800 mm kg 8 m ³ 0.05	912751 RC80TI13WA	
Rear closing kit for tilting units - against wall - factory fitted WxDxH 1400x50x800 mm kg 8 m ³ 0.06	912752 RC80TI14WA	
Rear closing kit for tilting units - against wall - factory fitted WxDxH 1500x50x800 mm kg 8 m ³ 0.06	912753 RC80TI15WA	
Rear closing kit for tilting units - against wall - factory fitted WxDxH 1600x50x800 mm kg 8 m ³ 0.07	912754 RC80TI16WA	



ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

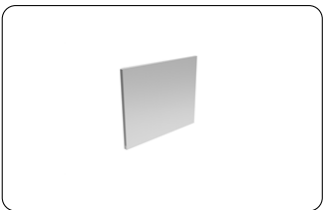
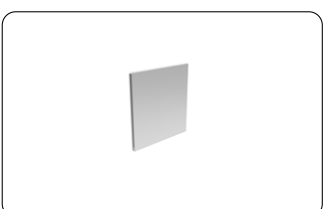
◀◀ (Rear closing kits for tilting units (H=800))

Description	Code	
Rear closing kit for tilting units - island type - factory fitted WxDxH 1100x30x800 mm kg 8 m ³ 0.04	912755 RC80T1111S	
Rear closing kit for tilting units - island type - factory fitted WxDxH 1200x30x800 mm kg 8 m ³ 0.11	912756 RC80T1121S	
Rear closing kit for tilting units - island type - factory fitted WxDxH 1300x30x800 mm kg 8 m ³ 0.05	912757 RC80T1131S	
Rear closing kit for tilting units - island type - factory fitted WxDxH 1400x30x800 mm kg 8 m ³ 0.13	912758 RC80T1141S	
Rear closing kit for tilting units - island type - factory fitted WxDxH 1500x30x800 mm kg 8 m ³ 0.06	912759 RC80T1151S	
Rear closing kit for tilting units - island type - factory fitted WxDxH 1600x30x800 mm kg 8 m ³ 0.14	912760 RC80T1161S	

ProThermetic Boiling and Braising Pans







Accessories for ProThermetic Boiling and Braising Pans

Rear closing kits for stationary units (H=700)

Description	Code	
Rear closing kit for stationary units with backsplash - factory fitted WxDxH 700x60x700 mm kg 8 m ³ 0.04	912799 RC70ST70BS	
Rear closing kit for stationary units with backsplash - factory fitted WxDxH 800x60x700 mm kg 4 m ³ 0.04	912989 RC70ST80BS	
Rear closing kit for stationary units with backsplash - factory fitted WxDxH 900x60x700 mm kg 10 m ³ 0.05	912990 RC70ST90BS	
Rear closing kit for stationary units with backsplash - factory fitted WxDxH 1000x60x700 mm kg 11 m ³ 0.05	912991 RC70ST10BS	
Rear closing kit for stationary units with backsplash - factory fitted WxDxH 1400x60x700 mm kg 15 m ³ 0.07	912992 RC70ST14BS	
Rear closing kit for stationary units with backsplash - factory fitted WxDxH 1700x60x700 mm kg 19 m ³ 0.08	912993 RC70ST17BS	

ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

Rear closing kits for stationary units (H=800)

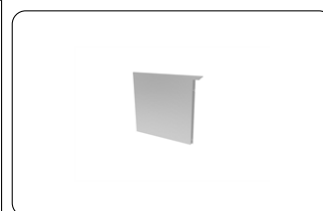
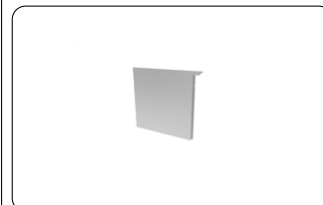
Description	Code	
Rear closing kit for stationary units with backsplash - factory fitted WxDxH 700x60x800 mm kg 9 m ³ 0.04	912994 RC80ST70BS	
Rear closing kit for stationary units with backsplash - factory fitted WxDxH 800x60x800 mm kg 10 m ³ 0.05	912995 RC80ST80BS	
Rear closing kit for stationary units with backsplash - factory fitted WxDxH 900x60x800 mm kg 11 m ³ 0.05	912996 RC80ST90BS	
Rear closing kit for stationary units with backsplash - factory fitted WxDxH 1000x60x800 mm kg 13 m ³ 0.06	912997 RC80ST10BS	
Rear closing kit for stationary units with backsplash - factory fitted WxDxH 1400x60x800 mm kg 18 m ³ 0.08	912998 RC80ST14BS	
Rear closing kit for stationary units with backsplash - factory fitted WxDxH 1700x60x800 mm kg 22 m ³ 0.10	912999 RC80ST17BS	

ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

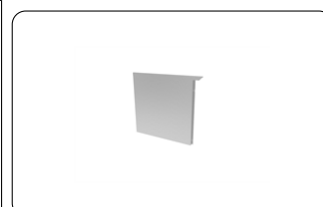
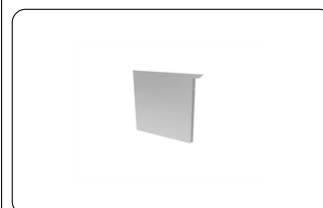
Flush-fitting - Factory Fitted (H=700) - (D=800)

Description	Code
Kit endrail and side panels, flush-fitting, for installation with backsplash, left - factory fitted WxDxH 0,5x800x700 mm kg 10 m ³ 0.01	913378 ESP80BFL7L
Kit endrail and side panels, flush-fitting, for installation with backsplash, right - factory fitted WxDxH 0,5x800x700 mm kg 10 m ³ 0.01	913379 ESP80BFL7R



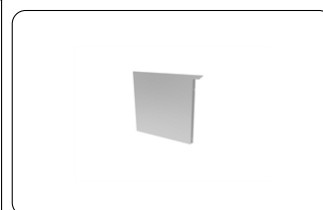
Flush-fitting - Factory Fitted (H=700) - (D=850)

Description	Code
Kit endrail and side panels, flush-fitting, for installation with backsplash, left - factory fitted WxDxH 0,5x850x700 mm kg 10.50 m ³ 0.01	913380 ESP85BFL7L
Kit endrail and side panels, flush-fitting, for installation with backsplash, right - factory fitted WxDxH 0,5x850x700 mm kg 10.50 m ³ 0.01	913381 ESP85BFL7R



Flush-fitting - Factory Fitted (H=700) - (D=900)

Description	Code
Kit endrail and side panels, flush-fitting, for installation with backsplash, left - factory fitted WxDxH 0,5x900x700 mm kg 11.10 m ³ 0.01	913382 ESP90BFL7L

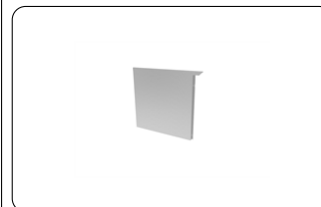


ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

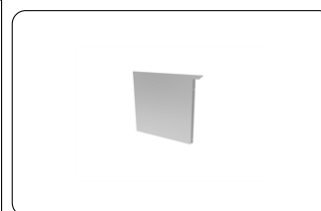
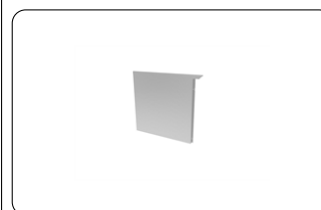
◀◀ (Flush-fitting - Factory Fitted (H=700) - (D=900))

Description	Code
Kit endrail and side panels, flush-fitting, for installation with backsplash, right - factory fitted WxDxH 0,5x900x700 mm kg 11.10 m ³ 0.01	913383 ESP90BFL7R



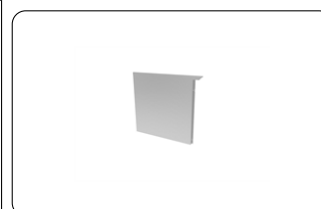
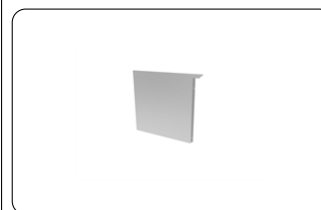
Flush-fitting - Factory Fitted (H=800) - (D=800)

Description	Code
Kit endrail and side panels, flush-fitting, for installation with backsplash, left - factory fitted WxDxH 0,5x800x800 mm kg 11.20 m ³ 0.02	913384 ESP80BFL8L
Kit endrail and side panels, flush-fitting, for installation with backsplash, right - factory fitted WxDxH 0,5x800x800 mm kg 11.20 m ³ 0.02	913385 ESP80BFL8R



Flush-fitting - Factory Fitted (H=800) - (D=900)

Description	Code
Kit endrail and side panels, flush-fitting, for installation with backsplash, left - factory fitted WxDxH 0,5x900x800 mm kg 12.40 m ³ 0.02	913388 ESP90BFL8L
Kit endrail and side panels, flush-fitting, for installation with backsplash, right - factory fitted WxDxH 0,5x900x800 mm kg 5.50 m ³ 0.07	913389 ESP90BFL8R

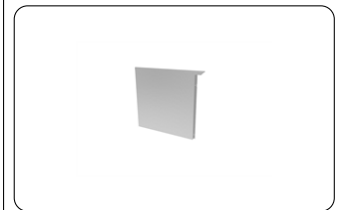
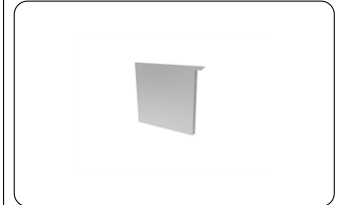


ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

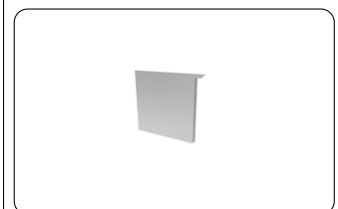
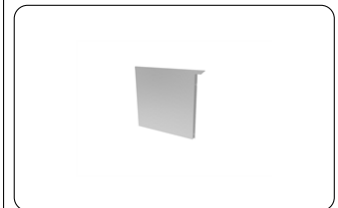
Flush-fitting - Factory Fitted (H=700) - (D=800)

Description	Code
Kit endrail and side panels, flush-fitting, left - factory fitted WxDxH 0,5x800x700 mm kg 10 m ³ 0.01	913390 ERSP80FL7L
Kit endrail and side panels, flush-fitting, right - factory fitted WxDxH 0,5x800x700 mm kg 10 m ³ 0.01	913391 ERSP80FL7R



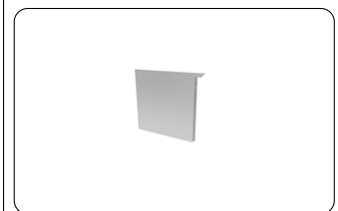
Flush-fitting - Factory Fitted (H=700) - (D=850)

Description	Code
Kit endrail and side panels, flush-fitting, left - factory fitted WxDxH 0,5x850x700 mm kg 10.50 m ³ 0.01	913392 ERSP85FL7L
Kit endrail and side panels, flush-fitting, right - factory fitted WxDxH 0,5x850x700 mm kg 10.50 m ³ 0.01	913393 ERSP85FL7R



Flush-fitting - Factory Fitted (H=700) - (D=900)

Description	Code
Kit endrail and side panels, flush-fitting, left - factory fitted WxDxH 0,5x900x700 mm kg 11.10 m ³ 0.01	913394 ERSP90FL7L

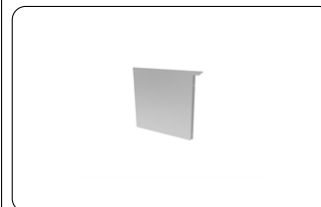


ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

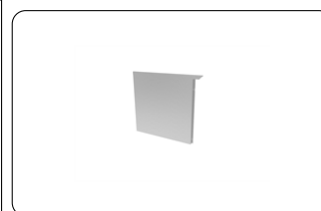
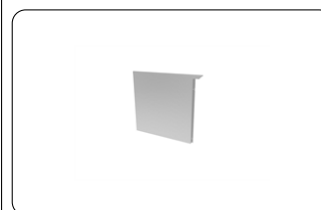
◀◀ (Flush-fitting - Factory Fitted (H=700) - (D=900))

Description	Code
Kit endrail and side panels, flush-fitting, right - factory fitted WxDxH 0,5x900x700 mm kg 11.10 m ³ 0.01	913395 ERSP90FL7R



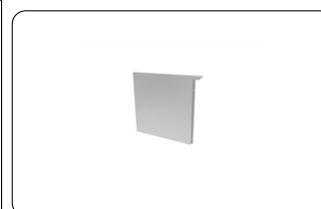
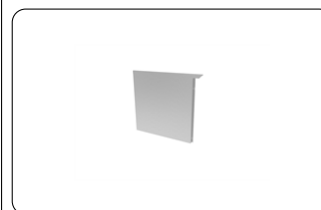
Flush-fitting - Factory Fitted (H=800) - (D=800)

Description	Code
Kit endrail and side panels, flush-fitting, left - factory fitted WxDxH 0,5x800x800 mm kg 11.20 m ³ 0.02	913396 ERSP80FL8L
Kit endrail and side panels, flush-fitting, right - factory fitted WxDxH 0,5x800x800 mm kg 11.20 m ³ 0.02	913397 ERSP80FL8R



Flush-fitting - Factory Fitted (H=700) - (D=900)

Description	Code
Kit endrail and side panels, flush-fitting, left - factory fitted WxDxH 0,5x900x800 mm kg 12.40 m ³ 0.02	913400 ERSP90FL8L
Kit endrail and side panels, flush-fitting, right - factory fitted WxDxH 0,5x900x800 mm kg 12.40 m ³ 0.02	913401 ERSP90FL8R

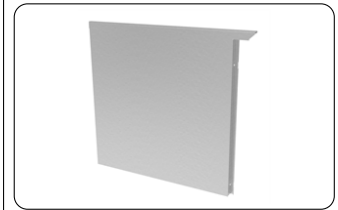
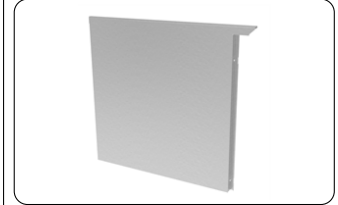


ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

Factory Fitted (H=700) - (D=800)

Description	Code
Kit endrail and side panel (12.5mm), for installation with backsplash, left - factory fitted WxDxH 12,5x800x700 mm kg 10 m ³ 0.02	913402 ESP80B7L12
Kit endrail and side panel (12.5mm), for installation with backsplash, right - factory fitted WxDxH 12,5x800x700 mm kg 8 m ³ 0.06	913403 ESP80B7R12



Factory Fitted (H=700) - (D=850)

Description	Code
Kit endrail and side panel (12.5mm), for installation with backsplash, left - factory fitted WxDxH 12,5x850x700 mm kg 10.50 m ³ 0.02	913404 ESP85B7L12
Kit endrail and side panel (12.5mm), for installation with backsplash, right - factory fitted WxDxH 12,5x850x700 mm kg 9 m ³ 0.02	913405 ESP85B7R12



Factory Fitted (H=700) - (D=900)

Description	Code
Kit endrail and side panel (12.5mm), for installation with backsplash, left - factory fitted WxDxH 12,5x900x700 mm kg 11.10 m ³ 0.02	913406 ESP90B7L12



ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Factory Fitted (H=700) - (D=900))

Description	Code
Kit endrail and side panel (12.5mm), for installation with backsplash, right - factory fitted WxDxH 12,5x900x700 mm kg 11.10 m ³ 0.02	913407 ESP90B7R12



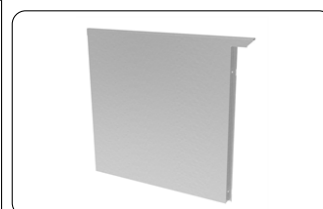
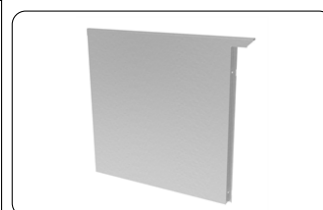
Factory Fitted (H=800) - (D=800)

Description	Code
Kit endrail and side panel (12.5mm), for installation with backsplash, left - factory fitted WxDxH 12,5x800x800 mm kg 11.20 m ³ 0.02	913408 ESP80B8L12
Kit endrail and side panel (12.5mm), for installation with backsplash, right - factory fitted WxDxH 12,5x800x800 mm kg 11.20 m ³ 0.02	913409 ESP80B8R12



Factory Fitted (H=800) - (D=900)

Description	Code
Kit endrail and side panel (12.5mm), for installation with backsplash, left - factory fitted WxDxH 12,5x900x800 mm kg 12.40 m ³ 0.03	913412 ESP90B8L12
Kit endrail and side panel (12.5mm), for installation with backsplash, right - factory fitted WxDxH 12,5x900x800 mm kg 12.40 m ³ 0.03	913413 ESP90B8R12

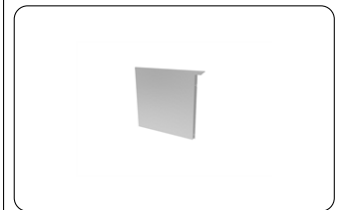


ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

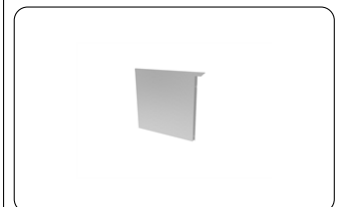
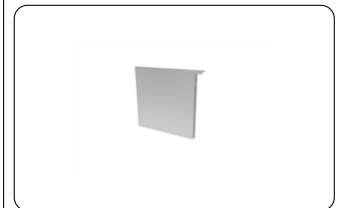
Flush-fitting - back-to-back installations - Factory Fitted (H=700) - (D=800)

Description	Code
Kit endrail and side panels, flush-fitting, for back-to-back installation, left - factory fitted WxDxH 0,5x805x700 mm kg 2 m ³ 0.01	913479 ESP80L007
Kit endrail and side panels, flush-fitting, for back-to-back installation, right - factory fitted WxDxH 0,5x805x700 mm kg 2 m ³ 0.01	913480 ESP80R007



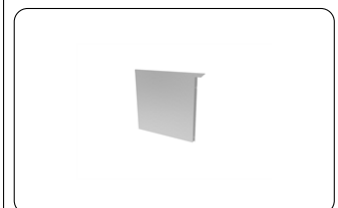
Flush-fitting - back-to-back installations - Factory Fitted (H=700) - (D=850)

Description	Code
Kit endrail and side panels, flush-fitting, for back-to-back installation, left - factory fitted WxDxH 0,5x855x700 mm kg 2.50 m ³ 0.01	913481 ESP85L007
Kit endrail and side panels, flush-fitting, for back-to-back installation, right - factory fitted WxDxH 0,5x855x700 mm kg 2.50 m ³ 0.01	913482 ESP85R007



Flush-fitting, back-to-back installations - Factory Fitted (H=700) - (D=900)

Description	Code
Kit endrail and side panels, flush-fitting, for back-to-back installation, left - factory fitted WxDxH 0,5x905x700 mm kg 3 m ³ 0.01	913483 ESP90L007

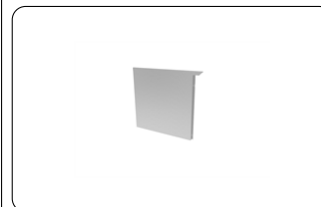


ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

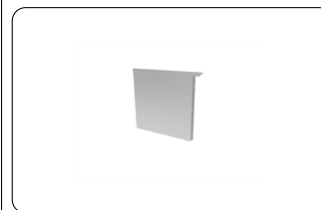
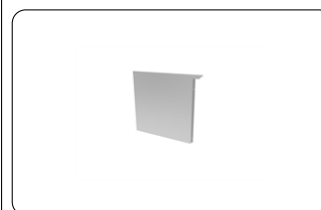
◀◀ (Flush-fitting, back-to-back installations - Factory Fitted (H=700) - (D=900))

Description	Code
Kit endrail and side panels, flush-fitting, for back-to-back installation, right - factory fitted WxDxH 0,5x905x700 mm kg 3 m ³ 0.01	913484 ESPB90R007



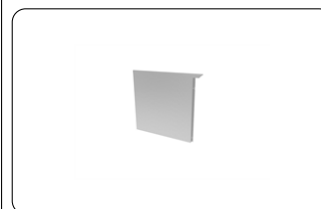
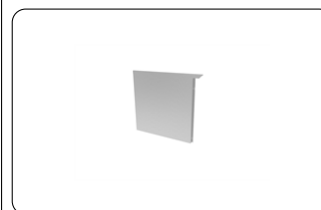
Flush-fitting - back-to-back installations - Factory Fitted (H=800) - (D=800)

Description	Code
Kit endrail and side panels, flush-fitting, for back-to-back installation, left - factory fitted WxDxH 0,5x805x800 mm kg 3 m ³ 0.01	913485 ESPB80L008
Kit endrail and side panels, flush-fitting, for back-to-back installation, right - factory fitted WxDxH 0,5x805x800 mm kg 3 m ³ 0.01	913486 ESPB80R008



Flush-fitting - back-to-back installations - Factory Fitted (H=800) - (D=900)

Description	Code
Kit endrail and side panels, flush-fitting, for back-to-back installation, left - factory fitted WxDxH 0,5x905x800 mm kg 4 m ³ 0.01	913489 ESPB90L008
Kit endrail and side panels, flush-fitting, for back-to-back installation, right - factory fitted WxDxH 0,5x905x800 mm kg 4 m ³ 0.01	913490 ESPB90R008

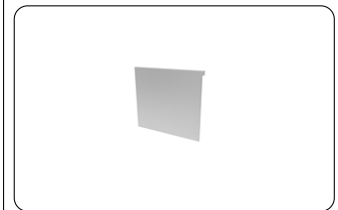
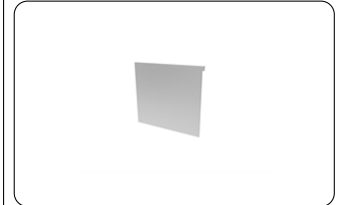


ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

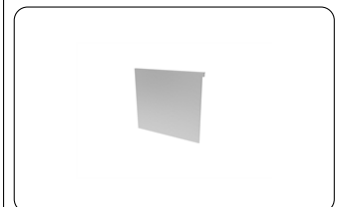
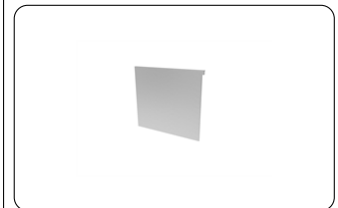
Back-to-back installations - Factory Fitted (H=700) - (D=800)

Description	Code
Kit endrail and side panel (12.5mm), for back-to-back installation, left - factory fitted WxDxH 12,5x805x700 mm kg 7 m ³ 0.01	913491 ESP80L127
Kit endrail and side panel (12.5mm), for back-to-back installation, right - factory fitted WxDxH 12,5x805x700 mm kg 7 m ³ 0.01	913492 ESP80R127



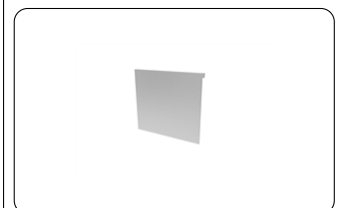
Back-to-back installations - Factory Fitted (H=700) - (D=850)

Description	Code
Kit endrail and side panel (12.5mm), for back-to-back installation, left - factory fitted WxDxH 12,5x855x700 mm kg 7.50 m ³ 0.01	913493 ESP85L127
Kit endrail and side panel (12.5mm), for back-to-back installation, right - factory fitted WxDxH 12,5x855x700 mm kg 7.50 m ³ 0.01	913494 ESP85R127



Back-to-back installations - Factory Fitted (H=700) - (D=900)

Description	Code
Kit endrail and side panel (12.5mm), for back-to-back installation, left - factory fitted WxDxH 12,5x905x700 mm kg 6 m ³ 0.02	913495 ESP90L127

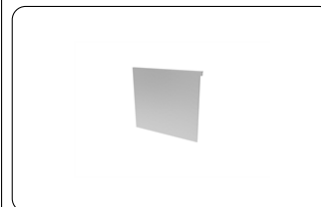


ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

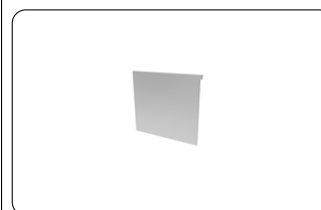
◀◀ (Back-to-back installations - Factory Fitted (H=700) - (D=900))

Description	Code
Kit endrail and side panel (12.5mm), for back-to-back installation, right - factory fitted WxDxH 12,5x905x700 mm kg 6 m ³ 0.02	913496 ESPB90R127



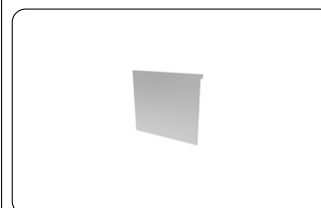
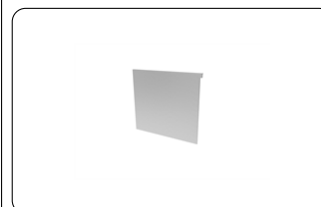
Back-to-back installations - Factory Fitted (H=800) - (D=800)

Description	Code
Kit endrail and side panel (12.5mm), for installation with backsplash, right - factory fitted WxDxH 12,5x805x800 mm kg 8 m ³ 0.02	913498 ESPB80R128



Back-to-back installations - Factory Fitted (H=800) - (D=900)

Description	Code
Kit endrail and side panel (12.5mm), for installation with backsplash, left - factory fitted WxDxH 12,5x905x800 mm kg 9 m ³ 0.02	913501 ESPB90L128
Kit endrail and side panel (12.5mm), for installation with backsplash, right - factory fitted WxDxH 12,5x905x800 mm kg 10 m ³ 0.02	913502 ESPB90R128

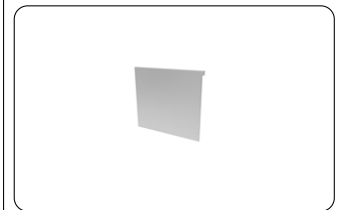
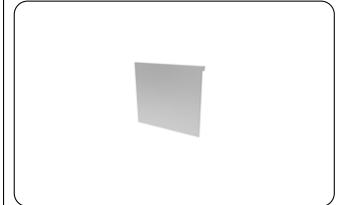


ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

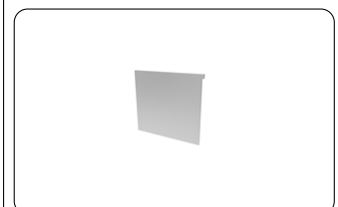
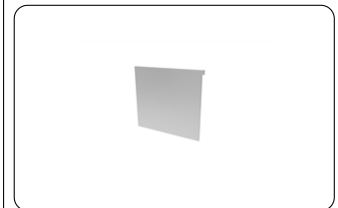
With backplash - Factory Fitted (H=700) - (D=800)

Description	Code
Kit endrail and side panel (12.5mm), for installation with backplash, left - factory fitted WxDxH 12,5x800x700 mm kg 10 m ³ 0.02	913414 ERSP807L12
Kit endrail and side panel (12.5mm), for installation with backplash, right - factory fitted WxDxH 12,5x800x700 mm kg 10 m ³ 0.02	913415 ERSP807R12



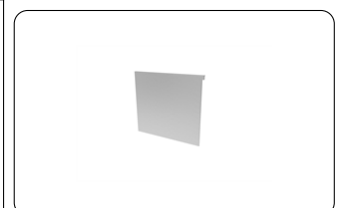
With backplash - Factory Fitted (H=800) - (D=800)

Description	Code
Kit endrail and side panel (12.5mm), for installation with backplash, left - factory fitted WxDxH 12,5x800x800 mm kg 11.20 m ³ 0.02	913420 ERSP808L12
Kit endrail and side panel (12.5mm), for installation with backplash, right - factory fitted WxDxH 12,5x800x800 mm kg 11.20 m ³ 0.02	913421 ERSP808R12



With backplash - Factory Fitted (H=800) - (D=900)

Description	Code
Kit endrail and side panel (12.5mm), for installation thermaline 90 modular 800 mm high with ProThermetic stationary, left - factory fitted WxDxH 12,5x900x800 mm kg 12.40 m ³ 0.03	913424 ERSP908L12



ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

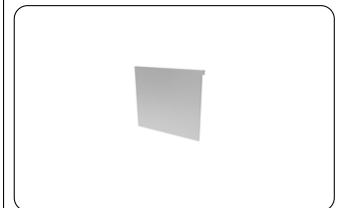
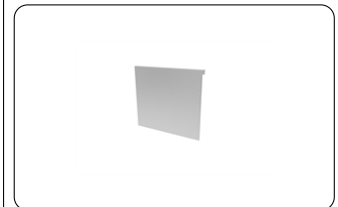
◀◀ (With backplash - Factory Fitted (H=800) - (D=900))

Description	Code
Kit endrail and side panel (12.5mm), for installation thermaline 90 modular 800 mm high with ProThermetic stationary, right - factory fitted WxDxH 12,5x900x800 mm kg 12.40 m ³ 0.03	913425 ERSP908R12



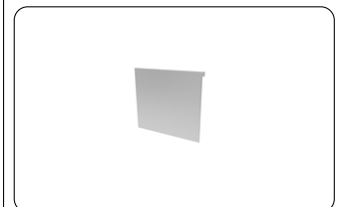
Back-to-back installations - Factory Fitted (H=700) - (D=800)

Description	Code
Kit endrail and side panel (12.5mm), for back-to-back installation, left - factory fitted WxDxH 12,5x805x800 mm kg 8 m ³ 0.02	913497 ESPB80L128
Kit endrail and side panel (12.5mm), for installation with backsplash, right - factory fitted WxDxH 12,5x805x800 mm kg 8 m ³ 0.02	913498 ESPB80R128



With backplash - Factory Fitted (H=700) - (D=850)

Description	Code
Kit endrail and side panel (12.5mm), for installation with backplash, left - factory fitted WxDxH 12,5x850x700 mm kg 10.50 m ³ 0.02	913416 ERSP857L12
Kit endrail and side panel (12.5mm), for installation with backplash, right - factory fitted WxDxH 12,5x850x700 mm kg 10.50 m ³ 0.02	913417 ERSP857R12

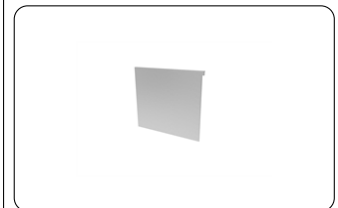
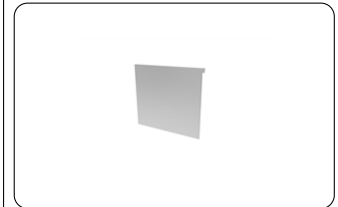


ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

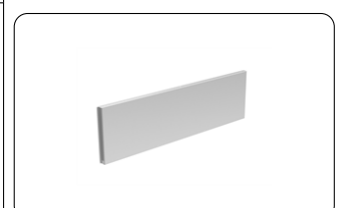
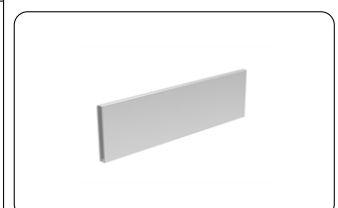
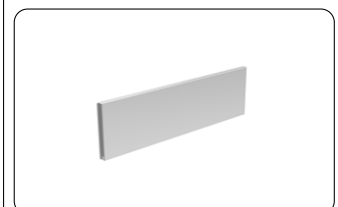
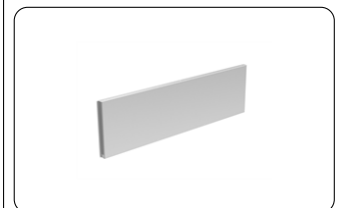
Back-to-back installations - Factory Fitted (H=700) - (D=900)

Description	Code
Kit endrail and side panel (12.5mm), for installation thermaline 90 modular 700 mm high with ProThermetic stationary, left - factory fitted WxDxH 12,5x900x700 mm kg 11.10 m ³ 0.02	913418 ERSP907L12
Kit endrail and side panel (12.5mm), for installation thermaline 90 modular 700 mm high with ProThermetic stationary, right - factory fitted WxDxH 12,5x900x700 mm kg 11.10 m ³ 0.02	913419 ERSP907R12



Lower rear backpanels - island type

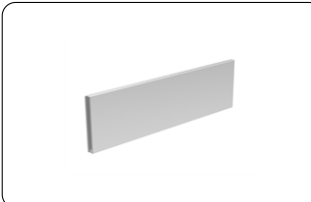
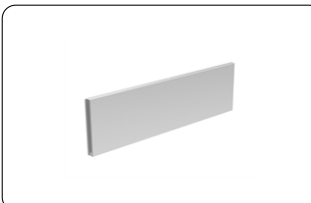
Description	Code
Lower rear backpanel for tilting units with or without backsplash - factory fitted WxDxH 1100x80x300 mm kg 5 m ³ 0.03	912767 LOWBP11ISL
Lower rear backpanel for tilting units with or without backsplash - factory fitted WxDxH 1200x80x300 mm kg 6 m ³ 0.03	912768 LOWBP12ISL
Lower rear backpanel for tilting units with or without backsplash - factory fitted WxDxH 1300x80x300 mm kg 6 m ³ 0.04	912769 LOWBP13ISL
Lower rear backpanel for tilting units with or without backsplash - factory fitted WxDxH 1400x80x300 mm kg 7 m ³ 0.04	912770 LOWBP14ISL



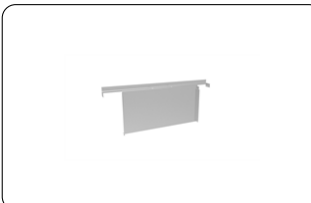
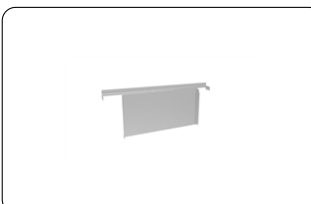
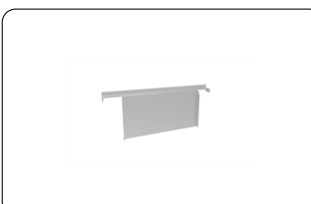
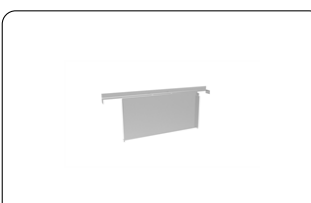
ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Lower rear backpanels - island type)

Description	Code	
Lower rear backpanel for tilting units with or without backsplash - factory fitted WxDxH 1500x80x300 mm kg 7 m ³ 0.04	912771 LOWBP15ISL	
Lower rear backpanel for tilting units with or without backsplash - factory fitted WxDxH 1600x80x300 mm kg 8 m ³ 0.04	912772 LOWBP16ISL	

C-boards (H=40)

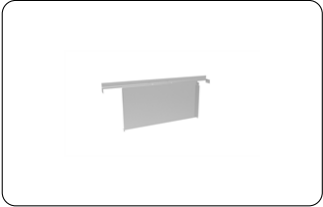
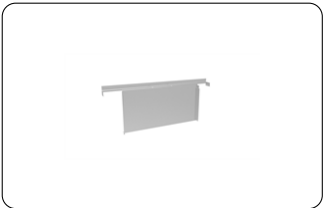
Description	Code	
C-board (length 1100mm) for tilting units - factory fitted WxDxH 1100x1,5x40 mm kg 1 m ³ 0.01	912183 CBOARDL11	
C-board (length 1200mm) for tilting units - factory fitted WxDxH 1200x1,5x40 mm kg 24	912184 CBOARDL12	
C-board (length 1300mm) for tilting units - factory fitted WxDxH 1300x1,5x40 mm kg 10 m ³ 0.01	912185 CBOARDL13	
C-board (length 1400mm) for tilting units - factory fitted WxDxH 1400x1,5x40 mm kg 2 m ³ 0.01	912186 CBOARDL14	







ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (C-boards (H=40))

Description	Code	
C-board (length 1500mm) for tilting units - factory fitted WxDxH 1500x1,5x40 mm kg 7 m ³ 0.01	912187 CBOARDL15	
C-board (length 1600mm) for tilting units - factory fitted WxDxH 1600x1,5x40 mm kg 10 m ³ 0.04	912188 CBOARDL16	

Connecting rail kits (D=800)

Description	Code	
Connecting rail kit: modular 80 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic (on the right) WxDxH 42,5x800x20 mm kg 4	912971 CONNRA80R	
Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic (on the left) WxDxH 42,5x800x20 mm kg 4	912972 CONNRA80L	
Connecting rail kit for appliances with backsplash: modular 80 (on the left), ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) WxDxH 42,5x800x20 mm kg 4	912977 CONNBS80R	
Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) WxDxH 42,5x800x20 mm kg 4 m ³ 0.13	912978 CONNBS80L	

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ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Connecting rail kits (D=800))

Description	Code
Connecting rail kit for appliances with backsplash, 800mm WxDxH 25x800x17 mm kg 2.50 m ³ 0.08	912497 CR800BS



Connecting rail kits (D=850)

Description	Code
Connecting rail kit for appliances with backsplash, 850mm WxDxH 25x850x17 mm kg 1	912498 CR850BS



Connecting rail kits (D=900)

Description	Code
Connecting rail kit: modular 80 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) WxDxH 42,5x900x20 mm kg 3 m ³ 0.14	912976 CONNRA90L
Connecting rail kit: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) WxDxH 42,5x900x20 mm kg 3 m ³ 0.14	912975 CONNRA90R
Connecting rail kit, 900mm WxDxH 25x900x17 mm kg 3	912502 CR900



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ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Connecting rail kits (D=900))

Description	Code	
<p>Connecting rail kit for appliances with backsplash: modular 90 (on the right) to ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left)</p> <p>WxDxH 42,5x900x20 mm kg 5</p>	<p>912982 CONNBS90L</p>	
<p>Connecting rail kit for appliances with backsplash: modular 90 (on the left) to ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right)</p> <p>WxDxH 42,5x900x20 mm kg 2</p>	<p>912981 CONNBS90R</p>	
<p>Connecting rail kit for appliances with backsplash, 900mm</p> <p>WxDxH 25x900x17 mm kg 1 m³ 0.01</p>	<p>912499 CR900BS</p>	

Wall mounting kits




Description	Code	
<p>Wall mounting kit for stationary units - factory fitted</p> <p>WxDxH 700x50x50 mm kg 12</p>	<p>912742 WALKIT70ST</p>	
<p>Wall mounting kit for stationary units - factory fitted</p> <p>WxDxH 800x50x50 mm kg 14</p>	<p>912785 WALKIT80ST</p>	
<p>Wall mounting kit for stationary units - factory fitted</p> <p>WxDxH 900x50x50 mm kg 13</p>	<p>912786 WALKIT90ST</p>	

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ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Wall mounting kits)

Description	Code	
Wall mounting kit for stationary units - factory fitted WxDxH 1000x50x50 mm kg 16	912787 WALKIT10ST	
Wall mounting kit for stationary units - factory fitted WxDxH 1400x50x50 mm kg 11 m³ 1.33	912788 WALKIT14ST	
Wall mounting kit for stationary units - factory fitted WxDxH 1700x50x50 mm kg 25 m³ 0.01	912789 WALKIT17ST	

Base plates







Description	Code	
Base plate for 60lt tilting boiling pans WxDxH 25x507x507 mm kg 4 m³ 0.02	910031 THA016	
Base plate for 60lt stationary boiling pans WxDxH 453x453x25 mm kg 3 m³ 0.02	910030 THA015	
Base plate for 80 and 100lt boiling pans (diam. 567mm) WxDxH 567x567x25 mm kg 5 m³ 0.02	910032 THA017	



ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Base plates)




Description	Code	
Base plate for 100lt boiling pans (diam. 628mm) WxDxH 628x628x25 mm kg 6 m ³ 0.02	910033 THA018	
Base plate for 150lt boiling pans WxDxH 698x698x25 mm kg 6 m ³ 0.04	910034 THA019	
Base plate for 200lt boiling pans WxDxH 788x788x25 mm kg 50 m ³ 0.05	910035 THA020	
Base plate for 300, 400 and 500lt boiling pans WxDxH 888x888x25 mm kg 9 m ³ 0.06	910036 THA130	
Base plate for 80lt rectangular boiling pans WxDxH 550x350x70 mm kg 4 m ³ 0.02	910181 THA056	
Base plate for 150 and 200lt rectangular boiling pans WxDxH 550x680x70 mm kg 7 m ³ 0.04	910182 THA057	

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ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Base plates)

Description	Code	
Base plate for 300lt rectangular boiling pans WxDxH 550x1040x70 mm kg 20 m ³ 0.07	910183 THA058	
Base plate for 400lt rectangular boiling pans WxDxH 550x1380x70 mm kg 25 m ³ 0.11	910184 THA059	
Base plate 1/1 GN for braising pans WxDxH 335x535x30 mm kg 3 m ³ 0.01	910201 THA061	







Suspension frames

Description	Code	
Suspension frame GN1/1 for tilting braising pans WxDxH 333x578x60 mm kg 2.50 m ³ 0.02	912709 SUSFRAPPET	
Suspension frame GN1/1 for rectangular boiling and braising pans WxDxH 333x578x60 mm kg 1.50 m ³ 0.01	910191 THA060	

ProThermetic Boiling and Braising Pans




Accessories for ProThermetic Boiling and Braising Pans

Baskets

Description	Code	
Basket for 60lt stationary boiling pans (diam. 425mm) WxDxH 425x425x100 mm kg 4 m ³ 0.04	910020 THA009	
Basket for 60lt stationary boiling pans (diam. 480mm) WxDxH 480x480x100 mm kg 4 m ³ 0.06	910021 THA010	
Basket for 80 and 100lt round boiling pans (diam. 540mm) WxDxH 540x540x100 mm kg 6 m ³ 0.05	910022 THA011	
Basket for 100lt boiling pans (diam. 600mm) WxDxH 600x600x100 mm kg 6 m ³ 0.10	910023 THA012	
Basket for 150lt boiling pans (diam. 670mm) WxDxH 670x670x100 mm kg 7 m ³ 0.11	910024 THA013	
Basket for 200lt round boiling pans (diam. 760mm) WxDxH 760x760x100 mm kg 10 m ³ 0.15	910025 THA014	

ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

Measuring rods for tilting boiling pans





Description	Code	
Measuring rod for 60lt tilting boiling pans WxDxH 40x80x255 mm kg 1.50 m ³ 0.01	910042 THA022	
Measuring rod for 100lt tilting boiling pans WxDxH 40x80x265 mm kg 0.50 m ³ 0.01	910044 THA024	
Measuring rod for 150lt tilting boiling pans WxDxH 40x80x300 mm kg 1.50 m ³ 0.01	910045 THA025	
Measuring rod for 200lt tilting boiling pans WxDxH 40x80x312 mm kg 0.50 m ³ 0.01	910046 THA026	
Measuring rod for 300lt tilting boiling pans WxDxH 40x80x370 mm kg 1	910047 THA027	
Measuring rod for 400lt tilting boiling pans WxDxH 40x80x520 mm kg 1.50 m ³ 0.03	910048 THA140	





ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Measuring rods for tilting boiling pans)

Description	Code	
Measuring rod for 500lt tilting boiling pans WxDxH 40x80x680 mm kg 1.50 m ³ 0.03	913573 MRODBOT500	
Measuring rod for tilting kettle 26 gallon WxDxH 74x40x258 mm kg 0.25	913503 MEROD26GAL	
Measuring rod for tilting kettle 40 gallon WxDxH 74x40x269,5 mm kg 0.28	913504 MEROD40GAL	
Measuring rod for tilting kettle 80 gallon WxDxH 74x40x357 mm kg 0.30	913505 MEROD79GAL	







Measuring rods for stationary boiling pans

Description	Code	
Measuring rod for 60lt round stationary boiling pans WxDxH 40x60x400 mm kg 1.50 m ³ 0.01	912723 MRPBON60	
Measuring rod for 100lt round stationary boiling pans WxDxH 40x60x600 mm kg 1.50 m ³ 0.01	912724 MRPBON100	

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ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Measuring rods for stationary boiling pans)




Description	Code	
Measuring rod for 150lt round stationary boiling pans WxDxH 40x60x800 mm kg 1.50	912725 MRPBON150	
Measuring rod and strainer for 80lt stationary rectangular boiling pans WxDxH 75x40x510 mm kg 2 m ³ 0.01	912480 STMRP×EN80	
Measuring rod and strainer for 200lt stationary rectangular boiling pans WxDxH 80x40x620 mm kg 3 m ³ 0.01	912481 STMRP×EN20	
Measuring rod and strainer for 300lt stationary rectangular boiling pans WxDxH 80x40x620 mm kg 2 m ³ 0.01	912482 STMRP×EN30	
Measuring rod and strainer for 400lt stationary rectangular boiling pans WxDxH 80x40x620 mm kg 2 m ³ 0.01	912483 STMRP×EN40	
Measuring rod and strainer for 80lt stationary braising pans WxDxH 75x40x260 mm kg 2	913192 STMRPFEN08	

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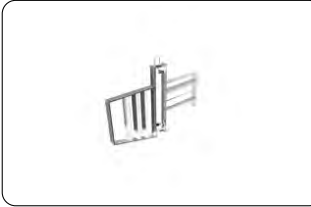


ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Measuring rods for stationary boiling pans)

Description	Code	
Measuring rod and strainer for 110lt stationary braising pans WxDxH 75x40x275 mm kg 2	912484 STMRPFEN11	
Measuring rod and strainer for 125lt stationary braising pans WxDxH 75x40x260 mm kg 1.50 m³ 0.01	913193 STMRPFEN12	
Measuring rod and strainer for 170lt stationary braising pans WxDxH 75x40x275 mm kg 1.50 m³ 0.01	912485 STMRPFEN17	

Grid and variable stirrers


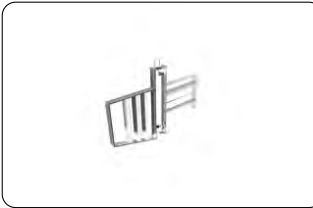


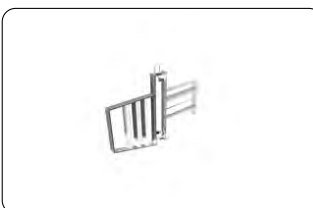
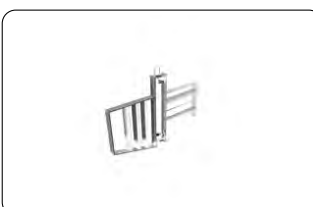
Description	Code	
Grid stirrer for 60lt boiling pans WxDxH 550x100x400 mm kg 8 m³ 0.04	910061 THA710	
Grid stirrer for 100lt boiling pans WxDxH 630x100x500 mm kg 6.75 m³ 0.06	910063 THA187	
Grid stirrer for 150lt boiling pans WxDxH 700x100x500 mm kg 10 m³ 0.06	910064 THA190	

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ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Grid and variable stirrers)




Description	Code	
Grid stirrer for 200lt boiling pans WxDxH 800x100x500 mm kg 12 m ³ 0.08	910065 THA193	
Grid stirrer for 300lt boiling pans WxDxH 900x100x600 mm kg 14 m ³ 0.08	910066 THA196	
Grid stirrer for 400 and 500lt boiling pans WxDxH 900x100x800 mm kg 16 m ³ 0.09	910067 THA713	
Grid stirrer for boiling pans 500lt WxDxH 870x100x930 mm kg 16 m ³ 0.09	913569 GSTIRR500	
Grid stirrer for 60lt round stationary boiling pans WxDxH 400x350x60 mm kg 2.20 m ³ 0.01	912726 GS60PBON	
Grid stirrer for 100lt round stationary boiling pans WxDxH 540x40x448 mm kg 10 m ³ 0.01	912727 GS100PBON	

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ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Grid and variable stirrers)

Description	Code	
Variable stirrer for 150lt boiling pans WxDxH 631x102x475 mm kg 10 m ³ 0.06	913543 VARSTIR150	
Variable stirrer for 200lt boiling pans WxDxH 756x102x500 mm kg 12 m ³ 0.08	913544 VARSTIR200	
Variable stirrer for 300lt boiling pans WxDxH 832x102x580 mm kg 14 m ³ 0.08	913545 VARSTIR300	

Grid stirrers and scrapers







Description	Code	
Grid stirrer and scraper for 60lt boiling pans WxDxH 550x100x400 mm kg 9 m ³ 0.04	910091 THA708	
Grid stirrer and scraper for 100lt boiling pans WxDxH 630x100x500 mm kg 9 m ³ 0.10	910093 THA188	
Grid stirrer and scraper for 150lt boiling pans WxDxH 700x100x500 mm kg 11 m ³ 0.10	910094 THA191	

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ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans







◀◀ (Grid stirrers and scrapers)

Description	Code	
Grid stirrer and scraper for 200lt boiling pans WxDxH 800x100x500 mm kg 12 m ³ 0.06	910095 THA194	
Grid stirrer and scraper for 300lt boiling pans WxDxH 900x100x600 mm kg 13 m ³ 0.12	910096 THA197	
Grid stirrer and scraper for 400 and 500lt boiling pans WxDxH 900x100x800 mm kg 17 m ³ 0.10	910097 THA715	
Grid stirrer and scraper boiling pans 500lt WxDxH 870x100x930 mm kg 17 m ³ 0.10	913570 GSTIRGS500	
Grid stirrer and scraper for 60lt stationary boiling pans WxDxH 400x350x60 mm kg 6.70 m ³ 0.01	912729 GSS60PBON	
Grid stirrer and scraper for 100lt stationary boiling pans WxDxH 500x400x60 mm kg 10 m ³ 0.10	912730 GSS100PBON	

ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans




Strainers

Description	Code	
Strainer for 40 and 60lt tilting boiling pans WxDxH 580x325x45 mm kg 2 m ³ 0.02	910001 THA003	
Strainer for 100lt tilting boiling pans WxDxH 700x405x45 mm kg 4 m ³ 0.04	910003 THA005	
Strainer for 150lt tilting boiling pans WxDxH 760x435x45 mm kg 4 m ³ 0.03	910004 THA006	
Strainer for 200lt round tilting boiling pans WxDxH 830x460x45 mm kg 5.50 m ³ 0.10	910005 THA007	
Strainer for 300, 400 and 500lt tilting boiling pans WxDxH 940x505x45 mm kg 5 m ³ 0.03	910006 THA008	
Food tap strainer for stationary round boiling pans WxDxH 35x35x80 mm kg 3	910161 THA049	






ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Strainers)

Description	Code	
Food tap strainer rod for stationary round boiling pans WxDxH 40x40x710 mm kg 2.50 m ³ 0.01	910162 THA050	
Strainer for tilting pressure braising pan, 2 GN (60/90l) WxDxH 700x270x28 mm kg 4 m ³ 0.08	913575 STRAINE2GN	
Strainer for tilting pressure braising pan, 3 GN (10/170l) WxDxH 1070x270x28 mm kg 4 m ³ 0.08	913574 STRAINE3GN	

Strainers and scrapers for dumplings






Description	Code	
Strainer for dumplings for 40 and 60lt stationary boiling pans WxDxH 484x220x60 mm kg 3 m ³ 0.01	910051 THA028	
Strainer for dumplings for 40 and 60lt tilting boiling pans WxDxH 545x220x60 mm kg 3 m ³ 0.03	910052 THA029	
Strainer for dumplings for all tilting & stationary braising and pressure braising pans (except 80lt) and for all stationary rectangular and 100lt round boiling pans WxDxH 610x220x60 mm kg 4 m ³ 0.05	910053 THA030	

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ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Strainers and scrapers for dumplings)

Description	Code	
Strainer for dumplings for 100lt boiling pans WxDxH 675x220x60 mm kg 6 m ³ 0.02	910054 THA031	
Strainer for dumplings for 150lt boiling pans WxDxH 750x220x60 mm kg 3 m ³ 0.01	910055 THA032	
Strainer for dumplings for 200lt tilting boiling pans WxDxH 844x220x60 mm kg 4 m ³ 0.01	910056 THA033	
Strainer for dumplings for 300, 400 and 500lt tilting boiling pans WxDxH 932x220x60 mm kg 6 m ³ 0.02	910057 THA034	
Scraper for dumpling strainer for boiling and braising pans WxDxH 214x1,5x120 mm kg 1 m ³ 0.01	910058 THA045	

Perforated containers

Description	Code	
Perforated container with handles 1/1GN (height 200mm) for boiling and braising pans WxDxH 325x530x200 mm kg 4 m ³ 0.06	911673 THA706	





ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Perforated containers)

Description	Code	
Perforated container with handles 1/1GN (height 150mm) for boiling and braising pans WxDxH 325x530x150 mm kg 1.50 m ³ 0.05	910212 THA063	
Perforated container with handles 1/1GN (height=100mm) for boiling and braising pans WxDxH 325x530x100 mm kg 3 m ³ 0.06	910211 THA062	

Small shovels

Description	Code	
Small perforated shovel for braising pans (PFEN/PUEN) WxDxH 150x350x170 mm kg 3 m ³ 0.01	911577 SHOUPERFPT	
Small shovel for braising pans (PFEN/PUEN) WxDxH 150x350x170 mm kg 3 m ³ 0.01	911578 SHOVPERPT	

Bottom plates

Description	Code
Bottom plate with 2 feet, 100mm for tilting units (height 850mm) - factory fitted WxDxH 160x850x100 mm kg 30 m ³ 0.04	912487 BPF168510



ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Bottom plates)

Description	Code	
<p>Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted</p> <p>WxDxH 160x850x200 mm kg 10 m³ 0.06</p>	<p>912488 BPFE168520</p>	
<p>Bottom plate with 2 feet, 100mm for tilting units (height 800mm) - factory fitted</p> <p>WxDxH 160x900x100 mm kg 3 m³ 0.03</p>	<p>911929 BPFE169010</p>	
<p>Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted</p> <p>WxDxH 160x900x200 mm kg 6 m³ 0.03</p>	<p>911930 BPFE169020</p>	
<p>Bottom plate with 2 feet, 100mm for tilting units (height 800mm) - factory fitted</p> <p>WxDxH 160x1000x100 mm kg 5 m³ 0.07</p>	<p>911478 BPFE161010</p>	
<p>Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted</p> <p>WxDxH 160x1000x200 mm kg 6 m³ 0.02</p>	<p>911475 BPFE161020</p>	
<p>Bottom plate with 2 feet, 100mm for tilting units (height 800mm) - factory fitted</p> <p>WxDxH 160x800x100 mm kg 9 m³ 0.01</p>	<p>911479 BPFE168010</p>	

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ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Bottom plates)

Description	Code
<p>Bottom plate with 2 feet, 200mm for tilting units (height 700mm) - factory fitted</p> <p>WxDxH 160x800x200 mm kg 7 m³ 0.09</p>	<p>911476 BPFE168020</p>



Automatic water filling kits

Description	Code
<p>Automatic water filling (hot and cold) for tilting units - to be ordered with water mixer - factory fitted</p> <p>WxDxH 1x1x1 mm kg 10 m³ 0.08</p>	<p>912735 WFA2TILTIN</p>
<p>Automatic water filling (hot and cold) for stationary units (width 700-1000mm): rectangular pressure boiling and braising pans - factory fitted</p> <p>WxDxH 1x1x1 mm kg 10 m³ 0.05</p>	<p>912736 WFA2ST0710</p>
<p>Automatic water filling (hot/cold) for round stationary boiling pans (width 1400-1700mm) - factory fitted</p> <p>WxDxH 1x1x1 mm kg 1</p>	<p>912797 WFA1ST1417</p>
<p>Automatic water filling (hot and cold) for round stationary boiling pans (width 1400-1700mm) - factory fitted</p> <p>WxDxH 1x1x1 mm kg 10</p>	<p>912798 WFA2ST1417</p>



ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

Water mixers



Description	Code
Mixing tap with drip stop, two knobs, 815mm height, 600mm swivelling depth for PBOT/PFET - factory fitted WxDxH 150x600x815 mm kg 8 m ³ 0.04	913554 KLARKN3560
Mixing tap with drip stop, two knobs, 815mm height, 450mm swivelling depth for PBOT/PFET - factory fitted WxDxH 150x450x815 mm kg 8 m ³ 0.03	913555 KLARKN3545
Mixing tap with drip stop, two knobs, 685mm height, 600mm swivelling depth for PBOT/PFET - factory fitted WxDxH 150x600x685 mm kg 8 m ³ 0.02	913556 KLARKN2260
Mixing tap with drip stop, two knobs, 685mm height, 450mm swivelling depth for PBOT/PFET - factory fitted WxDxH 150x450x685 mm kg 8 m ³ 0.02	913557 KLARKN2245
Mixing tap with drip stop, two knobs, 685mm height, 600mm swivelling depth for PUET - factory fitted WxDxH 150x600x685 mm kg 4 m ³ 0.03	913565 KLARC2260K
Mixing tap with drip stop, one lever, 685mm height, 600mm swivelling depth for PUET - factory fitted WxDxH 50x600x685 mm kg 4 m ³ 0.02	913566 KLARC2260L



ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Water mixers)

Description	Code	
<p>Mixing tap with two knobs, 520mm height, 600mm swivelling depth for PXXT- KWC - factory fitted</p> <p>WxDxH 150x600x520 mm kg 7 m³ 0.04</p>	<p>913567 MB3-4PXXT</p>	
<p>Mixing tap with one lever, 564mm height, 450mm swivelling depth for PXXT- KWC - factory fitted</p> <p>WxDxH 50x450x564 mm kg 6 m³ 0.03</p>	<p>913568 MB3-4TIL1L</p>	


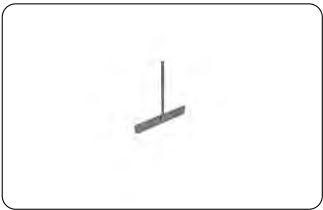

Spray guns

Description	Code	
<p>Spray gun for tilting units - against wall (height 400mm) - factory fitted</p> <p>WxDxH 1x1x1 mm kg 21</p>	<p>912775 SPGUNT40</p>	
<p>Spray gun for tilting units - freestanding (height 700mm) - factory fitted</p> <p>WxDxH 1x1x1 mm kg 4 m³ 0.01</p>	<p>912776 SPGUNF70</p>	
<p>Spray gun for tilting units - freestanding (height 800mm) - factory fitted</p> <p>WxDxH 1x1x1 mm kg 1</p>	<p>912777 SPGUNF80</p>	




ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

Scrapers

Description	Code	
Scraper without handle for braising pans (PFEX/PUEX) WxDxH 545x4x150 mm kg 0.10	913431 SCRAPNOHAN	
Scraper with vertical handle for braising pans (PFEX/PUEX) WxDxH 545x4x600 mm kg 1	913432 SCRAPVERHA	
Scraper with horizontal handle for braising pans (PFEN/PUEN) WxDxH 200x135x125 mm kg 1.50 m³ 0.01	911579 SCRAPCPLPT	

Sockets - Factory fitted




Description	Code	
Power Socket, TYP23, built-in, 16A/230V, IP55, black - factory fitted WxDxH 90x90x60 mm kg 0.50	912471 TY23SOCK16	
Power Socket, SCHUKO, built-in, 16A/230V, IP68, blue-white - factory fitted WxDxH 75x65x75 mm kg 0.30 m³ 0.01	912470 SCHUSOCK16	
Power Socket, TYP25, built-in, 16A/400V, IP55, black - factory fitted WxDxH 90x90x60 mm kg 0.50	912472 TY25SOCK16	





ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Sockets - Factory fitted)

Description	Code	
Power Socket, SCHUKO, built-in, 16A/230V, IP55, black - factory fitted WxDxH 90x60x90 mm kg 0.50	912473 SCHU162305	
Power Socket, CEE16, built-in, 16A/230V, IP67, blue-white - factory fitted WxDxH 90x60x90 mm kg 0.50	912474 CEE16A2307	
Power Socket, TYP23, built-in, 16A/230V, IP54, blue - factory fitted WxDxH 50x40x60 mm kg 0.25	912475 TY23162304	
Power Socket, TYP25, built-in, 16A/400V, IP54, red-white - factory fitted WxDxH 50x40x60 mm kg 0.25	912477 TY25164004	

Drain standpipes



Description	Code	
Drain standpipe for boiling pans (PBON06) WxDxH 420x250x250 mm kg 4 m ³ 0.03	913426 DRSTPBON06	
Drain standpipe for boiling pans (PBON010/15) WxDxH 380x250x250 mm kg 1 m ³ 0.03	913427 DRSTPBON10	

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ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Drain standpipes)

Description	Code	
Drain standpipe for boiling pans (PBEN08) WxDxH 390x250x250 mm kg 1 m ³ 0.03	913428 DRSTPBEN08	
Drain standpipe for boiling pans (PBEN20/30/40 & PPEN20/30) WxDxH 280x250x250 mm kg 1 m ³ 0.02	913429 DRSTPBEN20	

Mainswitches



Description	Code	
Mainswitch 25A, 2.5mm ² - factory fitted WxDxH 1x1x1 mm kg 1 m ³ 0.01	912739 MAINSW25A2	
Mainswitch 25A, 4mm ² - factory fitted WxDxH 1x1x1 mm kg 2	912773 MAINSW25A4	
Mainswitch 25A, 2.5mm ² for gas units - factory fitted WxDxH 1x1x1 mm kg 10	912702 MAINSW252G	
Mainswitch 60A, 6mm ² - factory fitted WxDxH 1x1x1 mm kg 2	912740 MAINSW60A6	

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ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Mainswitches)

Description	Code	
Mainswitch 60A, 10mm ² - factory fitted WxDxH 1x1x1 mm kg 1	912774 MAINSW6010	
Mainswitch 80A, 16mm ² - factory fitted WxDxH 1x1x1 mm kg 1	912741 MAINSW8016	






Manometers

Description	Code	
Manometer for tilting boiling pans - factory fitted WxDxH 170x80x250 mm kg 5	912490 MANOMEPBOT	
Manometer for stationary pressure braising pans and rectangular pressure stationary boiling pans - factory fitted WxDxH 170x80x250 mm kg 2	912492 MANOMEPXXN	
Manometer kit for stationary boiling pans - short - factory fitted WxDxH 80x300x550 mm kg 5 m ³ 0.01	912119 MANOPXXNSH	
Manometer kit for stationary boiling pans - long - factory fitted WxDxH 80x300x650 mm kg 5 m ³ 0.02	912120 MANOPXXNLO	

ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

Miscellaneous

Description	Code	
Food tap 2" for tilting boiling pans (PBOT) - factory fitted WxDxH 130x170x180 mm kg 55	912779 FODTAPPBOT	
Food tap 2" for tilting braising pans (PUET-PFET) - factory fitted WxDxH 130x170x180 mm kg 5.50	912780 FODTAPPXET	
Drain standpipe for boiling pans (PFEN & PUEN 08/12) WxDxH 595x250x250 mm kg 1 m ³ 0.04	913430 DRSTPFEN08	
Drain standpipe for 110/170lt stationary braising pans and stationary pressure braising pans WxDxH 250x250x515 mm kg 6 m ³ 0.05	912478 DRAINP1117	
Set of 4 feet for stationary units (height 100mm) - factory fitted WxDxH 145x145x100 mm kg 1.50 m ³ 0.03	912701 FEET4STA10	
Set of 4 feet for stationary units (height 200mm) - factory fitted WxDxH 145x145x200 mm kg 2	912732 FEET4PROTH	



ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Miscellaneous)

Description	Code
Panelling for plinth recess (depth from 70 to 270mm) for tilting units - factory fitted (Deutschland, Austria, Switzerland) - factory fitted WxDxH 160x270x200 mm kg 5 m ³ 0.01	912479 PANELPLIPT
Additional panelling plinth for tilting units (width 120mm) - factory fitted (Deutschland, Austria, Switzerland) WxDxH 1x1x1 mm kg 5	912486 PANELPLI2
Kit energy optimization and potential free contact - factory fitted WxDxH 1x1x1 mm kg 3 m ³ 0.01	912737 EOPCPROTHE
Emergency stop button - factory fitted WxDxH 1x1x1 mm kg 2 m ³ 0.02	912784 EMERGSTOPT
Core temperature sensor for pressure boiling pans - factory fitted WxDxH 1x1x1 mm kg 0.50	912716 CORETEPPEN
External touch control device for tilting units - factory fitted WxDxH 1x1x1 mm kg 2	913699 EXTOUCHPROTH



▶▶

ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Miscellaneous)

Description	Code
<p>Connectivity kit for ProThermetic Boiling and Braising Pans ECAP - factory fitted</p> <p>WxDxH 1x1x1 mm kg 0.50 m³ 0.01</p>	<p>913577 CONNECPROT</p>
<p>Connectivity kit for ProThermetic Boiling Pans with variable stirrer (ECAP)</p> <p>WxDxH 1x1x1 mm kg 2</p>	<p>913578 CONNECVARS</p>







TBX Pro

Description	Code						
<p>TBX Pro Turboliquidizer with soup head, 1 speed, 1650 rpm, 380-415V, 3ph, 50Hz</p> <p>1.50 ElekW 380-415 V 3 50 Hz WxDxH 628x1556x1122 mm kg 96 m³ 1.19</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650172</td> <td>TBX Pro soup head (without tube)</td> <td>1</td> </tr> <tr> <td>650175</td> <td>TBX Pro medium tube 448 mm</td> <td>1</td> </tr> </table>	650172	TBX Pro soup head (without tube)	1	650175	TBX Pro medium tube 448 mm	1	<p>602166 TBXPROIT</p>
650172	TBX Pro soup head (without tube)	1					
650175	TBX Pro medium tube 448 mm	1					
<p>TBX Pro Turboliquidizer motor only (without tools), 2 speed, 850/1700 rpm, 380-440V/3ph/50Hz</p> <p>2.20 ElekW 380-440 V 3 50 Hz WxDxH 628x1556x1122 mm kg 92 m³ 1.19</p>	<p>602167 TBXPRO2T</p>						
<p>TBX Pro Turboliquidizer motor only (without tools), variable speed, 630-1700 rpm, 3ph, 380-480V/50-60Hz</p> <p>1.50 ElekW 380-480V 3 50-60 Hz WxDxH 628x1556x1122 mm kg 94 m³ 1.19</p>	<p>602168 TBXPROVT</p>						
<p>TBX Pro Turboliquidizer motor only (without tools), variable speed, 630-1700 rpm, 1ph, 220-240V/50-60Hz</p> <p>1.50 ElekW 220-240 V 1 50/60 Hz WxDxH 628x1556x1122 mm kg 94 m³ 1.19</p>	<p>602199 TBXPROVS</p>						



ProThermetic Boiling and Braising Pans
Accessories for ProThermetic Boiling and Braising Pans

Accessories for TBX Pro




Description	Code	
TBX Pro soup head (without tube) WxDxH 205x205x180 mm kg 2 m ³ 0.01	650172 HSSTBL	
TBX Pro puree head (without tube) WxDxH 205x205x180 mm kg 2 m ³ 0.01	650177 HPSTBL	
TBX Pro puree head for Braising Pan (without tube) WxDxH 245x245x140 mm kg 2 m ³ 0.01	650173 BPPTBL	
TBX Pro medium tube 448 mm WxDxH 162x460x162 mm kg 3 m ³ 0.02	650175 T448	
TBX Pro long tube 568 mm WxDxH 162x580x162 mm kg 3.20 m ³ 0.02	650176 T568	
TBX Pro soup head for Braising Pan (without tube) WxDxH 245x245x130 mm kg 2.11 m ³ 0.02	653521 BPKTBX130	



ProThermetic Boiling and Braising Pans

Accessories for ProThermetic Boiling and Braising Pans

◀◀ (Accessories for TBX Pro)

Description	Code	
TBXPro soup grid, hole diam. 8-10 mm WxDxH 132x132x2 mm kg 1	650168 SGTBX	
TBX Pro fish soup grid, hole diam. 19 mm WxDxH 132x132x2 mm kg 1	653507 FSGTBX	
TBX Pro short tube with deflector, 348 mm (recommended for Braising Pans) WxDxH 162x360x162 mm kg 4 m ³ 0.01	653821 T348	

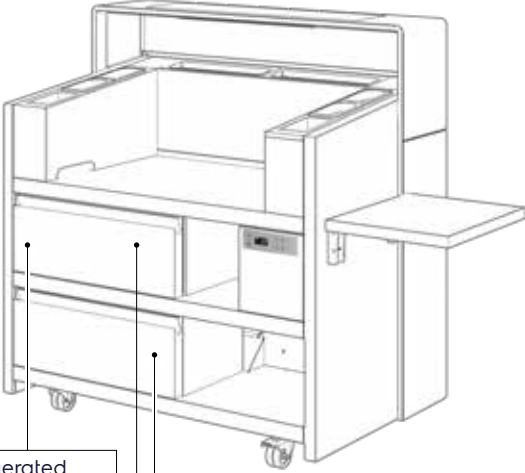
LiberoPro Point Configurator

LiberoPro Point mobile counter.
Suitable for up to 2 LiberoPro Line appliances

LiberoPro Point mobile counter.
Suitable for up to 3 LiberoPro Line appliances

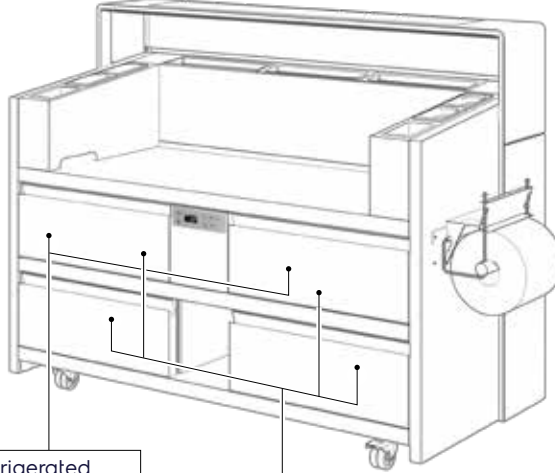
LiberoPro Point mobile counter
with 1 refrigerated drawer.
Suitable for up to 2 LiberoPro Line appliances

LiberoPro Point mobile counter
with 2 refrigerated drawers.
Suitable for up to 3 LiberoPro Line appliances



refrigerated drawer in refrigerated mobile counter; no drawers in neutral mobile counter

neutral drawers available as optional accessories



refrigerated drawers in refrigerated mobile counter; no drawers in neutral mobile counter

neutral drawers available as optional accessories

Accessories

650189	Neutral drawer
650190	Carbon filter
650191	Labyrinth grease filter with stainless steel grid
650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder, left side
650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder, right side
650194	Kitchen tool holder to be inserted into support frame
650195	Side paper towel support
650005	Tilting side shelf

LiberoPro Point Configurator



LiberoPro Point 2M for 3PH Units

Combination of LiberoPro Line functions	Free plugs	Max Free Amps available for each free plug
2 x 3PH	2 x 1PH	16A
2 x 1PH	2 x 3PH	8A
1 x 3PH 16A (Griddle XL)	2 x 1PH and 1 x 3PH	8A
1 x 3PH + 1 x 1PH	1 x 3PH and 1 x 1PH	8A (3PH) 16A (1PH)

LiberoPro Point 2M for 1PH Units

Combination of LiberoPro Line functions	Free plugs	Max Free Amps available for each free plug
2 x 1PH	2 x 1PH	16A



LiberoPro Point 3M for 3PH Units

Combination of LiberoPro Line functions	Free plugs	Max Free Amps available for each free plug
3 x 3PH	2 x 1PH	8A
2 x 1PH + 1 x 3PH	2 x 3PH	4A
1 x 3PH 16A (Griddle XL) + 1 x 3PH	1 x 3PH + 2 x 1PH	4A
2 x 3PH + 1 x 1PH	1 x 3PH + 1 x 1PH	0A (3PH) 16A (1PH)
1 x 3PH 16A (Griddle XL) + 1 x 1PH	2 x 3PH + 1 x 1PH	0A (3PH) 16A (1PH)

LiberoPro Point 3M for 1PH Units

Combination of LiberoPro Line functions	Free plugs	Max Free Amps available for each free plug
3 x 1PH	1 x 1PH	16A

LiberoPro Line functions can also be positioned on Neutral tables.

For a better ergonomoy ask for the 750mm height tables available as Special Code S/code in the Static Preparation ranges.



LiberoPro Point

A selection of textures to choose from

Customize and spice up your cooking area, by adding a stylish texture to your new LiberoPro station.



Standard version in stainless steel

**Elegant,
modern
and
attractive
finishes**

Electrolux Professional provides you with a selection of customizable finishes to satisfy all your catering needs, whether you have a hotel, a canteen, or an independent restaurant.



Available as Special Code S/code with an increase of XX%

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Liberopro Line Plug-in Equipment

Liberopro Plug-in Equipment

LiberoPro Line Plug-in Equipment

Libero Pro Front Cooking

Libero Pro Front Cooking - 2 Units

Description	Code												
<p>LiberoPro Point Mobile Counter, suitable for 2 LiberoPro Line appliances with four 1-phase sockets</p> <p>14.50 ElekW 380-415 V 3N 50/60 Hz WxDxH 1231x788x1284 mm kg 174 m³ 1.57</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650190</td> <td>Carbon filter for Mobile Counter</td> <td>2</td> </tr> <tr> <td>650191</td> <td>Labyrinth grease filter with stainless steel grid for Mobile Counter</td> <td>2</td> </tr> <tr> <td>650192</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side</td> <td>1</td> </tr> <tr> <td>650193</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side</td> <td>1</td> </tr> </table>	650190	Carbon filter for Mobile Counter	2	650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	2	650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1	650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1	<p>351080 E2VVADBQZA</p>
650190	Carbon filter for Mobile Counter	2											
650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	2											
650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1											
650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1											
<p>LiberoPro Point Mobile Counter, suitable for 2 LiberoPro Line appliances with two 1-phase and two 3-phase sockets</p> <p>15 ElekW 380-415 V 3N 50/60 Hz WxDxH 1231x788x1284 mm kg 176 m³ 1.57</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650190</td> <td>Carbon filter for Mobile Counter</td> <td>2</td> </tr> <tr> <td>650191</td> <td>Labyrinth grease filter with stainless steel grid for Mobile Counter</td> <td>2</td> </tr> <tr> <td>650192</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side</td> <td>1</td> </tr> <tr> <td>650193</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side</td> <td>1</td> </tr> </table>	650190	Carbon filter for Mobile Counter	2	650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	2	650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1	650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1	<p>351081 E2VVBDBQZA</p>
650190	Carbon filter for Mobile Counter	2											
650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	2											
650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1											
650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1											
<p>LiberoPro Point Mobile Counter with 1 refrigerated drawer , suitable for 2 LiberoPro Line appliances with four 1-phase sockets</p> <p>14.50 ElekW 380-415/380-400 V 3N 50/60 Hz WxDxH 1231x788x1284 mm kg 198 m³ 1.57</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650190</td> <td>Carbon filter for Mobile Counter</td> <td>2</td> </tr> <tr> <td>650191</td> <td>Labyrinth grease filter with stainless steel grid for Mobile Counter</td> <td>2</td> </tr> <tr> <td>650192</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side</td> <td>1</td> </tr> <tr> <td>650193</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side</td> <td>1</td> </tr> </table>	650190	Carbon filter for Mobile Counter	2	650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	2	650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1	650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1	<p>351084 E2VVADBRZA</p>
650190	Carbon filter for Mobile Counter	2											
650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	2											
650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1											
650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1											



◀◀ (Libero Pro Front Cooking - 2 Units)

Description	Code												
<p>LiberoPro Point Mobile Counter with 1 refrigerated drawer , suitable for 2 LiberoPro Line appliances with two 1-phase and two 3-phase sockets</p> <p>15 ElekW 380-415/380-400 V 3N 50/60 Hz WxDxH 1231x788x1284 mm kg 200 m³ 1.57</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650190</td> <td>Carbon filter for Mobile Counter</td> <td>2</td> </tr> <tr> <td>650191</td> <td>Labyrinth grease filter with stainless steel grid for Mobile Counter</td> <td>2</td> </tr> <tr> <td>650192</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side</td> <td>1</td> </tr> <tr> <td>650193</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side</td> <td>1</td> </tr> </table>	650190	Carbon filter for Mobile Counter	2	650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	2	650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1	650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1	<p>351085 E2VVDBRZA</p>
650190	Carbon filter for Mobile Counter	2											
650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	2											
650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1											
650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1											



Libero Pro Front Cooking - 3 Units

Description	Code												
<p>LiberoPro Point Mobile Counter, suitable for 3 LiberoPro Line appliances with four 1-phase sockets</p> <p>14.50 ElekW 380-415 V 3N 50/60 Hz WxDxH 1653x788x1284 mm kg 214 m³ 2.08</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650190</td> <td>Carbon filter for Mobile Counter</td> <td>3</td> </tr> <tr> <td>650191</td> <td>Labyrinth grease filter with stainless steel grid for Mobile Counter</td> <td>3</td> </tr> <tr> <td>650192</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side</td> <td>1</td> </tr> <tr> <td>650193</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side</td> <td>1</td> </tr> </table>	650190	Carbon filter for Mobile Counter	3	650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	3	650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1	650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1	<p>351082 E2VVADBQZA</p>
650190	Carbon filter for Mobile Counter	3											
650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	3											
650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1											
650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1											
<p>LiberoPro Point Mobile Counter, suitable for 3 LiberoPro Line appliances with two 1-phase and three 3-phase sockets</p> <p>20 ElekW 380-415 V 3N 50/60 Hz WxDxH 1653x788x1284 mm kg 215 m³ 2.08</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650190</td> <td>Carbon filter for Mobile Counter</td> <td>3</td> </tr> <tr> <td>650191</td> <td>Labyrinth grease filter with stainless steel grid for Mobile Counter</td> <td>3</td> </tr> <tr> <td>650192</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side</td> <td>1</td> </tr> <tr> <td>650193</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side</td> <td>1</td> </tr> </table>	650190	Carbon filter for Mobile Counter	3	650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	3	650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1	650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1	<p>351083 E2VVADBQZA</p>
650190	Carbon filter for Mobile Counter	3											
650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	3											
650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1											
650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1											



LiberoPro Line Plug-in Equipment

Libero Pro Front Cooking

◀◀ (Libero Pro Front Cooking - 3 Units)

Description	Code												
<p>LiberoPro Point Mobile Counter with 2 refrigerated drawers , suitable for 3 LiberoPro Line appliances with four 1-phase sockets</p> <p>14.50 ElekW 380-415/380-400 V 3N 50/60 Hz WxDxH 1653x788x1284 mm kg 261 m³ 2.08</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650190</td> <td>Carbon filter for Mobile Counter</td> <td>3</td> </tr> <tr> <td>650191</td> <td>Labyrinth grease filter with stainless steel grid for Mobile Counter</td> <td>3</td> </tr> <tr> <td>650192</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side</td> <td>1</td> </tr> <tr> <td>650193</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side</td> <td>1</td> </tr> </table>	650190	Carbon filter for Mobile Counter	3	650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	3	650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1	650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1	<p>351086 E2VVCDBRZA</p>
650190	Carbon filter for Mobile Counter	3											
650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	3											
650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1											
650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1											
<p>LiberoPro Point Mobile Counter with 2 refrigerated drawers, suitable for 3 LiberoPro Line appliances with two 1-phase and three 3-phase sockets</p> <p>20 ElekW 380-415/380-400 V 3N 50/60 Hz WxDxH 1653x788x1284 mm kg 266 m³ 2.08</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650190</td> <td>Carbon filter for Mobile Counter</td> <td>3</td> </tr> <tr> <td>650191</td> <td>Labyrinth grease filter with stainless steel grid for Mobile Counter</td> <td>3</td> </tr> <tr> <td>650192</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side</td> <td>1</td> </tr> <tr> <td>650193</td> <td>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side</td> <td>1</td> </tr> </table>	650190	Carbon filter for Mobile Counter	3	650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	3	650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1	650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1	<p>351087 E2VVDDBRZA</p>
650190	Carbon filter for Mobile Counter	3											
650191	Labyrinth grease filter with stainless steel grid for Mobile Counter	3											
650192	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side	1											
650193	Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side	1											



Accessories for Libero Pro Front Cooking

Description	Code
<p>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, left side</p> <p>WxDxH 640x134x300 mm kg 3 m³ 0.03</p>	<p>650192 LBSTRAY</p>
<p>Support frame for containers including 2 x 1/9 GN trays and 1 kitchen tool holder for Mobile Counter, right side</p> <p>WxDxH 640x134x300 mm kg 3 m³ 0.03</p>	<p>650193 RGHTBT</p>



◀◀ (Accessories for Libero Pro Front Cooking)

Description	Code
Kitchen tool holder to be inserted into support frame for Mobile Counter WxDxH 170x107x138 mm kg 1	650194 KTCSUPP
Side paper towel support WxDxH 390x175x255 mm kg 2 m ³ 0.02	650195 PAPTOWEL
Neutral drawer for Mobile Counter WxDxH 653x378x248 mm kg 13.04 m ³ 0.06	650189 LPBNSN
Carbon filter for Mobile Counter WxDxH 97x54x386 mm kg 1	650190 FILCARBLP
Labyrinth grease filter with stainless steel grid for Mobile Counter WxDxH 417x132x143 mm kg 1.20 m ³ 0.01	650191 GRFILLP
Tilting side shelf for Mobile Counter WxDxH 500x400x300 mm kg 7 m ³ 0.06	650005 LPTSS





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LiberoPro Line Plug-in Equipment

Libero Pro Front Cooking

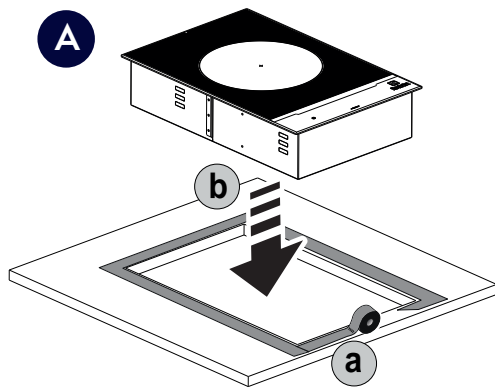
◀◀ (Accessories for Libero Pro Front Cooking)

Description	Code	
Cover in PVC for Mobile Counter 2 modules WxDxH 1231x788x1284 mm kg 3 m ³ 0.03	651003 COVER2M	
Cover in PVC for Mobile Counter 3 modules WxDxH 1653x788x1284 mm kg 4 m ³ 0.03	651004 COVER3M	

Guide to choosing LiberoPro Line products

	CHARACTERISTICS	CUSTOMER
	<p>Induction hobs</p> <ul style="list-style-type: none"> ▶ Up to 90% Energy Efficiency ▶ Professional induction generators granting 8 solid hours working ▶ Touch control panel with power levels and timer settings ▶ Mono Zone (1PH and 3PH) ▶ Double Zone (1PH) ▶ Drop-in functions available 	<p>The Electrolux Professional LiberoPro Line offers a complete range of plug-in appliances suited to all types of kitchens for cooking, frying, grilling and preserving all types of dishes quickly and easily.</p> <p></p> <p>Quick Service restaurants:</p> <ul style="list-style-type: none"> • In transportation, • Special events (sporting, cultural, street food, etc.), • In department stores, • In shopping centers. <p>Food retailers</p> <p>In-store delicatessen with an area dedicated to front cooking.</p> <p>Culinary events in traditional cooking - or catering.</p> <p>Buffet events held outdoors or in leisure environments (as a complement to traditional cooking).</p> <p>As a complement to breakfast/snack areas in bakery/pastry and sandwich making establishments.</p>
	<p>Induction woks</p> <ul style="list-style-type: none"> ▶ Up to 90% Energy Efficiency. ▶ Professional induction generators granting 8 solid hours working. ▶ Touch control panel with power levels and timer settings. ▶ Mono Zone (1PH and 3PH). ▶ 290 mm cuvette size. ▶ Drop-in functions available. 	
	<p>Induction Griddles</p> <ul style="list-style-type: none"> ▶ Outstanding evenness and fast temperature recovery time. ▶ Touch control panel with temperature setting up to 280°C. ▶ Griddle - mono zone - 1 PH ▶ Griddle XL - double zone - 3 PH 	
	<p>LiberoPro Point 2/3 Units</p> <ul style="list-style-type: none"> ▶ Compact, lightweight and easy to move. ▶ Models available with refrigerated drawers. ▶ Top shelf designed to be an appealing plate holder with LED lighting. 	
	<p>Minicombi oven</p> <ul style="list-style-type: none"> ▶ Extremely compact, can be placed almost anywhere. ▶ Set temperature reached in minutes. ▶ Excellent temperature maintenance. ▶ Fast-cooling function. ▶ No water connection necessary. 	

Kit fixation – optional accessory

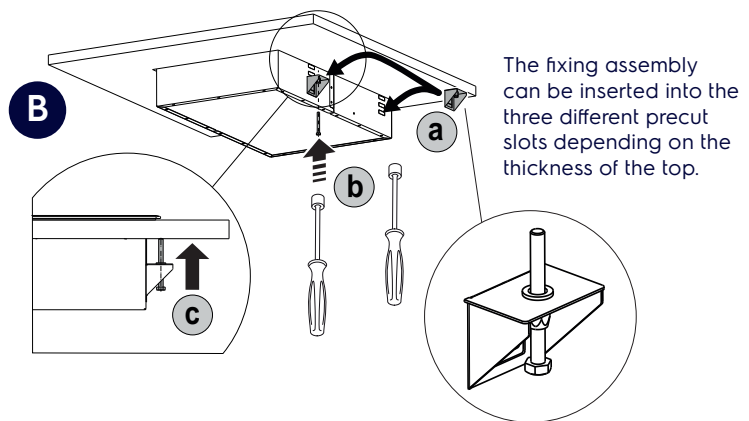


Hole on top for drop-in installation

650147

KIT FIXATION including:

- A. Sponge gasket (sealing tape)
- B. Fixing assembly (fixing brackets)



Kit ventilation – optional accessory

The appliance is pre-arranged for an air inlet conveyor NOT supplied with the appliance (available as optional accessory)
Minimum air intake slot to be arranged on the furniture is 3000mm².

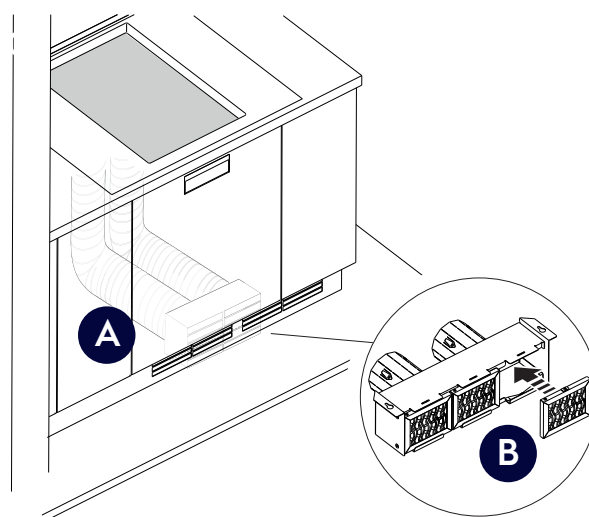
If a sufficient cool air intake cannot be assured to the appliance, an overheating alarm message notification could be notified.

In case of "self-made" air conveyor, it is strongly recommended to keep the possibility for a quick access to the air intake filters for ordinary maintenance.




650146

KIT VENTILATION including:




- A. air conveyor with flexible canalization (assuming to convey fresh air from the bottom)
- B. filter support (for Libero Pro functions air intake)



Libero Pro Induction Cook Tops

Description	Code	
<p>Plug-in Induction Mono Zone Cook Top</p> <p>3.50 ElekW 220-240 V 1N 50-60 Hz WxDxH 400x600x152 mm kg 23 m³ 0.09</p>	<p>600877 EIHDEEOMCS</p>	
<p>Plug-in Induction Double Zone Cook Top</p> <p>3.50 ElekW 220-240 V 1N 50-60 Hz WxDxH 400x600x152 mm kg 24.20 m³ 0.09</p>	<p>600879 EIHAEEO MCS</p>	
<p>Plug-in Induction Mono Zone Cook Top - 3-phase</p> <p>5 ElekW 380-415 V 3 50-60 Hz WxDxH 400x600x152 mm kg 21.50 m³ 0.09</p>	<p>600883 EIHDD EOMCT</p>	

Libero Pro Induction Cook Tops - Drop-in

Description	Code	
<p>Plug-in Induction Mono Zone Cook Top, drop-in</p> <p>3.50 ElekW 220-240 V 1N 50-60 Hz WxDxH 392x592x127 mm kg 18 m³ 0.09</p>	<p>600876 EIHDEDOMCS</p>	
<p>Plug-in Induction Double Zone Cook Top, drop-in</p> <p>3.50 ElekW 220-240 V 1N 50-60 Hz WxDxH 392x592x127 mm kg 18 m³ 0.09</p>	<p>600878 EIHAE DOMCS</p>	
<p>Plug-in Induction Mono Zone Cook Top, drop-in - 3-phase</p> <p>5 ElekW 380-415 V 3 50-60 Hz WxDxH 392x592x127 mm kg 16 m³ 0.09</p>	<p>600882 EIHDDOMCT</p>	

LiberoPro Line Plug-in Equipment

Libero Pro Plug-in Equipment

Accessories for Libero Pro Induction Cook Tops

Description	Code
<p>Stainless steel universal frying pan with stainless steel handle (diam. 200mm) suitable for induction and all other heating sources</p> <p>WxDxH 200x200x350 mm kg 2.50</p>	<p>653596 FRYPAN20</p>
<p>Universal frying pan with stainless steel handle (diam. 240mm) suitable for induction and all other heating sources</p> <p>WxDxH 240x240x400 mm kg 2.50 m³ 0.04</p>	<p>653597 FRYPAN24</p>
<p>Universal frying pan with stainless steel handle (diam. 280mm) suitable for induction and all other heating sources</p> <p>WxDxH 280x280x450 mm kg 1.96 m³ 0.02</p>	<p>653598 FRYPAN28</p>
<p>Universal frying pan with ribbed plate suitable for induction cookers</p> <p>WxDxH 465x275x50 mm kg 2.50 m³ 0.01</p>	<p>653618 LIBINDPR</p>
<p>Kit ventilation including air conveyor for Drop-in functions</p> <p>WxDxH 310x350x70 mm kg 3 m³ 0.05</p>	<p>650146 KITVENT</p>
<p>Kit fixation including sponge gasket and kit assembly for Drop-in functions</p> <p>WxDxH 76x114x36 mm kg 0.20</p>	<p>650147 KITFIX</p>



Libero Pro Induction Woks

Description	Code
Plug-in Induction Wok - 3-phase 5 ElekW 380-415 V 3 50-60 Hz WxDxH 400x600x229 mm kg 22 m ³ 0.09	600885 EIHCEOMCT
Plug-in Induction Wok 3.50 ElekW 220-240 V 1N 50-60 Hz WxDxH 400x600x229 mm kg 25 m ³ 0.09	600881 EIHCEEOMCS



Libero Pro Induction Woks - Drop-in

Description	Code
Plug-in Induction Wok, drop-in 3.50 ElekW 220-240 V 1N 50-60 Hz WxDxH 392x592x203 mm kg 18 m ³ 0.09	600880 EIHCEDOMCS
Plug-in Induction Wok, drop-in - 3-phase 5 ElekW 380-415 V 3 50-60 Hz WxDxH 392x592x203 mm kg 18 m ³ 0.09	600884 EIHCCDOMCT



Accessories for Libero Pro Induction Wok


Description	Code
Induction Wok pan with stainless steel handle (diam. 350mm) WxDxH 350x350x100 mm kg 2 m ³ 0.03	653595 WOKPAN



LiberoPro Line Plug-in Equipment

Libero Pro Plug-in Equipment

◀◀ (Accessories for Libero Pro Induction Wok)

Description	Code	
Induction Wok pan with wooden handle (diam. 360mm) WxDxH 600x360x105 mm kg 1.70 m³ 0.06	910613 THA075	
Inducton Wok pan with stainless steel handle (diam. 360mm) WxDxH 600x360x100 mm kg 3 m³ 0.03	911587 THA231	
Stainless steel lid for Wok pan diam. 360mm WxDxH 360x360x40 mm kg 1 m³ 0.01	911588 THA232	
Stainless steel wok pan, design in line with wok cuvette WxDxH 600x360x100 mm kg 3 m³ 0.03	911000 WOKPANSS	
Non-stick wok pan, design in line with wok cuvette WxDxH 600x360x100 mm kg 3 m³ 0.03	911003 WOKPANTFL	
Kit ventilation including air conveyor for Drop-in functions WxDxH 310x350x70 mm kg 3 m³ 0.05	650146 KITVENT	

▶▶

◀◀ (Accessories for Libero Pro Induction Wok)

Description	Code
<p>Kit fixation including sponge gasket and kit assembly for Drop-in functions</p> <p>WxDxH 76x114x36 mm kg 0.20</p>	<p>650147 KITFIX</p>

LiberoPro Induction Griddles

Description	Code
<p>Plug-in induction Griddle, stainless steel smooth plate</p> <p>3.50 ElekW 220-240 V 1N 50-60 Hz</p> <p>WxDxH 400x600x227 mm kg 30 m³ 0.09</p>	<p>600886 EIIREEOMCS</p>
<p>Plug-in induction Griddle XL, stainless steel smooth plate - 3-phase</p> <p>7 ElekW 380-415 V 3N 50-60 Hz</p> <p>WxDxH 800x600x227 mm kg 61 m³ 0.16</p>	<p>600887 EIIREDOMES</p>



Accessories for LiberoPro Induction Griddles

Description	Code
<p>Cloche for fry tops</p> <p>WxDxH 35x627x319 mm kg 3 m³ 0.01</p>	<p>206455 CLCHFT</p>



LiberoPro Line Plug-in Equipment

Libero Pro Plug-in Equipment

Mini combi ovens

Description	Code
<p>Electric Combi Oven 3 GN 1/2, four cook functions: low temperature steam, maximum steam cooking, convection cooking and combined steam/convection cooking.</p> <p>2.15 ElekW 220-240 V 1 50 Hz WxDxH 352x548x466 mm kg 24 m³ 0.13</p> <p>Included Accessory</p> <p>329040 Plain container, stainless steel, 1/2 GN, h 65mm 1 921180 Perforated container, stainless steel, 1/2 GN, h 40mm 1 921181 Plain container, stainless steel, 1/2 GN, h 40mm 1 921182 Wire grid, stainless steel, GN 1/2, h 5mm 1 921183 Baking plate, non-stick aluminium, GN 1/2, h 5mm 1</p>	<p>240913 CCO30</p>






Accessories for combi ovens

Description	Code
<p>Perforated container, stainless steel, 1/2 GN, h 40mm</p> <p>WxDxH 325x265x40 mm kg 0.55 m³ 0.01</p>	<p>921180 OAC83</p>
<p>Plain container, stainless steel, 1/2 GN, h 40mm</p> <p>WxDxH 265x325x40 mm kg 0.67</p>	<p>921181 OAC84</p>
<p>Plain container, stainless steel, 1/2 GN, h 65mm</p> <p>WxDxH 325x265x65 mm kg 0.69 m³ 0.01</p>	<p>329040 GN1265</p>
<p>Baking plate, non-stick aluminium, GN 1/2, h 5mm</p> <p>WxDxH 265x325x5 mm kg 0.33</p>	<p>921183 OAC86</p>



◀◀ (Accessories for combi ovens)

Description	Code	
Wire grid, stainless steel, GN 1/2, h 5mm WxDxH 265x325x5 mm kg 0.34	921182 OAC65	
Non-stick universal pan, GN 1/2, H=20mm WxDxH 325x265x20 mm kg 0.55	925009 NOSTUPA1220	
Non-stick universal pan, GN 1/2, H=40mm WxDxH 325x265x40 mm kg 1	925010 NOSTUPA1240	

LiberoPro Line Plug-in Equipment

Libero Pro Plug-in Equipment

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SpeedDelight with manual Adjustable top contact

SpeedDelight with manual Adjustable top contact - ribbed

Description	Code
<p>SpeedDelight with manual adjustable top plate, removable ribbed teflon plate - EMEA, Singapore</p> <p>5 ElekW 380-400 V 3N 50 Hz WxDxH 370x683x619 mm kg 58 m³ 0.24</p> <p>Included Accessory</p> <p>653527 Glass saver - silicone protective mat for glass ceramic plate 1</p> <p>653623 Cleaning brush 1</p> <p>653625 Spatula 1</p> <p>653792 4 rubber feet - Height = 26 mm 1</p> <p>653800 Spacer stop kit for rear ventilation 1</p> <p>653802 Pressed non-stick tray 1</p> <p>653803 Brush with nylon bristles 1</p> <p>653804 Brush with brass bristles 1</p>	<p>603946 HSG2RPRSE3</p>
<p>SpeedDelight with manual adjustable top plate, removable ribbed teflon plate (5kW) 230V</p> <p>5 ElekW 220-230 V 1 50 Hz WxDxH 370x683x619 mm kg 58 m³ 0.24</p> <p>Included Accessory</p> <p>653527 Glass saver - silicone protective mat for glass ceramic plate 1</p> <p>653623 Cleaning brush 1</p> <p>653625 Spatula 1</p> <p>653792 4 rubber feet - Height = 26 mm 1</p> <p>653800 Spacer stop kit for rear ventilation 1</p> <p>653802 Pressed non-stick tray 1</p> <p>653803 Brush with nylon bristles 1</p> <p>653804 Brush with brass bristles 1</p>	<p>603878 HSG2RPRSE1</p>



High Speed Cooking

SpeeDelight with flexible top contact

SpeeDelight with flexible top contact - ribbed

Description	Code																								
<p>SpeeDelight with flexible top plate, removable ribbed teflon plate (5kW) 230V</p> <p>5 ElekW 220-230 V 1 50 Hz WxDxH 370x683x619 mm kg 58 m³ 0.25</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653527</td> <td>Glass saver - silicone protective mat for glass ceramic plate</td> <td>1</td> </tr> <tr> <td>653623</td> <td>Cleaning brush</td> <td>1</td> </tr> <tr> <td>653625</td> <td>Spatula</td> <td>1</td> </tr> <tr> <td>653792</td> <td>4 rubber feet - Height = 26 mm</td> <td>1</td> </tr> <tr> <td>653800</td> <td>Spacer stop kit for rear ventilation</td> <td>1</td> </tr> <tr> <td>653802</td> <td>Pressed non-stick tray</td> <td>1</td> </tr> <tr> <td>653803</td> <td>Brush with nylon bristles</td> <td>1</td> </tr> <tr> <td>653804</td> <td>Brush with brass bristles</td> <td>1</td> </tr> </table>	653527	Glass saver - silicone protective mat for glass ceramic plate	1	653623	Cleaning brush	1	653625	Spatula	1	653792	4 rubber feet - Height = 26 mm	1	653800	Spacer stop kit for rear ventilation	1	653802	Pressed non-stick tray	1	653803	Brush with nylon bristles	1	653804	Brush with brass bristles	1	<p>603877 HSG3RPRSE1</p>
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653804	Brush with brass bristles	1																							
<p>SpeeDelight with flexible top plate, removable ribbed teflon plate - EMEA, Singapore</p> <p>5 ElekW 380-400 V 3N 50 Hz WxDxH 370x683x619 mm kg 59 m³ 0.24</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653527</td> <td>Glass saver - silicone protective mat for glass ceramic plate</td> <td>1</td> </tr> <tr> <td>653623</td> <td>Cleaning brush</td> <td>1</td> </tr> <tr> <td>653625</td> <td>Spatula</td> <td>1</td> </tr> <tr> <td>653792</td> <td>4 rubber feet - Height = 26 mm</td> <td>1</td> </tr> <tr> <td>653800</td> <td>Spacer stop kit for rear ventilation</td> <td>1</td> </tr> <tr> <td>653802</td> <td>Pressed non-stick tray</td> <td>1</td> </tr> <tr> <td>653803</td> <td>Brush with nylon bristles</td> <td>1</td> </tr> <tr> <td>653804</td> <td>Brush with brass bristles</td> <td>1</td> </tr> </table>	653527	Glass saver - silicone protective mat for glass ceramic plate	1	653623	Cleaning brush	1	653625	Spatula	1	653792	4 rubber feet - Height = 26 mm	1	653800	Spacer stop kit for rear ventilation	1	653802	Pressed non-stick tray	1	653803	Brush with nylon bristles	1	653804	Brush with brass bristles	1	<p>603945 HSG3RPRSE3</p>
653527	Glass saver - silicone protective mat for glass ceramic plate	1																							
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653802	Pressed non-stick tray	1																							
653803	Brush with nylon bristles	1																							
653804	Brush with brass bristles	1																							



SpeeDelight with flexible top contact - smooth

Description	Code																								
<p>SpeeDelight with flexible top plate, removable flat teflon plate - 230V - EMEA, Singapore</p> <p>5 ElekW 220-230 V 1 50 Hz WxDxH 370x683x619 mm kg 58 m³ 0.24</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653527</td> <td>Glass saver - silicone protective mat for glass ceramic plate</td> <td>1</td> </tr> <tr> <td>653623</td> <td>Cleaning brush</td> <td>1</td> </tr> <tr> <td>653625</td> <td>Spatula</td> <td>1</td> </tr> <tr> <td>653792</td> <td>4 rubber feet - Height = 26 mm</td> <td>1</td> </tr> <tr> <td>653800</td> <td>Spacer stop kit for rear ventilation</td> <td>1</td> </tr> <tr> <td>653802</td> <td>Pressed non-stick tray</td> <td>1</td> </tr> <tr> <td>653803</td> <td>Brush with nylon bristles</td> <td>1</td> </tr> <tr> <td>653804</td> <td>Brush with brass bristles</td> <td>1</td> </tr> </table>	653527	Glass saver - silicone protective mat for glass ceramic plate	1	653623	Cleaning brush	1	653625	Spatula	1	653792	4 rubber feet - Height = 26 mm	1	653800	Spacer stop kit for rear ventilation	1	653802	Pressed non-stick tray	1	653803	Brush with nylon bristles	1	653804	Brush with brass bristles	1	<p>603912 HSG3RPFSE1</p>
653527	Glass saver - silicone protective mat for glass ceramic plate	1																							
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653804	Brush with brass bristles	1																							



High Speed Cooking
SpeedDelight with flexible top contact

◀◀ (SpeedDelight with flexible top contact - smooth)

Description	Code
SpeedDelight with flexible top plate, removable flat teflon plate - 400V - EMEA, Singapore	
5 ElekW 380-400 V 3N 50 Hz	
WxDxH 370x683x619 mm kg 60 m ³ 0.24	
Included Accessory	
653527 Glass saver - silicone protective mat for glass ceramic plate	1
653623 Cleaning brush	1
653625 Spatula	1
653792 4 rubber feet - Height = 26 mm	1
653800 Spacer stop kit for rear ventilation	1
653802 Pressed non-stick tray	1
653803 Brush with nylon bristles	1
653804 Brush with brass bristles	1
	603914 HSG3RPFSE3



High Speed Cooking

SpeedDelight with manual Adjustable top contact - PEP

SpeedDelight with manual Adjustable top contact - ribbed - PEP

Description	Code
SpeedDelight with manual adjustable top plate, removable ribbed teflon plate - 230V-13A (Schuko plug) 2.70 ElekW 220-230 V 1 50 Hz WxDxH 370x683x619 mm kg 54 m ³ 0.24	
Included Accessory	
653527 Glass saver - silicone protective mat for glass ceramic plate 1	603907 HSG2RPRP5
653623 Cleaning brush 1	
653625 Spatula 1	
653792 4 rubber feet - Height = 26 mm 1	
653800 Spacer stop kit for rear ventilation 1	
653802 Pressed non-stick tray 1	
653803 Brush with nylon bristles 1	
653804 Brush with brass bristles 1	



SpeedDelight with flexible top contact - ribbed - PEP

Description	Code																								
<p>SpeedDelight with flexible top plate, removable ribbed teflon plate - 230V-13A (Schuko plug)</p> <p>2.70 ElekW 220-230 V 1 50 Hz WxDxH 370x683x619 mm kg 55 m³ 0.24</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653527</td> <td>Glass saver - silicone protective mat for glass ceramic plate</td> <td>1</td> </tr> <tr> <td>653623</td> <td>Cleaning brush</td> <td>1</td> </tr> <tr> <td>653625</td> <td>Spatula</td> <td>1</td> </tr> <tr> <td>653792</td> <td>4 rubber feet - Height = 26 mm</td> <td>1</td> </tr> <tr> <td>653800</td> <td>Spacer stop kit for rear ventilation</td> <td>1</td> </tr> <tr> <td>653802</td> <td>Pressed non-stick tray</td> <td>1</td> </tr> <tr> <td>653803</td> <td>Brush with nylon bristles</td> <td>1</td> </tr> <tr> <td>653804</td> <td>Brush with brass bristles</td> <td>1</td> </tr> </table>	653527	Glass saver - silicone protective mat for glass ceramic plate	1	653623	Cleaning brush	1	653625	Spatula	1	653792	4 rubber feet - Height = 26 mm	1	653800	Spacer stop kit for rear ventilation	1	653802	Pressed non-stick tray	1	653803	Brush with nylon bristles	1	653804	Brush with brass bristles	1	<p>603947 HSG3RPRPE5</p>
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653804	Brush with brass bristles	1																							
<p>SpeedDelight with flexible top plate, removable ribbed teflon plate - 220V-60Hz-13A (Marine)</p> <p>2.70 ElekW 220 V 1 60 Hz WxDxH 370x683x619 mm kg 56 m³ 0.24</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653527</td> <td>Glass saver - silicone protective mat for glass ceramic plate</td> <td>1</td> </tr> <tr> <td>653623</td> <td>Cleaning brush</td> <td>1</td> </tr> <tr> <td>653625</td> <td>Spatula</td> <td>1</td> </tr> <tr> <td>653800</td> <td>Spacer stop kit for rear ventilation</td> <td>1</td> </tr> <tr> <td>653802</td> <td>Pressed non-stick tray</td> <td>1</td> </tr> </table>	653527	Glass saver - silicone protective mat for glass ceramic plate	1	653623	Cleaning brush	1	653625	Spatula	1	653800	Spacer stop kit for rear ventilation	1	653802	Pressed non-stick tray	1	<p>603929 HSG3RPRP67</p>									
653527	Glass saver - silicone protective mat for glass ceramic plate	1																							
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653625	Spatula	1																							
653800	Spacer stop kit for rear ventilation	1																							
653802	Pressed non-stick tray	1																							



SpeedDelight with flexible top contact - smooth - PEP

Description	Code																								
<p>SpeedDelight with flexible top plate, removable flat teflon plate - 230V-13A (Schuko plug)</p> <p>2.70 ElekW 220-230 V 1 50 Hz WxDxH 370x683x619 mm kg 54 m³ 0.24</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653527</td> <td>Glass saver - silicone protective mat for glass ceramic plate</td> <td>1</td> </tr> <tr> <td>653623</td> <td>Cleaning brush</td> <td>1</td> </tr> <tr> <td>653625</td> <td>Spatula</td> <td>1</td> </tr> <tr> <td>653792</td> <td>4 rubber feet - Height = 26 mm</td> <td>1</td> </tr> <tr> <td>653800</td> <td>Spacer stop kit for rear ventilation</td> <td>1</td> </tr> <tr> <td>653802</td> <td>Pressed non-stick tray</td> <td>1</td> </tr> <tr> <td>653803</td> <td>Brush with nylon bristles</td> <td>1</td> </tr> <tr> <td>653804</td> <td>Brush with brass bristles</td> <td>1</td> </tr> </table>	653527	Glass saver - silicone protective mat for glass ceramic plate	1	653623	Cleaning brush	1	653625	Spatula	1	653792	4 rubber feet - Height = 26 mm	1	653800	Spacer stop kit for rear ventilation	1	653802	Pressed non-stick tray	1	653803	Brush with nylon bristles	1	653804	Brush with brass bristles	1	<p>603916 HSG3RPF5</p>
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High Speed Cooking

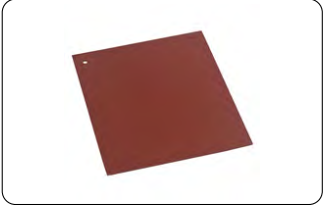




SpeedDelight with flexible top contact - PEP

◀◀ (SpeedDelight with flexible top contact - smooth - PEP)

Description	Code	
SpeedDelight with flexible top plate, removable flat teflon plate - 220V-60Hz-13A (Marine) 2.70 ElekW 220 V 1 60 Hz WxDxH 370x683x619 mm kg 56 m ³ 0.24	603931 HSG3RFP67	
Included Accessory		
653527 Glass saver - silicone protective mat for glass ceramic plate 1		
653623 Cleaning brush 1		
653625 Spatula 1		
653800 Spacer stop kit for rear ventilation 1		
653802 Pressed non-stick tray 1		



Accessories for SpeedLight





Description	Code	
Glass saver - silicone protective mat for glass ceramic plate WxDxH 248x248x4 mm kg 0.31	653527 HSGGLS	
Cleaning brush WxDxH 77x185x23 mm kg 0.09	653623 HSGBRSH	
Spatula WxDxH 160x10x320 mm kg 0.20	653625 HSGSPAT	
Spray bottle (0,5lt) for detergent WxDxH 90x110x220 mm kg 0.10	653695 HSGSPRY	
Removable ribbed teflon plate WxDxH 215x210x4 mm kg 0.23	653787 HSG-RTP	
Removable flat teflon plate WxDxH 215x210x4 mm kg 1	653790 HSG-RTF	



High Speed Cooking

Accessories for Speedelight

◀◀ (Accessories for Speedelight)

Description	Code	
4 stainless steel feet - Height = 76 mm WxDxH 50x50x87 mm kg 1	653791 HSGFSS76	
4 rubber feet - Height = 26 mm WxDxH 53x53x51 mm kg 1	653792 HSGFP26	
4 rubber feet - Height = 40 mm WxDxH 53x53x65 mm kg 1	653793 HSGFP40	
Set of 24 baking paper sheets for Speedelight WxDxH 235x415x7 mm kg 0.35	653795 HSGBKPR	
Spacer stop kit for rear ventilation WxDxH 319x190x20 mm kg 1 m ³ 0.01	653800 HSSPKIT170	
Pressed non-stick tray WxDxH 272x272x9,5 mm kg 0.33 m ³ 0.01	653802 PTFETRAY	

GourmeXpress with double magnetron

Description	Code
GourmeXpress High Speed Oven with double magnetron 380-415V/3N/50Hz 5.80 ElekW 380-415 V 3N 50 Hz WxDxH 460x710x660 mm kg 106 m ³ 0.34	603952 EPRPROBTD
Included Accessory	
653816 Teflon tray for GourmeXpress High Speed Oven 1	
653817 Teflon mesh basket for GourmeXpress High Speed Oven 1	
653819 Aluminium shovel for GourmeXpress High Speed Oven 1	



Accessories for GourmeXpress

Description	Code
Aluminium shovel for GourmeXpress High Speed Oven WxDxH 410x300x60 mm kg 0.55 m ³ 0.01	653819 AL_O_SHOV
Teflon mesh basket for GourmeXpress High Speed Oven WxDxH 300x250x40 mm kg 0.07	653817 TEF_MESH BASK
Teflon tray for GourmeXpress High Speed Oven WxDxH 300x250x40 mm kg 0.10	653816 TEF_TRAY
Barcode scanner for GourmeXpress High Speed Oven WxDxH 110x190x90 mm kg 0.30	653820 BARCODE_SCAN



INDEX

Food Holding Equipment

SafeBox Hold

SafeBox Hold




741

Accessories for SafeBox Hold

Accessories for SafeBox Hold

742

SafeBox Hold

Description	Code	
<p>SafeBox Hold Warming Container for food pick up, take away and delivery</p> <p>1.97 ElekW 220-240 V 1 50 Hz WxDxH 920x590x450 mm kg 46 m³ 0.39</p>	<p>240025 SAFEBOXEU</p>	
<p>SafeBox Hold Warming Container for food pick up, take away and delivery - no plug</p> <p>1.97 ElekW 220-240 V 1 50 Hz WxDxH 920x590x450 mm kg 46 m³ 0.39</p>	<p>240039 SAFEBOXNP</p>	
<p>SafeBox Hold Warming Container with drop-down door for food pick up, take away and delivery - Schuko plug</p> <p>1.97 ElekW 220-240 V 1 50 Hz WxDxH 920x590x450 mm kg 45 m³ 0.39</p>	<p>240027 SBXED5CS</p>	

Food Holding Equipment

Accessories for SafeBox Hold

Accessories for SafeBox Hold

Description	Code
Shelf for SafeBox hold with drop-down door WxDxH 392x723x18 mm kg 2 m ³ 0.05	922642 SFBOXSHELFDD
Installation kit for wall fixing (for stacked appliances) WxDxH 10x10x140 mm kg 1	922418 KWFSBOX



SkyLine Premium^S

Touch panel

Boiler

Triple-glass door*



Program mode

Save, organize into categories, and share **up to 1.000 recipes** via USB or OnE Connected.



OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.



6-sensor probe as standard

Precise measurement of the exact core temperature of your food.



Lambda sensor as standard

Precise real-time measurement and control over the humidity in the oven chamber.



An extra effortless benefit

Stress-free efficiency and productivity with **SkyDuo**. Anticipating your needs with the self-intuitive connection between SkyLine Premium^S Ovens and SkyLine Chill^S and viceversa. The appliances guide you through the Cook&Chill process.



Advanced features

Simplify your life and make your workflow leaner by personalizing your **SkyHub homepage** with your favorite functions. Use **MyPlanner** to plan your daily work and receive personalized alerts for your tasks. **Plan-n-Save** organizes your loads in the most time- and energy-efficient way possible.

FIRST
in the industry

for
Plan-n-Save



SkyClean

Cut your cleaning costs up to 15%**. Flawless cleaning results, **green functions** and **automatic boiler descaling**. Flexible choice of 2 different chemicals to serve you better: **solid and liquid**.



Touch panel

Super-intuitive, simple-to-learn and -use and customizable touch screen interface designed to make life easy. Color-blind friendly. Available in over 30 different languages.



101 humidity settings

Add variety to your cooking with 101 humidity settings from 0% to 100% boiler-generated steam, with automatic exhaust valve opening for extra crispy food.



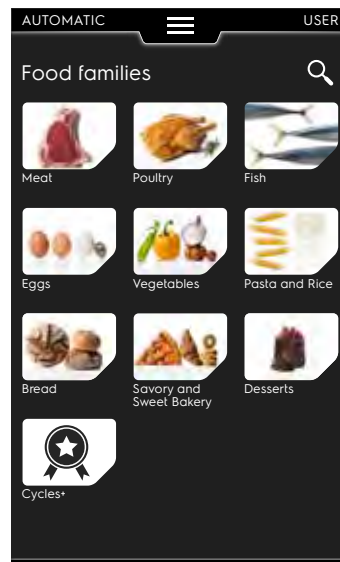
OnE Connected

SkyLine Premium^S connectivity gives real time access to your appliance from any smart device.



Automatic mode

Simple and fast to use automatic cycles for all food types and 11 new special cooking Cycles*.



* Green version (dedicated models) thanks to the insulated triple-glass door

** Up to -15% in running cost: savings on energy, water, detergent and rinse aid calculated using SkyClean function versus equivalent cleaning cycle on previous Electrolux Professional oven range. April 2019.

OptiFlow

Sky Hub

Lambda sensor

Sky Clean

Sky Duo

Human-Centered Design

Green Spirit

FIRST
in the industry

SkyLine Premium

Digital panel

Boiler



Program mode

Save and share your programs via USB or OnE Connected. 100 free programs and 4 cooking phases.



OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.



Food core temperature control probe

Exact temperature reading with single sensor probe and for extra precision choose the optional **6-sensor probe**.



Lambda sensor as standard

Precise real-time measurement and control over humidity in the Oven chamber for every type of food and size of load.



SkyClean

Flawless cleaning results and **integrated boiler descaling**. Flexible choice of 2 different chemicals to serve you better: **solid and liquid**.

Digital panel

Digital panel with unique light-guided selection simplifies every task.



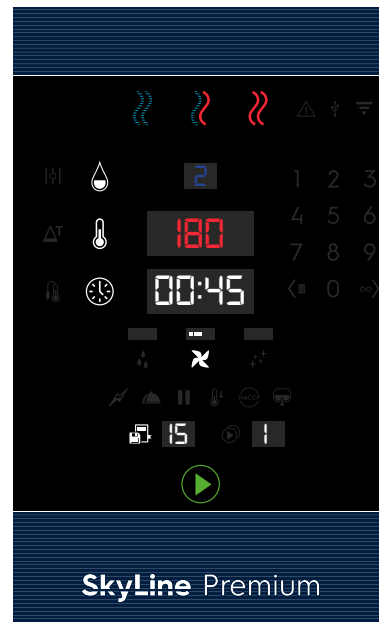
11 humidity settings

Add variety to your cooking with **11 humidity settings** from 0% to 100% boiler-generated steam, with automatic exhaust valve opening for extra crispy food.



OnE Connected

SkyLine Premium connectivity gives **real time access** to your appliance from any smart device.



OptiFlow

Lambda sensor

Sky Clean

Human-Centered Design

FIRST
in the industry

SkyLine Pro^S

Touch panel

Steam injection



Program mode

Save, organize into categories, and share up to **1.000 recipes** via USB or OnE Connected.



OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.



Food core temperature control probe

Exact temperature reading with single sensor probe and for extra precision choose the optional **6-sensor probe**.



An extra effortless benefit

Stress-free efficiency and productivity with **SkyDuo**. Anticipating your needs with the self-intuitive connection between SkyLine Pro^S Ovens and SkyLine Chill^S and viceversa. The appliances guide you through the Cook&Chill process.



Advanced features

Simplify your life and make your workflow leaner by personalizing your **SkyHub homepage** with your favorite functions. Use **MyPlanner** to plan your daily work and receive personalized alerts for your tasks.



SkyClean

Flawless cleaning results, **green functions**. Flexible choice of 2 different chemicals to serve you better: **solid and liquid**.



Touch panel

Super-intuitive, simple-to-learn and -use touch screen interface designed to make life easy. Adapted for color blindness. Available in over 30 different languages.



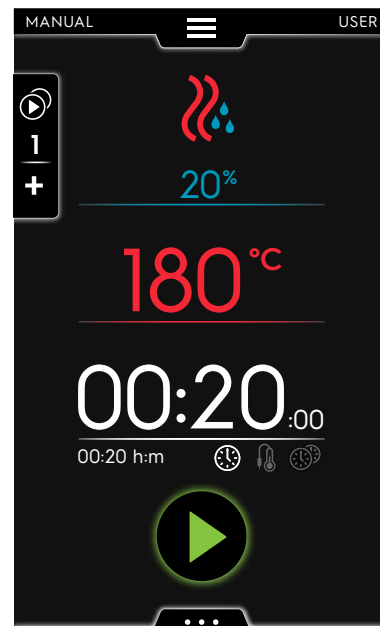
11 humidity levels

Add variety to your cooking with **11 humidity levels** and high efficiency instant steam with automatic exhaust valve opening for extra crispy food.



OnE Connected

SkyLine Pro^S connectivity gives real time access to your appliance from any smart device.



OptiFlow

Sky Hub

Sky Clean

Sky Duo

Human-Centered Design

Green Spirit

FIRST
in the industry

SkyLine Pro

Digital panel

Steam injection



Program mode

Save and share your programs via USB or OnE Connected. 100 free programs and 4 cooking phases.

OptiFlow

Perfect, even cooking results thanks to revolutionary high-tech **OptiFlow** air distribution system which guarantees uniform heat distribution.

Food core temperature control probe

Exact temperature reading with single sensor probe and for extra precision choose the optional **6-sensor probe**.

Digital panel

Digital panel with unique light-guided selection simplifies every task.

SkyClean

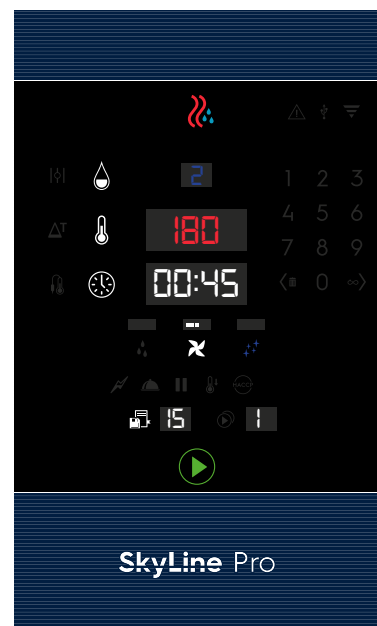
Flawless cleaning results. Flexible choice of 2 different chemicals to serve you better: **solid and liquid**.

11 humidity levels

Add variety to your cooking with **11 humidity levels** and high efficiency instant steam with automatic exhaust valve opening for extra crispy food.

OnE Connected

SkyLine Pro connectivity gives real time access to your appliance from any smart device.



SkyLine Chill^S

Touch panel



Program mode

Save, organize into categories, and share up to **1000 recipes** via USB or OnE Connected.

OptiFlow

Flexible, even results whether chilling and freezing thanks to revolutionary high technology design **OptiFlow** air distribution system which guarantees perfect evenness.

6-sensor probe as optional

Extra precise measurement of the exact core temperature of your food. 3-sensor probe as standard.

FIRST in the industry for 6-sensor probe

ARTE 2.0

Keep their business safe. ARTE 2.0 estimates time remaining on probe-driven cycles based on artificial intelligence technology.

FIRST in the industry

Turbo Cooling

Non-stop chilling for busy kitchens and patisseries. Simply set a working temperature between +10° and -41° C and **SkyLine Chill^S** maintains the set temperature over time.

Advanced features

Simplify your life and make your workflow leaner by personalizing your **SkyHub homepage** with your favorite functions. Use **MyPlanner** to plan your daily work and receive personalized alerts for your tasks.

FIRST in the industry for MyPlanner

An extra effortless benefit

Stress-free efficiency and productivity with **SkyDuo**. Anticipating your needs with the self-intuitive connection between **SkyLine Premium^S Ovens** and **SkyLine Chill^S** and viceversa. The appliances guide you through the **Cook&Chill** process.

Touch panel

Super-intuitive, simple-to-learn and -use and customizable touch screen interface designed to make life easy. Color-blind friendly. Available in over 30 different languages.

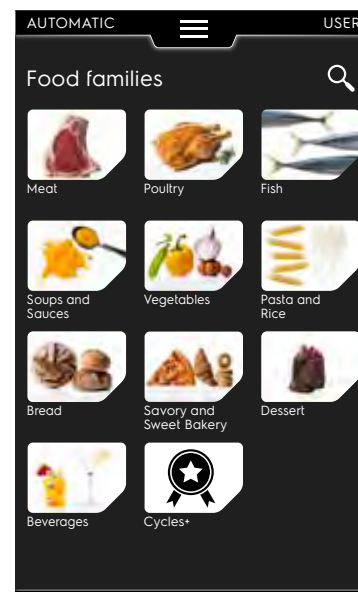
OnE Connected

SkyLine Chill^S connectivity gives real time access to your appliance from any smart device.

Automatic mode

Simple and fast to use automatic cycles with 10 families and 9 new **special chilling Cycles+**.

Low on space? **SkyLine Chill^S** offers 4 special **LiteHot cycles** too: Chocolate, Proving, Retarded Proving and Fast Thawing.



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SkyLine PremiumS Ovens 6GN 1/1 - electric

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 138 m³ 0.89</p>	<p>229720 ECOE61T3A0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 138 m³ 0.89</p>	<p>229740 ECOE61T3A1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 5x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, 85mm pitch, Green Version with 3-glass door</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 138 m³ 0.89</p> <p>Included Accessory 922740 Fixed tray rack, 5 GN 1/1, 85mm pitch 1</p>	<p>229700 ECOE61T3A2</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left-hinged door, Green Version with 3-glass door</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 138 m³ 0.89</p>	<p>229726 ECOE61T3AL</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door and IOT module</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 138 m³ 0.89</p> <p>Included Accessory 922421 IoT module for SkyLine ovens and blast chiller/freezers 1</p>	<p>229716 ECOE61T3AT</p>	



Cook & Chill

SkyLine PremiumS Ovens

◀◀ (SkyLine PremiumS Ovens 6GN 1/1 - electric)

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 134 m³ 0.89</p>	<p>217720 ECOE61T2A0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 134 m³ 0.89</p>	<p>217750 ECOE61T2A1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 5x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, 85mm pitch</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 134 m³ 0.89</p> <p>Included Accessory 922740 Fixed tray rack, 5 GN 1/1, 85mm pitch 1</p>	<p>217700 ECOE61T2A2</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning and IOT module</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 134 m³ 0.89</p> <p>Included Accessory 922421 IoT module for SkyLine ovens and blast chiller/freezers 1</p>	<p>217716 ECOE61T2AT</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left-hinged door</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 134 m³ 0.89</p>	<p>217726 ECOE61T2AL</p>	

▶▶

◀◀ (SkyLine PremiumS Ovens 6GN 1/1 - electric)

Description	Code
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 5 400x600mm, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 137 m³ 0.89</p> <p>Included Accessory 922655 Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch 1</p>	<p>227750 ECOE61T2AB</p>
<p>SkyLine PremiumS combi boiler oven with touch screen control, 6x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning - Marine</p> <p>11.10 ElekW 380-415 V 3 50-60 Hz WxDxH 867x775x808 mm kg 134 m³ 0.89</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227710 ECOE61T2E0</p>
<p>SkyLine PremiumS combi boiler oven with touch screen control, 6x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning - Marine</p> <p>11.10 ElekW 440 V 3 50-60 Hz WxDxH 867x775x808 mm kg 134 m³ 0.85</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227720 ECOE61T2D0</p>



SkyLine PremiumS Ovens 6GN 2/1 - electric

Description	Code
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door</p> <p>21.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x808 mm kg 186 m³ 1.27</p>	<p>229721 ECOE62T3A0</p>
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door</p> <p>21.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x808 mm kg 186 m³ 1.27</p>	<p>229741 ECOE62T3A1</p>



Cook & Chill

SkyLine PremiumS Ovens

◀◀ (SkyLine PremiumS Ovens 6GN 2/1 - electric)

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left-hinged door, Green Version with 3-glass door</p> <p>21.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x808 mm kg 186 m³ 1.27</p>	<p>229727 ECOE62T3AL</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning</p> <p>21.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x808 mm kg 173 m³ 1.29</p>	<p>217721 ECOE62T2A0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316</p> <p>21.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x808 mm kg 181 m³ 1.28</p>	<p>217751 ECOE62T2A1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left-hinged door</p> <p>21.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x808 mm kg 181 m³ 1.28</p>	<p>217727 ECOE62T2AL</p>	
<p>SkyLine PremiumS combi boiler oven with touch screen control, 6x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning - Marine</p> <p>21.40 ElekW 380-415 V 3 50-60 Hz WxDxH 1090x971x808 mm kg 181 m³ 1.27</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227711 ECOE62T2E0</p>	
<p>SkyLine PremiumS combi boiler oven with touch screen control, 6x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning - Marine</p> <p>21.40 ElekW 440 V 3 50-60 Hz WxDxH 1090x971x808 mm kg 181 m³ 1.27</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227721 ECOE62T2D0</p>	

SkyLine PremiumS Ovens 10GN 1/1 - electric

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 165 m³ 1.11</p>	<p>229722 ECOIE10IT3A0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 165 m³ 1.04</p>	<p>229742 ECOIE10IT3A1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 8x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, 85mm pitch, Green Version with 3-glass door</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 165 m³ 1.04</p>	<p>229702 ECOIE10IT3A2</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door and IOT module</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 165 m³ 1.11</p> <p>Included Accessory 922421 IoT module for SkyLine ovens and blast chiller/freezers 1</p>	<p>229718 ECOIE10IT3AT</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left-hinged door, Green Version with 3-glass door</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 165 m³ 1.11</p>	<p>229728 ECOIE10IT3AL</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 159 m³ 1.11</p>	<p>217722 ECOIE10IT2A0</p>	



Cook & Chill

SkyLine PremiumS Ovens

◀◀ (SkyLine PremiumS Ovens 10GN 1/1 - electric)

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 159 m³ 1.11</p>	<p>217752 ECOIE10IT2A1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 8x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, 85mm pitch</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 159 m³ 1.11</p> <p>Included Accessory 922741 Fixed tray rack, 8 GN 1/1, 85mm pitch 1</p>	<p>217702 ECOIE10IT2A2</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning and IOT module</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 159 m³ 1.11</p> <p>Included Accessory 922421 IoT module for SkyLine ovens and blast chiller/freezers 1</p>	<p>217718 ECOIE10IT2AT</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left-hinged door</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 159 m³ 1.11</p>	<p>217728 ECOIE10IT2AL</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 8 400x600mm, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80 mm</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 164 m³ 1.11</p> <p>Included Accessory 922656 Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch 1</p>	<p>227752 ECOIE10IT2AB</p>	

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◀◀ (SkyLine PremiumS Ovens 10GN 1/1 - electric)

Description	Code
<p>SkyLine PremiumS combi boiler oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning - Marine</p> <p>19 ElekW 380-415 V 3 50-60 Hz WxDxH 867x775x1058 mm kg 159 m³ 1.04</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227712 ECOIE101T2E0</p>
<p>SkyLine PremiumS combi boiler oven with touch screen control, 10x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning - Marine</p> <p>19 ElekW 440 V 3 50-60 Hz WxDxH 867x775x1058 mm kg 159 m³ 1.06</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227722 ECOIE101T2D0</p>



SkyLine PremiumS Ovens 10GN 2/1 - electric

Description	Code
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door</p> <p>37.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x1058 mm kg 213 m³ 1.59</p>	<p>229723 ECOIE102T3A0</p>
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door</p> <p>37.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x1058 mm kg 213 m³ 1.58</p>	<p>229743 ECOIE102T3A1</p>
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left-hinged door, Green Version with 3-glass door</p> <p>37.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x1058 mm kg 213 m³ 1.58</p>	<p>229729 ECOIE102T3AL</p>








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SkyLine PremiumS Ovens

◀◀ (SkyLine PremiumS Ovens 10GN 2/1 - electric)

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning</p> <p>37.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x1058 mm kg 207 m³ 1.59</p>	<p>217723 ECOIE102T2A0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316</p> <p>37.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x1058 mm kg 207 m³ 1.59</p>	<p>217753 ECOIE102T2A1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left-hinged door</p> <p>37.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x1058 mm kg 207 m³ 1.59</p>	<p>217729 ECOIE102T2AL</p>	
<p>SkyLine PremiumS combi boiler oven with touch screen control, 10x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning - Marine</p> <p>37.40 ElekW 380-415 V 3 50-60 Hz WxDxH 1090x971x1058 mm kg 207 m³ 1.58</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227713 ECOIE102T2E0</p>	
<p>SkyLine PremiumS combi boiler oven with touch screen control, 10x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning - Marine</p> <p>37.40 ElekW 440 V 3 50-60 Hz WxDxH 1090x971x1058 mm kg 207 m³ 1.58</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227723 ECOIE102T2D0</p>	

SkyLine PremiumS Ovens 20GN 1/1 - electric





Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 313 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch</p>	<p>229724 ECOE20IT3A0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 313 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch</p>	<p>229744 ECOE20IT3A1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 15x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, 84mm pitch, Green Version with 3-glass door</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 313 m³ 1.83</p> <p>Included Accessory 922683 Trolley with tray rack, 15 GN 1/1, 84mm pitch</p>	<p>229704 ECOE20IT3A2</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 301 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch</p>	<p>217724 ECOE20IT2A0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 301 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch</p>	<p>217754 ECOE20IT2A1</p>	



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SkyLine PremiumS Ovens

◀◀ (SkyLine PremiumS Ovens 20GN 1/1 - electric)

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 15x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, 84mm pitch</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 301 m³ 1.83</p> <p>Included Accessory 922683 Trolley with tray rack, 15 GN 1/1, 84mm pitch 1</p>	<p>217704 ECOE20IT2A2</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 16 400x600mm, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 311 m³ 1.83</p> <p>Included Accessory 922761 Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch 1</p>	<p>237054 ECOE20IT2AB</p>	
<p>SkyLine PremiumS combi boiler oven with touch screen control, 20x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning - Marine</p> <p>37.70 ElekW 380-415 V 3 50-60 Hz WxDxH 911x864x1794 mm kg 301 m³ 1.83</p> <p>Included Accessory 922707 4 flanged feet for 20 GN , 2", 100-130mm 1 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>227714 ECOE20IT2EO</p>	
<p>SkyLine PremiumS combi boiler oven with touch screen control, 20x1/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning - Marine</p> <p>37.70 ElekW 440 V 3 50-60 Hz WxDxH 911x864x1794 mm kg 301 m³ 1.83</p> <p>Included Accessory 922707 4 flanged feet for 20 GN , 2", 100-130mm 1 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>227724 ECOE20IT2D0</p>	

SkyLine PremiumS Ovens 20GN 2/1 - electric

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door</p> <p>65.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1162x1066x1794 mm kg 403 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>229725 ECOE202T3A0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door</p> <p>65.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1162x1066x1794 mm kg 403 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>229745 ECOE202T3A1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning</p> <p>65.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1162x1066x1794 mm kg 389 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217725 ECOE202T2A0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316</p> <p>65.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1162x1066x1794 mm kg 381 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217755 ECOE202T2A1</p>	
<p>SkyLine PremiumS combi boiler oven with touch screen control, 20x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning - Marine</p> <p>65.40 ElekW 380-415 V 3 50-60 Hz WxDxH 1162x1066x1794 mm kg 389 m³ 2.77</p> <p>Included Accessory 922707 4 flanged feet for 20 GN , 2", 100-130mm 1 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>227715 ECOE202T2E0</p>	



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SkyLine PremiumS Ovens

◀◀ (SkyLine PremiumS Ovens 20GN 2/1 - electric)

Description	Code
<p>SkyLine PremiumS combi boiler oven with touch screen control, 20x2/1GN, electric, 3 cooking modes (automatic, recipe program, manual), automatic cleaning - Marine</p> <p>65.40 ElekW 440 V 3 50-60 Hz WxDxH 1162x1066x1794 mm kg 389 m³ 2.77</p> <p>Included Accessory</p> <p>922707 4 flanged feet for 20 GN , 2", 100-130mm 1 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>227725 ECOE202T2D0</p>







SkyLine PremiumS Ovens 6GN 1/1 - gas

Description	Code
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door</p> <p>19 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 156 m³ 0.89</p>	<p>229760 ECOG61T3G0</p>
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door</p> <p>19 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 156 m³ 0.89</p>	<p>229770 ECOG61T3G1</p>
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left hinged door, Green Version with 3-glass door</p> <p>19 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 156 m³ 0.89</p>	<p>229766 ECOG61T3GL</p>
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning</p> <p>19 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 152 m³ 0.89</p>	<p>217780 ECOG61T2G0</p>




SkyLine PremiumS Ovens

◀◀ (SkyLine PremiumS Ovens 6GN 1/1 - gas)

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316</p> <p>19 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 152 m³ 0.89</p>	<p>217790 ECOG61T2G1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, LPG</p> <p>19 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 152 m³ 0.89</p> <p>Included Accessory 922706 Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG 1</p>	<p>217760 ECOG61T2H0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left hinged door</p> <p>19 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 152 m³ 0.89</p>	<p>217786 ECOG61T2GL</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 5 400x600mm, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>19 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 155 m³ 0.89</p> <p>Included Accessory 922655 Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch 1</p>	<p>227780 ECOG61T2GB</p>	

SkyLine PremiumS Ovens 6GN 2/1 - gas

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door</p> <p>32 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 199 m³ 1.27</p>	<p>229761 ECOG62T3G0</p>	

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SkyLine PremiumS Ovens

◀◀ (SkyLine PremiumS Ovens 6GN 2/1 - gas)

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door</p> <p>32 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 199 m³ 1.27</p>	<p>229771 ECOG62T3GI</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left hinged door, Green Version with 3-glass door</p> <p>32 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 199 m³ 1.27</p>	<p>229767 ECOG62T3GL</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning</p> <p>32 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 199 m³ 1.28</p>	<p>217781 ECOG62T2G0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316</p> <p>32 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 199 m³ 1.28</p>	<p>217791 ECOG62T2G1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, LPG</p> <p>32 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 199 m³ 1.28</p> <p>Included Accessory 922706 Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG 1</p>	<p>217761 ECOG62T2H0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 6x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left hinged door</p> <p>32 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 199 m³ 1.28</p>	<p>217787 ECOG62T2GL</p>	

SkyLine PremiumS Ovens 10GN 1/1 - gas

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door</p> <p>31 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 183 m³ 1.06</p>	<p>229762 ECOG101T3G0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door</p> <p>31 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 183 m³ 1.04</p>	<p>229772 ECOG101T3G1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left hinged door, Green Version with 3-glass door</p> <p>31 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 183 m³ 1.04</p>	<p>229768 ECOG101T3GL</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning</p> <p>31 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 177 m³ 1.11</p>	<p>217782 ECOG101T2G0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316</p> <p>31 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 177 m³ 1.11</p>	<p>217792 ECOG101T2G1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, LPG</p> <p>31 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 177 m³ 1.11</p>	<p>217762 ECOG101T2H0</p>	



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SkyLine PremiumS Ovens

◀◀ (SkyLine PremiumS Ovens 10GN 1/1 - gas)

Description	Code
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left hinged door</p> <p>31 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 177 m³ 1.11</p>	<p>217788 ECOG101T2GL</p>
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 8 400x600mm, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>31 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 182 m³ 1.11</p> <p>Included Accessory 922656 Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch 1</p>	<p>227782 ECOG101T2GB</p>







SkyLine PremiumS Ovens 10GN 2/1 - gas


Description	Code
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door</p> <p>47 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 229 m³ 1.59</p>	<p>229763 ECOG102T3G0</p>
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door</p> <p>47 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 229 m³ 1.58</p>	<p>229773 ECOG102T3G1</p>
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left hinged door, Green Version with 3-glass door</p> <p>47 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 229 m³ 1.59</p>	<p>229769 ECOG102T3GL</p>



◀◀ (SkyLine PremiumS Ovens 10GN 2/1 - gas)

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning</p> <p>47 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 223 m³ 1.59</p>	<p>217783 ECOG102T2G0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316</p> <p>47 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 223 m³ 1.59</p>	<p>217793 ECOG102T2G1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, LPG</p> <p>47 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 223 m³ 1.59</p>	<p>217763 ECOG102T2H0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 10x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, left hinged door</p> <p>47 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 223 m³ 1.59</p>	<p>217789 ECOG102T2GL</p>	

SkyLine PremiumS Ovens 20GN 1/1 - gas

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door</p> <p>54 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 336 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>229764 ECOG201T3G0</p>	



Cook & Chill

SkyLine PremiumS Ovens

◀◀ (SkyLine PremiumS Ovens 20GN 1/1 - gas)

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door</p> <p>54 GaskW 1.80 ElekW 220-230 V 1 60 Hz WxDxH 911x864x1794 mm kg 336 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>229774 ECOG20IT3G1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning</p> <p>54 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 324 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217784 ECOG20IT2G0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316</p> <p>54 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 324 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217794 ECOG20IT2G1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x1/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, LPG</p> <p>54 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 324 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217764 ECOG20IT2H0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 16 400x600mm, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>54 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 334 m³ 1.83</p> <p>Included Accessory 922761 Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) 1</p>	<p>237064 ECOG20IT2GB</p>	

SkyLine PremiumS Ovens 20GN 2/1 - gas

Description	Code	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, Green Version with 3-glass door</p> <p>100 GaskW 2.50 ElekW 220-240 V 1 50 Hz WxDxH 1162x1066x1794 mm kg 446 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>229765 ECOG202T3G0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316, Green Version with 3-glass door</p> <p>100 GaskW 2.50 ElekW 220-240 V 1 50 Hz WxDxH 1162x1066x1794 mm kg 446 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>229775 ECOG202T3G1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning</p> <p>100 GaskW 2.50 ElekW 220-240 V 1 50 Hz WxDxH 1162x1066x1794 mm kg 432 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217785 ECOG202T2G0</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, boiler in AISI 316</p> <p>100 GaskW 2.50 ElekW 220-240 V 1 50 Hz WxDxH 1162x1066x1794 mm kg 432 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217795 ECOG202T2G1</p>	
<p>SkyLine PremiumS Combi Boiler Oven with touch screen control, 20x2/1GN, gas, 3 cooking modes (automatic, recipe program, manual), automatic cleaning, LPG</p> <p>100 GaskW 2.50 ElekW 220-240 V 1 50 Hz WxDxH 1162x1066x1794 mm kg 432 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217765 ECOG202T2H0</p>	



Cleaning solutions

SkyClean is an automatic and built-in self cleaning system with **integrated descaling of the steam generator.**

Solid detergents

Ideal for all type of cooking and demanding sites.



C22 Cleaning Tab



Cleaning

Code	Description	Price
0S2395	C22-Cleaning tab phosphate free; 100 bags bucket	
0S2394	C25-Rinse & Descale tab; 50 tabs bucket	



C25 Rinse & Descale



Rinse Aid & Descale

Liquid detergents

Ideal for sites with medium-high dirt level.



C20 ExtraStrong detergent for ovens



C21 ExtraStrong Rinse aid for ovens

Code	Description	Price
922618	External connection kit for liquid detergent/rinse aid	
0S2282	C20 ExtraStrong detergent for ovens; 2 x 5l	
0S2283	C21 ExtraStrong rinse aid for ovens; 2 x 5l	

Water treatment to be performed with dedicated water filters and C25 Rinse&Descale tabs (0S2394) for descaling cycle when needed

Water treatment

Providing the proper water treatment will:

- ▶ avoid the risk of altering the taste and appearance of your foods
- ▶ reduce scale build-up therefore de-liming is less frequent, thus resulting in additional savings in operating costs
- ▶ extend the life of your appliance
- ▶ guarantee lower maintenance costs

Electrolux Professional suggest you to check your water quality in order to choose the right water treatment solution:

- ▶ water softener for high concentration of calcium

Water requirements

- ▶ Pressure, bar min/max: 1-4.5
- ▶ Supply: Drinking quality water
- ▶ Max temperature supply water : 30°C
- ▶ Hardness:
 - Boiler ovens: no water treatment unit required (but daily cleaning with descaling tabs)
 - Boilerless ovens: < 5°fH

- ▶ Chlorides and conductivity:

	304 boiler	316 boiler	boilerless
Chloride	<17	<20	<10
Conductivity	>285	>285	>285

- ▶ Minimum required conductivity of 70 µS/cm



Automatic water softener
PNC 921305

Oven size: 6 GN 1/1, 6 GN 2/1,
10 GN 1/1, 10 GN 2/1, 20 GN 1/1,
20 GN 2/1

Power kW: 0,04

El. connection: 220/230V
1N 50/60 Hz



**Water filter with cartridge
and flow meter**
PNC 920004

Oven size:
6 GN 1/1, 6 GN 2/1 and
10 GN 1/1 - low use of steam
Filter capacity: 4675 lt




**Water filter with
cartridge and flow meter**
PNC 920003

Oven size: all steam usage in
all models and sizes
Filter capacity: 10800 lt

Cook & Chill

SkyLine Premium Ovens

SkyLine Premium Ovens 6GN 1/1 - electric

Description	Code	
<p>SkyLine Premium Combi Boiler Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 129 m³ 0.89</p>	<p>217820 ECOE61B2A0</p>	
<p>SkyLine Premium Combi Boiler Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning, left-hinged door</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 129 m³ 0.89</p>	<p>217827 ECOE61B2AL</p>	
<p>SkyLine Premium Combi Boiler Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning, boiler in AISI 316</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 131 m³ 0.85</p>	<p>217850 ECOE61B2A1</p>	
<p>SkyLine Premium Combi Boiler Oven with digital control, 5x1/1GN, electric, programmable, automatic cleaning, 85mm pitch</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 134 m³ 0.85</p> <p>Included Accessory 922740 Fixed tray rack, 5 GN 1/1, 85mm pitch 1</p>	<p>217800 ECOE61B2A2</p>	
<p>SkyLine Premium Combi Boiler Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning and IOT module</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 129 m³ 0.89</p> <p>Included Accessory 922421 IoT module for SkyLine ovens and blast chiller/freezers 1</p>	<p>217816 ECOE61B2AT</p>	
<p>SkyLine Premium combi boiler oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning - Marine</p> <p>11.10 ElekW 380-415 V 3 50-60 Hz WxDxH 867x775x808 mm kg 131 m³ 0.85</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227810 ECOE61B2E0</p>	



◀◀ (SkyLine Premium Ovens 6GN 1/1 - electric)

Description	Code
<p>SkyLine Premium combi boiler oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning - Marine</p> <p>11.10 ElekW 440 V 3 50-60 Hz WxDxH 867x775x808 mm kg 131 m³ 0.84</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227820 ECOE61B2D0</p>
<p>SkyLine Premium combi boiler oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning - Marine</p> <p>11.10 ElekW 480 V 3 60 Hz WxDxH 867x775x808 mm kg 134 m³ 0.89</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227830 ECOE61B2F0</p>



SkyLine Premium Ovens 6GN 2/1 - electric

Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning</p> <p>21.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x808 mm kg 178 m³ 1.27</p>	<p>217821 ECOE62B2A0</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning, boiler in AISI 316</p> <p>21.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x808 mm kg 178 m³ 1.27</p>	<p>217851 ECOE62B2A1</p>
<p>SkyLine Premium combi boiler oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning - Marine</p> <p>21.40 ElekW 380-415 V 3 50-60 Hz WxDxH 1090x971x808 mm kg 178 m³ 1.27</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227811 ECOE62B2E0</p>



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SkyLine Premium Ovens

◀◀ (SkyLine Premium Ovens 6GN 2/1 - electric)

Description	Code
<p>SkyLine Premium combi boiler oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning - Marine</p> <p>21.40 ElekW 440 V 3 50-60 Hz WxDxH 1090x971x808 mm kg 178 m³ 1.27</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227821 ECOE62B2D0</p>







SkyLine Premium Ovens 10GN 1/1 - electric


Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 156 m³ 1.11</p>	<p>217822 ECOE101B2A0</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning, left-hinged door</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 156 m³ 1.11</p>	<p>217829 ECOE101B2AL</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning, boiler in AISI 316</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 156 m³ 1.06</p>	<p>217852 ECOE101B2A1</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 8x1/1GN, electric, programmable, automatic cleaning, 85mm pitch</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 159 m³ 1.06</p> <p>Included Accessory 922741 Fixed tray rack, 8 GN 1/1, 85mm pitch 1</p>	<p>217802 ECOE101B2A2</p>



◀◀ (SkyLine Premium Ovens 10GN 1/1 - electric)

Description	Code	
<p>SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning and IOT module</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 156 m³ 1.11</p> <p>Included Accessory 922421 IoT module for SkyLine ovens and blast chiller/freezers 1</p>	<p>217818 ECOIE101B2AT</p>	
<p>SkyLine Premium combi boiler oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning - Marine</p> <p>19 ElekW 380-415 V 3 50-60 Hz WxDxH 867x775x1058 mm kg 156 m³ 1.06</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227812 ECOIE101B2EO</p>	
<p>SkyLine Premium combi boiler oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning - Marine</p> <p>19 ElekW 440 V 3 50-60 Hz WxDxH 867x775x1058 mm kg 156 m³ 1.06</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227822 ECOIE101B2D0</p>	
<p>SkyLine Premium combi boiler oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning - Marine</p> <p>19 ElekW 480 V 3 60 Hz WxDxH 867x775x1058 mm kg 159 m³ 1.11</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227832 ECOIE101B2F0</p>	

SkyLine Premium Ovens 10GN 2/1 - electric

Description	Code	
<p>SkyLine Premium Combi Boiler Oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning</p> <p>37.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x1058 mm kg 204 m³ 1.59</p>	<p>217823 ECOIE102B2A0</p>	



Cook & Chill

SkyLine Premium Ovens

◀◀ (SkyLine Premium Ovens 10GN 2/1 - electric)

Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning, boiler in AISI 316</p> <p>37.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x1058 mm kg 201 m³ 1.59</p>	<p>217853 ECOE102B2A1</p>
<p>SkyLine Premium combi boiler oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning - Marine</p> <p>37.40 ElekW 380-415 V 3 50-60 Hz WxDxH 1090x971x1058 mm kg 204 m³ 1.58</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227813 ECOE102B2E0</p>
<p>SkyLine Premium combi boiler oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning - Marine</p> <p>37.40 ElekW 440 V 3 50-60 Hz WxDxH 1090x971x1058 mm kg 204 m³ 1.58</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227823 ECOE102B2D0</p>



SkyLine Premium Ovens 20GN 1/1 - electric

Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 20x1/1GN, electric, programmable, automatic cleaning</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 298 m³ 2.15</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217824 ECOE201B2A0</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 20x1/1GN, electric, programmable, automatic cleaning, boiler in AISI 316</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 298 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217854 ECOE201B2A1</p>



◀◀ (SkyLine Premium Ovens 20GN 1/1 - electric)

Description	Code
<p>SkyLine Premium combi boiler oven with digital control, 20x1/1GN, electric, programmable, automatic cleaning - Marine</p> <p>37.70 ElekW 380-415 V 3 50-60 Hz WxDxH 911x864x1794 mm kg 298 m³ 1.83</p> <p>Included Accessory 922707 4 flanged feet for 20 GN , 2", 100-130mm 1 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>227814 ECOE201B2E0</p>
<p>SkyLine Premium combi boiler oven with digital control, 20x1/1GN, electric, programmable, automatic cleaning - Marine</p> <p>37.70 ElekW 440 V 3 50-60 Hz WxDxH 911x864x1794 mm kg 310 m³ 1.83</p> <p>Included Accessory 922707 4 flanged feet for 20 GN , 2", 100-130mm 1 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>227824 ECOE201B2D0</p>



SkyLine Premium Ovens 20GN 2/1 - electric

Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 20x2/1GN, electric, programmable, automatic cleaning</p> <p>65.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1162x1066x1794 mm kg 381 m³ 3.32</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217825 ECOE202B2A0</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 20x2/1GN, electric, programmable, automatic cleaning, boiler in AISI 316</p> <p>65.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1162x1066x1794 mm kg 381 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217855 ECOE202B2A1</p>
<p>SkyLine Premium combi boiler oven with digital control, 20x2/1GN, electric, programmable, automatic cleaning - Marine</p> <p>65.40 ElekW 380-415 V 3 50-60 Hz WxDxH 1162x1066x1794 mm kg 386 m³ 2.77</p> <p>Included Accessory 922707 4 flanged feet for 20 GN , 2", 100-130mm 1 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>227815 ECOE202B2E0</p>



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SkyLine Premium Ovens

◀◀ (SkyLine Premium Ovens 20GN 2/1 - electric)

Description	Code
<p>SkyLine Premium combi boiler oven with digital control, 20x2/1GN, electric, programmable, automatic cleaning - Marine</p> <p>65.40 ElekW 440 V 3 50-60 Hz WxDxH 1162x1066x1794 mm kg 386 m³ 2.77</p> <p>Included Accessory</p> <p>922707 4 flanged feet for 20 GN , 2", 100-130mm 1 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>227825 ECOE202B2D0</p>



SkyLine Premium Ovens 6GN 1/1 - gas

Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning</p> <p>19 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 149 m³ 0.85</p>	<p>217880 ECOG61B2G0</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning, boiler in AISI 316</p> <p>19 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 149 m³ 0.85</p>	<p>217890 ECOG61B2G1</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning, LPG</p> <p>19 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 149 m³ 0.84</p> <p>Included Accessory</p> <p>922706 Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG 1</p>	<p>217860 ECOG61B2H0</p>



SkyLine Premium Ovens 6GN 2/1 - gas

Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 6x2/1GN, gas, programmable, automatic cleaning</p> <p>32 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 196 m³ 1.27</p>	<p>217881 ECOG62B2G0</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 6x2/1GN, gas, programmable, automatic cleaning, boiler in AISI 316</p> <p>32 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 196 m³ 1.28</p>	<p>217891 ECOG62B2G1</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 6x2/1GN, gas, programmable, automatic cleaning, LPG</p> <p>32 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 196 m³ 1.28</p> <p>Included Accessory 922706 Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG 1</p>	<p>217861 ECOG62B2H0</p>



SkyLine Premium Ovens 10GN 1/1 - gas

Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning</p> <p>31 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 174 m³ 1.11</p>	<p>217882 ECOG101B2G0</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning, boiler in AISI 316</p> <p>31 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 174 m³ 1.06</p>	<p>217892 ECOG101B2G1</p>



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SkyLine Premium Ovens

◀◀ (SkyLine Premium Ovens 10GN 1/1 - gas)

Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning, LPG</p> <p>31 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 174 m³ 1.06</p>	<p>217862 ECOG101B2H0</p>



SkyLine Premium Ovens 10GN 2/1 - gas

Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning</p> <p>47 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 220 m³ 1.59</p>	<p>217883 ECOG102B2G0</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning, boiler in AISI 316</p> <p>47 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 220 m³ 1.58</p>	<p>217893 ECOG102B2G1</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning, LPG</p> <p>47 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 220 m³ 1.59</p>	<p>217863 ECOG102B2H0</p>



SkyLine Premium Ovens 20GN 1/1 - gas

Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 20x1/1GN, gas, programmable, automatic cleaning</p> <p>54 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 321 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217884 ECOG201B2G0</p>



◀◀ (SkyLine Premium Ovens 20GN 1/1 - gas)

Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 20x1/1GN, gas, programmable, automatic cleaning, boiler in AISI 316</p> <p>54 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 321 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217894 ECOG201B2G1</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 20x1/1GN, gas, programmable, automatic cleaning, LPG</p> <p>54 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 321 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217864 ECOG201B2H0</p>



SkyLine Premium Ovens 20GN 2/1 - gas

Description	Code
<p>SkyLine Premium Combi Boiler Oven with digital control, 20x2/1GN, gas, programmable, automatic cleaning</p> <p>100 GaskW 2.50 ElekW 220-240 V 1 50 Hz WxDxH 1162x1066x1794 mm kg 429 m³ 3.04</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217885 ECOG202B2G0</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 20x2/1GN, gas, programmable, automatic cleaning, boiler in AISI 316</p> <p>100 GaskW 2.50 ElekW 220-240 V 1 50 Hz WxDxH 1162x1066x1794 mm kg 424 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217895 ECOG202B2G1</p>
<p>SkyLine Premium Combi Boiler Oven with digital control, 20x2/1GN, gas, programmable, automatic cleaning, LPG</p> <p>100 GaskW 2.50 ElekW 220-240 V 1 50 Hz WxDxH 1162x1066x1794 mm kg 429 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217865 ECOG202B2H0</p>








Handling solutions

Handling solutions - GastroNorm

	Oven & Blast Chiller/ Freezer Size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
	GastroNorm rack (6-10)* or trolley rack (20)*	922600 65 mm pitch	922700 65 mm pitch	922601 65 mm pitch	922603 65 mm pitch	922753 63 mm pitch	922757 63 mm pitch
		922606 80 mm pitch	922611 80 mm pitch	922602 80 mm pitch	922604 80 mm pitch	922754 80 mm pitch 922683 84 mm pitch	922758 80 mm pitch 922686 84 mm pitch
	Slide-in support (+ handle) ONLY FOR OVENS	922610	922605	922610	922605	not necessary	not necessary
	Slide-in support (+ handle) ONLY FOR BLAST CHILLER/ FREEZERS	not available	not available	880564	880563	not necessary	not necessary
	Trolley	922626	922627	922626	922627	not necessary	not necessary

* Every rack includes wheels





Handling solutions - Banqueting

	Oven & Blast Chiller/ Freezer Size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
	Banqueting rack (6-10)* or trolley rack (20)	not available	not available	922648 30 plates, 65 mm pitch 922649 23 plates, 85 mm pitch	922650 51 plates, 75 mm pitch	922756 54 plates, 74 mm pitch 922763 45 plates, 90 mm pitch	922760 92 plates, 85 mm pitch 922764 116 plates, 66 mm pitch
		not available	not available	922610	922605	not necessary	not necessary
	Slide-in support (+ handle) ONLY FOR OVENS	not available	not available	922610	922605	not necessary	not necessary
	Slide-in support (+ handle) ONLY FOR BLAST CHILLER/ FREEZERS	not available	not available	880564	880563	not necessary	not necessary
	Trolley	not available	not available	922626	922627	not necessary	not necessary
	Thermal blanket	not available	not available	922364	922366	922365	922367




* Every rack includes wheels

Handling solutions

Handling solutions - Bakery/Pastry

	Oven & Blast Chiller/ Freezer Size	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
	Mobile 400x600 mm Bakery/Pastry rack (6-10)**/** or trolley rack (20)	922607 5 grids, 80 mm pitch	not available	922608 8 grids, 80 mm pitch	922609 8 grids, 80 mm pitch	922761 16 grids, 80 mm pitch	922762 16 grids, 80 mm pitch
	Slide-in support (+ handle) ONLY FOR OVENS	922610	not available	922610	922605	not necessary	not necessary
	Slide-in support (+ handle) ONLY FOR BLAST CHILLER/FREEZERS	not available	not available	880564	880563	not necessary	not necessary
	Trolley	922626	not available	922626	922627	not necessary	not necessary

Handling solutions - Stacking oven

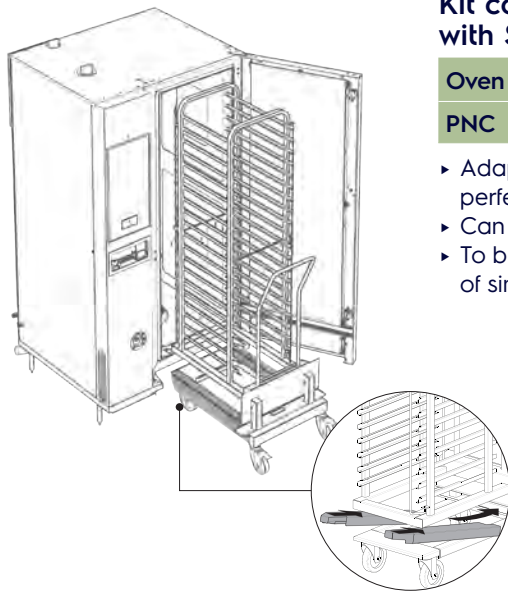
	Stacked Ovens Size	6 GN 1/1 on 6 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 20 GN 2/1
	Mobile racks (6-10): - GastroNorm* - 400x600 mm Bakery/pastry**/** - Banqueting* For each oven select one type of rack among the ones listed	TOP OVEN 922600 (GN) 65 mm pitch 922606 (GN) 80 mm pitch 922607 (400x600 mm) 5 grids, 80 mm pitch BOTTOM OVEN 922600 (GN) 65 mm pitch 922606 (GN) 80 mm pitch 922607 (400x600 mm) 5 grids, 80 mm pitch	TOP OVEN 922700 (GN) 65 mm pitch 922611 (GN) 80 mm pitch BOTTOM OVEN 922700 (GN) 65 mm pitch 922611 (GN) 80 mm pitch	TOP OVEN 922600 (GN) 65 mm pitch 922606 (GN) 80 mm pitch 922607 (400x600 mm) 5 grids, 80 mm pitch BOTTOM OVEN 922601 (GN) 65 mm pitch 922602 (GN) 80 mm pitch 922608 (400x600 mm) 8 grids, 80 mm pitch 922648 (30 plates) 65 mm pitch 922649 (23 plates) 85 mm pitch	TOP OVEN 922700 (GN) 65 mm pitch 922611 (GN) 80 mm pitch BOTTOM OVEN 922603 (GN) 65 mm pitch 922604 (GN) 80 mm pitch 922609 (400x600 mm) 8 grids, 80 mm pitch 922650 (51 plates) 75 mm pitch
	Slide-in support (+ handle)	2 pcs x 922610	2 pcs x 922605	2 pcs x 922610	2 pcs x 922605
	Trolley	922630 or 922628 (On Riser)	922631 or 922629 (On Riser)	922630	922631

* Every rack includes wheels

** When converting to Bakery/Pastry version (400x600 mm) a specific suction wall is suggested. Electrolux recommends to install the correct suction wall in order to guarantee optimal cooking evenness. Suction wall can be purchased at Electrolux Authorized Service Partners.

Handling solutions

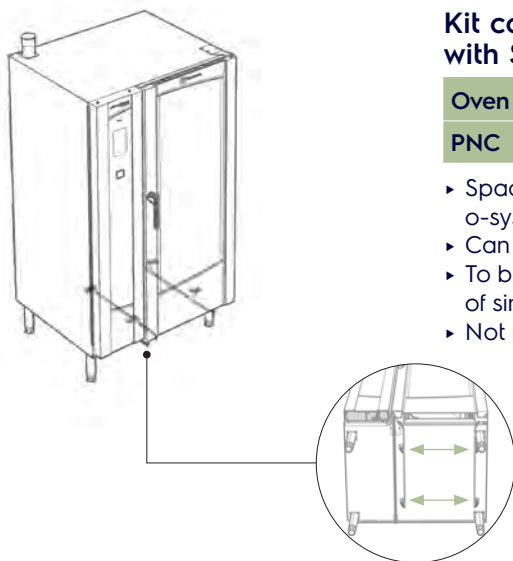
Compatibility with air-o-system range



Kit compatibility for air-o-system trolleys with SkyLine ovens

Oven size	20 GN 1/1	20 GN 2/1
PNC	922769	922770

- ▶ Adaptors to increase the width of the bottom part of the trolleys to perfectly fit in SkyLine ovens
- ▶ Can be installed on GN, Banqueting and Bakery trolleys
- ▶ To be combined with compatibility kit for air-o-system ovens in case of simultaneous use in both SkyLine and air-o-system ovens



Kit compatibility for air-o-system ovens with SkyLine trolleys

Oven size	20 GN 1/1	20 GN 2/1
PNC	922771	

- ▶ Spacer kit to expand the roll-in rails placed at the bottom of the air-o-system ovens
- ▶ Can accommodate GN, Banqueting and Bakery trolleys
- ▶ To be combined with compatibility kit for air-o-system trolleys in case of simultaneous use of both SkyLine and air-o-system trolleys
- ▶ Not needed for Blast Chillers

SkyLine ProS Ovens 6GN 1/1 - electric

Description	Code	
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 6x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 124 m³ 0.89</p>	<p>217620 ECOE61K2A0</p>	
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 6x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning and IOT module</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 124 m³ 0.89</p> <p>Included Accessory 922421 IoT module for SkyLine ovens and blast chiller/freezers 1</p>	<p>217616 ECOE61K2AT</p>	
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 6x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning, left-hinged door</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 123 m³ 0.89</p>	<p>217626 ECOE61K2AL</p>	
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 5 400x600mm, electric, 2 cooking modes (recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 124 m³ 0.89</p> <p>Included Accessory 922655 Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch 1</p>	<p>227650 ECOE61K2AB</p>	
<p>SkyLine ProS combi boilerless oven with touch screen control, 6x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning - Marine</p> <p>11.10 ElekW 380-415 V 3 50-60 Hz WxDxH 867x775x808 mm kg 124 m³ 0.84</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227610 ECOE61K2E0</p>	



Cook & Chill

SkyLine ProS Ovens

◀◀ (SkyLine ProS Ovens 6GN 1/1 - electric)

Description	Code
<p>SkyLine ProS combi boilerless oven with touch screen control, 6x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning - Marine</p> <p>11.10 ElekW 440 V 3 50-60 Hz WxDxH 867x775x808 mm kg 124 m³ 0.84</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227620 ECOE61K2D0</p>



SkyLine ProS Ovens 6GN 2/1 - electric

Description	Code
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 6x2/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning</p> <p>21.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x808 mm kg 163 m³ 1.28</p>	<p>217621 ECOE62K2A0</p>
<p>SkyLine ProS combi boilerless oven with touch screen control, 6x2/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning - Marine</p> <p>21.40 ElekW 380-415 V 3 50-60 Hz WxDxH 1090x971x808 mm kg 163 m³ 1.27</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227611 ECOE62K2E0</p>
<p>SkyLine ProS combi boilerless oven with touch screen control, 6x2/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning - Marine</p> <p>21.40 ElekW 440 V 3 50-60 Hz WxDxH 1090x971x808 mm kg 163 m³ 1.27</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227621 ECOE62K2D0</p>



SkyLine ProS Ovens 10GN 1/1 - electric

Description	Code	
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 144 m³ 1.11</p>	<p>217622 ECOE101K2A0</p>	
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning and IOT module</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 144 m³ 1.11</p> <p>Included Accessory 922421 IoT module for SkyLine ovens and blast chiller/freezers 1</p>	<p>217618 ECOE101K2AT</p>	
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning, left-hinged door</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 144 m³ 1.11</p>	<p>217628 ECOE101K2AL</p>	
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 8 400x600mm, electric, 2 cooking modes (recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 150 m³ 1.11</p> <p>Included Accessory 922656 Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch 1</p>	<p>227652 ECOE101K2AB</p>	
<p>SkyLine ProS combi boilerless oven with touch screen control, 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning - Marine</p> <p>19 ElekW 380-415 V 3 50-60 Hz WxDxH 867x775x1058 mm kg 144 m³ 1.04</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227612 ECOE101K2E0</p>	



Cook & Chill

SkyLine ProS Ovens

◀◀ (SkyLine ProS Ovens 10GN 1/1 - electric)

Description	Code
<p>SkyLine ProS combi boilerless oven with touch screen control, 10x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning - Marine</p> <p>19 ElekW 440 V 3 50-60 Hz WxDxH 867x775x1058 mm kg 144 m³ 1.04</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227622 ECOE101K2D0</p>



SkyLine ProS Ovens 10GN 2/1 - electric

Description	Code
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 10x2/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning</p> <p>35.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x1058 mm kg 188 m³ 1.59</p>	<p>217623 ECOE102K2A0</p>
<p>SkyLine ProS combi boilerless oven with touch screen control, 10x2/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning - Marine</p> <p>35.40 ElekW 380-415 V 3 50-60 Hz WxDxH 1090x971x1058 mm kg 188 m³ 1.58</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227613 ECOE102K2E0</p>
<p>SkyLine ProS combi boilerless oven with touch screen control, 10x2/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning - Marine</p> <p>35.40 ElekW 440 V 3 50-60 Hz WxDxH 1090x971x1058 mm kg 188 m³ 1.58</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227623 ECOE102K2D0</p>



SkyLine ProS Ovens 20GN 1/1 - electric

Description	Code
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 20x1/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 282 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217624 ECOE201K2A0</p>
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 16 400x600mm, electric, 2 cooking modes (recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 295 m³ 1.83</p> <p>Included Accessory 922761 Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) 1</p>	<p>237524 ECOE201K2AB</p>



SkyLine ProS Ovens 20GN 2/1 - electric

Description	Code
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 20x2/1GN, electric, 2 cooking modes (recipe program, manual), automatic cleaning</p> <p>65.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1162x1066x1794 mm kg 368 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217625 ECOE202K2A0</p>



SkyLine ProS Ovens 6GN 1/1 - gas

Description	Code
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 6x1/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning</p> <p>12 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 132 m³ 0.89</p>	<p>217680 ECOG61K2G0</p>



Cook & Chill

SkyLine ProS Ovens

◀◀ (SkyLine ProS Ovens 6GN 1/1 - gas)

Description	Code
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 6x1/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning, LPG</p> <p>12 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 132 m³ 0.89</p> <p>Included Accessory 922706 Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG 1</p>	<p>217660 ECOG61K2H0</p>
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 5 400x600mm, gas, 2 cooking modes (recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>12 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 135 m³ 0.89</p> <p>Included Accessory 922655 Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch 1</p>	<p>227680 ECOG61K2GB</p>



SkyLine ProS Ovens 6GN 2/1 - gas

Description	Code
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 6x2/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning</p> <p>24 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 176 m³ 1.28</p>	<p>217681 ECOG62K2G0</p>
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 6x2/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning, LPG</p> <p>24 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 176 m³ 1.28</p> <p>Included Accessory 922706 Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG 1</p>	<p>217661 ECOG62K2H0</p>



SkyLine ProS Ovens 10GN 1/1 - gas

Description	Code
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 10x1/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning</p> <p>21 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 154 m³ 1.11</p>	<p>217682 ECOG101K2G0</p>
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 10x1/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning, LPG</p> <p>21 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 154 m³ 1.11</p>	<p>217662 ECOG101K2H0</p>
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 8 400x600mm, gas, 2 cooking modes (recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>21 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 155 m³ 1.11</p> <p>Included Accessory 922656 Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch 1</p>	<p>227682 ECOG101K2GB</p>



SkyLine ProS Ovens 10GN 2/1 - gas

Description	Code
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 10x2/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning</p> <p>35 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 200 m³ 1.59</p>	<p>217683 ECOG102K2G0</p>
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 10x2/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning, LPG</p> <p>35 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 200 m³ 1.59</p>	<p>217663 ECOG102K2H0</p>



Cook & Chill

SkyLine ProS Ovens

SkyLine ProS Ovens 20GN 1/1 - gas

Description	Code
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 20x1/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning</p> <p>42 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 301 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217684 ECOG201K2G0</p>
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 20x1/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning, LPG</p> <p>42 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 301 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217664 ECOG201K2H0</p>
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 16 400x600mm, gas, 2 cooking modes (recipe program, manual), automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>42 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 314 m³ 1.83</p> <p>Included Accessory 922761 Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) 1</p>	<p>237534 ECOE201K2GB</p>



SkyLine ProS Ovens 20GN 2/1 - gas

Description	Code
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 20x2/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning</p> <p>70 GaskW 2.50 ElekW 220-240 V 1 50 Hz WxDxH 1162x1066x1794 mm kg 373 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217685 ECOG202K2G0</p>



◀◀ (SkyLine ProS Ovens 20GN 2/1 - gas)

Description	Code
<p>SkyLine ProS Combi Boilerless Oven with touch screen control, 20x2/1GN, gas, 2 cooking modes (recipe program, manual), automatic cleaning, LPG</p> <p>70 GaskW 2.50 ElekW 220-240 V 1 50 Hz WxDxH 1162x1066x1794 mm kg 373 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p style="text-align: center;">217665 ECOG202K2H0</p>



Installation solutions

Available for 6 GN1/1, 6 GN2/1, 10 GN1/1, 10 GN2/1, 20 GN1/1, 20 GN2/1.

According to oven size, choose among dedicated installation accessories.



Hoods

	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1
Odour reduction hood	922718	922719	922718	922719	922720
Condensation hood	922723	922724	922723	922724	922725
Standard hood (with fan motor)	922728	922729	922728	922729	922730
Basic hood (without fan motor)	922733	922734	922733	922734	922735



Bases

	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1
Open base with GastroNorm tray support	922612	922613	922612	922613
Cupboard base with GastroNorm tray support	922614	922616	922614	922616
Hot cupboard base with GastroNorm tray support	922615	922617	922615	922617
Riser for base	922632	-	-	-



Feet & wheels

	6 GN 1/1	6 GN 2/1	10 GN 1/1	10 GN 2/1	20 GN 1/1	20 GN 2/1
Kit 4 adjustable feet with black plastic cover	922693	922693	922693	922693	-	-
Kit 4 flanged feet	922351	922351	922351	922351	922707	922707
Kit 4 high adjustable feet	922745	922745	922745	922745	-	-
Kit 4 adjustable wheels	-	-	-	-	922701	922701
Kit 4 wheels for oven base	922003	922003	922003	922003	-	-

Installation solutions

Available for stacked ovens or stacked oven and blast chiller.



Hoods for stacked ovens

	GN 1/1	GN 2/1
	6 GN 1/1 on 6 GN 1/1 6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 6 GN 2/1 6 GN 2/1 on 10 GN 2/1
Odour reduction hood	922722	922721
Condensation hood	922727	922726
Standard hood (with fan motor)	922732	922731
Basic hood (without fan motor)	922737	922736



Stacking kits

	6 GN 1/1 on 6 GN 1/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 2/1 on 10 GN 2/1
Stacking kits oven on oven	922620 (el.) 922622 (gas)	922620 (el.) 922623 (gas)	922621 (el.) 922624 (gas)	922621 (el.) 922625 (gas)
Stacking kit oven on blast chiller	6 GN 1/1 oven on 30 kg blast chiller			
	880565			



Wheels for stacked solutions

	6 GN 1/1 on 6 GN 1/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 2/1 on 10 GN 2/1
Wheels for stacked ovens	922704	922704	922704	922704
Wheels for stacked oven on blast chiller	880676	-	-	-

Riser

	6 GN 1/1 on 6 GN 1/1	6 GN 1/1 on 10 GN 1/1	6 GN 2/1 on 6 GN 2/1	6 GN 2/1 on 10 GN 2/1
Riser for stacked ovens	922632 (with feet); 922635 (with wheels)		922633 (with feet); 922634 (with wheels)	

SkyLine Pro Ovens

SkyLine Pro Ovens 6GN 1/1 - electric

Description	Code	
<p>SkyLine Pro Combi Boilerless Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 124 m³ 0.85</p>	<p>217920 ECOE61C2A0</p>	
<p>SkyLine Pro Combi Boilerless Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning, left-hinged door</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 124 m³ 0.89</p>	<p>217926 ECOE61C2AL</p>	
<p>SkyLine Pro Combi Boilerless Oven with digital control, 5x1/1GN, electric, programmable, automatic cleaning, 85mm pitch</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 127 m³ 0.85</p> <p>Included Accessory 922740 Fixed tray rack, 5 GN 1/1, 85mm pitch 1</p>	<p>217900 ECOE61C2A2</p>	
<p>SkyLine Pro Combi Boilerless Oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning and IOT module</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 124 m³ 0.89</p> <p>Included Accessory 922421 IoT module for SkyLine ovens and blast chiller/freezers 1</p>	<p>217916 ECOE61C2AT</p>	
<p>SkyLine Pro Combi Boilerless Oven with digital control, 5 400x600mm, electric, programmable, automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>11.10 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x808 mm kg 124 m³ 0.85</p> <p>Included Accessory 922655 Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch 1</p>	<p>227950 ECOE61C2AB</p>	



◀◀ (SkyLine Pro Ovens 6GN 1/1 - electric)

Description	Code
<p>SkyLine Pro combi boilerless oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning - Marine</p> <p>11.10 ElekW 380-415 V 3 50-60 Hz WxDxH 867x775x808 mm kg 124 m³ 0.84</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227910 ECOE61C2E0</p>
<p>SkyLine Pro combi boilerless oven with digital control, 6x1/1GN, electric, programmable, automatic cleaning - Marine</p> <p>11.10 ElekW 440 V 3 50-60 Hz WxDxH 867x775x808 mm kg 124 m³ 0.85</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227920 ECOE61C2D0</p>



SkyLine Pro Ovens 6GN 2/1 - electric




Description	Code
<p>SkyLine Pro Combi Boilerless Oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning</p> <p>21.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x808 mm kg 163 m³ 1.27</p>	<p>217921 ECOE62C2A0</p>
<p>SkyLine Pro combi boilerless oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning - Marine</p> <p>21.40 ElekW 380-415 V 3 50-60 Hz WxDxH 1090x971x808 mm kg 163 m³ 1.27</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227911 ECOE62C2E0</p>
<p>SkyLine Pro combi boilerless oven with digital control, 6x2/1GN, electric, programmable, automatic cleaning - Marine</p> <p>21.40 ElekW 440 V 3 50-60 Hz WxDxH 1090x971x808 mm kg 163 m³ 1.27</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227921 ECOE62C2D0</p>



Cook & Chill

SkyLine Pro Ovens

SkyLine Pro Ovens 10GN 1/1 - electric

Description	Code	
<p>SkyLine Pro Combi Boilerless Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 144 m³ 1.06</p>	<p>217922 ECOEI01C2A0</p>	
<p>SkyLine Pro Combi Boilerless Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning, left-hinged door</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 144 m³ 1.11</p>	<p>217927 ECOEI01C2AL</p>	
<p>SkyLine Pro Combi Boilerless Oven with digital control, 8x1/1GN, electric, programmable, automatic cleaning, 85mm pitch</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 147 m³ 1.04</p> <p>Included Accessory 922741 Fixed tray rack, 8 GN 1/1, 85mm pitch 1</p>	<p>217902 ECOEI01C2A2</p>	
<p>SkyLine Pro Combi Boilerless Oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning and IOT module</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 144 m³ 1.11</p> <p>Included Accessory 922421 IoT module for SkyLine ovens and blast chiller/freezers 1</p>	<p>217918 ECOEI01C2AT</p>	
<p>SkyLine Pro Combi Boilerless Oven with digital control, 8 400x600mm, electric, programmable, automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>19 ElekW 380-415 V 3N 50-60 Hz WxDxH 867x775x1058 mm kg 150 m³ 1.06</p> <p>Included Accessory 922656 Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch 1</p>	<p>227952 ECOEI01C2AB</p>	



◀◀ (SkyLine Pro Ovens 10GN 1/1 - electric)

Description	Code
<p>SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning - Marine</p> <p>19 ElekW 380-415 V 3 50-60 Hz WxDxH 867x775x1058 mm kg 144 m³ 1.04</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227912 ECOE101C2E0</p>
<p>SkyLine Pro combi boilerless oven with digital control, 10x1/1GN, electric, programmable, automatic cleaning - Marine</p> <p>19 ElekW 440 V 3 50-60 Hz WxDxH 867x775x1058 mm kg 144 m³ 1.04</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227922 ECOE101C2D0</p>



SkyLine Pro Ovens 10GN 2/1 - electric

Description	Code
<p>SkyLine Pro Combi Boilerless Oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning</p> <p>35.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1090x971x1058 mm kg 189 m³ 1.59</p>	<p>217923 ECOE102C2A0</p>
<p>SkyLine Pro combi boilerless oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning - Marine</p> <p>35.40 ElekW 380-415 V 3 50-60 Hz WxDxH 1090x971x1058 mm kg 188 m³ 1.58</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227913 ECOE102C2E0</p>
<p>SkyLine Pro combi boilerless oven with digital control, 10x2/1GN, electric, programmable, automatic cleaning - Marine</p> <p>35.40 ElekW 440 V 3 50-60 Hz WxDxH 1090x971x1058 mm kg 188 m³ 1.58</p> <p>Included Accessory 922351 4 flanged feet for 6 & 10 GN , 2", 100-130mm 1</p>	<p>227923 ECOE102C2D0</p>



Cook & Chill

SkyLine Pro Ovens

SkyLine Pro Ovens 20GN 1/1 - electric

Description	Code
<p>SkyLine Pro Combi Boilerless Oven with digital control, 20x1/1GN, electric, programmable, automatic cleaning</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 282 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217924 ECO E201C2A0</p>
<p>SkyLine Pro Combi Boilerless Oven with digital control, 15x1/1GN, electric, programmable, automatic cleaning, 84mm pitch</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 285 m³ 1.83</p> <p>Included Accessory 922683 Trolley with tray rack, 15 GN 1/1, 84mm pitch 1</p>	<p>217904 ECO E201C2A2</p>
<p>SkyLine Pro Combi Boilerless Oven with digital control, 16 400x600mm, electric, programmable, automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>37.70 ElekW 380-415 V 3N 50-60 Hz WxDxH 911x864x1794 mm kg 295 m³ 1.83</p> <p>Included Accessory 922761 Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) 1</p>	<p>237724 ECO E201C2AB</p>



SkyLine Pro Ovens 20GN 2/1 - electric

Description	Code
<p>SkyLine Pro Combi Boilerless Oven with digital control, 20x2/1GN, electric, programmable, automatic cleaning</p> <p>65.40 ElekW 380-415 V 3N 50-60 Hz WxDxH 1162x1066x1794 mm kg 361 m³ 3.21</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217925 ECO E202C2A0</p>



SkyLine Pro Ovens 6GN 1/1 - gas

Description	Code
<p>SkyLine Pro Combi Boilerless Oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning</p> <p>12 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 132 m³ 0.85</p>	<p>217980 ECOG61C2G0</p>
<p>SkyLine Pro Combi Boilerless Oven with digital control, 6x1/1GN, gas, programmable, automatic cleaning, LPG</p> <p>12 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 132 m³ 0.85</p> <p>Included Accessory 922706 Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG 1</p>	<p>217960 ECOG61C2H0</p>
<p>SkyLine Pro Combi Boilerless Oven with digital control, 5 400x600mm, gas, programmable, automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>12 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x808 mm kg 135 m³ 0.84</p> <p>Included Accessory 922655 Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch 1</p>	<p>227980 ECOG61C2GB</p>



SkyLine Pro Ovens 6GN 2/1 - gas

Description	Code
<p>SkyLine Pro Combi Boilerless Oven with digital control, 6x2/1GN, gas, programmable, automatic cleaning</p> <p>24 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 176 m³ 1.27</p>	<p>217981 ECOG62C2G0</p>
<p>SkyLine Pro Combi Boilerless Oven with digital control, 6x2/1GN, gas, programmable, automatic cleaning, LPG</p> <p>24 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x808 mm kg 176 m³ 1.27</p> <p>Included Accessory 922706 Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG 1</p>	<p>217961 ECOG62C2H0</p>



Cook & Chill

SkyLine Pro Ovens

SkyLine Pro Ovens 10GN 1/1 - gas

Description	Code
<p>SkyLine Pro Combi Boilerless Oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning</p> <p>21 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 154 m³ 1.06</p>	<p>217982 ECOG101C2G0</p>
<p>SkyLine Pro Combi Boilerless Oven with digital control, 10x1/1GN, gas, programmable, automatic cleaning, LPG</p> <p>21 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 867x775x1058 mm kg 154 m³ 1.06</p>	<p>217962 ECOG101C2H0</p>
<p>SkyLine Pro Combi Boilerless Oven with digital control, 8 400x600mm, gas, programmable, automatic cleaning, for bakery/pastry, 80mm pitch</p> <p>21 GaskW 1.10 ElekW 220-240 V 1 50 Hz WxDxH 850x775x1058 mm kg 159 m³ 1.06</p> <p>Included Accessory 922656 Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch 1</p>	<p>227982 ECOG101C2GB</p>



SkyLine Pro Ovens 10GN 2/1 - gas

Description	Code
<p>SkyLine Pro Combi Boilerless Oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning</p> <p>35 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 200 m³ 1.59</p>	<p>217983 ECOG102C2G0</p>
<p>SkyLine Pro Combi Boilerless Oven with digital control, 10x2/1GN, gas, programmable, automatic cleaning, LPG</p> <p>35 GaskW 1.50 ElekW 220-240 V 1 50 Hz WxDxH 1090x971x1058 mm kg 200 m³ 1.58</p>	<p>217963 ECOG102C2H0</p>



SkyLine Pro Ovens 20GN 1/1 - gas

Description	Code
<p>SkyLine Pro Combi Boilerless Oven with digital control, 20x1/1GN, gas, programmable, automatic cleaning</p> <p>42 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 301 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217984 ECOG201C2G0</p>
<p>SkyLine Pro Combi Boilerless Oven with digital control, 20x1/1GN, gas, programmable, automatic cleaning, LPG</p> <p>42 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 301 m³ 1.83</p> <p>Included Accessory 922753 Trolley with tray rack, 20 GN 1/1, 63mm pitch 1</p>	<p>217964 ECOG201C2H0</p>
<p>SkyLine Pro Combi Boilerless Oven with digital control, 16 400x600mm, gas, programmable, automatic cleaning, for bakery/pastry, pitch 80mm</p> <p>42 GaskW 1.80 ElekW 220-240 V 1 50 Hz WxDxH 911x864x1794 mm kg 314 m³ 1.83</p> <p>Included Accessory 922761 Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) 1</p>	<p>237784 ECOG201C2GB</p>



SkyLine Pro Ovens 20GN 2/1 - gas

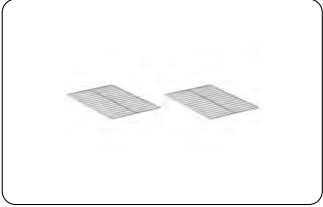
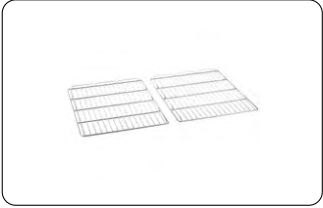



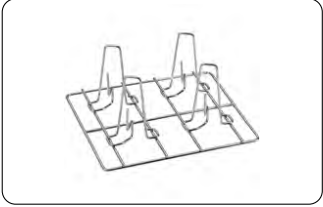
Description	Code
<p>SkyLine Pro Combi Boilerless Oven with digital control, 20x2/1GN, gas, programmable, automatic cleaning</p> <p>70 GaskW 2.50 ElekW 220-240 V 1 50 Hz WxDxH 1162x1066x1794 mm kg 373 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217985 ECOG202C2G0</p>
<p>SkyLine Pro Combi Boilerless Oven with digital control, 20x2/1GN, gas, programmable, automatic cleaning, LPG</p> <p>70 GaskW 2.50 ElekW 220-240 V 1 50 Hz WxDxH 1162x1066x1794 mm kg 373 m³ 2.77</p> <p>Included Accessory 922757 Trolley with tray rack 20 GN 2/1, 63mm pitch 1</p>	<p>217965 ECOG202C2H0</p>



Cook & Chill

Accessories for SkyLine Ovens

Cooking Solutions - GastroNorm Trays

Description	Code	
<p>Pair of AISI 304 stainless steel grids, GN 1/1</p> <p>WxDxH 325x530x12 mm kg 2.60</p>	<p>922017</p> <p>2GRSS11</p>	
<p>Pair of AISI 304 stainless steel grids, GN 2/1</p> <p>WxDxH 530x650x23 mm kg 5 m³ 0.01</p>	<p>922175</p> <p>2GRSS21</p>	
<p>AISI 304 stainless steel grid, GN 1/1</p> <p>WxDxH 325x530x10 mm kg 2 m³ 0.01</p>	<p>922062</p> <p>GRSSGN11</p>	
<p>AISI 304 stainless steel grid, GN 2/1</p> <p>WxDxH 650x530x10 mm kg 2.59 m³ 0.01</p>	<p>922076</p> <p>GRSSGN21</p>	
<p>Multipurpose hook</p> <p>WxDxH 50x5x300 mm kg 0.08</p>	<p>922348</p> <p>MUHO</p>	
<p>Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2</p> <p>WxDxH 265x325x140 mm kg 2 m³ 0.03</p>	<p>922086</p> <p>GR4CH12</p>	



◀◀ (Cooking Solutions - GastroNorm Trays)

Description	Code	
Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 WxDxH 325x530x152 mm kg 1.50 m ³ 0.03	922266 GR8CH11	
Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 WxDxH 325x530x152 mm kg 3 m ³ 0.03	922036 GRPA8CH	
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 WxDxH 325x530x258 mm kg 2 m ³ 0.07	922362 GR8DU11	
Grease collection tray, GN 1/1, H=100 mm WxDxH 580x340x110 mm kg 3.13 m ³ 0.03	922321 GRCOTRLO11	
Grease collection tray, GN 2/1, H=60 mm WxDxH 530x740x60 mm kg 3.90 m ³ 0.04	922357 GRCOTRLO21	
Pair of frying baskets WxDxH 530x325x40 mm kg 2.22 m ³ 0.02	922239 2FRBAOV	

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Cook & Chill

Accessories for SkyLine Ovens


◀◀ (Cooking Solutions - GastroNorm Trays)

Description	Code	
Non-stick universal pan, GN 1/2, H=20mm WxDxH 325x265x20 mm kg 0.55	925009 NOSTUPA1220	
Non-stick universal pan, GN 1/2, H=40mm WxDxH 325x265x40 mm kg 1	925010 NOSTUPA1240	
Non-stick universal pan, GN 1/2, H=60mm WxDxH 325x265x60 mm kg 1 m³ 0.01	925011 NOSTUPA1260	
Non-stick universal pan, GN 1/1, H=20mm WxDxH 530x325x20 mm kg 1.30	925000 NOSTUPA1120	
Kit of 6 non-stick universal pans, GN 1/1, H=20mm WxDxH 530x330x20 mm kg 7 m³ 0.03	925012 6NOSTUP20	
Non-stick universal pan, GN 1/ 1, H=40mm WxDxH 530x325x40 mm kg 1.27 m³ 0.01	925001 NOSTUPA1140	

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Accessories for SkyLine Ovens

◀◀ (Cooking Solutions - GastroNorm Trays)

Description	Code	
Kit of 6 non-stick universal pans, GN 1/1, H=40mm WxDxH 530x325x40 mm kg 1.25 m ³ 0.01	925013 6NOSTUP40	
Non-stick universal pan, GN 1/1, H=60mm WxDxH 530x325x60 mm kg 1.60 m ³ 0.01	925002 NOSTUPA1160	
Kit of 6 non-stick universal pan GN 1/1, H=60mm WxDxH 530x330x60 mm kg 1.40 m ³ 0.01	925014 6NOSTUP60	
Double-face griddle, one side ribbed and one side smooth, GN 1/1 WxDxH 325x530x5 mm kg 2.29 m ³ 0.01	925003 GRDOFA11	
Aluminum grill, GN 1/1 WxDxH 325x530x12 mm kg 1.98 m ³ 0.01	925004 GRAL11	
Mesh grilling grid, GN 1/1 WxDxH 325x530x10 mm kg 3	922713 GRMEGR	

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Cook & Chill

Accessories for SkyLine Ovens

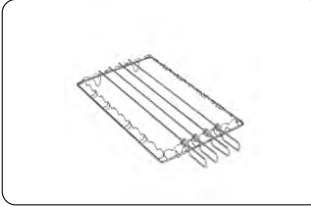
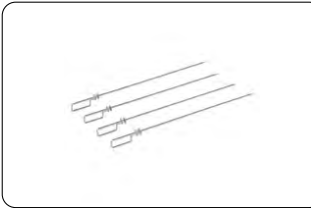
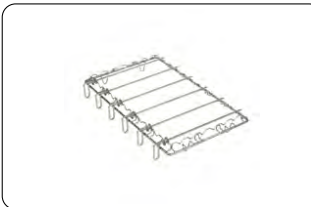
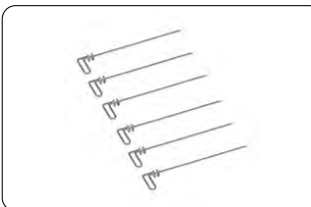
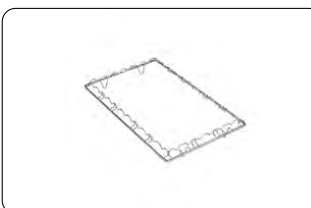
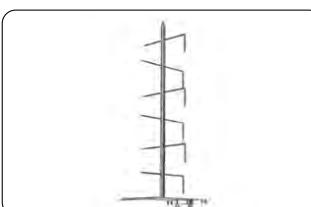
◀◀ (Cooking Solutions - GastroNorm Trays)

Description	Code	
Tray for traditional static cooking, H=100mm WxDxH 325x530x100 mm kg 4 m ³ 0.02	922746 TRSTCO	
Frying pan for 8 eggs, pancakes, hamburgers, GN 1/1 WxDxH 325x530x18 mm kg 1.30 m ³ 0.01	925005 FRPAN8EPH11	
Flat baking tray with 2 edges, GN 1/1 WxDxH 325x530x10 mm kg 0.90	925006 FLBATR2ED11	
Flat dehydration tray, GN 1/1 WxDxH 530x325x2 mm kg 4 m ³ 0.01	922652 DETRI1FL	
Dehydration tray, GN 1/1, H=20mm WxDxH 530x325x20 mm kg 4 m ³ 0.01	922651 DETRI120MM	
Baking tray for 4 baguettes, GN 1/1 WxDxH 325x530x23 mm kg 0.90 m ³ 0.01	925007 BATR4BA11	



Accessories for SkyLine Ovens

◀◀ (Cooking Solutions - GastroNorm Trays)

Description	Code	
Kit universal skewer rack and 4 long skewers for Lengthwise ovens WxDxH 530x325x55 mm kg 1.80 m ³ 0.02	922324 ISKPA4LOSK	
4 long skewers WxDxH 240x1x615 mm kg 0.94 m ³ 0.01	922327 4LOSK	
Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens WxDxH 530x325x55 mm kg 1.74 m ³ 0.02	922325 ISKPA6SHSK	
6 short skewers WxDxH 240x1x355 mm kg 1 m ³ 0.01	922328 6SHSK	
Universal skewer rack WxDxH 530x325x55 mm kg 1.15 m ³ 0.02	922326 UNSK	
Spit for lamb or suckling pig (up to 12kg) for GN 1/1 ovens WxDxH 158x264x600 mm kg 2.23 m ³ 0.04	922709 SPLAPI12KG	

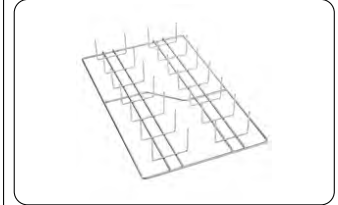
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Cook & Chill

Accessories for SkyLine Ovens

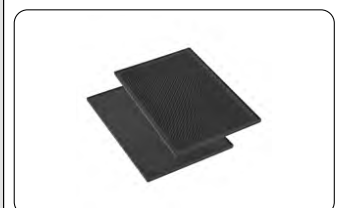
◀◀ (Cooking Solutions - GastroNorm Trays)

Description	Code
<p>Potato baker for 28 potatoes, GN 1/1</p> <p>WxDxH 325x530x85 mm kg 1.86 m³ 0.02</p>	<p>925008 POBA28PO</p>







Cooking Solutions - Bakery & Pastry Trays

Description	Code
<p>AISI 304 stainless steel bakery/pastry grid 400x600mm</p> <p>WxDxH 600x400x12 mm kg 1.71 m³ 0.01</p>	<p>922264 GRSSPA4X6</p>
<p>Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm</p> <p>WxDxH 400x600x38 mm kg 1.50 m³ 0.01</p>	<p>922189 PEALSIBATR</p>
<p>Baking tray with 4 edges in perforated aluminum, 400x600x20mm</p> <p>WxDxH 400x600x20 mm kg 2</p>	<p>922190 PEALBATR</p>
<p>Baking tray with 4 edges in aluminum, 400x600x20mm</p> <p>WxDxH 400x600x20 mm kg 2</p>	<p>922191 ALBATR4ED4X6</p>
<p>Double-face griddle, one side ribbed and one side smooth, 400x600mm</p> <p>WxDxH 400x600x15 mm kg 5</p>	<p>922747 GRDOFA4X6</p>



Cooking Solutions - Chicken System

Description	Code	
Reinforced tray rack with wheels, lowest support dedicated to a grease collection tray for 10 GN 1/1 oven, 64mm pitch WxDxH 391x508x727 mm kg 10 m ³ 0.16	922694 RETR1011	
Grease collection kit for GN 1/1-2/1 cupboard base (trolley with 2 tanks, open/close device for drain) WxDxH 446x514x493 mm kg 35 m ³ 0.19	922619 GRCOKCU1121	
Grease collection kit for GN 1/1-2/1 open base (2 tanks, open/close device for drain) WxDxH 414x329x242 mm kg 18 m ³ 0.37	922639 GRCOKOP	
Trolley for grease collection kit WxDxH 446x514x351 mm kg 19 m ³ 0.21	922752 TRTG	
Trolley with 2 tanks for grease collection WxDxH 446x514x493 mm kg 28 m ³ 0.21	922638 TR2TG	
Grease collection tray, GN 1/1, H=40 mm WxDxH 580x340x40 mm kg 2.80 m ³ 0.02	922329 TRAY40SE	



Cook & Chill

Accessories for SkyLine Ovens

◀◀ (Cooking Solutions - Chicken System)

Description	Code	
Grease collection tray, GN 1/1, H=100 mm WxDxH 580x340x110 mm kg 3.13 m ³ 0.03	922321 GRCOTRLO11	
Grease collection tray, GN 2/1, H=60 mm WxDxH 530x740x60 mm kg 3.90 m ³ 0.04	922357 GRCOTRLO21	
Grid for whole chicken (4 per grid - 1,2kg each), GN 1/2 WxDxH 265x325x140 mm kg 2 m ³ 0.03	922086 GR4CH12	
Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 WxDxH 325x530x152 mm kg 1.50 m ³ 0.03	922266 GR8CH11	
Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 WxDxH 325x530x152 mm kg 3 m ³ 0.03	922036 GRPA8CH	
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 WxDxH 325x530x258 mm kg 2 m ³ 0.07	922362 GR8DU11	

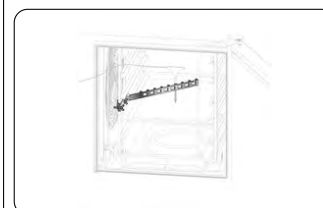
Smoker

Description	Code
Volcano Smoker for lengthwise and crosswise oven WxDxH 220x220x85 mm kg 1.32 m ³ 0.01	922338 VOSM



Cooking Solutions - Food Probe

Description	Code
USB probe for sous-vide cooking WxDxH 160x170x90 mm kg 0.24	922281 USBPR
Probe holder for liquids WxDxH 434x40x37 mm kg 1	922714 PRHOLI
USB single point probe WxDxH 160x170x90 mm kg 0.25	922390 USBPROBE









Installation Solutions - Bases and Supports

Description	Code
Open base for 6 & 10 GN 1/1 oven, disassembled - NO accessory can be fitted with the exception of 922382 WxDxH 867x707x670 mm kg 20 m ³ 0.09	922653 OPBA61011









Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Bases and Supports)

Description	Code	
<p>Open base for 6 & 10 GN 2/1 oven, disassembled - NO accessory can be fitted with the exception of 922384</p> <p>WxDxH 1090x903x670 mm kg 26 m³ 0.12</p>	<p>922654 OPBA61021</p>	
<p>Tray support for 6 & 10 GN 1/1 disassembled open base</p> <p>WxDxH 46x687x440 mm kg 6 m³ 0.04</p>	<p>922382 TRSU61011D</p>	
<p>Tray support for 6 & 10 GN 2/1 disassembled open base</p> <p>WxDxH 46x883x440 mm kg 9 m³ 0.05</p>	<p>922384 TRSU61021D</p>	
<p>Open base with tray support for 6 & 10 GN 1/1 oven</p> <p>WxDxH 865x705x770 mm kg 35 m³ 0.61</p>	<p>922612 OPBATRSU61011</p>	
<p>Open Base with tray support for 6 & 10 GN 1/1 Oven - Marine</p> <p>WxDxH 865x705x770 mm kg 44 m³ 0.51</p>	<p>922698 STB610MCKM</p>	
<p>Open base with tray support for 6 & 10 GN 2/1 oven</p> <p>WxDxH 1088x901x770 mm kg 68 m³ 1.02</p>	<p>922613 OPBATRSU61021</p>	

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◀◀ (Installation Solutions - Bases and Supports)





Description	Code	
Cupboard base with tray support for 6 & 10 GN 1/1 oven WxDxH 867x775x770 mm kg 61 m ³ 0.72	922614 CUBATR61011	
Cupboard base with tray support for 6 & 10 GN 2/1 oven WxDxH 1090x971x770 mm kg 76 m ³ 1.10	922616 CUBATR61021	
Tray support for 6 & 10 GN 1/1 oven base WxDxH 46x621x440 mm kg 3.12 m ³ 0.01	922690 TRSU61011	
Tray support for 6 & 10 GN 2/1 oven base WxDxH 44x817x440 mm kg 3.80 m ³ 0.02	922692 TRSU61021	
Bakery/pastry runners 400x600mm for 6 & 10 GN 1/1 oven base WxDxH 68x621x440 mm kg 3.24 m ³ 0.02	922702 PARU61011IOVBA	
Hot cupboard base with tray support for 6 & 10 GN 1/1 oven holding GN 1/1 or 400x600mm trays 2.60 ElekW 220-240 V 1N 50-60 Hz WxDxH 867x775x770 mm kg 94 m ³ 0.72	922615 CUBAHTR61011	

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Cook & Chill

Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Bases and Supports)







Description	Code	
<p>Hot cupboard base with tray support for 6 & 10 GN 2/1 oven holding GN 2/1 trays</p> <p>2.60 ElekW 220-240 V 1N 50-60 Hz WxDxH 1090x971x770 mm kg 111 m³ 1.10</p>	<p>922617 CUBAHR61021</p>	
<p>Wheel kit for 6 & 10 GN 1/1 and 2/1 GN oven base (not for the disassembled one)</p> <p>WxDxH 100x85x158 mm kg 3.80 m³ 0.01</p>	<p>922003 WHK6101121</p>	
<p>Wall support for 6 GN 1/1 oven</p> <p>WxDxH 872x781x869 mm kg 33 m³ 0.56</p>	<p>922643 WASU611</p>	
<p>Wall support for 6 GN 2/1 oven</p> <p>WxDxH 1095x978x869 mm kg 33 m³ 0.56</p>	<p>922644 WASU621</p>	
<p>Wall support for 10 GN 1/1 oven</p> <p>WxDxH 872x781x1119 mm kg 1 m³ 0.35</p>	<p>922645 WASU1011</p>	

Handling Solutions - GastroNorm

Description	Code	
<p>Slide-in rack with handle for 6 & 10 GN 1/1 oven</p> <p>WxDxH 410x653x42 mm kg 4.13 m³ 0.02</p>	<p>922610 SLRAHA61011</p>	



◀◀ (Handling Solutions - GastroNorm)







Description	Code	
Slide-in rack with handle for 6 & 10 GN 2/1 oven WxDxH 632x829x42 mm kg 5.75 m ³ 0.03	922605 SLRAHA61021	
Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer WxDxH 485x913x949 mm kg 39 m ³ 0.57	922626 TRSLRA61011	
Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer WxDxH 685x1033x949 mm kg 50 m ³ 0.92	922627 TRSLRA61021	
Tray rack with wheels, 6 GN 1/1, 65mm pitch WxDxH 389x508x462 mm kg 8.55 m ³ 0.14	922600 TRRAWH611	
Tray rack with wheels, 5 GN 1/1, 80mm pitch WxDxH 389x508x462 mm kg 7 m ³ 0.14	922606 TRRAWH511	
Tray rack with wheels, 6 GN 2/1, 65mm pitch WxDxH 594x628x477 mm kg 11 m ³ 0.34	922700 TRRAWH621	

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Cook & Chill

Accessories for SkyLine Ovens

◀◀ (Handling Solutions - GastroNorm)

Description	Code	
Tray rack with wheels, 5 GN 2/1, 80mm pitch WxDxH 594x628x477 mm kg 9 m ³ 0.25	922611 TRRAWH521	
Tray rack with wheels 10 GN 1/1, 65mm pitch WxDxH 389x508x723,5 mm kg 10.30 m ³ 0.14	922601 TRRAWH1011	
Tray rack with wheels, 8 GN 1/1, 80mm pitch WxDxH 389x508x723,5 mm kg 9.92 m ³ 0.14	922602 TRRAWH811	
Tray rack with wheels 10 GN 2/1, 65mm pitch WxDxH 594x628x723,5 mm kg 14.24 m ³ 0.27	922603 TRRAWH1021	
Tray rack with wheels, 8 GN 2/1, 80mm pitch WxDxH 594x628x723,5 mm kg 13.40 m ³ 0.27	922604 TRRAWH821	
Trolley with tray rack, 20 GN 1/1, 63mm pitch WxDxH 545x790x1700 mm kg 57 m ³ 0.95	922753 TRRA201163C	

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◀◀ (Handling Solutions - GastroNorm)

Description	Code	
Trolley with tray rack, 16 GN 1/1, 80mm pitch WxDxH 545x790x1700 mm kg 57 m ³ 0.95	922754 TRRA161180C	
Trolley with tray rack, 15 GN 1/1, 84mm pitch WxDxH 545x790x1700 mm kg 57 m ³ 0.95	922683 TRRA161184	
Trolley with tray rack 20 GN 2/1, 63mm pitch WxDxH 716x926x1700 mm kg 82 m ³ 1.48	922757 TRRA202163C	
Trolley with tray rack, 16 GN 2/1, 80mm pitch WxDxH 716x926x1700 mm kg 80 m ³ 1.48	922758 TRRA162180C	
Trolley with tray rack, 15 GN 2/1, 84mm pitch WxDxH 716x926x1700 mm kg 78 m ³ 1.48	922686 TRRA162184	
Fixed tray rack, 5 GN 1/1, 85mm pitch WxDxH 70x523x501 mm kg 1 m ³ 0.02	922740 FITRA511	

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Cook & Chill







Accessories for SkyLine Ovens

◀◀ (Handling Solutions - GastroNorm)

Description	Code
Fixed tray rack, 5 GN 2/1, 85mm pitch WxDxH 70x657x501 mm kg 7.54 m ³ 0.07	922681 FITRRA521
Fixed tray rack, 8 GN 1/1, 85mm pitch WxDxH 70x523x751 mm kg 1 m ³ 0.04	922741 FITRRA811
Fixed tray rack, 8 GN 2/1, 85mm pitch WxDxH 70x657x751 mm kg 1 m ³ 0.04	922742 FITRRA821
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven WxDxH 89x657x42 mm kg 3.35 m ³ 0.01	922769 ADTRRACK11
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven WxDxH 67x798x52 mm kg 3.45 m ³ 0.01	922770 ADTRRACK21
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys WxDxH 75x47x18 mm kg 0.19 m ³ 0.01	922771 ADTRRACKTR



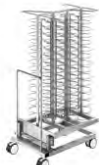


Handling Solutions - Banqueting

Description	Code	
Slide-in rack with handle for 6 & 10 GN 1/1 oven WxDxH 410x653x42 mm kg 4.13 m ³ 0.02	922610 SLRAHA61011	
Slide-in rack with handle for 6 & 10 GN 2/1 oven WxDxH 632x829x42 mm kg 5.75 m ³ 0.03	922605 SLRAHA61021	
Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer WxDxH 485x913x949 mm kg 39 m ³ 0.57	922626 TRSLRA61011	
Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer WxDxH 685x1033x949 mm kg 50 m ³ 0.92	922627 TRSLRA61021	
Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch WxDxH 391x650x710 mm kg 18 m ³ 0.21	922648 BARAW30PL1011	
Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch WxDxH 391x650x710 mm kg 15 m ³ 0.21	922649 BARAW23PL1011	



Accessories for SkyLine Ovens

◀◀ (Handling Solutions - Banqueting)

Description	Code	
<p>Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch</p> <p>WxDxH 596x780x702 mm kg 32 m³ 0.36</p>	<p>922650 BARAW51PL1021</p>	
<p>Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch</p> <p>WxDxH 507x849x1714 mm kg 79 m³ 0.95</p>	<p>922756 TRBA54PL2011C</p>	
<p>Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch</p> <p>WxDxH 507x849x1714 mm kg 77 m³ 0.95</p>	<p>922763 TRBA45PL2011C</p>	
<p>Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch</p> <p>WxDxH 700x986x1711 mm kg 107 m³ 1.48</p>	<p>922764 TRBA116PL2021C</p>	
<p>Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch</p> <p>WxDxH 700x986x1711 mm kg 100 m³ 1.48</p>	<p>922760 TRBA92PL2021C</p>	
<p>Thermal cover for 10 GN 1/1 oven and blast chiller freezer</p> <p>WxDxH 390x660x720 mm kg 4.50 m³ 0.02</p>	<p>922364 THCO1011</p>	

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◀◀ (Handling Solutions - Banqueting)

Description	Code
Thermal cover for 10 GN 2/1 oven and blast chiller freezer WxDxH 785x625x720 mm kg 8 m ³ 0.04	922366 THCO1021
Thermal cover for 20 GN 1/1 oven and blast chiller freezer WxDxH 385x660x1560 mm kg 6.71 m ³ 0.02	922365 THCO2011
Thermal cover for 20 GN 2/1 oven and blast chiller freezer WxDxH 625x785x1550 mm kg 10.12 m ³ 0.06	922367 THCO2021
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven WxDxH 89x657x42 mm kg 3.35 m ³ 0.01	922769 ADTRRACK11
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven WxDxH 67x798x52 mm kg 3.45 m ³ 0.01	922770 ADTRRACK21
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys WxDxH 75x47x18 mm kg 0.19 m ³ 0.01	922771 ADTRRACKTR







Handling Solutions - Bakery

Description	Code
Slide-in rack with handle for 6 & 10 GN 1/1 oven WxDxH 410x653x42 mm kg 4.13 m ³ 0.02	<p style="text-align: center;">922610 SLRAHA61011</p>
Slide-in rack with handle for 6 & 10 GN 2/1 oven WxDxH 632x829x42 mm kg 5.75 m ³ 0.03	<p style="text-align: center;">922605 SLRAHA61021</p>
Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer WxDxH 485x913x949 mm kg 39 m ³ 0.57	<p style="text-align: center;">922626 TRSLRA61011</p>
Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer WxDxH 685x1033x949 mm kg 50 m ³ 0.92	<p style="text-align: center;">922627 TRSLRA61021</p>
Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) WxDxH 428x608x471 mm kg 10.48 m ³ 0.20	<p style="text-align: center;">922607 5BAPARAWH611</p>
Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) WxDxH 428x608x719 mm kg 12.67 m ³ 0.24	<p style="text-align: center;">922608 8BAPARAWH1011</p>



◀◀ (Handling Solutions - Bakery)

Description	Code	
Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) WxDxH 428x608x719 mm kg 14.23 m ³ 0.40	922609 8BAPARAWH1021	
Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) WxDxH 544x841x1695 mm kg 70 m ³ 0.95	922761 TRPA2011C	
Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners) WxDxH 716x929x1695 mm kg 78 m ³ 1.48	922762 TRBAPA1621C	
Bakery/pastry rack kit for 6 GN 1/1 oven with 5 racks 400x600mm and 80mm pitch WxDxH 100x608x501 mm kg 4.58 m ³ 0.03	922655 5BAPARA611	
Bakery/pastry rack kit for 10 GN 1/1 oven with 8 racks 400x600mm and 80mm pitch WxDxH 80x608x751 mm kg 7.12 m ³ 0.04	922656 8BAPARA1011	
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven WxDxH 89x657x42 mm kg 3.35 m ³ 0.01	922769 ADTRRACK11	

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Cook & Chill

Accessories for SkyLine Ovens

◀◀ (Handling Solutions - Bakery)

Description	Code
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven WxDxH 67x798x52 mm kg 3.45 m ³ 0.01	922770 ADTRRACK21
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys WxDxH 75x47x18 mm kg 0.19 m ³ 0.01	922771 ADTRRACKTR

Handling Solutions - Multipurpose

Description	Code
Fixed tray rack for 6 GN 1/1 and 400x600mm grids WxDxH 135x608x502 mm kg 7.60 m ³ 0.05	922684 FITRRA6114X6
Fixed tray rack for 10 GN 1/1 and 400x600mm grids WxDxH 135x608x752 mm kg 12.88 m ³ 0.07	922685 FITRRA10114X6








Cleaning Solutions


Description	Code
External connection kit for liquid detergent and rinse aid WxDxH 224x257x99 mm kg 4.15 m ³ 0.03	922618 EXCOKDERI



◀◀ (Cleaning Solutions)

Description	Code	
Wall mounted detergent tank holder WxDxH 160x152,2x162,6 mm kg 1.50 m ³ 0.02	922386 HODEWA	
Detergent tank holder for open base WxDxH 168x190x458 mm kg 2 m ³ 0.02	922699 HODEOP	
External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) WxDxH 220x220x220 mm kg 2 m ³ 0.01	922171 EXSISPUN	
C25 Rinse & Descale Tabs, 50 tabs bucket m ³ 0.01	0S2394 0S2394	
C22 Cleaning Tabs, phosphate-free, 100 bags bucket kg 7.20 m ³ 0.02	0S2395 0S2395	

Installation Solutions - Water Treatment




Description	Code	
Water softener with salt for ovens with automatic regeneration of resin 0.04 ElekW 220-230 V 1N 50/60 Hz WxDxH 250x480x540 mm kg 21.67 m ³ 0.09	921305 WASOAU	






Cook & Chill

Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Water Treatment)

Description	Code	
<p>Water filter with cartridge and flow meter for 6 & 10 GN 1/1 ovens (low-medium steam usage - less than 2hrs per day full steam)</p> <p>WxDxH 620x441x225 mm kg 6.80 m³ 0.06</p>	<p>920004 WAFIL1</p>	
<p>Water softener with cartridge and flow meter (high steam usage)</p> <p>WxDxH 288x288x550 mm kg 18.60 m³ 0.08</p>	<p>920003 WAFIH</p>	
<p>External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens</p> <p>0.18 ElekW 220-240 V 1N 50/60 Hz WxDxH 143x483x455 mm kg 25 m³ 0.22</p> <p>Included Accessory 864393 External carbon filter for reverse osmosis 1</p>	<p>864388 REVOSFATM</p>	

Installation Solutions - Ventilation

Description	Code	
<p>Odour reduction hood with fan for 6 & 10 GN 1/1 electric ovens</p> <p>0.82 ElekW 230 V 1 50 Hz WxDxH 875x1070x472 mm kg 87 m³ 0.64</p>	<p>922718 HOOT1E</p>	
<p>Odour reduction hood with fan for 6 & 10 GN 2/1 electric ovens</p> <p>0.82 ElekW 230 V 1 50 Hz WxDxH 1098x1266x472 mm kg 132 m³ 0.94</p>	<p>922719 HOOT2IE</p>	
<p>Odour reduction hood with fan for 20 GN 1/1 electric oven</p> <p>0.82 ElekW 230 V 1 50 Hz WxDxH 917x1085x450 mm kg 96 m³ 0.75</p>	<p>922720 HOOVIE</p>	



◀◀ (Installation Solutions - Ventilation)

Description	Code	
<p>Odour reduction hood with fan for 6+6 or 6+10 GN 1/1 electric ovens</p> <p>0.82 ElekW 230 V 1 50 Hz WxDxH 875x1070x472 mm kg 89 m³ 0.64</p>	<p>922722 HOOS11E</p>	
<p>Odour reduction hood with fan for 6+6 or 6+10 GN 2/1 electric ovens</p> <p>0.82 ElekW 230 V 1 50 Hz WxDxH 1098x1266x472 mm kg 134 m³ 0.93</p>	<p>922721 HOOS21E</p>	
<p>Condensation hood with fan for 6 & 10 GN 1/1 electric oven</p> <p>0.40 ElekW 230 V 1 50 Hz WxDxH 875x1070x472 mm kg 78 m³ 0.64</p>	<p>922723 HOCT11E</p>	
<p>Condensation hood with fan for 6 & 10 GN 2/1 electric oven</p> <p>0.40 ElekW 230 V 1 50 Hz WxDxH 1098x1266x472 mm kg 96 m³ 0.66</p>	<p>922724 HOCT21E</p>	
<p>Condensation hood with fan for 20 GN 1/1 electric oven</p> <p>0.40 ElekW 230 V 1 50 Hz WxDxH 917x1085x472 mm kg 82 m³ 0.68</p>	<p>922725 HOCV11E</p>	
<p>Condensation hood with fan for stacking 6+6 or 6+10 GN 1/1 electric ovens</p> <p>0.40 ElekW 230 V 1 50 Hz WxDxH 875x1191x450 mm kg 79 m³ 0.44</p>	<p>922727 HOC511E</p>	

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Cook & Chill







Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Ventilation)

Description	Code	
<p>Condensation hood with fan for stacking 6+6 or 6+10 GN 2/1 electric ovens</p> <p>0.40 ElekW 230 V 1 50 Hz WxDxH 1098x1266x450 mm kg 86 m³ 0.66</p>	<p>922726 HOCS21E</p>	
<p>Exhaust hood with fan for 6 & 10 GN 1/1 ovens</p> <p>0.47 ElekW 230 V 1 50 Hz WxDxH 875x1070x450 mm kg 65 m³ 0.64</p>	<p>922728 HOST11</p>	
<p>Exhaust hood with fan for 6 & 10 GN 2/1 GN ovens</p> <p>0.47 ElekW 230 V 1 50 Hz WxDxH 1098x1266x450 mm kg 78 m³ 0.69</p>	<p>922729 HOST21</p>	
<p>Exhaust hood with fan for 20 GN 1/1 oven</p> <p>0.47 ElekW 230 V 1 50 Hz WxDxH 917x1085x450 mm kg 71 m³ 0.47</p>	<p>922730 HOSV11</p>	
<p>Exhaust hood with fan for stacking 6+6 or 6+10 GN 1/1 ovens</p> <p>0.47 ElekW 230 V 1 50 Hz WxDxH 875x1191x450 mm kg 68 m³ 0.44</p>	<p>922732 HOSS11</p>	
<p>Exhaust hood with fan for stacking 6+6 or 6+10 GN 2/1 ovens</p> <p>0.47 ElekW 230 V 1 50 Hz WxDxH 1098x1266x450 mm kg 67 m³ 0.66</p>	<p>922731 HOSS21</p>	



◀◀ (Installation Solutions - Ventilation)

Description	Code	
Exhaust hood without fan for 6&10 1/1GN ovens WxDxH 875x1070x450 mm kg 37 m ³ 0.44	922733 HOBT11	
Exhaust hood without fan for 6&10x2/1 GN oven WxDxH 1098x1266x450 mm kg 47 m ³ 0.66	922734 HOBT21	
Exhaust hood without fan for 20 1/1GN oven WxDxH 917x1085x450 mm kg 38 m ³ 0.57	922735 HOBV11	
Exhaust hood without fan for stacking 6+6 or 6+10 GN 1/1 ovens WxDxH 875x1191x450 mm kg 38 m ³ 0.44	922737 HOBS11	
Exhaust hood without fan for stacking 6+6 or 6+10 GN 2/1 ovens WxDxH 1098x1266x450 mm kg 48 m ³ 1.17	922736 HOBS21	
Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base WxDxH 829x669x390 mm kg 9.70 m ³ 0.23	922632 RIFEST611	

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Cook & Chill

Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Ventilation)

Description	Code
<p>Flue condenser for gas oven</p> <p>WxDxH 406x305x255 mm kg 4.86 m³ 0.03</p>	<p>922678 FLCOGASOV</p>
<p>Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG</p> <p>WxDxH 92x92x120 mm kg 1 m³ 0.01</p>	<p>922706 CHIMADAPCKM</p>
<p>Extension for condensation tube, 37cm</p> <p>WxDxH 60x270x374 mm kg 1.12 m³ 0.01</p>	<p>922776 EXTCOND</p>
<p>Hood Hopper to directly connect the Hood to the centralized ventilation system, for Standard Hoods (with fan motor) and Hoods without fan motor</p> <p>WxDxH 360x360x100 mm kg 4 m³ 0.03</p>	<p>922751 HOPPER</p>
<p>Quenching system update for SkyLine Ovens 20GN</p> <p>WxDxH 1550x65x115 mm kg 5 m³ 0.09</p>	<p>922420 QUESYS</p>





Installation Solutions - Connectivity





Description	Code
<p>Connectivity hub (SIM) Router Ethernet + WiFi + 4G (UE)</p> <p>0.02 ElekW 100-240 V 1N 50-60 Hz</p> <p>WxDxH 201x179x61 mm kg 1.35 m³ 0.03</p>	<p>922399 COHUROETHEU</p>



◀◀ (Installation Solutions - Connectivity)

Description	Code	
<p>Connectivity hub (LAN) Router Ethernet + WiFi</p> <p>0.02 ElekW 100-240 V IN 50-60 Hz</p> <p>WxDxH 201x179x61 mm kg 0.68</p>	<p>922412</p> <p>COHUROETH</p>	
<p>IoT module for SkyLine ovens and blast chiller/freezers</p> <p>WxDxH 28x21x76 mm kg 0.50 m³ 0.01</p>	<p>922421</p> <p>IOTOVBCKM</p>	

Installation Solutions - Stacking Kits

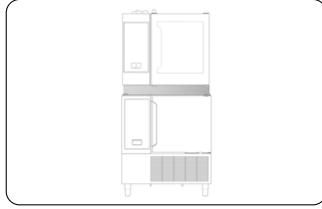
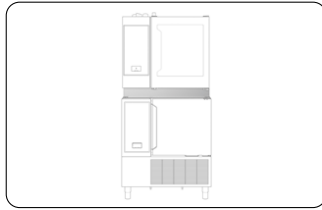




Description	Code	
<p>Stacking kit for 6 GN 1/1 oven placed on gas 6 GN 1/1 oven</p> <p>WxDxH 867x895x150 mm kg 43 m³ 0.55</p>	<p>922622</p> <p>STK611611</p>	
<p>Stacking kit for 6 GN 1/1 oven placed on gas 10 GN 1/1 oven</p> <p>WxDxH 867x895x150 mm kg 46 m³ 0.55</p>	<p>922623</p> <p>STK6111011</p>	
<p>Stacking kit for 6+6 GN 1/1 ovens on electric 6+10 GN 1/1 GN ovens</p> <p>WxDxH 867x895x120 mm kg 40 m³ 0.55</p>	<p>922620</p> <p>STK61161011</p>	
<p>Stacking kit for 6X2/1 GN oven on gas 6X2/1 GN oven</p> <p>WxDxH 1090x1092x150 mm kg 53 m³ 0.69</p>	<p>922624</p> <p>STK621621</p>	



Cook & Chill







Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Stacking Kits)

Description	Code	
Stacking kit for 6 GN 2/1 oven placed on gas 6 GN 2/1 oven WxDxH 1090x1092x150 mm kg 56 m ³ 0.69	922625 STK6211021	
Stacking kit for 6 GN 2/1 oven placed on electric 10 GN 2/1 oven WxDxH 1090x1092x120 mm kg 49 m ³ 0.70	922621 STK62161021	
Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise WxDxH 872x775x1040 mm kg 28 m ³ 0.76	922657 STK611715KG	
Riser on feet for 2 6 GN 1/1 ovens or a 6 GN 1/1 oven on base WxDxH 829x669x390 mm kg 9.70 m ³ 0.23	922632 RIFEST611	
Riser on wheels for stacked 2x6 GN 1/1 ovens, height 250mm WxDxH 835x675x390 mm kg 12.22 m ³ 0.23	922635 RIWEST611	
Riser on feet for stacked 2x6 GN 1/1 ovens WxDxH 1052x865x390 mm kg 13.22 m ³ 0.36	922633 RIFEST621	

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◀◀ (Installation Solutions - Stacking Kits)

Description	Code	
<p>Riser on wheels for stacked 2x6 GN 2/1 ovens, height 250mm</p> <p>WxDxH 1058x871x390 mm kg 15.75 m³ 0.36</p>	<p>922634 RIWEST621</p>	
<p>Wheels for stacked ovens</p> <p>WxDxH 94x102,5x150 mm kg 7</p>	<p>922704 WHSTOV</p>	
<p>4 wheels for blast chiller tower execution with oven</p> <p>WxDxH 1x1x1 mm kg 6.17 m³ 0.02</p>	<p>880676 4WHBCFTO</p>	
<p>Trolley for mobile rack for 2 stacked 6 GN 1/1 ovens on riser</p> <p>WxDxH 485x1203x1385 mm kg 48 m³ 0.80</p>	<p>922628 TRMORA611S</p>	
<p>Trolley for mobile rack for 2 stacked 6 GN 2/1 ovens on riser</p> <p>WxDxH 685x1143x1385 mm kg 63 m³ 1.22</p>	<p>922629 TRMORA621S</p>	
<p>Trolley for mobile rack for 6 GN 1/1 on 6 or 10 GN 1/1 ovens</p> <p>WxDxH 485x1023x1145 mm kg 48 m³ 0.66</p>	<p>922630 TRMORA61011</p>	

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Cook & Chill

Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Stacking Kits)

Description	Code
<p>Trolley for mobile rack for 6 GN 2/1 on 6 or 10 GN 2/1 ovens</p> <p>WxDxH 685x1143x1145 mm kg 63 m³ 1.01</p>	<p>922631 TRMORA61021</p>
<p>Compatibility kit for installation on previous base GN 1/1</p> <p>WxDxH 895x768x40 mm kg 27 m³ 0.52</p>	<p>930217 COKGN11</p>
<p>Compatibility kit for installation on previous base GN 2/1</p> <p>WxDxH 1204x917x40 mm kg 27 m³ 0.65</p>	<p>930218 COKGN21</p>
<p>Compatibility kit for installation of 6 GN 1/1 electric oven on previous 6 GN 1/1 electric oven (old stacking kit 922319 is also needed)</p> <p>WxDxH 896x769x170 mm kg 38 m³ 0.55</p>	<p>922679 COK611</p>
<p>Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height</p> <p>WxDxH 895x765x100 mm kg 5 m³ 0.01</p>	<p>880565 STK611N</p>
<p>Stacking kit for 6 GN 1/1 previous oven on 6 GN 1/1 new blast chiller freezer - 100mm height</p> <p>WxDxH 895x765x100 mm kg 8 m³ 0.02</p>	<p>880586 OVSUPP610</p>

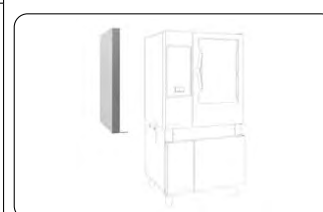
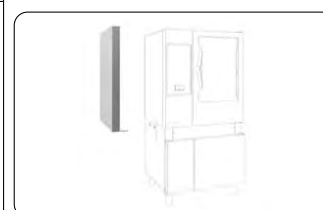


◀◀ (Installation Solutions - Stacking Kits)

Description	Code
Stacking kit for 6 GN 1/1 oven on electric 6&10 GN 1/1 oven, h=150mm - Marine WxDxH 350x1100x210 mm kg 16 m ³ 0.08	922422 STKIT_1/1
Stacking kit for 6 GN 2/1 oven on electric 6&10 GN 2/1 oven, h=150mm - Marine WxDxH 350x1100x210 mm kg 16 m ³ 0.08	922423 STKIT_2/1







Installation Solutions - Miscellaneous

Description	Code
Plastic drain kit for 20 GN oven, dia=50mm WxDxH 320x1050x80 mm kg 3 m ³ 0.03	922739 PLDRK20
Double-step door opening kit WxDxH 15x52x15 mm kg 0.15	922265 DOSTDOOPK
Heat shield for 6 GN 1/1 oven WxDxH 70x775x708 mm kg 11 m ³ 0.08	922662 HESH611
Heat shield for 6 GN 2/1 oven WxDxH 70x971x708 mm kg 29 m ³ 0.24	922665 HESH621








Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Miscellaneous)

Description	Code	
Heat shield for 10 GN 1/1 oven WxDxH 70x775x958 mm kg 32 m ³ 0.26	922663 HESH1011	
Heat shield for 10 GN 2/1 oven WxDxH 70x971x958 mm kg 41 m ³ 0.30	922664 HESH1021	
Heat shield for 20 GN 1/1 oven WxDxH 70x708x1604 mm kg 11 m ³ 0.16	922659 HESH2011	
Heat shield for 20 GN 2/1 oven WxDxH 70x914x1604 mm kg 58 m ³ 0.46	922658 HESH2021	
Heat shield for stacked ovens 6 GN 1/1 on 6 GN 1/1 WxDxH 70x775x1536 mm kg 52 m ³ 0.39	922660 HESHSTOV611	
Heat shield-stacked for ovens 6 GN 2/1 on 6 GN 2/1 WxDxH 70x971x1536 mm kg 55 m ³ 0.48	922666 HESHSTOV621	

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◀◀ (Installation Solutions - Miscellaneous)

Description	Code	
Heat shield for stacked ovens 6 GN 1/1 on 10 GN 1/1 WxDxH 70x775x1786 mm kg 63 m ³ 0.44	922661 HESHSTOV61011	
Heat shield-stacked for ovens 6 GN 2/1 on 10 GN 2/1 WxDxH 70x971x1786 mm kg 62 m ³ 0.53	922667 HESHSTOV61021	
Levelling entry ramp for 20 GN 1/1 oven WxDxH 656x930x60 mm kg 42 m ³ 0.55	922715 LEENRA2011	
Levelling entry ramp for 20 GN 2/1 oven WxDxH 911x1134x60 mm kg 52 m ³ 0.58	922716 LEENRA2021	
Holder for trolley handle (when trolley is in the oven) for 20 GN oven WxDxH 33x200x60 mm kg 0.50	922743 TRHOHA20GN	
4 adjustable feet with black cover for 6 & 10 GN ovens, 100-115mm WxDxH 95x95x100 mm kg 2.20 m ³ 0.01	922693 4ADFE610	

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Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Miscellaneous)

Description	Code
4 adjustable feet for 6 & 10 GN ovens, 100-115mm WxDxH 74x74x100 mm kg 2 m ³ 0.01	<p>922688 KITFEETADJCKM</p>
4 high adjustable feet for 6 & 10 GN ovens, 230-290mm WxDxH 74x74x233 mm kg 2	<p>922745 4HIADFE610</p>
4 flanged feet for 6 & 10 GN , 2", 100-130mm WxDxH 280x235x100 mm kg 3.50 m ³ 0.02	<p>922351 4FLFE610</p>
4 flanged feet for 20 GN , 2", 100-130mm WxDxH 118x118x127 mm kg 1.20 m ³ 0.02	<p>922707 4FLFE20</p>
Adjustable wheels for 20 GN 1/1 and 20 GN 2/1 ovens WxDxH 50x151x188 mm kg 4 m ³ 0.02	<p>922701 ADWH20</p>
Kit to convert from natural gas to LPG WxDxH 250x350x60 mm kg 0.59	<p>922670 GASTOLPG</p>



◀◀ (Installation Solutions - Miscellaneous)

Description	Code
Kit to convert from LPG to natural gas WxDxH 250x350x60 mm kg 1	922671 LPGTOGAS
Chimney adaptor needed in case of conversion of 6 GN 1/1 or 6 GN 2/1 ovens from natural gas to LPG WxDxH 92x92x120 mm kg 1 m ³ 0.01	922706 CHIMADAPCKM
Kit to fix oven to the wall WxDxH 28x84,5x181 mm kg 0.70	922687 KIFIOVWA
Stainless steel drain kit for 6 & 10 GN oven, dia=50mm WxDxH 320x1050x80 mm kg 8 m ³ 0.03	922636 SSDR610
Stainless steel drain kit for 20 GN oven, dia=50mm WxDxH 320x1050x80 mm kg 6.50 m ³ 0.03	922738 SSDRK20
Plastic drain kit for 6 & 10 GN oven, dia=50mm WxDxH 320x1050x80 mm kg 2.50 m ³ 0.05	922637 PLDRK610



Cook & Chill

Accessories for SkyLine Ovens

◀◀ (Installation Solutions - Miscellaneous)

Description	Code
Water inlet pressure reducer WxDxH 46x95x72 mm kg 0.65	922773 PRESRED
Kit for installation of electric power peak management system for 6 & 10 GN Oven WxDxH 166x124x52 mm kg 0.63 m ³ 0.03	922774 KITINPEAK
Kit for installation of electric power peak management system for 20 GN Oven WxDxH 118x83x102 mm kg 0.70 m ³ 0.03	922778 KITINPEAK20
Door stopper for 6 & 10 GN Oven - Marine WxDxH 500x80x80 mm kg 1.50	922775 DOORSTOP
4 service feet for 6 & 10 GN Oven, 100mm - Marine WxDxH 74x74x100 mm kg 1.05 m ³ 0.01	922394 SERVFEET
Wall sealing kit for stacked electric ovens 6 GN 1/1 on 6 GN 1/1 - Marine WxDxH 867x80x1566 mm kg 7.10 m ³ 0.08	922424 SEAL6_61/1



◀◀ (Installation Solutions - Miscellaneous)

Description	Code
<p>Wall sealing kit for stacked electric ovens 6 GN 1/1 on 10 GN 1/1 - Marine</p> <p>WxDxH 867x80x1816 mm kg 7.55 m³ 0.03</p>	<p>922425 SEAL6_10_1/1</p>
<p>Wall sealing kit for stacked electric ovens 6 GN 2/1 on 6 GN 2/1 - Marine</p> <p>WxDxH 1090x80x1566 mm kg 7.60 m³ 0.08</p>	<p>922426 SEAL6_62/1</p>
<p>Wall sealing kit for stacked electric ovens 6 GN 2/1 on 10 GN 2/1 - Marine</p> <p>WxDxH 1090x80x1816 mm kg 8.10 m³ 0.08</p>	<p>922427 SEAL6_10_2/1</p>
<p>Wall sealing kit for electric oven 20 GN 1/1 - Marine</p> <p>WxDxH 909x120x1645 mm kg 6.40 m³ 0.02</p>	<p>922428 SEAL20_1/1</p>
<p>Wall sealing kit for electric oven 20 GN 2/1 - Marine</p> <p>WxDxH 1160x120x1645 mm kg 6.70 m³ 0.02</p>	<p>922429 SEAL20_2/1</p>

Seamless communication

A world of digital seamless connected solutions that simplify your work and help your business develop.



OnE Connected

Gives real time access to your appliance from any smart device.

Use it to share recipes and monitor information, such as status, statistics, HACCP data and consumptions. Available for SkyLine Premium^s, Premium, Pro^s and Pro Combi Ovens and Chill^s Blast Chiller/Freezers.

OnE Connected setup

SkyLine Ovens and Blast Chiller/Freezers can be connected via Connectivity kit to customer's local router. Once connected, all OnE Connected services are available.

Connectivity kit 922421



- supports both WiFi  and cable connection 
- one kit for each appliance



Connectivity kit can be ordered as an optional accessory. SkyLine ovens and Blast Chiller /Freezers can also be requested as "connectivity ready" from the factory (connectivity kit already installed).

When both SkyLine Premium^s/Pro^s Oven and Blast Chiller/Freezer are connected via Connectivity kit, SkyDuo can be activated with no additional accessories required.



WiFi or cable connection to local router

Note:

1. The use of OnE Connected services requires a license agreement provided by Electrolux Professional. You can find details of the services including availability and cost at <https://www.electroluxprofessional.com/about-us/one-connected/>
2. The maximum number of connected appliances supported by a single router depends on the capabilities of the router itself.
3. All components will be installed and commissioned during the installation of the appliances by Electrolux Professional Authorized Service Partners.

A duo made for success

Revolutionize the way you work with stress-free, time-saving, high performing SkyLine Ovens and Blast Chiller/Freezers.

SkyDuo



Stress-free efficiency and productivity with SkyDuo. Anticipating your needs with the self-intuitive connection between SkyLine Premium^S/Pro^S Ovens and SkyLine Chill^S and viceversa. The appliances guide you through the Cook&Chill process.

SkyDuo setup

SkyLine Premium^S/Pro^S Ovens and Blast Chiller/Freezers can be connected either directly via cable or via Connectivity kit.

Connectivity kit 922421



- supports both WiFi  and cable connection  when activated via customer's local router
- one kit for each appliance
- allows direct connection between two appliances via cable in case OnE Connected services are not required

Connectivity kit can be ordered as an optional accessory. SkyLine ovens and Blast Chiller/Freezers can also be requested as "connectivity ready" from the factory (connectivity kit already installed).



Internet connection is not required
(if not using OnE Connected services)

Note:

1. In case of use of SkyDuo only (without OnE Connected), internet connection is not required. In this case, for a more stable communication, oven and blast chiller can be directly connected via cable (peer-to-peer connection), without the need of the router.
2. All components will be installed and commissioned during the installation of the appliances by Electrolux Professional Authorized Service Partners.

SkyLine ChILLS 6GN 1/1

Description	Code						
<p>Skyline ChILLS Blast Chiller Freezer 30/30kg, 6 GN 1/1 or 600x400mm (12 levels pitch 30mm) with touch screen control and Top</p> <p>2.70 ElekW 380-415 V 3N 50 Hz WxDxH 897x937x1060 mm kg 185 m³ 1.28</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880581</td> <td>Worktop for 6 GN 1/1 blast chiller freezer</td> <td>1</td> </tr> <tr> <td>880582</td> <td>3-sensor probe for blast chiller freezer</td> <td>1</td> </tr> </table>	880581	Worktop for 6 GN 1/1 blast chiller freezer	1	880582	3-sensor probe for blast chiller freezer	1	<p>727730 EBFA61TE</p>
880581	Worktop for 6 GN 1/1 blast chiller freezer	1					
880582	3-sensor probe for blast chiller freezer	1					
<p>Skyline ChILLS Blast Chiller Freezer 30/30kg, 6 GN 1/1 or 600x400mm (12 levels pitch 30mm) with touch screen control, Top and left hinged door</p> <p>2.70 ElekW 380-415 V 3N 50 Hz WxDxH 897x937x1060 mm kg 184 m³ 1.28</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880582</td> <td>3-sensor probe for blast chiller freezer</td> <td>1</td> </tr> <tr> <td>881238</td> <td>Worktop for 6 GN 1/1 left hinged blast chiller freezer</td> <td>1</td> </tr> </table>	880582	3-sensor probe for blast chiller freezer	1	881238	Worktop for 6 GN 1/1 left hinged blast chiller freezer	1	<p>727905 EBFA61THE</p>
880582	3-sensor probe for blast chiller freezer	1					
881238	Worktop for 6 GN 1/1 left hinged blast chiller freezer	1					
<p>Skyline ChILLS Blast Chiller Freezer 30/30kg, 6 GN 1/1 or 600x400mm (12 levels pitch 30mm) for Tower execution with touch screen control</p> <p>2.70 ElekW 380-415 V 3N 50 Hz WxDxH 897x937x1020 mm kg 184 m³ 1.47</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880565</td> <td>Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height</td> <td>1</td> </tr> <tr> <td>880582</td> <td>3-sensor probe for blast chiller freezer</td> <td>1</td> </tr> </table>	880565	Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height	1	880582	3-sensor probe for blast chiller freezer	1	<p>727729 EBFA61WE</p>
880565	Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height	1					
880582	3-sensor probe for blast chiller freezer	1					
<p>Skyline ChILLS Blast Chiller Freezer 30/30kg, 6 GN 1/1 or 600x400mm (12 levels pitch 30mm) for Tower execution with touch screen control and left hinged door</p> <p>2.70 ElekW 380-415 V 3N 50 Hz WxDxH 897x937x1020 mm kg 183 m³ 1.20</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880565</td> <td>Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height</td> <td>1</td> </tr> <tr> <td>880582</td> <td>3-sensor probe for blast chiller freezer</td> <td>1</td> </tr> </table>	880565	Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height	1	880582	3-sensor probe for blast chiller freezer	1	<p>727906 EBFA61WHE</p>
880565	Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height	1					
880582	3-sensor probe for blast chiller freezer	1					
<p>Skyline ChILLS Blast Chiller Freezer 30/30kg, 6 GN 1/1 or 600x400mm (12 levels pitch 30mm) with touch screen control, Top and UV lamp</p> <p>2.70 ElekW 380-415 V 3N 50 Hz WxDxH 897x937x1060 mm kg 183 m³ 1.28</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880582</td> <td>3-sensor probe for blast chiller freezer</td> <td>1</td> </tr> </table>	880582	3-sensor probe for blast chiller freezer	1	<p>727783 EBFA61UTE</p>			
880582	3-sensor probe for blast chiller freezer	1					



◀◀ (SkyLine Chills 6GN 1/1)

Description	Code
<p>Skyline Chills Blast Chiller Freezer 30/30kg, 6 GN 1/1 or 600x400mm (12 levels pitch 30mm) with touch screen control, Top and remote refrigerating Unit</p> <p>0.97 ElekW 220-240 V 1 50/60 Hz WxDxH 897x937x1060 mm kg 128 m³ 1.28</p> <p>Included Accessory</p> <p>880581 Worktop for 6 GN 1/1 blast chiller freezer 1 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727733 EBFA61RTE</p>
<p>Skyline Chills Blast Chiller Freezer 30/30kg, 6 GN 1/1 or 600x400mm (12 levels pitch 30mm) for Tower execution with touch screen control and IOT module</p> <p>2.70 ElekW 380-415 V 3N 50 Hz WxDxH 897x937x1020 mm kg 184 m³ 1.47</p> <p>Included Accessory</p> <p>880565 Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height 1 880582 3-sensor probe for blast chiller freezer 1</p>	<p>725424 EBFA61WET</p>



SkyLine Chills 10GN 1/1




Description	Code
<p>Skyline Chills Blast Chiller Freezer 50/50kg, 10 GN 1/1 or 600x400mm (29 levels pitch 30mm) with touch screen control</p> <p>4.15 ElekW 380-415 V 3N 50 Hz WxDxH 895x939x1731 mm kg 241 m³ 1.98</p> <p>Included Accessory</p> <p>880582 3-sensor probe for blast chiller freezer 1</p>	<p>727736 EBFA11E</p>
<p>Skyline Chills Blast Chiller Freezer 50/50kg, 10 GN 1/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and right hinged door</p> <p>4.15 ElekW 380-415 V 3N 50 Hz WxDxH 895x939x1731 mm kg 240 m³ 1.96</p> <p>Included Accessory</p> <p>880582 3-sensor probe for blast chiller freezer 1</p>	<p>727907 EBFA11HE</p>





Cook & Chill

SkyLine ChILLS

◀◀ (SkyLine ChILLS 10GN 1/1)




Description	Code	
<p>Skyline ChILLS Blast Chiller Freezer 50/50kg, 10 GN 1/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and remote refrigerating Unit</p> <p>1.90 ElekW 220-240 V 1 50/60 Hz WxDxH 895x939x1731 mm kg 167 m³ 2.10</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727737 EBFA11RE</p>	
<p>Skyline ChILLS Blast Chiller Freezer 50/50kg, 10 GN 1/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and UV lamp</p> <p>4.15 ElekW 380-415 V 3N 50 Hz WxDxH 895x939x1731 mm kg 241 m³ 1.98</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727734 EBFA11UE</p>	
<p>Skyline ChILLS Blast Chiller Freezer 50/50kg, 10 GN 1/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and IOT module</p> <p>4.15 ElekW 380-415 V 3N 50 Hz WxDxH 895x939x1731 mm kg 241 m³ 1.98</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>725427 EBFA11ET</p>	

SkyLine ChILLS 10GN 2/1



Description	Code	
<p>Skyline ChILLS Blast Chiller Freezer 100/70kg, 10 GN 2/1 or 600x400mm (29 levels pitch 30mm) with touch screen control</p> <p>5.50 ElekW 380-415 V 3N 50 Hz WxDxH 1250x1092x1735 mm kg 325 m³ 2.92</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727740 EBFA12E</p>	
<p>Skyline ChILLS Blast Chiller Freezer 100/70kg, 10 GN 2/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and right hinged door</p> <p>5.50 ElekW 380-415 V 3N 50 Hz WxDxH 1250x1092x1735 mm kg 328 m³ 2.92</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727908 EBFA12HE</p>	



◀◀ (SkyLine ChILLS 10GN 2/1)

Description	Code	
<p>Skyline ChILLS Blast Chiller Freezer 100/70kg, 10 GN 2/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and UV lamp</p> <p>5.50 ElekW 380-415 V 3N 50 Hz WxDxH 1250x1092x1735 mm kg 329 m³ 2.92</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727876 EBFA12URE</p>	
<p>Skyline ChILLS Blast Chiller Freezer 100/70kg, 10 GN 2/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and remote refrigerating Unit</p> <p>1.90 ElekW 220-240 V 1 50/60 Hz WxDxH 1250x1092x1730 mm kg 244 m³ 2.90</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727741 EBFA12RE</p>	
<p>Skyline ChILLS Blast Chiller Freezer 100/70kg, 10 GN 2/1 or 600x400mm (29 levels pitch 30mm) with touch screen control and IOT module</p> <p>5.50 ElekW 380-415 V 3N 50 Hz WxDxH 1250x1092x1735 mm kg 325 m³ 2.92</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>725429 EBFA12ET</p>	

SkyLine ChILLS 20GN 1/1

Description	Code	
<p>Skyline ChILLS Blast Chiller Freezer 100/85kg, 20 GN 1/1 or 600x400mm with touch screen control and remote refrigerating Unit</p> <p>3 ElekW 380-415 V 3N 50/60 Hz WxDxH 1040x850x1741 mm kg 230 m³ 2.41</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727743 EBFA21RE</p>	
<p>Skyline ChILLS Blast Chiller Freezer 100/85kg, 20 GN 1/1 or 600x400mm with touch screen control, UV lamp and remote refrigerating Unit</p> <p>3 ElekW 380-415 V 3N 50/60 Hz WxDxH 1040x850x1741 mm kg 233 m³ 2.41</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727875 EBFA21URE</p>	



Cook & Chill

SkyLine Chills

◀◀ (SkyLine Chills 20GN 1/1)

Description	Code
<p>Skyline Chills Blast Chiller 100kg, 20 GN 1/1 or 600x400mm with touch screen control and remote refrigerating Unit</p> <p>3 ElekW 380-415 V 3N 50/60 Hz WxDxH 1040x850x1741 mm kg 229 m³ 2.41</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727822 EBCA21RE</p>



SkyLine Chills 20GN 1/1 (CO2)

Description	Code
<p>Skyline Chills Blast Chiller Freezer 100/85kg, 20 GN 1/1 or 600x400mm with touch screen control and remote refrigerating Unit, CO2 with valve</p> <p>3 ElekW 380-415 V 3N 50/60 Hz WxDxH 1040x850x1741 mm kg 230 m³ 2.41</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>725165 EBFA21RECO</p>



SkyLine Chills 20GN 2/1

Description	Code
<p>SkyLine Chills Blast Chiller Freezer 150/120kg, 20 GN 2/1 or 600x400mm with touch screen control, water-cooled condensing unit</p> <p>8 ElekW 380-415 V 3N 50 Hz WxDxH 1400x1266x2470 mm kg 558 m³ 5.39</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727762 EBFA22LE</p>
<p>Skyline Chills Blast Chiller Freezer 150/120kg, 20 GN 2/1 or 600x400mm with touch screen control and remote refrigerating Unit</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1266x2270 mm kg 444 m³ 4.94</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727761 EBFA22LRE</p>



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◀◀ (SkyLine Chills 20GN 2/1)

Description	Code	
<p>Skyline Chills Blast Chiller 150kg, 20 GN 2/1 or 600x400mm with touch screen control and remote refrigerating Unit</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1266x2270 mm kg 441 m³ 4.84</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727823 EBCA22LRE</p>	
<p>Skyline Chills Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control and remote refrigerating Unit</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1266x2270 mm kg 190 m³ 4.84</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727755 EBFA22RE</p>	
<p>Skyline Chills Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control, left hinged door and remote refrigerating Unit</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1266x2270 mm kg 190 m³ 4.81</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727910 EBFA22HE</p>	
<p>Skyline Chills Blast Chiller 200kg, 20 GN 2/1 or 600x400mm with touch screen control and remote refrigerating Unit</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1266x2270 mm kg 190 m³ 4.71</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727824 EBCA22RE</p>	
<p>Skyline Chills Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control, UV lamp and remote refrigerating Unit</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1266x2270 mm kg 190 m³ 4.81</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727874 EBFA22URE</p>	

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Cook & Chill





SkyLine ChILLS

◀◀ (SkyLine ChILLS 20GN 2/1)


Description	Code	
<p>Skyline ChILLS Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control and remote refrigerating Unit - pass-through - R407A</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1395x2270 mm kg 190 m³ 4.92</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727746 EBFB22RPE</p>	
<p>Skyline ChILLS Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control and remote refrigerating Unit disassembled</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1266x2270 mm kg 342 m³ 4.97</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727757 EBFA22RDE</p>	
<p>Skyline ChILLS Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control and remote refrigerating Unit - pass-through</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1395x2270 mm kg 190 m³ 4.94</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727749 EBFA22RPE</p>	
<p>Skyline ChILLS Blast Chiller 200kg, 20 GN 2/1 or 600x400mm with touch screen control and remote refrigerating Unit - pass-through</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1266x2270 mm kg 200 m³ 4.91</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727969 AOF20218RP</p>	
<p>Skyline ChILLS Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control, insulated floor, ramp and remote refrigerating Unit</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1266x2340 mm kg 240 m³ 5.90</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727747 EBFA22RFE</p>	

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◀◀ (SkyLine Chills 20GN 2/1)

Description	Code	
<p>Skyline Chills Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control, insulated floor, ramp and remote refrigerating Unit - disassembled</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1266x2340 mm kg 240 m³ 5.42</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727748 EBFA22RDFE</p>	
<p>SkyLine Chills Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control, water-cooled condensing unit</p> <p>11.10 ElekW 380-415 V 3N 50 Hz WxDxH 1400x1266x2470 mm kg 579 m³ 5.37</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727750 EBFA22E</p>	
<p>SkyLine Chills Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control, water-cooled condensing unit - disassembled</p> <p>11.10 ElekW 380-415 V 3N 50 Hz WxDxH 1400x1266x2470 mm kg 640 m³ 4.97</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727756 EBFA22DE</p>	
<p>Skyline Chills Blast Chiller Freezer 200/170kg, 2x20 GN 1/1 or 600x400mm with touch screen control and remote refrigerating Unit - disassembled</p> <p>7.44 ElekW 380-415 V 3N 50/60 Hz WxDxH 1800x1266x2270 mm kg 240 m³ 7.51</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>727751 EBFA221RDE</p>	

SkyLine Chills 20GN 2/1 (CO2)

Description	Code	
<p>Skyline Chills Blast Chiller Freezer 150/120kg, 20 GN 2/1 or 600x400mm with touch screen control and remote refrigerating Unit, CO2 with valve</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1266x2270 mm kg 190 m³ 4.81</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>725166 EBFA22LRECO</p>	



Cook & Chill

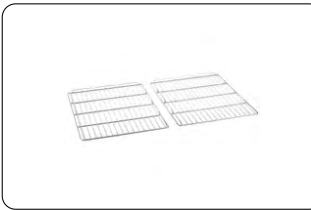




SkyLine ChILLS

◀◀ (SkyLine ChILLS 20GN 2/1 (CO2))

Description	Code
<p>Skyline ChILLS Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control and remote refrigerating Unit, CO2 with valve</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1266x2270 mm kg 190 m³ 4.81</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>725167 EBFA22RECO</p>
<p>Skyline ChILLS Blast Chiller Freezer 200/170kg, 20 GN 2/1 or 600x400mm with touch screen control and remote refrigerating Unit - pass-through, CO2 with valve</p> <p>6.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 1400x1395x2270 mm kg 1</p> <p>Included Accessory 880582 3-sensor probe for blast chiller freezer 1</p>	<p>725168 EBFA22RPECO</p>



Cooking Solutions - GastroNorm Trays







Description	Code	
Pair of AISI 304 stainless steel grids, GN 1/1 WxDxH 325x530x12 mm kg 2.60	922017 2GRSS11	
Pair of AISI 304 stainless steel grids, GN 2/1 WxDxH 530x650x23 mm kg 5 m³ 0.01	922175 2GRSS21	
AISI 304 stainless steel grid, GN 1/1 WxDxH 325x530x10 mm kg 2 m³ 0.01	922062 GRSSGN11	
AISI 304 stainless steel grid, GN 2/1 WxDxH 650x530x10 mm kg 2.59 m³ 0.01	922076 GRSSGN21	
Pair of frying baskets WxDxH 530x325x40 mm kg 2.22 m³ 0.02	922239 2FRBAOV	
Non-stick universal pan, GN 1/2, H=20mm WxDxH 325x265x20 mm kg 0.55	925009 NOSTUPA1220	



Cook & Chill



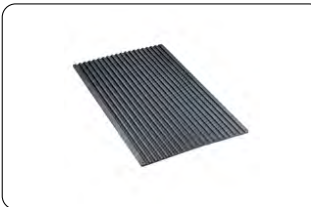
Accessories for SkyLine Chills

◀◀ (Cooking Solutions - GastroNorm Trays)




Description	Code	
Non-stick universal pan, GN 1/2, H=40mm WxDxH 325x265x40 mm kg 1	925010 NOSTUPA1240	
Non-stick universal pan, GN 1/2, H=60mm WxDxH 325x265x60 mm kg 1 m³ 0.01	925011 NOSTUPA1260	
Non-stick universal pan, GN 1/1, H=20mm WxDxH 530x325x20 mm kg 1.30	925000 NOSTUPA1120	
Kit of 6 non-stick universal pans, GN 1/1, H=20mm WxDxH 530x330x20 mm kg 7 m³ 0.03	925012 6NOSTUP20	
Non-stick universal pan, GN 1/ 1, H=40mm WxDxH 530x325x40 mm kg 1.27 m³ 0.01	925001 NOSTUPA1140	
Kit of 6 non-stick universal pans, GN 1/1, H=40mm WxDxH 530x325x40 mm kg 1.25 m³ 0.01	925013 6NOSTUP40	

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◀◀ (Cooking Solutions - GastroNorm Trays)

Description	Code	
Non-stick universal pan, GN 1/1, H=60mm WxDxH 530x325x60 mm kg 1.60 m ³ 0.01	925002 NOSTUPA1160	
Kit of 6 non-stick universal pan GN 1/1, H=60mm WxDxH 530x330x60 mm kg 1.40 m ³ 0.01	925014 6NOSTUP60	
Double-face griddle, one side ribbed and one side smooth, GN 1/1 WxDxH 325x530x5 mm kg 2.29 m ³ 0.01	925003 GRDOFA11	

Cooking Solutions - Bakery & Pastry Trays

Description	Code	
AISI 304 stainless steel bakery/pastry grid 400x600mm WxDxH 600x400x12 mm kg 1.71 m ³ 0.01	922264 GRSSPA4X6	
Baking tray for 5 baguettes in perforated aluminum with silicon coating, 400x600x38mm WxDxH 400x600x38 mm kg 1.50 m ³ 0.01	922189 PEALSIBATR	
Baking tray with 4 edges in perforated aluminum, 400x600x20mm WxDxH 400x600x20 mm kg 2	922190 PEALBATR	

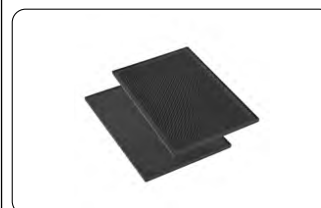


Cook & Chill

Accessories for SkyLine Chills

◀◀ (Cooking Solutions - Bakery & Pastry Trays)

Description	Code
Baking tray with 4 edges in aluminum, 400x600x20mm WxDxH 400x600x20 mm kg 2	922191 ALBATR4ED4X6
Double-face griddle, one side ribbed and one side smooth, 400x600mm WxDxH 400x600x15 mm kg 5	922747 GRDOFA4X6
Bakery/pastry grid for blast chiller, lengthwise (600x400mm) WxDxH 400x600x20 mm kg 2.97 m ³ 0.01	880294 GRPA6X4BC



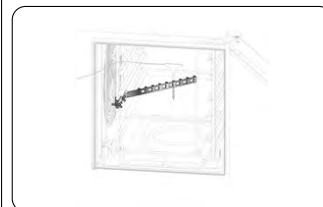
Chilling Solutions - Food Probes

Description	Code
Kit of 3 single sensor probes for blast chiller/freezers WxDxH 20x30x12 mm kg 1	880567 SISEPR3BCF
3-sensor probe for blast chiller freezer WxDxH 20x30x12 mm kg 1	880582 SEPR3BCF
6-sensor probe for blast chiller freezer WxDxH 20x30x12 mm kg 1	880566 SEPR6BCF



◀◀ (Chilling Solutions - Food Probes)

Description	Code
Probe holder for liquids WxDxH 434x40x37 mm kg 1	922714 PRHOLI



Handling Solutions - GastroNorm







Description	Code
Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer WxDxH 485x913x949 mm kg 39 m ³ 0.57	922626 TRSLRA61011
Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer WxDxH 685x1033x949 mm kg 50 m ³ 0.92	922627 TRSLRA61021
Tray rack with wheels, 6 GN 1/1, 65mm pitch WxDxH 389x508x462 mm kg 8.55 m ³ 0.14	922600 TRRAWH611
Tray rack with wheels, 5 GN 1/1, 80mm pitch WxDxH 389x508x462 mm kg 7 m ³ 0.14	922606 TRRAWH511
Tray rack with wheels 10 GN 1/1, 65mm pitch WxDxH 389x508x723,5 mm kg 10.30 m ³ 0.14	922601 TRRAWH1011



Cook & Chill





Accessories for SkyLine Chills

◀◀ (Handling Solutions - GastroNorm)

Description	Code	
Tray rack with wheels, 8 GN 1/1, 80mm pitch WxDxH 389x508x723,5 mm kg 9.92 m ³ 0.14	922602 TRRAWH811	
Tray rack with wheels 10 GN 2/1, 65mm pitch WxDxH 594x628x723,5 mm kg 14.24 m ³ 0.27	922603 TRRAWH1021	
Tray rack with wheels, 8 GN 2/1, 80mm pitch WxDxH 594x628x723,5 mm kg 13.40 m ³ 0.27	922604 TRRAWH821	
Trolley with tray rack, 20 GN 1/1, 63mm pitch WxDxH 545x790x1700 mm kg 57 m ³ 0.95	922753 TRRA201163C	
Trolley with tray rack, 16 GN 1/1, 80mm pitch WxDxH 545x790x1700 mm kg 57 m ³ 0.95	922754 TRRA161180C	
Trolley with tray rack, 15 GN 1/1, 84mm pitch WxDxH 545x790x1700 mm kg 57 m ³ 0.95	922683 TRRA161184	

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◀◀ (Handling Solutions - GastroNorm)

Description	Code	
Trolley with tray rack 20 GN 2/1, 63mm pitch WxDxH 716x926x1700 mm kg 82 m ³ 1.48	922757 TRRA202163C	
Trolley with tray rack, 16 GN 2/1, 80mm pitch WxDxH 716x926x1700 mm kg 80 m ³ 1.48	922758 TRRA162180C	
Trolley with tray rack, 15 GN 2/1, 84mm pitch WxDxH 716x926x1700 mm kg 78 m ³ 1.48	922686 TRRA162184	
5 stainless steel runners for 6 & 10 GN 1/1 blast chiller freezer WxDxH 557x20x29 mm kg 6 m ³ 0.01	880587 5SSRU61011BCF	
5 stainless steel runners for 10 GN 2/1 blast chiller freezer WxDxH 692x20x29 mm kg 7 m ³ 0.01	880588 5SSRU1021BCF	
Slide-in rack support for 10 GN 1/1 blast chiller freezer WxDxH 399x784x92 mm kg 6 m ³ 0.04	880564 SLRASU1011BCF	

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Cook & Chill

Accessories for SkyLine Chills

◀◀ (Handling Solutions - GastroNorm)

Description	Code
Slide-in rack support for 10 GN 2/1 blast chiller freezer WxDxH 637x904x85 mm kg 12 m ³ 0.07	880563 SLRASU1021BCF
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven WxDxH 89x657x42 mm kg 3.35 m ³ 0.01	922769 ADTRRACK11
Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven WxDxH 67x798x52 mm kg 3.45 m ³ 0.01	922770 ADTRRACK21
Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys WxDxH 75x47x18 mm kg 0.19 m ³ 0.01	922771 ADTRRACKTR









Handling Solutions - Banqueting

Description	Code
Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer WxDxH 485x913x949 mm kg 39 m ³ 0.57	922626 TRSLRA61011
Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer WxDxH 685x1033x949 mm kg 50 m ³ 0.92	922627 TRSLRA61021



◀◀ (Handling Solutions - Banqueting)

Description	Code	
<p>Banquet rack with wheels holding 30 plates for 10 GN 1/1 oven and blast chiller freezer, 65mm pitch</p> <p>WxDxH 391x650x710 mm kg 18 m³ 0.21</p>	<p>922648 BARAW30PL1011</p>	
<p>Banquet rack with wheels 23 plates for 10 GN 1/1 oven and blast chiller freezer, 85mm pitch</p> <p>WxDxH 391x650x710 mm kg 15 m³ 0.21</p>	<p>922649 BARAW23PL1011</p>	
<p>Banquet rack with wheels holding 51 plates for 10 GN 2/1 oven and blast chiller freezer, 75mm pitch</p> <p>WxDxH 596x780x702 mm kg 32 m³ 0.36</p>	<p>922650 BARAW51PL1021</p>	
<p>Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch</p> <p>WxDxH 507x849x1714 mm kg 79 m³ 0.95</p>	<p>922756 TRBA54PL2011C</p>	
<p>Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch</p> <p>WxDxH 507x849x1714 mm kg 77 m³ 0.95</p>	<p>922763 TRBA45PL2011C</p>	
<p>Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch</p> <p>WxDxH 700x986x1711 mm kg 107 m³ 1.48</p>	<p>922764 TRBA116PL2021C</p>	

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Cook & Chill





Accessories for SkyLine Chills

◀◀ (Handling Solutions - Banqueting)

Description	Code
<p>Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch</p> <p>WxDxH 700x986x1711 mm kg 100 m³ 1.48</p>	<p>922760 TRBA92PL2021C</p>
<p>Slide-in rack support for 10 GN 2/1 blast chiller freezer</p> <p>WxDxH 637x904x85 mm kg 12 m³ 0.07</p>	<p>880563 SLRASU1021BCF</p>
<p>Slide-in rack support for 10 GN 1/1 blast chiller freezer</p> <p>WxDxH 399x784x92 mm kg 6 m³ 0.04</p>	<p>880564 SLRASU1011BCF</p>
<p>Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven</p> <p>WxDxH 89x657x42 mm kg 3.35 m³ 0.01</p>	<p>922769 ADTRRACK11</p>
<p>Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven</p> <p>WxDxH 67x798x52 mm kg 3.45 m³ 0.01</p>	<p>922770 ADTRRACK21</p>
<p>Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys</p> <p>WxDxH 75x47x18 mm kg 0.19 m³ 0.01</p>	<p>922771 ADTRRACKTR</p>



Handling Solutions - Bakery

Description	Code	
Trolley for slide-in rack for 6 & 10 GN 1/1 oven and blast chiller freezer WxDxH 485x913x949 mm kg 39 m ³ 0.57	922626 TRSLRA61011	
Trolley for slide-in rack for 10 GN 2/1 oven and blast chiller freezer WxDxH 685x1033x949 mm kg 50 m ³ 0.92	922627 TRSLRA61021	
Bakery/pastry tray rack with wheels 400x600mm for 6 GN 1/1 oven and blast chiller freezer, 80mm pitch (5 runners) WxDxH 428x608x471 mm kg 10.48 m ³ 0.20	922607 5BAPARAWH611	
Bakery/pastry tray rack with wheels holding 400x600mm grids for 10 GN 1/1 oven and blast chiller freezer, 80mm pitch (8 runners) WxDxH 428x608x719 mm kg 12.67 m ³ 0.24	922608 8BAPARAWH1011	
Bakery/pastry tray rack with wheels 400x600mm for 10 GN 2/1 oven and blast chiller freezer, 80mm pitch (8 runners) WxDxH 428x608x719 mm kg 14.23 m ³ 0.40	922609 8BAPARAWH1021	
Bakery/pastry trolley with rack holding 600x400mm grids for 20 GN 1/1 oven and blast chiller freezer, 80mm pitch (16 runners) WxDxH 544x841x1695 mm kg 70 m ³ 0.95	922761 TRPA2011C	



Cook & Chill







Accessories for SkyLine Chills

◀◀ (Handling Solutions - Bakery)

Description	Code
<p>Bakery/pastry trolley with rack holding 400x600mm grids for 20 GN 2/1 oven and blast chiller freezer, 80mm pitch (16 runners)</p> <p>WxDxH 716x929x1695 mm kg 78 m³ 1.48</p>	<p>922762 TRBAPA1621C</p>
<p>Slide-in rack support for 10 GN 1/1 blast chiller freezer</p> <p>WxDxH 399x784x92 mm kg 6 m³ 0.04</p>	<p>880564 SLRASU1011BCF</p>
<p>Slide-in rack support for 10 GN 2/1 blast chiller freezer</p> <p>WxDxH 637x904x85 mm kg 12 m³ 0.07</p>	<p>880563 SLRASU1021BCF</p>
<p>Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 1/1 combi oven</p> <p>WxDxH 89x657x42 mm kg 3.35 m³ 0.01</p>	<p>922769 ADTRRACK11</p>
<p>Kit compatibility for aos/easyline trolley (produced till 2019) with SkyLine/Magistar 20 GN 2/1 combi oven</p> <p>WxDxH 67x798x52 mm kg 3.45 m³ 0.01</p>	<p>922770 ADTRRACK21</p>
<p>Kit compatibility for aos/easyline 20 GN oven with SkyLine/Magistar trolleys</p> <p>WxDxH 75x47x18 mm kg 0.19 m³ 0.01</p>	<p>922771 ADTRRACKTR</p>



Installation Solutions - Remote Units







Description	Code	
<p>Air remote refrigerating unit for 6 GN 1/1 blast chiller freezer - R452A</p> <p>4.20 ElekW 400 V 3N 50 Hz WxDxH 984x750x501 mm kg 117 m³ 0.58</p>	<p>880577 ARE611R452</p>	
<p>Air remote refrigerating unit for 10 GN 1/1 blast chiller freezer - R452A</p> <p>4.72 ElekW 400 V 3N 50 Hz WxDxH 984x750x596 mm kg 140 m³ 0.86</p>	<p>881221 ARE1011R452</p>	
<p>Air remote refrigerating unit for 10 GN 2/1 blast chiller freezer - R452A</p> <p>5.99 ElekW 400 V 3N 50 Hz WxDxH 1414x1000x781 mm kg 198 m³ 1.52</p>	<p>881222 ARE1021R452</p>	
<p>Air remote refrigerating unit for 20 GN 1/1 blast chiller freezer - R452A</p> <p>9.23 ElekW 400 V 3N 50 Hz WxDxH 1414x1000x781 mm kg 220 m³ 1.85</p>	<p>881223 ARE2011R452</p>	
<p>Air remote refrigerating unit for 2x20 GN1/1 blast chiller freezer - R452A</p> <p>15.70 ElekW 400 V 3N 50 Hz WxDxH 1729x1160x1121 mm kg 350 m³ 2.84</p>	<p>881225 ARE22011R452</p>	
<p>Air Remote Refrigerating Unit for 20 2/1 150 Kg Blast Chiller/Freezer - R452a</p> <p>9.23 ElekW 400 V 3N 50 Hz WxDxH 1414x1000x781 mm kg 222 m³ 1.52</p>	<p>881269 ARE20215R452</p>	



Cook & Chill



Accessories for SkyLine Chills

◀◀ (Installation Solutions - Remote Units)

Description	Code	
<p>Air Remote Refrigerating Unit for 20 2/1 200 KG Blast Chiller Freezer - R452a</p> <p>12.18 ElekW 400 V 3N 50 Hz WxDxH 1489x1060x896 mm kg 283 m³ 2.27</p>	<p>881224 ARE2021R452</p>	
<p>Water remote refrigerating unit for 6 GN 1/1 blast chiller freezer - R452A</p> <p>2.60 ElekW 400 V 3N 50 Hz WxDxH 984x400x660 mm kg 123 m³ 0.34</p>	<p>880603 UW30BT452</p>	
<p>Water remote refrigerating unit for 10 GN 1/1 blast chiller freezer - R452A</p> <p>4.40 ElekW 400 V 3N 50 Hz WxDxH 984x400x660 mm kg 121 m³ 0.40</p>	<p>881226 WRE1011R452</p>	
<p>Water remote refrigerating unit for 10 GN 2/1 blast chiller freezer - R452A</p> <p>5.50 ElekW 400 V 3N 50 Hz WxDxH 1415x450x750 mm kg 235 m³ 0.69</p>	<p>881227 WRE1021R452</p>	
<p>Water remote refrigerating unit for 20 GN 1/1 blast chiller freezer - R452A</p> <p>8.70 ElekW 400 V 3N 50 Hz WxDxH 1415x450x750 mm kg 186 m³ 0.69</p>	<p>881228 WRE2011R452</p>	
<p>Water remote refrigerating unit for 20 GN 2/1 blast chiller freezer - R452A</p> <p>11.40 ElekW 400 V 3N 50 Hz WxDxH 1415x450x750 mm kg 215 m³ 0.69</p>	<p>881229 WRE2021R452</p>	

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◀◀ (Installation Solutions - Remote Units)

Description	Code	
<p>Water Remote Refrigerating Unit for 20 2/1 150 Kg Blast Chiller/Freezer - R452a</p> <p>8.70 ElekW 400 V 3N 50 Hz WxDxH 1415x450x750 mm kg 186 m³ 0.69</p>	<p>881270 WRE20215R452</p>	
<p>Air/Water Remote Refrigerating Unit for 20 1/1 100 KG Blast Chiller Freezer - R452a</p> <p>9.23 ElekW 400 V 3N 50 Hz WxDxH 1414x1000x781 mm kg 220 m³ 1.52</p>	<p>881230 AWRE2X2011R452</p>	

Installation Solutions - Connectivity

Description	Code	
<p>Connectivity hub (SIM) Router Ethernet + WiFi + 4G (UE)</p> <p>0.02 ElekW 100-240 V 1N 50-60 Hz WxDxH 201x179x61 mm kg 1.35 m³ 0.03</p>	<p>922399 COHUROETHEU</p>	
<p>Connectivity hub (LAN) Router Ethernet + WiFi</p> <p>0.02 ElekW 100-240 V 1N 50-60 Hz WxDxH 201x179x61 mm kg 0.68</p>	<p>922412 COHUROETH</p>	
<p>IoT module for SkyLine ovens and blast chiller/freezers</p> <p>WxDxH 28x21x76 mm kg 0.50 m³ 0.01</p>	<p>922421 IOTOVBCKM</p>	

Accessories for SkyLine Chills

Installation Solutions - Stacking kits

Description	Code
Stacking kit for 6 GN 1/1 oven on 6 GN 1/1 blast chiller freezer - 100mm height WxDxH 895x765x100 mm kg 5 m ³ 0.01	880565 STK611N
Stacking kit for 6 GN 1/1 previous oven on 6 GN 1/1 new blast chiller freezer - 100mm height WxDxH 895x765x100 mm kg 8 m ³ 0.02	880586 OVSUPP610



Installation Solutions - Miscellaneous

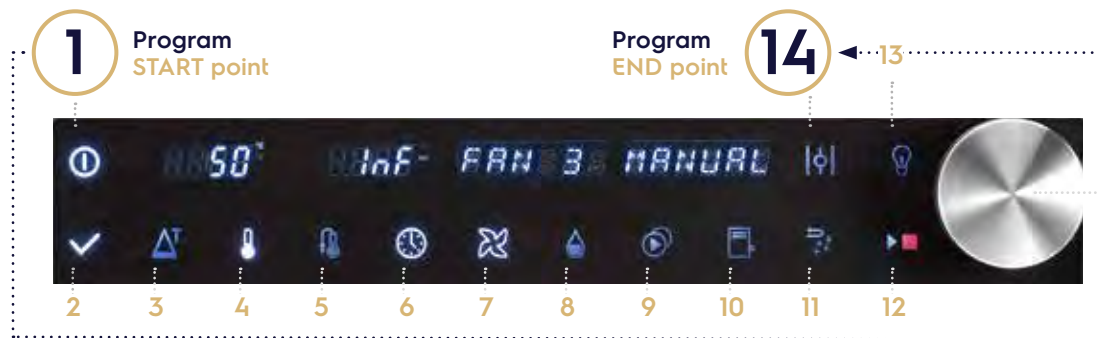
Description	Code
4 wheels for blast chiller freezer WxDxH 220x220x145 mm kg 6 m ³ 0.02	881284 4WHBCF
6 wheels for 10 GN 2/1 blast chiller freezer WxDxH 220x220x145 mm kg 9 m ³ 0.02	881285 6WH1021BCF
Worktop for 6 GN 1/1 blast chiller freezer WxDxH 897x844x40 mm kg 8 m ³ 0.09	880581 WO611BCF
4 wheels for blast chiller tower execution with oven WxDxH 1x1x1 mm kg 6.17 m ³ 0.02	880676 4WHBCFTO



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Program your meal from 1 to 14:





- | | | | | | |
|---|--|---|----|--|---------------------------------|
| 1 | | On/Off | 10 | | Program selection (99 programs) |
| 2 | | Cooking phase confirmation | 11 | | Back key / Auto clean set up |
| 3 | | ECO-Delta cooking | 12 | | Start/Stop |
| 4 | | Temperature setting | 13 | | Halogen light on/off |
| 5 | | Cooking with probe | 14 | | Exhaust valve control |
| 6 | | Time setting | | | |
| 7 | | Fan speed setting | | | |
| 8 | | Cooking chamber humidity setting | | | |
| 9 | | Cooking phase selection (9 phases each program) | | | |



Cook & Chill






MultiSlim Ovens

MultiSlim Ovens

Description	Code	
<p>Compact electric Convection Oven, 6x1/1GN, with direct steam and 11 humidity level settings, without automatic cleaning, right-hinged door</p> <p>6.90 ElekW 400 V 3N 50/60 Hz WxDxH 519x803x770 mm kg 83 m³ 0.66</p>	<p>260655 ECD061R</p>	
<p>Compact electric Convection Oven, 6x1/1GN, with direct steam and 11 humidity level settings, with automatic cleaning, right-hinged door</p> <p>6.90 ElekW 400 V 3N 50/60 Hz WxDxH 519x803x770 mm kg 85 m³ 0.66</p>	<p>260658 ECD061WR</p>	
<p>Compact electric Convection Oven, 6x1/1GN, with direct steam and 11 humidity level settings, without automatic cleaning, left-hinged door</p> <p>6.90 ElekW 400 V 3N 50/60 Hz WxDxH 519x803x770 mm kg 83 m³ 0.66</p>	<p>260635 ECD061L</p>	
<p>Compact electric Convection Oven, 6x1/1GN, with direct steam and 11 humidity level settings, with automatic cleaning, left-hinged door</p> <p>6.90 ElekW 400 V 3N 50/60 Hz WxDxH 519x803x770 mm kg 84 m³ 0.66</p>	<p>260638 ECD061WL</p>	

Accessories for compact convection ovens

Accessories for compact convection ovens

Description	Code	
Base support for stacked compact ovens WxDxH 470x620x320 mm kg 8 m ³ 0.11	922368 BASESTK	
Open base for compact 6x1/1GN oven WxDxH 470x620x800 mm kg 10 m ³ 0.27	922369 STBL6	
Tray support for compact 6x1/1GN oven - open base WxDxH 65x128x735 mm kg 4.44 m ³ 0.01	922370 TRAYSUPPL	
Stacking kit for compact 6x1/1GN oven WxDxH 780x600x55 mm kg 8 m ³ 0.11	922371 STACKKITL	
External spray unit for compact 6x1/1GN oven WxDxH 220x220x220 mm kg 1.31 m ³ 0.01	922372 EXSPRAYL	
1-sensor core probe for compact 6x1/1GN oven WxDxH 250x40x40 mm kg 0.56	922373 ISENSORL	



Cook & Chill

Accessories for compact convection ovens

◀◀ (Accessories for compact convection ovens)

Description	Code
Right-hinged door for compact 6x1/1GN oven WxDxH 530x519x40 mm kg 6 m ³ 0.02	922374 RHINGELE
Double-step door for opening compact 6x1/1GN oven WxDxH 100x100x100 mm kg 0.50	922377 DSTEPDOORL
Kit to front air filter for compact 6x1/1GN oven WxDxH 400x350x350 mm kg 5 m ³ 0.06	922379 KITFILTER
4 high adjustable feet for compact 6x1/1GN oven WxDxH 410x190x140 mm kg 0.95 m ³ 0.01	922395 4HFEETCOM



Even and precise cooking results



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Our range of professional Convection Ovens Crosswise provides excellent value for money, giving you peace of mind and assurance. With their sturdy design and reliable performance achieving consistent, easy, and even cooking results has never been easier.



Perfectly Tender

Enjoy perfectly cooked meals every time with our humidifier technology. The humidifier system keeps your dishes tender and consistent, resulting in reduced weight variation.

Cooking Evenness

Experience consistent cooking results with ease, no matter the load! The crosswise configuration with fan on the back, maximises the air circulation in the cooking chamber so that every tray receives the same amount of heat. This guarantees productivity and cooking quality.

Enhanced steam generation with Smart Steam version

Elevate your cooking with richer flavors and textures, in our version with increased steam generation that will take your culinary creations to new heights.



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Convection Ovens Crosswise

Experience flawless cooking with consistent results, service after service, with our Convection Oven. Our simple interface enables you to effortlessly set the program of your favorite recipes. Crafted with high-graded materials, our oven is built to last, even under heavy usage, delivering unparalleled reliability that you can always count on.



Modernized simplicity, enhanced ergonomics with optimal visibility

Our ovens feature user-friendly control panels with ergonomic knobs that fit comfortably in your hand, allowing for instant and easy adjustment of cooking parameters.



Seamless enhancement

Experience effortless movement and excellent visibility with our crosswise configuration of the cooking chamber featured with side lighting, designed with ergonomics in mind.



Safe Door Design

Ensure maximum safety and convenience with our updated door design. The double step opening of the door prevents accidental heat release*, while double glass door configuration makes cleaning easy and uncomplicated.



Precision monitoring

Keep the temperature of the food under control at each cooking stage with the core temperature probe.*

* included with Smart Steam version. Can be requested as an optional accessory with the standard version.

* included with Smart Steam version.
Can be requested as an optional
accessory with the standard version.








Built to last

Our oven's key manufacturing components are made of durable stainless steel. Additionally, our oven has IPX4 water protection to ensure reliable performance in various environments.



Convection Ovens Crosswise - electric

Description	Code	
<p>Smart Steam Convection Oven Crosswise 6 GN 1/1, electric</p> <p>7.70 ElekW 380-400 V 3N 50 Hz WxDxH 860x767x633 mm kg 103 m³ 0.76</p>	<p>260687 EFCE61SSDS</p>	
<p>Smart Steam Convection Oven Crosswise 10 GN 1/1, electric</p> <p>17.30 ElekW 380-400 V 3N 50 Hz WxDxH 890x900x970 mm kg 140 m³ 1.23</p> <p>Included Accessory 922121 60mm pitch side hangers 10x1/1GN electric oven (included with the oven) 1</p>	<p>260691 EFCE11SSDS</p>	
<p>Convection Oven Crosswise 6x1/1GN, electric</p> <p>7.70 ElekW 380-400 V 3N 50 Hz WxDxH 860x767x633 mm kg 87 m³ 0.77</p>	<p>260688 EFCE61CSDS</p>	
<p>Convection Oven Crosswise 10x1/1GN, electric</p> <p>17.30 ElekW 380-400 V 3N 50 Hz WxDxH 890x900x970 mm kg 135 m³ 1.18</p> <p>Included Accessory 922121 60mm pitch side hangers 10x1/1GN electric oven (included with the oven) 1</p>	<p>260693 EFCE11CSDS</p>	
<p>Convection Oven Crosswise 10x2/1GN, electric</p> <p>24.50 ElekW 380-400 V 3N 50 Hz WxDxH 890x1215x970 mm kg 167 m³ 1.56</p> <p>Included Accessory 922123 60mm pitch side hangers for 10x2/1GN oven (included with the oven) 1</p>	<p>260697 EFCE12CSDS</p>	

Cook & Chill

Convection Ovens Crosswise



Convection Ovens Crosswise - gas

Description	Code
<p>Convection Oven Crosswise 6x1/1GN, gas</p> <p>8.50 GaskW 0.35 ElekW 220-230 V 1 50 Hz WxDxH 860x767x701 mm kg 96 m³ 0.77</p>	<p>260813 EFCG61CSAS</p>
<p>Convection Oven Crosswise 10x1/1GN, gas</p> <p>18.50 GaskW 0.35 ElekW 220-230 V 1 50 Hz WxDxH 890x900x970 mm kg 146 m³ 1.18</p> <p>Included Accessory</p> <p>922122 60mm pitch side hangers 10x1/1GN gas oven 1 (included with the oven)</p>	<p>260819 EFCG11CSAS</p>
<p>Convection Oven Crosswise 10x2/1GN, gas</p> <p>25 GaskW 0.50 ElekW 220-230 V 1 50 Hz WxDxH 890x1215x970 mm kg 182 m³ 1.56</p> <p>Included Accessory</p> <p>922123 60mm pitch side hangers for 10x2/1GN oven 1 (included with the oven)</p>	<p>260825 EFCG12CSAS</p>





Accessories for Convection Ovens Crosswise

Oven accessories - bases

Description	Code	
Open base for 6 GN 1/1 convection oven WxDxH 858x625x920 mm kg 23 m ³ 0.66	922101 OAC02	
Open base for 10 GN 1/1 convection oven WxDxH 888x770x850 mm kg 25 m ³ 0.77	922102 OAC03	
Open base for 10 GN 2/1 convection oven WxDxH 888x1084x850 mm kg 31 m ³ 1.05	922103 OAC04	
Cupboard base for 10 GN 2/1 convection oven WxDxH 890x1122x850 mm kg 77 m ³ 1.12	922110 FCVSM102	

Oven accessories - handling






Description	Code	
Trolley for 10x1/1GN roll-in rack WxDxH 580x765x950 mm kg 30.58 m ³ 0.20	922130 OAC93	
Trolley for 10x1/1GN and 10x2/1GN roll-in rack WxDxH 580x965x950 mm kg 34.02 m ³ 0.20	922128 OAC40	



Cook & Chill

Accessories for Convection Ovens Crosswise






◀◀ (Oven accessories - handling)

Description	Code	
Trolley for 20x1/1GN roll-in rack WxDxH 650x667x1689 mm kg 65 m ³ 0.85	922132 OAC41	
Trolley for 20x2/1GN roll-in rack WxDxH 650x976x1689 mm kg 76 m ³ 1.26	922134 OAC39	
Kit to convert to 10x1/1GN roll-in rack WxDxH 400x550x200 mm kg 9 m ³ 0.05	922201 KSLRA101C	
Kit to convert to 10x2/1GN roll-in rack WxDxH 63x93x30 mm kg 8.83 m ³ 0.07	922202 KSLRA102C	
80mm pitch roll-in rack for 20x1/1GN WxDxH 568x424x1328 mm kg 23.35 m ³ 0.50	922205 KSLRA2018C	
80mm pitch roll-in rack for 20x2/1GN WxDxH 568x681x1328 mm kg 30 m ³ 0.64	922206 KSLRA2028C	

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Accessories for Convection Ovens Crosswise

◀◀ (Oven accessories - handling)







Description	Code	
60mm pitch roll-in rack for 20x1/1GN (included with the oven) WxDxH 568x424x1328 mm kg 21.75 m ³ 0.50	922203 KSLRA2016C	
60mm pitch roll-in rack for 20x2/1GN WxDxH 568x681x1328 mm kg 30 m ³ 0.64	922204 KSLRA2026C	
Base for 20x1/1GN roll-in rack WxDxH 679x580x349 mm kg 9 m ³ 0.22	922141 OAC43	
Base for 20x2/1GN roll-in rack WxDxH 679x837x349 mm kg 14.74 m ³ 0.27	922142 OAC44	
80mm pitch side hangers 10x1/1GN electric oven kg 8 m ³ 0.02	922115 OAC20	
80mm pitch side hangers 10x1/1GN gas oven kg 8 m ³ 0.02	922116 OAC21	

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Cook & Chill

Accessories for Convection Ovens Crosswise


◀◀ (Oven accessories - handling)

Description	Code	
80mm pitch side hangers for 10x2/1GN oven kg 9 m ³ 0.03	922117 OAC22	
60mm pitch side hangers 10x1/1GN electric oven (included with the oven) WxDxH 60x400x650 mm kg 8 m ³ 0.02	922121 OAC23	
60mm pitch side hangers 10x1/1GN gas oven (included with the oven) kg 5.82 m ³ 0.02	922122 OAC24	
60mm pitch side hangers for 10x2/1GN oven (included with the oven) WxDxH 1x1x1 mm kg 9 m ³ 0.03	922123 OAC25	
Shelf guides for 6x1/1GN, ovens base WxDxH 550x580x30 mm kg 7 m ³ 0.01	922105 OAC15	
Shelf guides for 10x1/1GN, ovens base WxDxH 760x23x479 mm kg 7 m ³ 0.02	922106 OAC16	

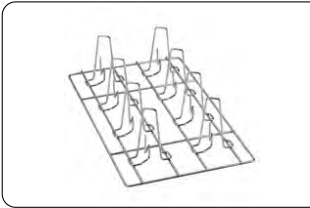
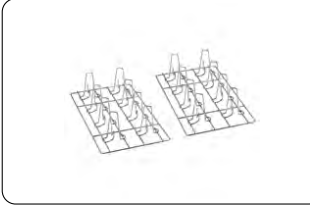



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Accessories for Convection Ovens Crosswise

◀◀ (Oven accessories - handling)

Description	Code	
Shelf guides for 10x2/1GN, oven base WxDxH 1075x23x470 mm kg 9 m ³ 0.03	922107 OAC17	

Oven accessories - pans & grids


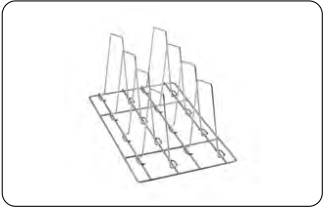
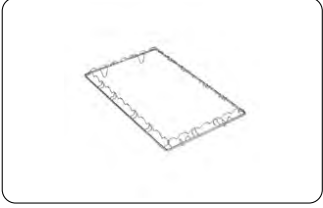
Description	Code	
Grid for whole chicken (8 per grid - 1,2kg each), GN 1/1 WxDxH 325x530x152 mm kg 1.50 m ³ 0.03	922266 GR8CH11	
Pair of grids for whole chicken (8 per grid - 1,2kg each), GN 1/1 WxDxH 325x530x152 mm kg 3 m ³ 0.03	922036 GRPA8CH	
Pair of frying baskets WxDxH 530x325x40 mm kg 2.22 m ³ 0.02	922239 2FRBAOV	
Pair of 1/1GN AISI 304 stainless steel grids WxDxH 325x540x40 mm kg 3 m ³ 0.01	921101 CAC17	
Guide kit for 1/1GN drain pan kg 1	921713 OAC78	

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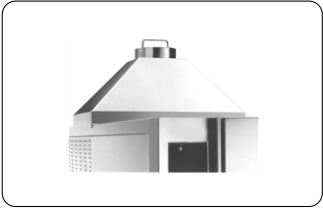

Cook & Chill

Accessories for Convection Ovens Crosswise

◀◀ (Oven accessories - pans & grids)

Description	Code	
Support for 1/2GN pan (2pcs) WxDxH 300x500x50 mm kg 6 m ³ 0.01	921106 CAC18	
Kit universal skewer rack and 6 short skewers for Lengthwise and Crosswise ovens WxDxH 530x325x55 mm kg 1.74 m ³ 0.02	922325 ISKPA6SHSK	
Grid for whole duck (8 per grid - 1,8kg each), GN 1/1 WxDxH 325x530x258 mm kg 2 m ³ 0.07	922362 GR8DU11	
Universal skewer rack WxDxH 530x325x55 mm kg 1.15 m ³ 0.02	922326 UNSK	

Oven accessories - ventilation

Description	Code	
Flue condenser for gas ovens 10x1/1-2/1 WxDxH 383x575x336 mm kg 6.42 m ³ 0.09	921701 OAC57	
Flue condenser for gas ovens 20x1/1GN kg 12 m ³ 0.07	921710 OAC62	

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Accessories for Convection Ovens Crosswise

◀◀ (Oven accessories - ventilation)

Description	Code
Flue condenser for gas ovens 20x2/1GN kg 8.82 m ³ 0.07	921712 OAC63



Oven accessories - installation






Description	Code
Fat filter for 6x1/1GN WxDxH 450x360x60 mm kg 3 m ³ 0.01	922177 OAC54
Fat filter for gas 10 and 20 1/1 and 2/1 GN ovens (2 filters are necessary for 20-grid ovens) WxDxH 580x450x80 mm kg 2 m ³ 0.03	921700 OAC53
Fat filter for 10 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) WxDxH 620x490x100 mm kg 2 m ³ 0.03	922178 OAC55
2 fat filters for 20 1/1 and 2/1 GN combi steamers (gas and electric) and convection ovens (electric) WxDxH 610x490x100 mm kg 5 m ³ 0.03	922179 FIGRFCV20
Drip tray for convection oven 6 GN WxDxH 678x27x46 mm kg 1 m ³ 0.01	922430 DIPTRAY6GN



Cook & Chill

Accessories for Convection Ovens Crosswise



◀◀ (Oven accessories - installation)

Description	Code	
Drip tray for convection oven 10 GN1/1 & 2/1 WxDxH 708x27x46 mm kg 1 m ³ 0.01	922431 DRIPTRAY10_1_2	
Retractable hose reel spray unit WxDxH 236x302x105 mm kg 4.40 m ³ 0.01	922170 OAC70	
External side spray unit (needs to be mounted outside and includes support to be mounted on the oven) WxDxH 220x220x220 mm kg 2 m ³ 0.01	922171 EXSISPUN	
Probe for ovens 6 and 10x1/1GN kg 1 m ³ 0.01	921702 OAC67	
Probe for ovens 10x2/1GN kg 6 m ³ 0.01	921703 OAC68	
Probe for ovens 20x1/1 and 2/1GN kg 6 m ³ 0.01	921704 OAC69	


▶▶

Accessories for Convection Ovens Crosswise


◀◀ (Oven accessories - installation)

Description	Code	
Feet for convection ovens 10 GN1/1 & 10 GN2/1 WxDxH 74x74x150 mm kg 2 m ³ 0.01	922127 OAC66	
Stacking kit for 6 GN 1/1 convection oven on 15&25 kg blast chiller/freezer crosswise WxDxH 860x825x1141 mm kg 51 m ³ 1.01	881528 OAC90	

Oven accessories - water treatment

Description	Code	
Water softener with salt for ovens with automatic regeneration of resin 0.04 ElekW 220-230 V 1N 50/60 Hz WxDxH 250x480x540 mm kg 21.67 m ³ 0.09	921305 WASOAU	

Oven accessories - others

Description	Code	
Volcano Smoker for lengthwise and crosswise oven WxDxH 220x220x85 mm kg 1.32 m ³ 0.01	922338 VOSM	

Durability &



Cook & Chill

Blast Chiller and Freezers Crosswise

food safety in mind

Experience fresh and safe food for longer with our durable solution: optimized for quality, efficiency, and cost savings.



Utmost durability

Our Blast Chiller Freezers are designed with long-lasting, high-quality stainless steel components, ensuring exceptional performance even in the toughest conditions.

With Climate Class 5, you can be assured that our freezers will provide reliable performance, giving you peace of mind. Our automatic defrosting feature prevents ice build-up, contributing to the durability and longevity of the freezers over time.



Reliability at its best with core performance guaranteed thanks to the sturdy design



Keep it cool with continuous chilling

The Blast Chiller Freezer's Turbo Cooling feature ensures continuous operation at the desired temperature, making it perfect for non-stop production, saving time and increasing efficiency.



Efficient Cook&Chill: enhancing productivity, safety and sustainability

Implementation of Cook&Chill process match any segment business needs, including optimized working schedule and increased productivity, while guaranteeing food safety and elimination of waste. Pair your Blast Chiller Freezer with Crosswise Convection Oven to benefit from this process.



Food Safety

So simple and safe!

Cook & Chill
Blast Chillers and Freezers Crosswise

Blast Chiller Freezer performs constant operations time after time thanks to robust and sturdy mechanical construction to work with maximum simplicity in a safe way.



Flawless operation with a simple digital panel

Our simplified panel makes it easy to set the cycles with just a press of a button, saving you time. Monitoring temperature and timing is also easy with the bright and vivid display, simplifying your daily operations.



Scan the QR code to discover more



Flexibility and great performances

Perfectly fitted everywhere, where space is limited but performances needs to be great. Extreme flexibility of application with multipurpose grid supports suitable for both GastroNorm and bakery trays



Undercounter version is ideal for saving space in kitchen



High precision

Optimize the productivity and be there only when needed: ARTE 2.0 is a high precision algorithm, capable to determine when the running cycle will be completed. 1-sensor core temperature probe is included as standard in all models to control the processes.



Food safe

Peace of mind with guaranteed food quality and safety in accordance with sanitization norms and HACCP standard.



Fast Thawing cycle

Defrost food safely in a controlled environment, bringing frozen foods up to a temperature ready for cooking. Increase productivity by running the thawing cycle overnight to avoid peak hours.



Allow yourself stress free operations

Stress free operations – now with connected services it is possible to monitor machine status, store HACCP data and modify some appliance's parameters remotely.



Meet our family of Blast Chiller Freezers

Cook & Chill
Blast Chillers and Freezers Crosswise

Our Blast Chiller Freezers range offers more than just maximum strength and longevity. With more than 30 years durability, you can trust that your investment is sure to last for years to come, making it an excellent choice for those looking for a reliable, value for money and long-lasting solution.



15/5 kg - 5 GN 1/1
External dimensions (wxdxh)
762x760x902 mm
Electrical power - 0.73 kW



Available version with R448



25/15 kg - 5 GN 1/1
External dimensions (wxdxh)
762x760x902 mm
Electrical power - 1.58 kW



Available version with R448



40/20 kg - 10 GN 1/1
External dimensions (wxdxh)
762x760x1644 mm
Electrical power - 2.88 kW



80/40 kg - 10 GN 2/1
External dimensions (wxdxh)
1000x955x1645 mm
Electrical power - 3.96 kW



100/65 kg - 20 GN 1/1
External dimensions (wxdxh)
800x833x2232 mm
Electrical power - 4.4 kW



Unlimited flexibility in limited space installation

Installation flexibility, with new undercounter version you can fit in any kitchen environment.



15/5 kg - 5 GN 1/1
External dimensions (wxdxh)
762x708x850 mm
Electrical power - 0.73 kW



Available version with R448



25/15 kg - 5 GN 1/1
External dimensions (wxdxh)
762x708x850 mm
Electrical power - 1.58 kW



Available version with R448


Standard range is with R452 refrigerant gas

Whether you run a restaurant, convenience store or and ice cream shop, this reliable and sturdy appliance is sure to meet your needs

Revolutionize your kitchen with a Blast Chiller Freezer - a great solution for enhancing food safety and maintaining great food quality while maximizing efficiency and making the most of your time.

Blast Chillers and Freezers Crosswise

Blast Chillers & Freezers Crosswise: 5 GN1/1

Description	Code	
<p>Blast Chiller & Freezer Crosswise 15kg, compatible with 6x1/1GN Convection Oven Crosswise - R452A</p> <p>1.10 ElekW 220-240 V 1 50 Hz WxDxH 762x760x902 mm kg 97 m³ 0.72</p> <p>Included Accessory 880213 1 single-sensor probe for blast chiller and blast chiller&freezers 1</p>	<p>725208 ECBCFA015SE</p>	
<p>Blast Chiller & Freezer Crosswise 15kg, compatible with 6x1/1GN Convection Oven Crosswise - R452A - 60Hz</p> <p>0.83 ElekW 220-230 V 1 60 Hz WxDxH 762x760x902 mm kg 97 m³ 0.72</p> <p>Included Accessory 880213 1 single-sensor probe for blast chiller and blast chiller&freezers 1</p>	<p>725209 ECBCFA015SB</p>	
<p>Blast Chiller & Freezer Crosswise 25kg, compatible with 6x1/1GN Convection Oven Crosswise - R452A</p> <p>1.60 ElekW 220-240 V 1 50 Hz WxDxH 762x760x902 mm kg 97 m³ 0.72</p> <p>Included Accessory 880213 1 single-sensor probe for blast chiller and blast chiller&freezers 1</p>	<p>725212 ECBCFA025SE</p>	
<p>Blast Chiller & Freezer Crosswise 25kg, compatible with 6x1/1GN Convection Oven Crosswise - R448A</p> <p>1.58 ElekW 220-240 V 1 50 Hz WxDxH 762x760x902 mm kg 97 m³ 0.72</p> <p>Included Accessory 880213 1 single-sensor probe for blast chiller and blast chiller&freezers 1</p>	<p>725446 ECBCFB025UE</p>	
<p>Blast Chiller & Freezer Crosswise 15kg, undercounter, compatible with 6x1/1GN Convection Oven Crosswise - R452A</p> <p>0.73 ElekW 220-240 V 1 50 Hz WxDxH 762x708x850 mm kg 97 m³ 0.69</p> <p>Included Accessory 880213 1 single-sensor probe for blast chiller and blast chiller&freezers 1</p>	<p>725442 ECBCFA015UE</p>	



Cook & Chill

Blast Chillers and Freezers Crosswise

◀◀ (Blast Chillers & Freezers Crosswise: 5 GN1/1)

Description	Code
<p>Blast Chiller & Freezer Crosswise 15kg, undercounter, compatible with 6x1/1GN Convection Oven Crosswise - R448A</p> <p>0.73 ElekW 220-240 V 1 50 Hz WxDxH 762x708x850 mm kg 97 m³ 0.69</p> <p>Included Accessory 880213 1 single-sensor probe for blast chiller and blast chiller&freezers 1</p>	<p>725441 ECBCFB015UE</p>
<p>Blast Chiller & Freezer Crosswise 25kg, undercounter, compatible with 6x1/1GN Convection Oven Crosswise - R452A</p> <p>1.60 ElekW 220-240 V 1 50 Hz WxDxH 762x708x850 mm kg 97 m³ 0.69</p> <p>Included Accessory 880213 1 single-sensor probe for blast chiller and blast chiller&freezers 1</p>	<p>725445 ECBCFA025UE</p>



Blast Chillers & Freezers Crosswise: 10 GN1/1

Description	Code
<p>Blast Chiller & Freezer Crosswise 40kg, compatible with 10x1/1GN Convection Oven Crosswise - R452A</p> <p>1.20 ElekW 380-415 V 3N 50/60 Hz WxDxH 762x760x1644 mm kg 157 m³ 1.30</p> <p>Included Accessory 880213 1 single-sensor probe for blast chiller and blast chiller&freezers 1</p>	<p>725214 ECBCFA040SE</p>



Blast Chillers & Freezers Crosswise: 10 GN2/1

Description	Code
<p>Blast Chiller & Freezer Crosswise 80kg, compatible with 10x2/1GN Convection Oven Crosswise - R452A</p> <p>3.96 ElekW 380-415 V 3N 50 Hz WxDxH 1000x1006x1645 mm kg 255 m³ 1.92</p> <p>Included Accessory 880213 1 single-sensor probe for blast chiller and blast chiller&freezers 1</p>	<p>725218 ECBCFA080SE</p>



Blast Chillers & Freezers Crosswise: 20 GN1/1




Description	Code
<p>Blast Chiller & Freezer Crosswise 100kg, compatible with 20x1/1GN Convection Oven Crosswise - R452A</p> <p>4.40 ElekW 380-415 V 3N 50 Hz WxDxH 800x833x2232 mm kg 268 m³ 1.83</p> <p>Included Accessory</p> <p>880213 1 single-sensor probe for blast chiller and blast chiller&freezers 1</p>	<p>725222 ECBCFA100SE</p>






Cook & Chill

Accessories for Blast Chiller/Freezers Crosswise

Accessories for Blast Chiller/Freezers Crosswise: pans, grids

Description	Code	
<p>Pair of 1/1GN AISI 304 stainless steel grids</p> <p>WxDxH 325x540x40 mm kg 3 m³ 0.01</p>	<p>921101 CAC17</p>	
<p>Rack rails for vertical blast chiller and blast chiller&freezer</p> <p>WxDxH 453x576x105 mm kg 5.19 m³ 0.03</p>	<p>881182 RAC64</p>	
<p>Roll-in guide runners for 28 kg blast chillers and blast chiller&freezers 1/1GN</p> <p>WxDxH 580x420x80 mm kg 7 m³ 0.03</p>	<p>881518 RAC114</p>	






Accessories for Blast Chiller/Freezers Crosswise: handling

Description	Code	
<p>Trolley for 10x1/1GN roll-in rack</p> <p>WxDxH 580x765x950 mm kg 30.58 m³ 0.20</p>	<p>922130 OAC93</p>	
<p>Trolley for 10x1/1GN and 10x2/1GN roll-in rack</p> <p>WxDxH 580x965x950 mm kg 34.02 m³ 0.20</p>	<p>922128 OAC40</p>	
<p>Trolley for 20x1/1GN roll-in rack</p> <p>WxDxH 650x667x1689 mm kg 65 m³ 0.85</p>	<p>922132 OAC41</p>	



Accessories for Blast Chiller/Freezers Crosswise

◀◀ (Accessories for Blast Chiller/Freezers Crosswise: handling)






Description	Code	
Kit to convert to 10x1/1GN roll-in rack WxDxH 400x550x200 mm kg 9 m ³ 0.05	922201 KSLRA101C	
Kit to convert to 10x2/1GN roll-in rack WxDxH 63x93x30 mm kg 8.83 m ³ 0.07	922202 KSLRA102C	
80mm pitch side hangers 10x1/1GN electric oven kg 8 m ³ 0.02	922115 OAC20	
80mm pitch side hangers 10x1/1GN gas oven kg 8 m ³ 0.02	922116 OAC21	
80mm pitch side hangers for 10x2/1GN oven kg 9 m ³ 0.03	922117 OAC22	
60mm pitch side hangers 10x1/1GN electric oven (included with the oven) WxDxH 60x400x650 mm kg 8 m ³ 0.02	922121 OAC23	

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Cook & Chill

Accessories for Blast Chiller/Freezers Crosswise



◀◀ (Accessories for Blast Chiller/Freezers Crosswise: handling)

Description	Code	
60mm pitch side hangers 10x1/1GN gas oven (included with the oven) kg 5.82 m ³ 0.02	922122 OAC24	
60mm pitch side hangers for 10x2/1GN oven (included with the oven) WxDxH 1x1x1 mm kg 9 m ³ 0.03	922123 OAC25	
Fat filter for 6x1/1GN WxDxH 450x360x60 mm kg 3 m ³ 0.01	922177 OAC54	
60mm pitch roll-in rack for 20x1/1GN (included with the oven) WxDxH 568x424x1328 mm kg 21.75 m ³ 0.50	922203 KSLRA2016C	
60mm pitch roll-in rack for 20x2/1GN WxDxH 568x681x1328 mm kg 30 m ³ 0.64	922204 KSLRA2026C	
80mm pitch roll-in rack for 20x1/1GN WxDxH 568x424x1328 mm kg 23.35 m ³ 0.50	922205 KSLRA2018C	




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Accessories for Blast Chiller/Freezers Crosswise

◀◀ (Accessories for Blast Chiller/Freezers Crosswise: handling)

Description	Code	
80mm pitch roll-in rack for 20x2/1GN WxDxH 568x681x1328 mm kg 30 m ³ 0.64	922206 KSLRA2028C	
Base for 10 GN 2/1 slide-in rack support for 56 kg blast chiller/freezers WxDxH 620x780x80 mm kg 7 m ³ 0.09	880075 BIFCV560	
Base for 20x2/1GN roll-in rack WxDxH 679x837x349 mm kg 14.74 m ³ 0.27	922142 OAC44	

Accessories for Blast Chiller/Freezers Crosswise: installation







Description	Code	
80mm pitch roll-in rack for 20x1/1GN WxDxH 568x424x1328 mm kg 23.35 m ³ 0.50	922205 KSLRA2018C	
60mm pitch roll-in rack for 20x1/1GN (included with the oven) WxDxH 568x424x1328 mm kg 21.75 m ³ 0.50	922203 KSLRA2016C	
Rack rails for vertical blast chiller and blast chiller&freezer WxDxH 453x576x105 mm kg 5.19 m ³ 0.03	881182 RAC64	



Cook & Chill

Accessories for Blast Chiller/Freezers Crosswise

◀◀ (Accessories for Blast Chiller/Freezers Crosswise: installation)

Description	Code	
Stacking kit for 6 GN 1/1 convection oven on 15&25 kg blast chiller/freezer crosswise WxDxH 860x825x1141 mm kg 51 m ³ 1.01	881528 OAC90	
Stacking kit for 6 GN 1/1 combi oven on 15&25kg blast chiller/freezer crosswise WxDxH 872x775x1040 mm kg 28 m ³ 0.76	922657 STK611715KG	
Roll-in guide runners for 28 kg blast chillers and blast chiller&freezers 1/1GN WxDxH 580x420x80 mm kg 7 m ³ 0.03	881518 RAC114	
1 single-sensor probe for blast chiller and blast chiller&freezers WxDxH 20x30x12 mm kg 1	880213 KPROB1	
Kit 4 wheels for blast chiller/freezers crosswise 15-25 kg - h100mm WxDxH 1x1x1 mm kg 3 m ³ 0.03	881296 K4WCW1525	
Kit 4 feet for blast chiller/freezers crosswise 15-25 kg - h100mm WxDxH 1x1x1 mm kg 3 m ³ 0.03	881295 K4FCW	



Accessories for Blast Chiller/Freezers Crosswise

◀◀ (Accessories for Blast Chiller/Freezers Crosswise: installation)

Description	Code
Kit 4 wheels for blast chiller/freezers crosswise 100 kg WxDxH 1x1x1 mm kg 3 m ³ 0.03	881297 KWHCW100V


Accessories for Blast Chiller/Freezers Crosswise: others

Description	Code
IoT module for blast chiller/freezers crosswise WxDxH 28x21x76 mm kg 1 m ³ 0.01	922419 IOTBFCW



Innovations to

Cook & Chill
Thawing cabinets

unfreeze your potential

Electrolux Professional Thawing Cabinet is the **premium solution** for bringing frozen foods up to a temperature ready for cooking. Safety is key as large volumes are thawed evenly and quickly: **up to 66 kilos (145 lbs)* in just 6 hours!**

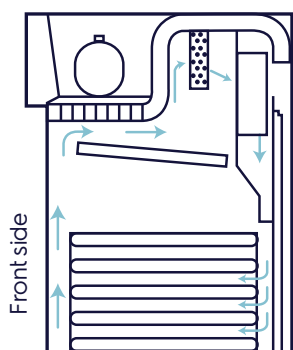
The **wheeled unit** is designed to fit through your kitchen doors while fitting all the food you need inside. Save energy too, in addition to space (compact footprint) and time.

* Depending on the type of food.

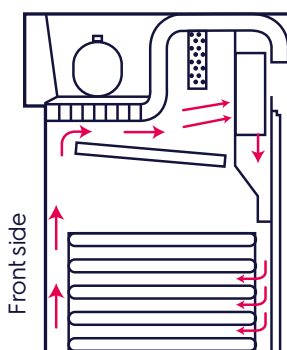


Keeping food at the proper storage temperature

Even defrost thanks to air ducts, powerful fans and the **Hybrid AirFlow** alternating cold and warm air.



Cold air flow



Hot air flow



Taking care of your food throughout the entire defrosting process

Automatically switch into holding mode (1-4°C or 34-39°F) at the end of the thawing process with **Thaw&Hold**. No need to probe food or adjust the thermostat.



for consistent results

Defrost safely in half the time thanks to the **optimized heating system** that maximizes the flow of heat. Select the program which automatically optimize the thawing time.

Improve quickly the capacity when unexpected picks orders are coming thanks to the reduced time to thaw the food.

Easy to use and clean

User-friendly interface keeps procedures simple even for new employees. Removable, dishwasher-safe air ducts and shelves. The cavity is designed to be cleaned easily.

Maximum capacity in minimum footprint

No need to disrupt your layout. With a footprint just 750 mm (29 1/2") wide and 810 (31 1/8") mm deep, it fits!

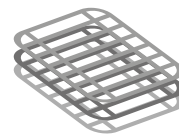
Money-saving

Save up to 10% on electric bills! Food waste reduction with 7 mm (3") insulated walls and improved gasket design, energy dispersion is at a minimum.



Easy-to-use cycles

Up to **7 preset thawing cycles**. Each of them has 3 phases with adjustable length and temperature. Adapts easily to different foods and loads thanks to timer and variable-speed fan.



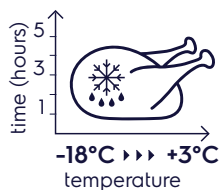
Customizable design

Unit can be equipped with 10 or 15 grids of 120 mm (4 3/4") or 80 mm (3 1/4") pitch, easy to use and clean. Optional air conveyor and water drain, your choice of feet or wheels. It is an available a stick-out-handle (optional) to open the door also in narrow spaces.

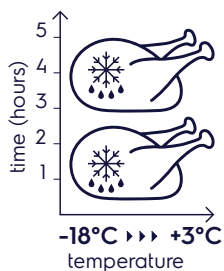
Reduce the kitchen footprint by defrosting up to **80kg** of food in only 0.6 square meters in **4 hours***

*compared with cold rooms/water bath process. From 4 to 10 hours depending on the weight, fresh, frozen and full load of the machine.

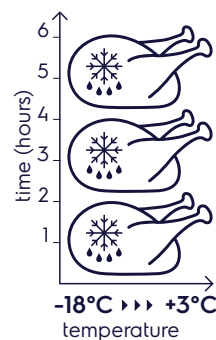
Thawing times



4.5 hours*
10 bags = 22 kg
(48 lbs)**



5 hours*
20 bags = 44 kg
(97 lbs)**



6 hours*
30 bags = 66 kg
(145 lbs)**



4 * Thawing times much shorter than for traditional air-based defrosting systems. ** Wings, burgers, mini filets, filets.

A sustainable and flexible integrated process

Save large quantity of food and make it available when needed.
Reduced waste by minimizing the impact of forecast errors.

Top defrosting food quantity per footprint

The two most important factors in the thawing process - temperature and air flow - are handled through advanced electronic controls and powerful fans.

Quality and safety are assured. Meeting all HACCP standards!

Whether you freeze your food and use the thawing function, or chill it and opt for the warming function.



PRESERVE

First, store your food in ecostore Cabinet Freezer to save up 830 €/year in class A5



THAW

Thawing Cabinet brings large quantities of food **from -18°C (0°F) to 3°C (37°F)**, ready for cooking, in as little as 4.5 hours



BREAD

Soaking, blending, breading and sifting with ProSift



FRY

Last, but non least make crispy and tasty food with the XP Fryer^{HP}



All on one page

Cook & Chill
Thawing cabinets

Description

Full-door Thawing Cabinet to defrost food evenly and safely. Constructed in A304 stainless steel, the 670 liter (177 gallons) unit thaws up to 66 kilos (145 lbs) of food in just 6 hours, depending on type of food.

FACTS & FIGURES

No. of doors	1
External dimensions/Height	2090 mm - 82 1/4"
External dimensions/Width	710 mm - 27 15/16"
External dimensions/Depth	835 mm - 32 7/8"
Internal dimensions/Height	1460 mm - 57 1/2"
Internal dimensions/Width	560 mm - 22 1/16"
Internal dimensions/Depth	707 mm - 27 7/8"
Noise level	54 dBA
Control type	Digital
Operation temperature min	0 °C (32 °F)
Operation temperature max	10 °C (50 °F)
No. of grids	10 or 15
Air conveyor	Optional
Water drain	Optional
Bottom supports	Feet or wheels



Smart benefits

- **Increased shelf life** of inventory (leave it frozen longer)
- **Eliminate food waste** from bad forecasting
- **Reduce lost sales** due to out-of-stock items
- **Reduce kitchen footprint** with smaller walk-in cooler
- **Improve food safety** in thawing process
- **Lower total inventory**
- **Energy savings** from smaller walk-in
- **Makes inventory management more efficient**

Contact your Electrolux Professional Sales Referent to verify the gas and voltage available in your country.

6

Cook & Chill

Thawing cabinets

Thawing cabinets (R290)

Description	Code												
<p>1-door Thawing Cabinet, 10 stainless steel grids, 670lt, configuration Italy, AISI 304, R290</p> <p>1.73 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2090 mm kg 171 m³ 1.52</p> <p>Included Accessory</p> <table border="0"> <tr> <td>881002</td> <td>4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models</td> <td>1</td> </tr> <tr> <td>881016</td> <td>2/1GN aisi 304 stainless steel grid</td> <td>10</td> </tr> <tr> <td>881203</td> <td>Collecting tray in AISI 304 stainless steel for Thawing Cabinet</td> <td>1</td> </tr> <tr> <td>881291</td> <td>Shelf support with 10 positions for Thawing Cabinet</td> <td>4</td> </tr> </table>	881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1	881016	2/1GN aisi 304 stainless steel grid	10	881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1	881291	Shelf support with 10 positions for Thawing Cabinet	4	<p>725147 TC671DHIT</p>
881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1											
881016	2/1GN aisi 304 stainless steel grid	10											
881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1											
881291	Shelf support with 10 positions for Thawing Cabinet	4											
<p>1-door Thawing Cabinet, 15 stainless steel grids, 670lt, configuration Italy, AISI 304, R290</p> <p>1.73 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2090 mm kg 193 m³ 1.50</p> <p>Included Accessory</p> <table border="0"> <tr> <td>881002</td> <td>4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models</td> <td>1</td> </tr> <tr> <td>881016</td> <td>2/1GN aisi 304 stainless steel grid</td> <td>15</td> </tr> <tr> <td>881203</td> <td>Collecting tray in AISI 304 stainless steel for Thawing Cabinet</td> <td>1</td> </tr> <tr> <td>881290</td> <td>Shelf support with 15 positions for Thawing Cabinet</td> <td>6</td> </tr> </table>	881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1	881016	2/1GN aisi 304 stainless steel grid	15	881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1	881290	Shelf support with 15 positions for Thawing Cabinet	6	<p>725148 TC671DHRH</p>
881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1											
881016	2/1GN aisi 304 stainless steel grid	15											
881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1											
881290	Shelf support with 15 positions for Thawing Cabinet	6											



Accessories for thawing cabinets

Description	Code
<p>Pedal opening for cabinets</p> <p>WxDxH 45x270x150 mm kg 1 m³ 0.01</p>	<p>880324 DPEDAL</p>
<p>4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models</p> <p>WxDxH 100x100x180 mm kg 5 m³ 0.02</p>	<p>881002 K4SW2B</p>
<p>2/1GN aisi 304 stainless steel grid</p> <p>WxDxH 530x640x20 mm kg 3 m³ 0.01</p>	<p>881016 GRIGLSS21</p>



◀◀ (Accessories for thawing cabinets)

Description	Code
2/1GN 304 AISI stainless steel grid with 2 runners WxDxH 530x650x40 mm kg 2.60 m ³ 0.01	881018 GRIGLIA304
Set of 2 stainless steel runners for 670/1430lt refrigerators and freezers WxDxH 15x620x20 mm kg 0.59	881021 GUIDEINO
Shelf support with 15 positions for Thawing Cabinet WxDxH 100x100x1260 mm kg 13 m ³ 0.04	881290 SUPTH15EU
Shelf support with 10 positions for Thawing Cabinet WxDxH 100x100x1260 mm kg 13 m ³ 0.04	881291 SUPTW10EU
Internal back air baffle/conveyor for 15 grids Thawing Cabinet WxDxH 528x57x1270 mm kg 5.50 m ³ 0.08	881201 BFLTHW15
Internal back air baffle/conveyor for 10 grids Thawing Cabinet WxDxH 528x57x1270 mm kg 5.50 m ³ 0.08	881202 BFLTHW10



Cook & Chill

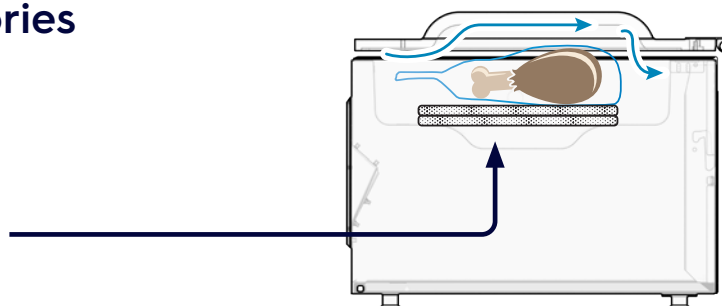
Thawing cabinets

◀◀ (Accessories for thawing cabinets)

Description	Code
Collecting tray in AISI 304 stainless steel for Thawing Cabinet with internal back air baffle/conveyor WxDxH 553x704x33 mm kg 4 m ³ 0.02	881206 DPANTW
Collecting tray in AISI 304 stainless steel for Thawing Cabinet WxDxH 553x704x34 mm kg 4 m ³ 0.02	881203 CTRTHW
Kit 4 feet h. 100 mm for Thawing Cabinet WxDxH 220x220x100 mm kg 5 m ³ 0.02	881240 K4FTHP

Vacuum packers

Included Accessories



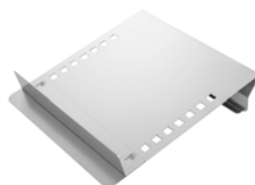
Place the maximum number of PE filling tables inside the vacuum chamber, according to the size of the bag/container to be packed. (2 or 3 PE filling tables included, depending on model).

Optional Accessories

650239



650242



Stainless steel trolley
(2 sizes) for table top models

cod. **650239** - 470x570x700mm (H)
cod. **650242** - 570x630x700mm (H)

Inclined shelf to vacuum
liquids (2 sizes)

300mm cod. **650240**
400mm cod. **650241**

Bluetooth label printer
controlled via App

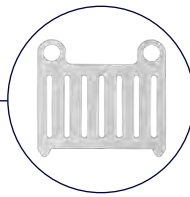
cod. **650243**

Vacuum packers

External Vacuum with external bags (inert gas cannot be inserted)

In case the food to be packed is bigger than the chamber, embossed bags have to be used:

- ▶ keep the bag outside the chamber, with bag opening parallel to the sealing bar using the **plastic accessory 'easy'** included with the appliance, see handbook for usage details.
- ▶ close lid and start the standard vacuum program



Range of different embossed bags available through spares organization.

External Vacuum with external containers (inert gas cannot be inserted)



External vacuum program –
lid open, sealing bar not active

Air is extracted from the container thanks to a tube with valve (spares code **OPRQXV**), until reaching the set parameters of vacuum and extra vacuum



Tube for external vacuum and range of GN containers with valve on the lid are available through spare parts organization.

Vacuum sealing

SMOOTH storage vacuum bags - 90 µm thickness

- ▶ suitable for temperatures between -40°C / +40°C / +75°C (for 30 min.)

Code*	Size (mm)	Qty	Code*	Size (mm)	Qty
OS1500	200x300	100	OS1505	300x500	100
OS1503	250x350	100	OS1506	350x450	100
OS1504	250x400	100	OS2472	400x500	50
OS1501	300x400	100	OS1507	400x600	100

SMOOTH storage vacuum bags - 140 µm thickness

- ▶ suitable for temperatures between -40°C / +40°C / +75°C (for 30 min.)

Code*	Size (mm)	Qty	Code*	Size (mm)	Qty
OS1531	150x300	100	OS1512	300x400	100
OS1508	200x300	100	OS1513	300x500	100
OS1509	200x400	100	OS1514	350x450	100
OS1510	250x350	100	OS1515	400x500	50
OS1511	250x400	100	OS1516	400x600	50

EMBOSSSED storage vacuum bags - 90 µm thickness

- ▶ suitable for temperatures between -40°C / +40°C / +75°C (for 30 min.)

Code*	Size (mm)	Qty	Code*	Size (mm)	Qty
OS1517	200x300	100	OS1520	300x500	100
OS1518	250x400	100	OS1521	400x500	50
OS1519	300x400	100	OS1522	400x600	50

RECYCLABLE storage vacuum bags - 85 µm thickness

- ▶ ideal for quick reheating
- ▶ suitable for temperatures between -25°C / +85°C (for 2 hours) / +100°C (for 30 min.)

Code*	Size (mm)	Qty	Code*	Size (mm)	Qty
OS2899	150x300	100	OS2902	300x400	100
OS2900	200x300	100	OS2903	400x600	100
OS2901	250x350	100			

*Spare part code, to be ordered through the local spares organization

Vacuum sealing

SMOOTH Cook and Chill vacuum bags - 80 µm thickness

► suitable for temperatures between -40°C / +40°C / +100°C (for 2h) / +121°C (for 1h)

Code*	Size (mm)	Qty	Code*	Size (mm)	Qty
OS1532	150X300	100	OS2474	300x400	100
OS1523	200x300	100	OS1526	400x500	100
OS2473	250x350	100	OS2475	400x600	50

EMBOSSED Cook and Chill vacuum bags - 90 µm thickness

► suitable for temperatures between -40°C / +40°C / +121°C (for 4h)

Code*	Size (mm)	Qty
OS2476	150X300	50
OS2477	200x300	50
OS2478	250x350	50
OS2479	300x400	50



SYV valve in stainless steel for core probe

It creates a barrier against air, where the probe needle pierces the bag, thus allowing safe detection of the core temperature of vacuum cooked food.

- Compatible with glass jar cooking in the oven
- Suitable for use in cooking and blast chilling processes from -20°C to 130°C.
- Suitable for cooking processes in a bain-marie up to 100°C and in a steam oven up to 130°C.

Code*	Description
OS2788	SYV valve for core probe

*Spare part code, to be orderered through the local spares organization

Vacuum sealing



Stainless steel containers for sous-vide preservation

► maximum lid sealing temperature: 90°C

Code*	Description	GN	WxD (mm)	H (mm)	Qty
0S1533	Stainless steel containers with lid in Tritan™	1/1	530x325	100	1
0S1534	Stainless steel containers with lid in Tritan™	1/1	530x325	150	1
0S1535	Stainless steel containers with lid in Tritan™	1/2	325x265	100	1
0S1536	Stainless steel containers with lid in Tritan™	1/2	325x265	150	1
0S1537	Stainless steel containers with lid in Tritan™	1/3	325x175	100	1
0S1538	Stainless steel containers with lid in Tritan™	1/3	325x175	150	1

Lid in Tritan™ with gasket for stainless steel containers

► maximum lid sealing temperature: 90°C



Code*	Description	GN	WxD (mm)	Qty
0S2616	Lid in Tritan™ with gasket for stainless steel containers	1/1	530x325	1
0S2617	Lid in Tritan™ with gasket for stainless steel containers	1/2	325x265	1
0S2618	Lid in Tritan™ with gasket for stainless steel containers	1/3	325x175	1

Stainless steel lid with gasket for stainless steel containers

► maximum lid sealing temperature: 90°C



Code*	Description	GN	LxP (mm)	Qty
0S2619	Stainless steel lid for stainless steel containers	1/1	530x325	1
0S2620	Stainless steel lid for stainless steel containers	1/2	325x265	1

*Spare part code, to be ordered through the local spares organization

Vacuum sealing



External vacuum hose for containers

► External vacuum device in plastic material complete with sleeve and connection

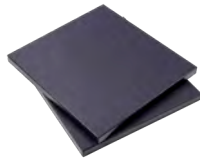
Code*	Length (mm)	Ø ext. (mm)	Ø int. (mm)
OPRQXV	1140	18	12



Accessory for external vacuum packing

► To be used with embossed bags

Code*	Description	Pcs
OPRRC6	Easy Flat 35	3
OPRRC7	Easy Flat 40	3



Polyethylene filling plates

Code*	WxDxH (mm)	Qty
OPRRBS	280X250X20	1
OPRRBT	320X300X20	1
OPRRBU	420X310X25	1

Code*	WxDxH (mm)	Qty
OPRRBV	460X440X25	1
OPRRBW	620X335X25	1
OPRRBX	620X390X25	1



Label printer kit

(4 ribbons and 9 adhesive label rolls)

Code*
OPRQXS



Black ink replacement ribbon

for label printer (4 pieces)

Code*	WxD (mm)	Length (m)
OPRQXT	50x30	30







Adhesive label rolls

(set of 9 adhesive rolls)



Code*	WxD (mm)	Labels
OPRQXU	50x60	200 per roll

*Spare part code, to be ordered through the local spares organization

Table Top vacuum packers

Description	Code	
Vacuum Packer, 8 m ³ /h, table top, digital display 0.60 ElekW 220-240 V 1N 50-60 Hz WxDxH 425x479x374 mm kg 46 m ³ 0.35	602178 EVP08D	
Vacuum Packer, 12 m ³ /h, table top, digital display 0.70 ElekW 220/240 V 1N 50-60 Hz WxDxH 415x587x437 mm kg 57 m ³ 0.37	602179 EVP12D	
Vacuum Packer, 16 m ³ /h, table top, digital display 0.80 ElekW 220-240 V 1N 50-60 Hz WxDxH 531x594x440 mm kg 72 m ³ 0.38	602180 EVP16D	
Vacuum Packer, 20 m ³ /h, table top, touch screen 0.90 ElekW 220-240 V 1N 50-60 Hz WxDxH 531x594x440 mm kg 79 m ³ 0.39	602181 EVP20T	

Accessories for Table Top vacuum packers


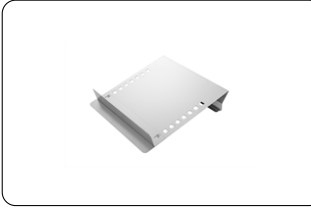

Description	Code	
Stainless steel trolley 470x570x700mm (H) WxDxH 470x570x700 mm kg 20 m ³ 0.35	650239 CART47	
Stainless steel trolley 570x630x700mm (H) WxDxH 570x630x700 mm kg 23 m ³ 0.35	650242 CART57	





Cook & Chill

Vacuum packers and sealers



◀◀ (Accessories for Table Top vacuum packers)

Description	Code	
<p>Inclined shelf to vacuum liquids, 300mm (for models with 310mm sealing bar or multiples)</p> <p>WxDxH 300x255x72 mm kg 1 m³ 0.02</p>	<p>650240 IFTVL300</p>	
<p>Inclined shelf to vacuum liquids, 400mm (for models with 410mm sealing bar or multiples)</p> <p>WxDxH 400x303x67 mm kg 2 m³ 0.02</p>	<p>650241 IFTVL400</p>	
<p>Label printer, bluetooth, for 50x60mm labels, with display in English or Italian</p> <p>0.04 ElekW 100-240 V 1N 50/60 Hz WxDxH 200x100x60 mm kg 2.20 m³ 0.01</p>	<p>650243 LABPRINT</p>	

Free standing vacuum packers

Description	Code	
<p>Vacuum Packer, 25 m³/h, on wheels</p> <p>1.20 ElekW 220-240 V 1N 50-60 Hz WxDxH 607x696x1002 mm kg 148 m³ 0.89</p>	<p>602182 EVP25A</p>	
<p>Vacuum Packer, 60 m³/h, on wheels</p> <p>1.50 ElekW 400 V 3N 50-60 Hz WxDxH 697x772x1034 mm kg 206 m³ 1.13</p>	<p>602183 EVP60A</p>	

Accessories for free standing vacuum packers

Description	Code	
Inclined shelf to vacuum liquids, 300mm (for models with 310mm sealing bar or multiples) WxDxH 300x255x72 mm kg 1 m ³ 0.02	650240 IFTVL300	
Inclined shelf to vacuum liquids, 400mm (for models with 410mm sealing bar or multiples) WxDxH 400x303x67 mm kg 2 m ³ 0.02	650241 IFTVL400	

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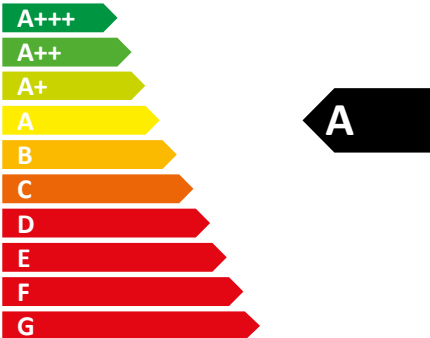
High efficiency cabinets



ENERG Y IJA
енергия · ενεργεια IE IA




ecostore




350
kWh/annum

A


ENERGIA · ЕНЕРГИЯ
ΕΝΕΡΓΕΙΑ · ENERGIJA
ENERGY · ENERGIE · ENERGI



503 L



0 L



5
40°C-40%

2015/1094-IV

The label complies with Commission delegated Regulation (UE) 2015/1094 of 5th May 2015.



Labelled: efficient and high-performing

Always keeping the customer in mind. The EU energy label can really make the difference when it comes to restaurateurs consciously choosing their ideal refrigerator or freezer with objective information at their disposal (energy consumption, net volume, working conditions).

350
kWh/annum

Energy efficiency class

It shows you how much electricity the product uses during the year, helping you to budget for your energy bills.



503 L

Refrigeration



0 L

Freezer

The **NET volume** allows you to better choose the number and type of appliances to purchase.

The **data on the label** is now calculated according to a standard methodology and it provides the real usable space for food storage.



5
40°C-40%

Working Conditions
Temperature (°C)
Humidity (%)

The label indicates the capability of the product to correctly preserve food in different working conditions.

The label will display:

- ▶ **5: "heavy duty"**: performs at **40°C** ambient temperature and **40%** humidity
- ▶ **4: "normal duty"**: performs at **30°C** ambient temperature and **55%** humidity
- ▶ **3: "light duty"**: performs at **25°C** ambient temperature and **60%** humidity



Energy efficiency class

A

B

C

D

E

F

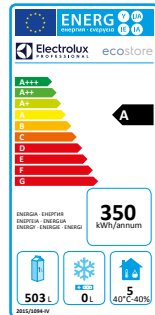
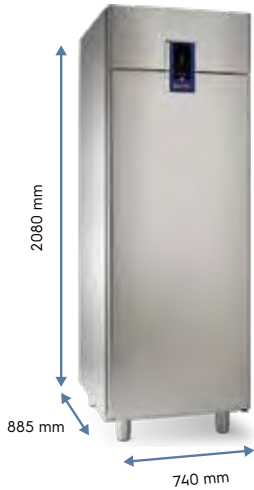
G

- 80% *

Refrigerated Cabinets

*potential savings obtained by comparing a class G full door refrigerated cabinet with an equivalent class A cabinet (net volume of 503 lt).

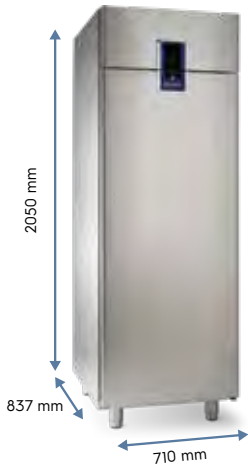
ecostore^{HP} Premium Top class efficiency



The label complies with the delegated regulation (UE) 2015/1094 of the commission of 5th may 2015

- ▶ Refrigerators certified as **Class A in heavy duty working conditions (40°C-40% hum)** based on European Ecodesign directive
- ▶ **90 mm cyclopentane insulation**
- ▶ 670/1430 lt storage capacity
- ▶ Frost watch control (to optimize defrosting frequency and duration)
- ▶ Cleaning-free condenser for refrigerator
- ▶ LED internal light
- ▶ Intelligent heated door frame
- ▶ Provided with Optiflow (for best temperature uniformity in any loading conditions)
- ▶ Hidden evaporator
- ▶ Three chamber gasket (for best insulation)
- ▶ Fully A304 internally and externally
- ▶ 4 Rilsan grids (for 1 door model)
- ▶ R290 refrigerant gas
- ▶ Arranged for plinth installation
Wheels/marine feet available as accessory
- ▶ IPX5 water protection for full frontal waterproof design

ecostore Premium



- ▶ **75 mm cyclopentane insulation**
- ▶ 670/1430 lt storage capacity
- ▶ Frost watch control (to optimize defrosting frequency and duration)
- ▶ Cleaning-free condenser for refrigerator
- ▶ LED internal light
- ▶ Heated door frame
- ▶ Provided with Optiflow (for best temperature uniformity in any loading conditions)
- ▶ Hidden evaporator
- ▶ Three chamber gasket (for best insulation)
- ▶ Fully A304 internally and externally
- ▶ 4 Rilsan grids (for 1 door model)
- ▶ R290 refrigerant gas
- ▶ Arranged for plinth installation
Wheels/marine feet available as accessory
- ▶ IPX5 water protection for full frontal waterproof design

ecostore



- ▶ **75 mm cyclopentane insulation**
- ▶ A304 internal and external (except bottom and back panel (models available in A430 internal and external))
- ▶ Back panel in galvanised steel
- ▶ 670/1430 lt storage capacity
- ▶ Automatic defrost
- ▶ Cleaning-free condenser for refrigerator
- ▶ Hidden evaporator
- ▶ Three chamber gasket (for best insulation)
- ▶ 3 Rilsan grids (for 1 door model)
- ▶ Arranged for plinth installation
Wheels/marine feet available as accessory
- ▶ R290 refrigerant gas
- ▶ 0/+6 °C working temperature for refrigerators (on specific models)
- ▶ Intuitive control panel with remote access via app for easy serviceability

ecostore Premium 670 - 1430 liters Digital Refrigerators (R290)

Description	Code	
<p>1-door Refrigerator 670lt, -2+10°C (R290), digital, AISI 304</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 132 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727310 ESP71FRC</p>	
<p>1-door Refrigerator 670lt, -2+10°C (R290), digital, left hinged, AISI 304</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 135 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727311 ESP71FRLC</p>	
<p>1-glass door Refrigerator 670lt, +2+10°C (R290), digital, AISI 304</p> <p>0.30 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 146 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727963 ESP71GRC</p>	
<p>2-half door Refrigerator 670lt, -2+10°C (R290), digital, AISI 304</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 139 m³ 1.48</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727313 ESP72HRC</p>	
<p>2-door Refrigerator 1430lt, -2+10°C (R290), digital, AISI 304</p> <p>0.27 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 212 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 8</p>	<p>727320 ESP142FRC</p>	
<p>4-half door Refrigerator 1430lt, -2+10°C (R290), digital, AISI 304</p> <p>0.27 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 215 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 8</p>	<p>727322 ESP144HRC</p>	



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (ecostore Premium 670 - 1430 liters Digital Refrigerators (R290))

Description	Code
<p>2-glass door Refrigerator 1430lt, +2+10°C (R290), digital, AISI 304</p> <p>0.29 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 233 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 8</p>	<p>727965 ESPI42GRC</p>



ecostore Premium 670 - 1430 liters Digital Refrigerators (Remote CO2)

Description	Code
<p>1-door Refrigerator 670lt, -2+10°C, digital, AISI 304, remote, CO2 with valve</p> <p>0.13 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 124 m³ 1.48</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>725237 ESP71FRRCO2</p>
<p>2-door Refrigerator 1430lt, -2+10°C, digital, AISI 304, remote, CO2 with valve</p> <p>0.16 ElekW 220-240 V 1 50/60 Hz WxDxH 1441x835x2050 mm kg 185 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 8</p>	<p>725238 ESPI42FRRCO2</p>



ecostore Premium 670 - 1430 liters Digital Refrigerators

Description	Code
<p>1-door Refrigerator 670lt, -2+10°C, digital, remote, AISI 304</p> <p>0.31 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 124 m³ 1.48</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727251 ESP71FRR</p>
<p>2-door Refrigerator 1430lt, -2+10°C, digital, remote, AISI 304</p> <p>0.31 ElekW 220-240 V 1 50/60 Hz WxDxH 1441x835x2050 mm kg 185 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 8</p>	<p>727264 ESPI42FRR</p>



ecostore Premium 670 - 1430 liters Digital Freezers (R290)

Description	Code	
<p>1-door Freezer 670lt, -22-15°C (R290), digital, AISI 304</p> <p>0.50 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 144 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727314 ESP71FFC</p>	
<p>1-door Freezer 670lt, -22-15°C (R290), digital, left hinged, AISI 304</p> <p>0.50 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 144 m³ 1.48</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727315 ESP71FFLC</p>	
<p>1-glass door Freezer 670lt, -20-15°C (R290), digital, AISI 304</p> <p>0.59 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 161 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727964 ESP71GFC</p>	
<p>2-half door Freezer 670lt, -22-15°C (R290), digital, AISI 304</p> <p>0.50 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 144 m³ 1.48</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727317 ESP72HFC</p>	
<p>2-door Freezer 1430lt, -22-15°C (R290), digital, AISI 304</p> <p>0.70 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 235 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 8</p>	<p>727323 ESP142FFC</p>	
<p>4-half door Freezer 1430lt, -22-15°C (R290), digital, AISI 304</p> <p>0.70 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 237 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 8</p>	<p>727325 ESP144HFC</p>	

Refrigeration Equipment

Refrigerators and Freezers Cabinets

ecostore Premium 670 - 1430 liters Digital Freezers (Remote CO2)

Description	Code
<p>1-door Freezer 670lt, -22-15°C, digital, AISI 304, remote, CO2 with valve</p> <p>0.16 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 129 m³ 1.49</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>725239 ESP71FFRCO2</p>
<p>2-door Freezer 1430lt, -22-15°C, digital, AISI 304, remote, CO2 with valve</p> <p>0.21 ElekW 220-240 V 1 50/60 Hz WxDxH 1441x835x2050 mm kg 190 m³ 2.82</p> <p>Included Accessory 881018 2/1GN 304 AISI stainless steel grid with 2 runners 6</p>	<p>725242 ETE142FFRCO2</p>



ecostore Premium 670 - 1430 liters Digital Freezers

Description	Code
<p>1-door Freezer 670lt, -22-15°C, digital, remote, AISI 304</p> <p>0.31 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 129 m³ 1.49</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727257 ESP71FFR</p>



ecostore Premium 670 - 1430 liters Digital Refriger/Freezers (R290)





Description	Code
<p>2-half door, dual temperature Refrigerator 670lt, -2+10°C / -2+10°C (R290), digital, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 160 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727318 ESP72HDRC</p>
<p>2-half door, dual temperature Refrigerator 670lt, -2+10°C / -22-15°C (R290), digital, AISI 304</p> <p>0.50 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 159 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727319 ESP72HDFC</p>




Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (ecostore Premium 670 - 1430 liters Digital Refriger/Freezers (R290))

Description	Code	
<p>2-door, dual temperature Refrigerator 1430lt, -2+10°C / -2+10°C (R290), digital, AISI 304</p> <p>0.43 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 243 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 8</p>	<p>727326 ESP142FDRC</p>	
<p>2-door, dual temperature Refrigerator 1430lt, -2+10°C / -22-15°C (R290), digital, AISI 304</p> <p>0.72 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 255 m³ 2.84</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 8</p>	<p>727327 ESP142FDRC</p>	
<p>1-full and 2-half door, dual temperature Refrigerator (Fish) 1430lt, -2+10°C / -6-2°C (R290), digital, AISI 304</p> <p>0.47 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 256 m³ 2.82</p> <p>Included Accessory 880705 1/1GN plastic container with false bottom 4 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>727328 ESP143DRFC</p>	
<p>1-full and 2-half door, dual temperature Refrigerator 1430lt, -2+10°C / -22-2°C (R290), digital, AISI 304</p> <p>0.78 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 266 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 8</p>	<p>727329 ESP143FDRC</p>	

ecostore Premium 670 - 1430 liters Digital Refriger/Freezers

Description	Code	
<p>2-half door, dual temperature Refrigerator 670lt, -2+10°C / -2+10°C, digital, remote, AISI 304</p> <p>0.28 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 150 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727259 ESP72HDRR</p>	



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (ecostore Premium 670 - 1430 liters Digital Refriger/Freezers)

Description	Code
<p>2-half door, dual temperature Refrigerator 670lt, -22-2°C, digital, remote, AISI 304</p> <p>0.29 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 122 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>727488 ESP72HDFR</p>



ecostore HPe 670 - 1430 liters Digital Refrigerators (R290)

Description	Code
<p>1-door Refrigerator 670lt, -2+10°C, digital, AISI 304, R290, Class A</p> <p>0.19 ElekW 220-240 V 1 50 Hz WxDxH 740x860x2080 mm kg 138 m³ 1.46</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725457 ERX71FRHA</p>



ecostore 670 - 1430 liters Digital Refrigerators (R290)

Description	Code
<p>1-door Refrigerator 670lt, -2+10°C, digital, full AISI 304, R290</p> <p>0.21 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 129.80 m³ 1.45</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725317 REX71FRSS</p>
<p>1-door Refrigerator 670lt, -2+10°C, digital, AISI 304, R290</p> <p>0.20 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 129 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725321 REX71FRH</p>
<p>1-door Refrigerator 670lt, -2+10°C, digital, AISI 304, 4 grids, R290</p> <p>0.20 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 129 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>725452 REX71FRH4</p>



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (ecostore 670 - 1430 liters Digital Refrigerators (R290))

Description	Code	
<p>1-door Refrigerator 670lt, -2+10°C, digital, AISI 304, with internal light, R290</p> <p>0.20 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 130 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725391 REX71FRH</p>	
<p>1-door Refrigerator 670lt, -2+10°C, digital, AISI 304, with internal light, 4 grids, R290</p> <p>0.20 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 129 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>725450 REX71FRH4</p>	
<p>1-door Refrigerator 670lt, 0+6°C, digital, AISI 304, R290</p> <p>0.20 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 129 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725372 REK71FR</p>	
<p>1-door Refrigerator 670lt, with wheels, 0+6°C, digital, AISI 304, R290</p> <p>0.20 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2010 mm kg 131 m³ 1.38</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6 881035 Kit of 4 small swivelling wheels, 2 with brake, diam 50 mm, not for remote models 1</p>	<p>725381 RE471FRR</p>	
<p>1-door Refrigerator 670lt, -2+10°C, digital, AISI 304, R290, 60Hz (Marine)</p> <p>0.22 ElekW 208-230 V 1 60 Hz WxDxH 710x835x2050 mm kg 130 m³ 1.41</p> <p>Included Accessory 880242 2 stainless steel runners for refrigerated cabinets - (Marine) 3 881004 2/1GN grey rilsan grid 3</p>	<p>725233 REX71FR60MH</p>	
<p>1-door Refrigerator 670lt, -2+10°C, digital, stainless steel, R290</p> <p>0.20 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 126 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725374 RE471FN</p>	



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (ecostore 670 - 1430 liters Digital Refrigerators (R290))







Description	Code	
<p>1-door Refrigerator 670lt, 0+6°C, digital, stainless steel, R290</p> <p>0.20 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 125 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725368 RE471FR</p>	
<p>2-half door Refrigerator 670lt, -2+10°C, digital, AISI 304, R290</p> <p>0.20 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 134 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725359 REX72HR</p>	
<p>1-glass door Refrigerator 670lt, +2+10°C (R290), digital, AISI 304, R290</p> <p>0.23 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 141 m³ 1.52</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725358 REX71GR</p>	
<p>1-glass door Refrigerator 670lt, -2+10°C, digital, AISI 304, R290, 60Hz (Marine)</p> <p>0.22 ElekW 220-230 V 1 60 Hz WxDxH 710x835x2050 mm kg 128 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725486 REX71GR60M</p>	
<p>1-glass door Refrigerator 670lt, +2+10°C, digital, stainless steel, R290</p> <p>0.23 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 138 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725385 RE471GR</p>	
<p>2-door Refrigerator 1430lt, -2+10°C, digital, full AISI 304, R290</p> <p>0.30 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 203 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725319 REX142FR5</p>	



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (ecostore 670 - 1430 liters Digital Refrigerators (R290))





Description	Code	
<p>2-door Refrigerator 1430lt, -2+10°C, digital, AISI 304, R290</p> <p>0.30 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 230 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725323 REX142FRH</p>	
<p>2-door Refrigerator, 1430lt, 0+6°C, digital, AISI 304, R290</p> <p>0.30 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 210 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725373 REK142FR</p>	
<p>2-door Refrigerator 1430lt, -2+10°C, digital, AISI 304, with internal light, R290</p> <p>0.30 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 204 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725393 REX142FRH</p>	
<p>2-door Refrigerator 1430lt, with wheels, 0+6°C, digital, AISI 304, R290</p> <p>0.30 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2010 mm kg 212 m³ 2.84</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6 881035 Kit of 4 small swivelling wheels, 2 with brake, diam 50 mm, not for remote models 1</p>	<p>725380 RE471FLR</p>	
<p>2-door Refrigerator 1430lt, -2+10°C, digital, stainless steel, R290</p> <p>0.30 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 202 m³ 2.97</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725375 RE4142FN</p>	
<p>2-door Refrigerator 1430lt, 0+6°C, digital, stainless steel, R290</p> <p>0.30 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 200 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725370 RE4142FR</p>	




Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (ecostore 670 - 1430 liters Digital Refrigerators (R290))

Description	Code	
<p>4-half door Refrigerator 1430lt, -2+10°C, digital, AISI 304, R290</p> <p>0.30 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 212 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725362 REX144HR</p>	
<p>2-door Refrigerator 1430lt, -2+10°C, digital, AISI 304, R290, 60Hz (Marine)</p> <p>0.32 ElekW 208-230 V 1 60 Hz WxDxH 1441x835x2050 mm kg 208 m³ 2.82</p> <p>Included Accessory 880242 2 stainless steel runners for refrigerated cabinets - (Marine) 6 881004 2/1GN grey rilsan grid 6</p>	<p>725236 REX142FR60MH</p>	
<p>2-glass door Refrigerator 1430lt, +2+10°C, digital, AISI 304, R290</p> <p>0.29 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2010 mm kg 228 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725384 REX142GR</p>	
<p>2-glass door Refrigerator 1430lt, +2+10°C, digital, stainless steel, R290</p> <p>0.29 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2010 mm kg 224 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725386 RE4142GR</p>	

ecostore 670 - 1430 liters Digital Refrigerators (Remote CO2)

Description	Code	
<p>1-door Refrigerator 670lt, -2+10°C, digital, AISI 304, remote, CO2 with valve</p> <p>0.13 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 120 m³ 1.48</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725243 REX71FRRCO2</p>	



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (ecostore 670 - 1430 liters Digital Refrigerators (Remote CO2))

Description	Code
<p>2-door Refrigerator 1430lt, -2+10°C, digital, AISI 304, remote, CO2 with valve</p> <p>0.15 ElekW 220-240 V 1 50/60 Hz WxDxH 1441x835x2050 mm kg 196 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725244 REX142FRRCO2</p>



ecostore 670 - 1430 liters Digital Refrigerators

Description	Code
<p>1-door Refrigerator 670lt, -2+10°C, digital, AISI 304, remote</p> <p>0.13 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 120 m³ 1.48</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725266 REX71FR</p>
<p>1-glass door refrigerator 670lt, +2+10°C, digital, AISI 304 - remote</p> <p>0.12 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 131 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725344 REX71GR</p>
<p>2-door Refrigerator 1430lt, -2+10°C, digital, AISI 304, remote</p> <p>0.15 ElekW 220-240 V 1 50/60 Hz WxDxH 1441x835x2050 mm kg 185 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725274 REX142FRR</p>
<p>2-glass door refrigerator 1430lt, +2+10°C, digital, AISI 304 - remote</p> <p>0.15 ElekW 220-240 V 1 50/60 Hz WxDxH 1441x835x2050 mm kg 180 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725345 REX142GRR</p>



Refrigeration Equipment

Refrigerators and Freezers Cabinets

ecostore 670 - 1430 liters Digital Freezers (R290)







Description	Code	
<p>1-door Freezer 670lt, -22-15°C, digital, full AISI 304, R290</p> <p>0.50 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 122 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725318 REX71FFSS</p>	
<p>1-door Freezer 670lt, -22-15°C, digital, AISI 304, R290</p> <p>0.50 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 142 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725322 REX71FFH</p>	
<p>1-door Freezer 670lt, -22-15°C, digital, AISI 304, 4 grids, R290</p> <p>0.51 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 142 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>725453 REX71FFH4</p>	
<p>1-door Freezer 670lt, -22-15°C, digital, AISI 304, with internal light, R290</p> <p>0.51 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 144 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725392 REX71FFH</p>	
<p>1-door Freezer 670lt, -22-15°C, digital, AISI 304, with internal light, 4 grids, R290</p> <p>0.51 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 145 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>725451 REX71FFH4</p>	
<p>1-door Freezer 670lt, with wheels, -22-15°C, digital, AISI 304, R290</p> <p>0.50 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2010 mm kg 149 m³ 1.48</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3 881035 Kit of 4 small swivelling wheels, 2 with brake, diam 50 mm, not for remote models 1</p>	<p>725422 REX71FFGH</p>	



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (ecostore 670 - 1430 liters Digital Freezers (R290))

Description	Code	
<p>1-door Freezer 670lt, -22-15°C, digital, AISI 304, R290 (Marine)</p> <p>0.51 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 142 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725458 REX71FFHM</p>	
<p>1-door Freezer 670lt, -22-15°C, digital, AISI 304, R290, 60Hz (Marine)</p> <p>0.58 ElekW 208-230 V 1 60 Hz WxDxH 710x835x2050 mm kg 122 m³ 1.41</p> <p>Included Accessory 880242 2 stainless steel runners for refrigerated cabinets - (Marine) 3 881004 2/1GN grey rilsan grid 3</p>	<p>725234 REX71FF60MH</p>	
<p>1-door Freezer 670lt, -22-15°C, digital, stainless steel, R290</p> <p>0.50 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 122 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725369 RE471FF</p>	
<p>2-half door Freezer 670lt, -22-15°C, digital, AISI 304, R290</p> <p>0.51 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 147 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725360 REX72HF</p>	
<p>1-glass door Freezer 670lt, -20-15°C, digital, AISI 304, R290</p> <p>0.65 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 158 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725383 ERX71GF</p>	
<p>4-half door Freezer 1430lt, -22-15°C, digital, AISI 304, R290</p> <p>0.70 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 230 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725363 REX144HF</p>	

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Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (ecostore 670 - 1430 liters Digital Freezers (R290))

Description	Code
<p>2-door Freezer 1430lt, -22-15°C, digital, full AISI 304. R290</p> <p>0.77 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 228 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725320 REX142FFSS</p>
<p>2-door Freezer 1430lt, -22-15°C, digital, AISI 304, R290</p> <p>0.70 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 227 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725324 REX142FFH</p>
<p>2-door Freezer 1430lt, -22-15°C, digital, AISI 304, with internal light, R290</p> <p>0.70 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 230 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725394 REX142FFH</p>
<p>2-door Freezer 1430lt, with wheels, -22-15°C, digital, AISI 304, R290</p> <p>0.70 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2010 mm kg 235 m³ 2.73</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6 881035 Kit of 4 small swivelling wheels, 2 with brake, diam 50 mm, not for remote models 1</p>	<p>725382 RE471FLF</p>
<p>2-door Freezer 1430lt, -22-15°C, digital, AISI 304, R290 (Marine)</p> <p>0.80 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 227 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725489 REX142FFHM</p>
<p>2-door Freezer 1430lt, -22-15°C, digital, AISI 304, R290, 60Hz (Marine)</p> <p>0.83 ElekW 220-230 V 1 60 Hz WxDxH 1441x835x2050 mm kg 230 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725488 REX142FF60M</p>



◀◀ (ecostore 670 - 1430 liters Digital Freezers (R290))

Description	Code
<p>2-door Freezer 1430lt, -22-15°C, digital, stainless steel, R290</p> <p>0.80 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 224 m³ 2.97</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725371 RE4142FF</p>



ecostore 670 - 1430 liters Digital Freezers (Remote CO2)

Description	Code
<p>1-door Freezer 670lt, -22-15°C, digital, AISI 304, remote, CO2 with valve</p> <p>0.17 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 123 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725245 REX71FFRCO2</p>
<p>2-door Freezer 1430lt, -22-15°C, digital, AISI 304, remote, CO2 with valve</p> <p>0.21 ElekW 220-240 V 1 50/60 Hz WxDxH 1441x835x2050 mm kg 201 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725246 REX142FFRCO2</p>



ecostore 670 - 1430 liters Digital Freezers

Description	Code
<p>1-door Freezer 670lt, -22-15°C, digital, AISI 304, remote</p> <p>0.17 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 123 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725269 REX71FFR</p>
<p>1-glass door Freezer 670lt, -20-15°C, digital, AISI 304, remote</p> <p>0.25 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 122 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725348 REX71GFR</p>



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (ecostore 670 - 1430 liters Digital Freezers)

Description	Code
<p>2-door Freezer 1430lt, -22-15°C, digital, AISI 304, remote</p> <p>0.21 ElekW 220-240 V 1 50/60 Hz WxDxH 1441x835x2050 mm kg 201 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725327 REX142FFR</p>
<p>2-door Freezer 1430lt, -22-15°C, digital, stainless steel, remote</p> <p>0.21 ElekW 220-240 V 1 50/60 Hz WxDxH 1441x835x2050 mm kg 199 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725328 RE4142FFR</p>



ecostore 670 - 1430 liters Digital Refrigerators/Freezers (R290)

Description	Code
<p>2-half door, dual temperature Refrigerator 670lt, -2+10°C / -2+10°C, digital, AISI 304, R290</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 149 m³ 1.46</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725361 REX72HDR</p>
<p>2-half door, dual temperature Refrigerator/Freezer 670lt, -2+10°C / -22-15°C, digital, AISI 304, R290</p> <p>0.50 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2050 mm kg 155 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725355 ERX72HDDC</p>
<p>1-full and 2-half door, dual temperature Refrigerator (Fish) 1430lt, -2+10°C / -6-2°C, digital, AISI 304, R290</p> <p>0.47 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 258 m³ 2.82</p> <p>Included Accessory 880705 1/1GN plastic container with false bottom 4 881020 2/1GN grey rilsan grid with 2 runners 4</p>	<p>725366 REX143FDF</p>



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (ecostore 670 - 1430 liters Digital Refrigerators/Freezers (R290))

Description	Code
<p>2-door, dual temperature Refrigerator 1430lt, -2+10°C / -2+10°C, digital, AISI 304, R290</p> <p>0.43 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 232 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725364 REX142FDR</p>
<p>2-door dual temperature Refrigerator/Freezer 1430lt, -2+10°C / -22-15°C, digital, AISI 304, R290</p> <p>0.70 ElekW 220-240 V 1 50 Hz WxDxH 1441x835x2050 mm kg 246 m³ 2.82</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 6</p>	<p>725365 REX142FDD</p>



ecostore 670 - 1430 liters Digital Refrigerators/Freezers

Description	Code
<p>2-half door, dual temperature Refrigerator 670lt, -2+10°C / -2+10°C, digital, AISI 304, remote</p> <p>0.12 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 138 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725329 REX71FRRR</p>
<p>2-half door, dual temperature Refrigerator/Freezer 670lt, -2+10°C / -22-15°C, digital, AISI 304, remote</p> <p>0.31 ElekW 220-240 V 1 50/60 Hz WxDxH 710x835x2050 mm kg 122 m³ 1.41</p> <p>Included Accessory 881020 2/1GN grey rilsan grid with 2 runners 3</p>	<p>725343 REX71FRFR</p>



Accessories for Refrigerators and Freezers: grids, containers and rails


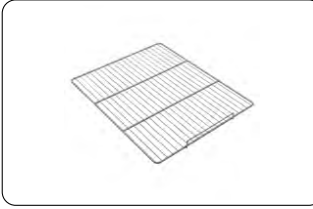

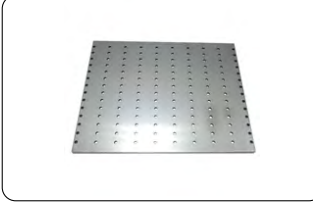

Description	Code
<p>2/1GN aisi 304 stainless steel grid</p> <p>WxDxH 530x640x20 mm kg 3 m³ 0.01</p>	<p>881016 GRIGLSS2I</p>



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Accessories for Refrigerators and Freezers: grids, containers and rails)

Description	Code	
2/1GN 304 AISI stainless steel grid with 2 runners WxDxH 530x650x40 mm kg 2.60 m ³ 0.01	881018 GRIGLIA304	
Set of 2 stainless steel runners for 670/1430lt refrigerators and freezers WxDxH 15x620x20 mm kg 0.59	881021 GUIDEINO	
2/1GN grey rilsan grid WxDxH 530x650x60 mm kg 2.03 m ³ 0.01	881004 GRIGLIA21	
2/1GN grey rilsan grid with 2 runners WxDxH 530x650x40 mm kg 2.70 m ³ 0.01	881020 GRIGLIAP	
2/1GN perforated shelf WxDxH 530x650x15 mm kg 3.10 m ³ 0.01	881042 RAC49	
Kit of 10 pairs of runners and 4 tray supports to fit pastry trays (400x600mm) WxDxH 100x100x1260 mm kg 13 m ³ 0.04	881003 KITPASS	

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Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Accessories for Refrigerators and Freezers: grids, containers and rails)

Description	Code
<p>Kit 20 pair runners and trays to fit pastry trays (400x600mm)</p> <p>WxDxH 100x100x1260 mm kg 40 m³ 0.50</p>	<p>880333 KITPASS2M</p>
<p>5 pairs of stainless steel side runners for pastry trays (400x600mm), to be ordered additionally to 881003</p> <p>WxDxH 624x47x19,2 mm kg 3</p>	<p>880235 KGUIDP</p>
<p>1/1GN rilsan steel wire basket h=150mm</p> <p>WxDxH 530x330x150 mm kg 2 m³ 0.04</p>	<p>881043 RAC50</p>
<p>2/1GN grey rilsan basket+2 runners h=150mm</p> <p>WxDxH 530x650x150 mm kg 2 m³ 0.07</p>	<p>881047 WBASK</p>
<p>3 grey rilsan central grids for 1430lt (not for glass door)</p> <p>WxDxH 250x530x30 mm kg 1.63 m³ 0.01</p>	<p>881044 SET3GRI4</p>
<p>1/1GN plastic container with false bottom</p> <p>WxDxH 325x530x160 mm kg 3.17 m³ 0.03</p>	<p>880705 RAC40</p>

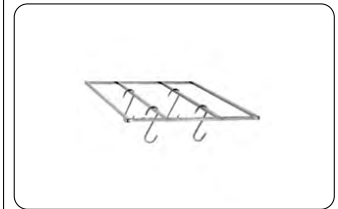


Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Accessories for Refrigerators and Freezers: grids, containers and rails)

Description	Code
2/1GN pvc container with lid and 2 runners WxDxH 530x650x200 mm kg 7.27 m ³ 0.10	881039 CONTWLID
Set of 8 GN1/1 PVC containers for fish WxDxH 530x325x160 mm kg 27 m ³ 0.28	880243 KITFISH8
Meat rail for 670/1430lt refrigerators with 4 hooks WxDxH 530x650x40 mm kg 5 m ³ 0.03	881019 GANCM



Accessories for Refrigerators and Freezers: installation

Description	Code
Pedal opening for cabinets WxDxH 45x270x150 mm kg 1 m ³ 0.01	880324 DPEDAL
4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models WxDxH 100x100x180 mm kg 5 m ³ 0.02	881002 K4SW2B
5 swivelling wheels (2 with brake), diam 125mm, for 1430 lt refrigerators, NOT for remote models WxDxH 100x100x180 mm kg 7 m ³ 0.02	881294 K5SW2M2B



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Accessories for Refrigerators and Freezers: installation)

Description	Code
Pedal opening for 1430lt refrigerator WxDxH 150x270x150 mm kg 2 m ³ 0.01	881033 PEDAL14
Kit of 4 small swivelling wheels, 2 with brake, diam 50 mm, not for remote models WxDxH 60x100x70 mm kg 6 m ³ 0.03	881035 K4SWC
Spacer for 670 lt and 1430 lt refrigerated cabinets WxDxH 20x10x10 mm kg 2 m ³ 0.08	880248 SPECOS
Glass door protection kit for Glass Door Cabinets WxDxH 701x75x62 mm kg 2 m ³ 0.01	881163 KPVECO
Kit of 6 swivelling wheels, 2 with brake, diam 50 mm WxDxH 100x100x50 mm kg 4 m ³ 0.01	880340 K6SWC



Accessories for Refrigerators and Freezers: remote units

Description	Code
Remote unit for refrigerators and refrigerated counters, -2+10°C, R134a 0.60 ElekW 230 V 1 50 Hz WxDxH 340x467x300 mm kg 20 m ³ 0.08	880231 UCNI



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Accessories for Refrigerators and Freezers: remote units)

Description	Code
Remote unit -2/+10°C for 1430lt refrigerated cabinets 0.67 ElekW 220-240 V 1 50 Hz WxDxH 350x425x300 mm kg 26 m ³ 0.08	880232 UCN2
Remote unit -22-15°C for 1430lt refrigerated cabinets 1.22 ElekW 220-240 V 1 50 Hz WxDxH 400x540x350 mm kg 36.48 m ³ 0.08	880233 UCF2
Remote unit for 670lt cabinets and freezer counters - 2 and 3 compartments 0.55 ElekW 230 V 1 50 Hz WxDxH 340x425x300 mm kg 28 m ³ 0.06	881123 RU23FREC

Accessories for Refrigerators and Freezers: others

Description	Code
Ethernet connector for IR33 (CAREL) Refrigerated Cabinets and Counters WxDxH 50x150x150 mm kg 0.45 m ³ 0.01	881299 HACCPDIG2

Prostore Digital 500 liters (R290)


Description	Code
1-door prostore Refrigerator 470lt, 0/+10°C, AISI 304, R290 0.18 ElekW 220-240 V 1 50 Hz WxDxH 600x700x2040 mm kg 117 m ³ 1.05 Included Accessory	691344 PS04RIFHC
880324 Pedal opening for cabinets 1	
880335 Pair of runners for 470 and 720lt prostore cabinets 5	
880342 Rilsan-coated grid 520x442mm for Prostore 470l 5	



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Prostore Digital 500 liters (R290))



Description	Code										
<p>1-door prostore Refrigerator 470lt, 0/+10°C, AISI 304, R290, left-hinged</p> <p>0.18 ElekW 220-240 V 1 50 Hz WxDxH 600x700x2040 mm kg 117 m³ 1.05</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">880324</td> <td style="width: 70%;">Pedal opening for cabinets</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td style="text-align: right;">5</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td style="text-align: right;">5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880342	Rilsan-coated grid 520x442mm for Prostore 470l	5	<p>691345 PS04R1FLHC</p>	
880324	Pedal opening for cabinets	1									
880335	Pair of runners for 470 and 720lt prostore cabinets	5									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	5									
<p>1-glass door prostore Refrigerator 470lt, 0/+10°C, AISI 304, R290</p> <p>0.21 ElekW 220-240 V 1 50 Hz WxDxH 600x700x2040 mm kg 127 m³ 1.05</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">880335</td> <td style="width: 70%;">Pair of runners for 470 and 720lt prostore cabinets</td> <td style="width: 15%; text-align: right;">5</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td style="text-align: right;">5</td> </tr> </table>	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880342	Rilsan-coated grid 520x442mm for Prostore 470l	5	<p>691346 PS04R1GHHC</p>				
880335	Pair of runners for 470 and 720lt prostore cabinets	5									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	5									
<p>1-glass door prostore Refrigerator 470lt, 0/+10°C, AISI 304, R290, left-hinged</p> <p>0.21 ElekW 220-240 V 1 50 Hz WxDxH 600x700x2040 mm kg 127 m³ 1.11</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">880335</td> <td style="width: 70%;">Pair of runners for 470 and 720lt prostore cabinets</td> <td style="width: 15%; text-align: right;">5</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td style="text-align: right;">5</td> </tr> </table>	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880342	Rilsan-coated grid 520x442mm for Prostore 470l	5	<p>691347 PS04R1GLHC</p>				
880335	Pair of runners for 470 and 720lt prostore cabinets	5									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	5									
<p>2-½ door prostore Refrigerator 470lt, 0+10°C, AISI 304, R290</p> <p>0.18 ElekW 220-240 V 1 50 Hz WxDxH 600x700x2040 mm kg 120 m³ 1.08</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">880335</td> <td style="width: 70%;">Pair of runners for 470 and 720lt prostore cabinets</td> <td style="width: 15%; text-align: right;">4</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td style="text-align: right;">4</td> </tr> </table>	880335	Pair of runners for 470 and 720lt prostore cabinets	4	880342	Rilsan-coated grid 520x442mm for Prostore 470l	4	<p>691348 PS04R2FHHC</p>				
880335	Pair of runners for 470 and 720lt prostore cabinets	4									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	4									
<p>2-½ door, dual temperature prostore Refrigerator 470lt, 0+10°/-15-22°C, AISI 304, R290</p> <p>0.38 ElekW 220-240 V 1 50 Hz WxDxH 600x741x2070 mm kg 142 m³ 1.11</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">880320</td> <td style="width: 70%;">Pair of runners for GN 2/1 grids, for prostore cabinets</td> <td style="width: 15%; text-align: right;">4</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td style="text-align: right;">4</td> </tr> </table>	880320	Pair of runners for GN 2/1 grids, for prostore cabinets	4	880342	Rilsan-coated grid 520x442mm for Prostore 470l	4	<p>691359 PS04RF1FHHC</p>				
880320	Pair of runners for GN 2/1 grids, for prostore cabinets	4									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	4									

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Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Prostore Digital 500 liters (R290))

Description	Code										
<p>1-door prostore Freezer 470lt, -15/-22°C, AISI 304, R290</p> <p>0.41 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 600x700x2040 mm kg 125 m³ 1.06</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880324</td> <td>Pedal opening for cabinets</td> <td>1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td>5</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td>5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880342	Rilsan-coated grid 520x442mm for Prostore 470l	5	<p>691352 PS04FIFHC</p>	
880324	Pedal opening for cabinets	1									
880335	Pair of runners for 470 and 720lt prostore cabinets	5									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	5									
<p>1-door prostore Freezer 470lt, -15-22°C, AISI 304, R290, left-hinged</p> <p>0.41 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 600x700x2040 mm kg 125 m³ 1.08</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880324</td> <td>Pedal opening for cabinets</td> <td>1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td>5</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td>5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880342	Rilsan-coated grid 520x442mm for Prostore 470l	5	<p>691353 PS04FIFLHC</p>	
880324	Pedal opening for cabinets	1									
880335	Pair of runners for 470 and 720lt prostore cabinets	5									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	5									
<p>2-door prostore Freezer 470lt, -22-15°C, AISI 304, R290</p> <p>0.41 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 600x700x2040 mm kg 130 m³ 1.06</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td>4</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td>4</td> </tr> </table>	880335	Pair of runners for 470 and 720lt prostore cabinets	4	880342	Rilsan-coated grid 520x442mm for Prostore 470l	4	<p>691354 PS04F2FHC</p>				
880335	Pair of runners for 470 and 720lt prostore cabinets	4									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	4									

Prostore Digital 800 liters (R290)






Description	Code										
<p>1-door prostore Refrigerator 720lt, 0+10°C, AISI 304, R290</p> <p>0.17 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 900x700x2040 mm kg 144 m³ 1.57</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880324</td> <td>Pedal opening for cabinets</td> <td>1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td>5</td> </tr> <tr> <td>880343</td> <td>Plastic-coated grid 700x530mm for Prostore 720l</td> <td>5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880343	Plastic-coated grid 700x530mm for Prostore 720l	5	<p>691349 PS06RIFHC</p>	
880324	Pedal opening for cabinets	1									
880335	Pair of runners for 470 and 720lt prostore cabinets	5									
880343	Plastic-coated grid 700x530mm for Prostore 720l	5									
<p>1-door prostore Refrigerator 720lt, 0+10°C, AISI 304, R290, left-hinged</p> <p>0.17 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 900x700x2040 mm kg 147 m³ 1.67</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880324</td> <td>Pedal opening for cabinets</td> <td>1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td>5</td> </tr> <tr> <td>880343</td> <td>Plastic-coated grid 700x530mm for Prostore 720l</td> <td>5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880343	Plastic-coated grid 700x530mm for Prostore 720l	5	<p>691350 PS06RIFLHC</p>	
880324	Pedal opening for cabinets	1									
880335	Pair of runners for 470 and 720lt prostore cabinets	5									
880343	Plastic-coated grid 700x530mm for Prostore 720l	5									

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Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Prostore Digital 800 liters (R290))

Description	Code	
<p>2-½ door prostore Refrigerator 720lt, 0+10°C, AISI 304, R290</p> <p>0.17 ElekW 220-240 V 1 50 Hz WxDxH 900x700x2040 mm kg 143 m³ 1.57</p> <p>Included Accessory</p> <p>880335 Pair of runners for 470 and 720lt prostore cabinets 4 880343 Plastic-coated grid 700x530mm for Prostore 720l 4</p>	<p>691351 PS09R2FHC</p>	
<p>2-door, dual temperature prostore Refrigerator 720lt, 0+10°/-15-22°C, AISI 304, R290</p> <p>0.47 ElekW 220-240 V 1 50 Hz WxDxH 900x741x2040 mm kg 170 m³ 1.61</p> <p>Included Accessory</p> <p>880320 Pair of runners for GN 2/1 grids, for prostore cabinets 4 880343 Plastic-coated grid 700x530mm for Prostore 720l 4</p>	<p>691361 PS06RF2FHC</p>	
<p>1-door prostore Freezer 720lt, -22-15°C, AISI 304, R290</p> <p>0.45 ElekW 220-240 V 1 50 Hz WxDxH 900x700x2040 mm kg 150 m³ 1.57</p> <p>Included Accessory</p> <p>880324 Pedal opening for cabinets 1 880335 Pair of runners for 470 and 720lt prostore cabinets 5 880343 Plastic-coated grid 700x530mm for Prostore 720l 5</p>	<p>691355 PS09F1FHC</p>	
<p>1-door prostore Freezer 720lt, -22-15°C, AISI 304, R290, left-hinged</p> <p>0.45 ElekW 220-240 V 1 50 Hz WxDxH 900x665x2112 mm kg 151 m³ 1.66</p> <p>Included Accessory</p> <p>880306 2/1GN Plastic-coated grid 5 880343 Plastic-coated grid 700x530mm for Prostore 720l 5</p>	<p>691356 PS09F1FHCL</p>	
<p>2-½ door prostore Freezer 720lt, -22-15°C, AISI 304, R290</p> <p>0.45 ElekW 220-240 V 1 50 Hz WxDxH 900x700x2040 mm kg 147 m³ 1.57</p> <p>Included Accessory</p> <p>880335 Pair of runners for 470 and 720lt prostore cabinets 4 880343 Plastic-coated grid 700x530mm for Prostore 720l 4</p>	<p>691358 PS09F2FHC</p>	

Refrigeration Equipment

Refrigerators and Freezers Cabinets

Prostore Digital 500 liters (CO2)

Description	Code									
<p>1-door prostore Refrigerator 470lt, 0+10°C, AISI 304, remote, CO2 with valve</p> <p>0.14 ElekW 220-240 V 1 50/60 Hz WxDxH 600x700x2040 mm kg 105 m³ 1.08</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880324</td> <td>Pedal opening for cabinets</td> <td>1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td>5</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td>5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880342	Rilsan-coated grid 520x442mm for Prostore 470l	5	<p>691340 PS04R1FRCO2</p>
880324	Pedal opening for cabinets	1								
880335	Pair of runners for 470 and 720lt prostore cabinets	5								
880342	Rilsan-coated grid 520x442mm for Prostore 470l	5								
<p>1-door prostore Freezer 470lt, -22-15°C, AISI 304, remote, CO2 with valve</p> <p>0.16 ElekW 220-240 V 1 50/60 Hz WxDxH 600x700x2040 mm kg 108 m³ 1.05</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880324</td> <td>Pedal opening for cabinets</td> <td>1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td>5</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td>5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880342	Rilsan-coated grid 520x442mm for Prostore 470l	5	<p>691342 PS04F1FRCO2</p>
880324	Pedal opening for cabinets	1								
880335	Pair of runners for 470 and 720lt prostore cabinets	5								
880342	Rilsan-coated grid 520x442mm for Prostore 470l	5								



Prostore Digital 800 liters (CO2)

Description	Code									
<p>1-door prostore Refrigerator 720lt, 0+10°C, AISI 304, remote, CO2 with valve</p> <p>0.14 ElekW 220-240 V 1 50/60 Hz WxDxH 900x700x2040 mm kg 133 m³ 1.53</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880324</td> <td>Pedal opening for cabinets</td> <td>1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td>5</td> </tr> <tr> <td>880343</td> <td>Plastic-coated grid 700x530mm for Prostore 720l</td> <td>5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880343	Plastic-coated grid 700x530mm for Prostore 720l	5	<p>691341 PS06R1FRCO2</p>
880324	Pedal opening for cabinets	1								
880335	Pair of runners for 470 and 720lt prostore cabinets	5								
880343	Plastic-coated grid 700x530mm for Prostore 720l	5								
<p>1-door prostore Freezer 720lt, -22-15°C, AISI 304, remote, CO2 with valve</p> <p>0.17 ElekW 220-240 V 1 50/60 Hz WxDxH 900x700x2040 mm kg 136 m³ 1.57</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880324</td> <td>Pedal opening for cabinets</td> <td>1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td>5</td> </tr> <tr> <td>880343</td> <td>Plastic-coated grid 700x530mm for Prostore 720l</td> <td>5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880343	Plastic-coated grid 700x530mm for Prostore 720l	5	<p>691343 PS09F1FRCO2</p>
880324	Pedal opening for cabinets	1								
880335	Pair of runners for 470 and 720lt prostore cabinets	5								
880343	Plastic-coated grid 700x530mm for Prostore 720l	5								



Prostore Digital 500 liters (R134a)

Description	Code										
<p>1-door prostore Cabinet 470lt, 0+10°C, AISI 304, remote, R134a</p> <p>0.14 ElekW 220-240 V 1 50/60 Hz WxDxH 600x700x2040 mm kg 105 m³ 1.08</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">880324</td> <td style="width: 65%;">Pedal opening for cabinets</td> <td style="width: 20%; text-align: right;">1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td style="text-align: right;">5</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td style="text-align: right;">5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880342	Rilsan-coated grid 520x442mm for Prostore 470l	5	<p>691365 PS04R1FR</p>	
880324	Pedal opening for cabinets	1									
880335	Pair of runners for 470 and 720lt prostore cabinets	5									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	5									
<p>1-door prostore Cabinet 470lt, 0+10°C, AISI 304, remote, R134a, left-hinged</p> <p>0.14 ElekW 220-240 V 1 50/60 Hz WxDxH 600x700x2040 mm kg 105 m³ 1.08</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">880324</td> <td style="width: 65%;">Pedal opening for cabinets</td> <td style="width: 20%; text-align: right;">1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td style="text-align: right;">5</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td style="text-align: right;">5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880342	Rilsan-coated grid 520x442mm for Prostore 470l	5	<p>691366 PS04R1FRL</p>	
880324	Pedal opening for cabinets	1									
880335	Pair of runners for 470 and 720lt prostore cabinets	5									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	5									
<p>1-door prostore Freezer 470lt, -22-15°C, AISI 304, remote, R404a</p> <p>0.16 ElekW 220-240 V 1 50/60 Hz WxDxH 600x700x2040 mm kg 108 m³ 1.05</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">880324</td> <td style="width: 65%;">Pedal opening for cabinets</td> <td style="width: 20%; text-align: right;">1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td style="text-align: right;">5</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td style="text-align: right;">5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880342	Rilsan-coated grid 520x442mm for Prostore 470l	5	<p>691369 PS04F1FR</p>	
880324	Pedal opening for cabinets	1									
880335	Pair of runners for 470 and 720lt prostore cabinets	5									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	5									
<p>1-door prostore Freezer 470lt, -22-15°C, AISI 304, remote, R404a, left-hinged</p> <p>0.16 ElekW 220-240 V 1 50/60 Hz WxDxH 600x700x2040 mm kg 109 m³ 1.06</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">880324</td> <td style="width: 65%;">Pedal opening for cabinets</td> <td style="width: 20%; text-align: right;">1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td style="text-align: right;">5</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td style="text-align: right;">5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880342	Rilsan-coated grid 520x442mm for Prostore 470l	5	<p>691370 PS04F1FRL</p>	
880324	Pedal opening for cabinets	1									
880335	Pair of runners for 470 and 720lt prostore cabinets	5									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	5									
<p>2-½ door, dual temperature prostore Cabinet 470lt, 0+10°/0+10°C°, AISI 304, remote</p> <p>0.32 ElekW 220-240 V 1 50/60 Hz WxDxH 600x741x2070 mm kg 130 m³ 1.11</p> <p>Included Accessory</p> <table style="width: 100%; border-collapse: collapse;"> <tr> <td style="width: 15%;">880320</td> <td style="width: 65%;">Pair of runners for GN 2/1 grids, for prostore cabinets</td> <td style="width: 20%; text-align: right;">4</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td style="text-align: right;">4</td> </tr> </table>	880320	Pair of runners for GN 2/1 grids, for prostore cabinets	4	880342	Rilsan-coated grid 520x442mm for Prostore 470l	4	<p>691373 PS04RR1FR</p>				
880320	Pair of runners for GN 2/1 grids, for prostore cabinets	4									
880342	Rilsan-coated grid 520x442mm for Prostore 470l	4									



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Prostore Digital 500 liters (R134a))

Description	Code
<p>2-½ door, dual temperature prostore Cabinet 470lt, 0+10°/-15-22°C, AISI 304, remote</p> <p>0.32 ElekW 220-240 V 1 50/60 Hz WxDxH 600x741x2070 mm kg 127 m³ 1.11</p> <p>Included Accessory</p> <p>880320 Pair of runners for GN 2/1 grids, for prostore cabinets 4</p> <p>880342 Rilsan-coated grid 520x442mm for Prostore 470l 4</p>	<p>691374 PS04RF2FR</p>







Prostore Digital 800 liters (R134a)

Description	Code
<p>1-door prostore Cabinet 720lt, 0+10°C, AISI 304, remote, R134a</p> <p>0.14 ElekW 220-240 V 1 50/60 Hz WxDxH 900x700x2040 mm kg 133 m³ 1.53</p> <p>Included Accessory</p> <p>880324 Pedal opening for cabinets 1</p> <p>880335 Pair of runners for 470 and 720lt prostore cabinets 5</p> <p>880343 Plastic-coated grid 700x530mm for Prostore 720l 5</p>	<p>691367 PS06R1FR</p>
<p>1-door prostore Cabinet 720lt, 0+10°C, AISI 304, remote, R134a, left-hinged</p> <p>0.14 ElekW 220-240 V 1 50/60 Hz WxDxH 900x700x2040 mm kg 130 m³ 1.57</p> <p>Included Accessory</p> <p>880324 Pedal opening for cabinets 1</p> <p>880335 Pair of runners for 470 and 720lt prostore cabinets 5</p> <p>880343 Plastic-coated grid 700x530mm for Prostore 720l 5</p>	<p>691368 PS06R1FRL</p>
<p>1-door prostore Freezer 720lt, -22-15°C, AISI 304, remote, R404a</p> <p>0.16 ElekW 220-240 V 1 50/60 Hz WxDxH 900x700x2040 mm kg 136 m³ 1.57</p> <p>Included Accessory</p> <p>880324 Pedal opening for cabinets 1</p> <p>880335 Pair of runners for 470 and 720lt prostore cabinets 5</p> <p>880343 Plastic-coated grid 700x530mm for Prostore 720l 5</p>	<p>691371 PS09F1FR</p>




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◀◀ (Prostore Digital 800 liters (R134a))

Description	Code										
<p>1-door prostore Freezer 720lt, -22-15°C, AISI 304, remote, R404a, left-hinged</p> <p>0.16 ElekW 220-240 V 1 50/60 Hz WxDxH 900x700x2040 mm kg 137 m³ 1.57</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880324</td> <td>Pedal opening for cabinets</td> <td>1</td> </tr> <tr> <td>880335</td> <td>Pair of runners for 470 and 720lt prostore cabinets</td> <td>5</td> </tr> <tr> <td>880343</td> <td>Plastic-coated grid 700x530mm for Prostore 720l</td> <td>5</td> </tr> </table>	880324	Pedal opening for cabinets	1	880335	Pair of runners for 470 and 720lt prostore cabinets	5	880343	Plastic-coated grid 700x530mm for Prostore 720l	5	<p>691372 PS09F1FRL</p>	
880324	Pedal opening for cabinets	1									
880335	Pair of runners for 470 and 720lt prostore cabinets	5									
880343	Plastic-coated grid 700x530mm for Prostore 720l	5									
<p>2-door, dual temperature prostore Cabinet 720lt, 0+10°/-15-22°C, AISI 304, remote</p> <p>0.33 ElekW 220-240 V 1 50/60 Hz WxDxH 900x741x2040 mm kg 160 m³ 1.62</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880320</td> <td>Pair of runners for GN 2/1 grids, for prostore cabinets</td> <td>4</td> </tr> <tr> <td>880343</td> <td>Plastic-coated grid 700x530mm for Prostore 720l</td> <td>4</td> </tr> </table>	880320	Pair of runners for GN 2/1 grids, for prostore cabinets	4	880343	Plastic-coated grid 700x530mm for Prostore 720l	4	<p>691375 PS06RF2FR</p>				
880320	Pair of runners for GN 2/1 grids, for prostore cabinets	4									
880343	Plastic-coated grid 700x530mm for Prostore 720l	4									
<p>2-door, dual temperature prostore Cabinet 720lt, 0+10°/0+10°C, AISI 304, remote</p> <p>0.33 ElekW 220-240 V 1 50/60 Hz WxDxH 900x741x2040 mm kg 143 m³ 1.62</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880320</td> <td>Pair of runners for GN 2/1 grids, for prostore cabinets</td> <td>4</td> </tr> <tr> <td>880343</td> <td>Plastic-coated grid 700x530mm for Prostore 720l</td> <td>4</td> </tr> </table>	880320	Pair of runners for GN 2/1 grids, for prostore cabinets	4	880343	Plastic-coated grid 700x530mm for Prostore 720l	4	<p>691376 PS06RR2FR</p>				
880320	Pair of runners for GN 2/1 grids, for prostore cabinets	4									
880343	Plastic-coated grid 700x530mm for Prostore 720l	4									
<p>1-door prostore Refrigerator 720lt, 0+10°C, AISI 304 - 60Hz (Marine)</p> <p>0.32 ElekW 220-230 V 1 60 Hz WxDxH 900x700x2040 mm kg 145 m³ 1.77</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880327</td> <td>Kit pair of runners (marine)</td> <td>4</td> </tr> <tr> <td>880343</td> <td>Plastic-coated grid 700x530mm for Prostore 720l</td> <td>4</td> </tr> </table>	880327	Kit pair of runners (marine)	4	880343	Plastic-coated grid 700x530mm for Prostore 720l	4	<p>691378 PS06R1FM</p>				
880327	Kit pair of runners (marine)	4									
880343	Plastic-coated grid 700x530mm for Prostore 720l	4									

Prostore Digital 500 liters (R404A)

Description	Code							
<p>1-door prostore Freezer 470lt, -22-15°C, AISI 304 - 50/60Hz (Marine)</p> <p>0.62 ElekW 220-230 V 1 50/60 Hz WxDxH 600x700x2040 mm kg 130 m³ 1.08</p> <p>Included Accessory</p> <table border="0"> <tr> <td>880327</td> <td>Kit pair of runners (marine)</td> <td>4</td> </tr> <tr> <td>880342</td> <td>Rilsan-coated grid 520x442mm for Prostore 470l</td> <td>4</td> </tr> </table>	880327	Kit pair of runners (marine)	4	880342	Rilsan-coated grid 520x442mm for Prostore 470l	4	<p>691379 PS04F1FM</p>	
880327	Kit pair of runners (marine)	4						
880342	Rilsan-coated grid 520x442mm for Prostore 470l	4						

Refrigeration Equipment

Refrigerators and Freezers Cabinets

Prostore Digital 800 liters (R404A)

Description	Code
<p>1-door prostore Freezer 720lt, -22-15°C, AISI 304 - 50/60Hz (Marine)</p> <p>0.70 ElekW 220-230 V 1 50/60 Hz WxDxH 900x700x2040 mm kg 155 m³ 1.57</p> <p>Included Accessory</p> <p>880327 Kit pair of runners (marine) 4 880343 Plastic-coated grid 700x530mm for Prostore 720l 4</p>	<p>691380 PS09F1FM</p>



Prostore Digital 880 liters Ice Cream (R290)

Description	Code
<p>1-door Ice Cream Preserver 720lt, -28/-12°C, AISI 304, R290</p> <p>0.45 ElekW 220-240 V 1 50 Hz WxDxH 900x700x2040 mm kg 161 m³ 1.57</p> <p>Included Accessory</p> <p>880295 Runners with 1 shelf for ice cream preserver 6</p>	<p>691357 ICF61FHC</p>



Accessories for Prostore 500lt

Description	Code
<p>Pedal opening for cabinets</p> <p>WxDxH 45x270x150 mm kg 1 m³ 0.01</p>	<p>880324 DPEDAL</p>
<p>1/1GN rilsan steel wire basket h=150mm</p> <p>WxDxH 530x330x150 mm kg 2 m³ 0.04</p>	<p>881043 RAC50</p>
<p>Ethernet connector for IR33 (CAREL) Refrigerated Cabinets and Counters</p> <p>WxDxH 50x150x150 mm kg 0.45 m³ 0.01</p>	<p>881299 HACCPDIG2</p>

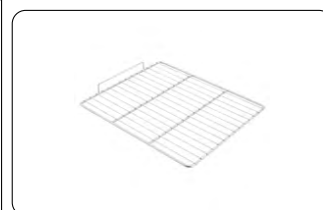


Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Accessories for Prostore 500lt)

Description	Code
Pair of runners for 470 and 720lt prostore cabinets WxDxH 520x15x20 mm kg 0.49	880335 RUP6090
Kit 4 feet, height 200mm WxDxH 220x220x200 mm kg 4 m ³ 0.03	880325 K4FT200
Remote unit -2+10°C for 470 and 720lt cabinets, R404a 0.60 ElekW 230 V 1 50 Hz WxDxH 340x467x300 mm kg 24 m ³ 0.08	880332 UCNPR4
Base frame for 1/1 GN rack for 470lt prostore WxDxH 450x594x40 mm kg 5 m ³ 0.03	880328 BASECC
Stainless steel grid (520x442) WxDxH 520x442x20 mm kg 3 m ³ 0.01	880321 GRIINOX47
Rilsan-coated grid 520x442mm for Prostore 470l WxDxH 442x520x20 mm kg 1.68 m ³ 0.01	880342 GRIDP420



Refrigeration Equipment

Refrigerators and Freezers Cabinets

Accessories for Prostore 800lt

Description	Code
Pedal opening for cabinets WxDxH 45x270x150 mm kg 1 m ³ 0.01	880324 DPEDAL
Ethernet connector for IR33 (CAREL) Refrigerated Cabinets and Counters WxDxH 50x150x150 mm kg 0.45 m ³ 0.01	881299 HACCPDIG2
Stainless steel grid (700x530) WxDxH 700x520x20 mm kg 2 m ³ 0.02	880323 GRIINOX7
Pair of runners for 470 and 720lt prostore cabinets WxDxH 520x15x20 mm kg 0.49	880335 RUP6090
Plastic-coated grid 700x530mm for Prostore 720l WxDxH 700x520x20 mm kg 2 m ³ 0.02	880343 GRIDP720
Pair of runners for GN 2/1 grids, for prostore cabinets WxDxH 520x15x20 mm kg 1	880320 RUP3



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Accessories for Prostore 800lt)

Description	Code
Kit 4 feet, height 200mm WxDxH 220x220x200 mm kg 4 m ³ 0.03	880325 K4FT200
Remote unit -2+10°C for 470 and 720lt cabinets, R404a 0.60 ElekW 230 V 1 50 Hz WxDxH 340x467x300 mm kg 24 m ³ 0.08	880332 UCNPR4
Runners with 1 shelf for ice cream preserver WxDxH 525x650x20 mm kg 1 m ³ 0.01	880295 G2PRGEL
2/1GN Plastic-coated grid WxDxH 650x530x40 mm kg 2.83 m ³ 0.01	880306 RAC29

Roll-In/Pass-Through

Description	Code
1-door Roll-in Refrigerator 750lt, 0+10°C, AISI 304, R290 0.33 ElekW 220-240 V 1 50 Hz WxDxH 750x816x2101 mm kg 142 m ³ 1.72	725095 RI075R1F
1-glass door Roll-in Refrigerator 750lt, +2+10°C, AISI 304, R290 0.37 ElekW 220-240 V 1 50 Hz WxDxH 750x810x2100 mm kg 151 m ³ 1.71	725096 RI075RIG



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Roll-In/Pass-Through)

Description	Code	
<p>1-door Roll-in Refrigerator 750lt, 0+10°C, AISI 304, remote</p> <p>0.13 ElekW 220-240 V 1 50/60 Hz</p> <p>WxDxH 750x816x2101 mm kg 129 m³ 1.55</p>	<p>725097</p> <p>RI075R1FR</p>	
<p>1-full and 1-glass door Roll-through Refrigerator, 750lt, +2+10°C, AISI 304, R290</p> <p>0.37 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 750x832x2101 mm kg 162 m³ 1.71</p>	<p>725098</p> <p>RI075R2FGT</p>	
<p>1-door Roll-in Refrigerator 930lt, 0+10°C, AISI 304, R290</p> <p>0.33 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 750x986x2111 mm kg 167 m³ 1.61</p>	<p>725094</p> <p>RI093RE1F</p>	
<p>1-door Roll-in Refrigerator 930lt, 0+10°C, AISI 304, remote</p> <p>0.13 ElekW 220-240 V 1 50-60 Hz</p> <p>WxDxH 750x986x2111 mm kg 148 m³ 1.61</p>	<p>725104</p> <p>RI093RE1FR</p>	
<p>1-door Roll-in Refrigerator 1600lt, 0+10°C, AISI 304, R290</p> <p>0.50 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1021x1175x2273 mm kg 245 m³ 3.42</p>	<p>725099</p> <p>RI16R1FR</p>	
<p>1-door Roll-in Refrigerator 1600lt, 0+10°C, AISI 304, remote</p> <p>0.23 ElekW 220-240 V 1 50/60 Hz</p> <p>WxDxH 1021x1175x2273 mm kg 195 m³ 3.18</p>	<p>725101</p> <p>RI16R1FR</p>	

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◀◀ (Roll-In/Pass-Through)

Description	Code
<p>1-glass door Roll-in Refrigerator 1600lt, +2+10°C, R290, AISI 304</p> <p>0.58 ElekW 220-240 V 1 50 Hz WxDxH 1021x1175x2273 mm kg 235 m³ 3.59</p>	<p>725102 RI16R1G</p>
<p>1-full and 1-glass door Roll-in Pass-through Refrigerator 1600lt, +2+10°C, AISI 304, R290</p> <p>0.50 ElekW 220-240 V 1 50 Hz WxDxH 1021x1249x2272 mm kg 273 m³ 3.80</p>	<p>725103 RI16R2FGT</p>



Roll-In/Pass-Through (CO2)

Description	Code
<p>1-door Roll-in Refrigerator 750lt, 0+10°C, AISI 304, remote, CO2 with valve</p> <p>0.13 ElekW 220-240 V 1 50/60 Hz WxDxH 750x816x2101 mm kg 129 m³ 1.55</p>	<p>725158 RI075R1FRC</p>
<p>1-door Roll-in Refrigerator 930lt, 0+10°C, AISI 304, remote, CO2 with valve</p> <p>0.13 ElekW 220-240 V 1 50/60 Hz WxDxH 750x986x2109 mm kg 148 m³ 1.61</p>	<p>725160 RI093RE1FRC</p>



Accessories for Roll-in and Pass-through





Description	Code
<p>Trolley with tray rack, 20 GN 1/1, 63mm pitch</p> <p>WxDxH 545x790x1700 mm kg 57 m³ 0.95</p>	<p>922753 TRRA201163C</p>



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Accessories for Roll-in and Pass-through)

Description	Code	
<p>Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch</p> <p>WxDxH 700x986x1711 mm kg 100 m³ 1.48</p>	<p>922760 TRBA92PL2021C</p>	
<p>Trolley for 20x2/1GN roll-in rack</p> <p>WxDxH 650x976x1689 mm kg 76 m³ 1.26</p>	<p>922134 OAC39</p>	
<p>80mm pitch roll-in rack for 20x2/1GN</p> <p>WxDxH 568x681x1328 mm kg 30 m³ 0.64</p>	<p>922206 KSLRA2028C</p>	
<p>60mm pitch roll-in rack for 20x2/1GN</p> <p>WxDxH 568x681x1328 mm kg 30 m³ 0.64</p>	<p>922204 KSLRA2026C</p>	
<p>Base for 20x2/1GN roll-in rack</p> <p>WxDxH 679x837x349 mm kg 14.74 m³ 0.27</p>	<p>922142 OAC44</p>	
<p>17x2/1GN Container Trolley</p> <p>WxDxH 657x737x1590 mm kg 23 m³ 0.84</p>	<p>361258 CTRI72</p>	

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Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Accessories for Roll-in and Pass-through)

Description	Code
<p>17x2/1GN compact Container Trolley</p> <p>WxDxH 660x737x1595 mm kg 26 m³ 0.82</p>	<p>361260</p> <p>CTR172SS</p>
<p>Trolley 18x2/1GN for roll-in 750lt</p> <p>WxDxH 588x665x1660 mm kg 27 m³ 0.83</p>	<p>881521</p> <p>RAC111</p>
<p>Insulated floor-ramp for 750lt Roll-in Refrigerator</p> <p>WxDxH 750x1302x52 mm kg 12 m³ 0.07</p>	<p>881278</p> <p>FSCH750</p>
<p>Insulated floor-ramp for 750lt Roll-in Pass-through Refrigerator</p> <p>WxDxH 750x1802x52 mm kg 12 m³ 0.07</p>	<p>881279</p> <p>FSCHP750</p>
<p>Insulated floor-ramp for 930lt Roll-in Refrigerator</p> <p>WxDxH 750x1472x52 mm kg 12 m³ 0.08</p>	<p>881280</p> <p>FSCH930</p>
<p>Ethernet connector for IR33 (CAREL) Refrigerated Cabinets and Counters</p> <p>WxDxH 50x150x150 mm kg 0.45 m³ 0.01</p>	<p>881299</p> <p>HACCPDIG2</p>



Refrigeration Equipment

Refrigerators and Freezers Cabinets

Wine Cellars

Description	Code
<p>1-glass door Wine Refrigerator for 50 bottles with black finish</p> <p>0.10 ElekW 220 V 1N 50 Hz WxDxH 595x573x820 mm kg 55 m³ 0.39</p> <p>Included Accessory</p> <p>880550 Wooden shelf for 1-glass door wine refrigerator, 50 bottles 4</p>	<p>720008 WC50BK1Z</p>
<p>1-glass door Wine Refrigerator for 170 bottles with black finish and variable speed compressor</p> <p>0.20 ElekW 220-240 V 1N 50 Hz WxDxH 595x595x1850 mm kg 96 m³ 0.95</p> <p>Included Accessory</p> <p>880551 Wooden display shelf for 1-glass door wine refrigerator, 170 bottles 1</p> <p>880554 Wooden shelf for 1-glass door wine refrigerator, 170 bottles 6</p> <p>880561 Charcoal filter for 1-glass door wine refrigerator, 170&300 bottles 1</p>	<p>720010 WC170BKMZ</p>
<p>1-glass door Wine Refrigerator for 170 bottles with stainless steel finish door and variable speed compressor</p> <p>0.20 ElekW 220-240 V 1N 50 Hz WxDxH 595x595x1850 mm kg 96 m³ 0.95</p> <p>Included Accessory</p> <p>880551 Wooden display shelf for 1-glass door wine refrigerator, 170 bottles 1</p> <p>880554 Wooden shelf for 1-glass door wine refrigerator, 170 bottles 6</p> <p>880561 Charcoal filter for 1-glass door wine refrigerator, 170&300 bottles 1</p>	<p>720011 WC170SSMZ</p>



Accessories for Wine Line Refrigerators

Description	Code
<p>Wooden shelf for 1-glass door wine refrigerator, 50 bottles</p> <p>WxDxH 521x443x25 mm kg 0.90 m³ 0.01</p>	<p>880550 WS50</p>



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Accessories for Wine Line Refrigerators)

Description	Code
<p>Wooden display shelf for 1-glass door wine refrigerator, 170 bottles</p> <p>WxDxH 523x230x15 mm kg 1.07 m³ 0.01</p>	<p>880551 WS170D</p>
<p>Wooden shelf for 1-glass door wine refrigerator, 170 bottles</p> <p>WxDxH 510x392x15 mm kg 2 m³ 0.01</p>	<p>880554 WS170</p>
<p>Charcoal filter for 1-glass door wine refrigerator, 170&300 bottles</p> <p>kg 0.20</p>	<p>880561 CHFT170</p>



Thawing cabinets (R290)

Description	Code															
<p>1-door Thawing Cabinet, 10 stainless steel grids, 670lt, configuration Germany, AISI 304, R290</p> <p>1.73 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 710x835x2010 mm kg 175 m³ 1.47</p> <p>Included Accessory</p> <table border="0"> <tr> <td>881002</td> <td>4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models</td> <td style="text-align: right;">1</td> </tr> <tr> <td>881016</td> <td>2/1GN aisi 304 stainless steel grid</td> <td style="text-align: right;">10</td> </tr> <tr> <td>881202</td> <td>Internal back air baffle/conveyor for 10 grids Thawing Cabinet</td> <td style="text-align: right;">1</td> </tr> <tr> <td>881206</td> <td>Collecting tray in AISI 304 stainless steel for Thawing Cabinet with internal back air baffle/conveyor</td> <td style="text-align: right;">1</td> </tr> <tr> <td>881291</td> <td>Shelf support with 10 positions for Thawing Cabinet</td> <td style="text-align: right;">4</td> </tr> </table>	881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1	881016	2/1GN aisi 304 stainless steel grid	10	881202	Internal back air baffle/conveyor for 10 grids Thawing Cabinet	1	881206	Collecting tray in AISI 304 stainless steel for Thawing Cabinet with internal back air baffle/conveyor	1	881291	Shelf support with 10 positions for Thawing Cabinet	4	<p>725143 TC671DHD</p>
881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1														
881016	2/1GN aisi 304 stainless steel grid	10														
881202	Internal back air baffle/conveyor for 10 grids Thawing Cabinet	1														
881206	Collecting tray in AISI 304 stainless steel for Thawing Cabinet with internal back air baffle/conveyor	1														
881291	Shelf support with 10 positions for Thawing Cabinet	4														



Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Thawing cabinets (R290))

Description	Code																
<p>1-door Thawing Cabinet, 10 stainless steel grids, 670lt, configuration France, AISI 304, R290 - KFC France</p> <p>1.73 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2090 mm kg 172 m³ 1.44</p> <p>Included Accessory</p> <table border="0"> <tr> <td>881002</td> <td>4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models</td> <td>1</td> </tr> <tr> <td>881016</td> <td>2/1GN aisi 304 stainless steel grid</td> <td>10</td> </tr> <tr> <td>881203</td> <td>Collecting tray in AISI 304 stainless steel for Thawing Cabinet</td> <td>1</td> </tr> <tr> <td>881291</td> <td>Shelf support with 10 positions for Thawing Cabinet</td> <td>4</td> </tr> </table>	881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1	881016	2/1GN aisi 304 stainless steel grid	10	881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1	881291	Shelf support with 10 positions for Thawing Cabinet	4	<p>725145 TC671DHFR</p>				
881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1															
881016	2/1GN aisi 304 stainless steel grid	10															
881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1															
881291	Shelf support with 10 positions for Thawing Cabinet	4															
<p>1-door Thawing Cabinet, 15 stainless steel grids, 670lt, configuration Spain, AISI 304, R290</p> <p>1.73 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2090 mm kg 187 m³ 1.46</p> <p>Included Accessory</p> <table border="0"> <tr> <td>881002</td> <td>4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models</td> <td>1</td> </tr> <tr> <td>881016</td> <td>2/1GN aisi 304 stainless steel grid</td> <td>15</td> </tr> <tr> <td>881201</td> <td>Internal back air baffle/conveyor for 15 grids Thawing Cabinet</td> <td>1</td> </tr> <tr> <td>881206</td> <td>Collecting tray in AISI 304 stainless steel for Thawing Cabinet with internal back air baffle/conveyor</td> <td>1</td> </tr> <tr> <td>881290</td> <td>Shelf support with 15 positions for Thawing Cabinet</td> <td>6</td> </tr> </table>	881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1	881016	2/1GN aisi 304 stainless steel grid	15	881201	Internal back air baffle/conveyor for 15 grids Thawing Cabinet	1	881206	Collecting tray in AISI 304 stainless steel for Thawing Cabinet with internal back air baffle/conveyor	1	881290	Shelf support with 15 positions for Thawing Cabinet	6	<p>725146 TC671DHAC</p>	
881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1															
881016	2/1GN aisi 304 stainless steel grid	15															
881201	Internal back air baffle/conveyor for 15 grids Thawing Cabinet	1															
881206	Collecting tray in AISI 304 stainless steel for Thawing Cabinet with internal back air baffle/conveyor	1															
881290	Shelf support with 15 positions for Thawing Cabinet	6															
<p>1-door Thawing Cabinet, 10 stainless steel grids, 670lt, configuration Italy, AISI 304, R290</p> <p>1.73 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2090 mm kg 171 m³ 1.52</p> <p>Included Accessory</p> <table border="0"> <tr> <td>881002</td> <td>4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models</td> <td>1</td> </tr> <tr> <td>881016</td> <td>2/1GN aisi 304 stainless steel grid</td> <td>10</td> </tr> <tr> <td>881203</td> <td>Collecting tray in AISI 304 stainless steel for Thawing Cabinet</td> <td>1</td> </tr> <tr> <td>881291</td> <td>Shelf support with 10 positions for Thawing Cabinet</td> <td>4</td> </tr> </table>	881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1	881016	2/1GN aisi 304 stainless steel grid	10	881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1	881291	Shelf support with 10 positions for Thawing Cabinet	4	<p>725147 TC671DHIT</p>				
881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1															
881016	2/1GN aisi 304 stainless steel grid	10															
881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1															
881291	Shelf support with 10 positions for Thawing Cabinet	4															
<p>1-door Thawing Cabinet, 15 stainless steel grids, 670lt, configuration Italy, AISI 304, R290</p> <p>1.73 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2090 mm kg 193 m³ 1.50</p> <p>Included Accessory</p> <table border="0"> <tr> <td>881002</td> <td>4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models</td> <td>1</td> </tr> <tr> <td>881016</td> <td>2/1GN aisi 304 stainless steel grid</td> <td>15</td> </tr> <tr> <td>881203</td> <td>Collecting tray in AISI 304 stainless steel for Thawing Cabinet</td> <td>1</td> </tr> <tr> <td>881290</td> <td>Shelf support with 15 positions for Thawing Cabinet</td> <td>6</td> </tr> </table>	881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1	881016	2/1GN aisi 304 stainless steel grid	15	881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1	881290	Shelf support with 15 positions for Thawing Cabinet	6	<p>725148 TC671DHRH</p>				
881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1															
881016	2/1GN aisi 304 stainless steel grid	15															
881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1															
881290	Shelf support with 15 positions for Thawing Cabinet	6															

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Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Thawing cabinets (R290))

Description	Code													
<p>1-door Thawing Cabinet, 10 stainless steel grids, 670lt, standard configuration, AISI 304, R290</p> <p>1.73 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2090 mm kg 172 m³ 1.56</p> <p>Included Accessory</p> <table border="0"> <tr> <td>881002</td> <td>4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models</td> <td style="text-align: right;">1</td> </tr> <tr> <td>881016</td> <td>2/1GN aisi 304 stainless steel grid</td> <td style="text-align: right;">10</td> </tr> <tr> <td>881203</td> <td>Collecting tray in AISI 304 stainless steel for Thawing Cabinet</td> <td style="text-align: right;">1</td> </tr> <tr> <td>881291</td> <td>Shelf support with 10 positions for Thawing Cabinet</td> <td style="text-align: right;">4</td> </tr> </table>	881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1	881016	2/1GN aisi 304 stainless steel grid	10	881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1	881291	Shelf support with 10 positions for Thawing Cabinet	4	<p>725149 TC671HDC</p>	
881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1												
881016	2/1GN aisi 304 stainless steel grid	10												
881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1												
881291	Shelf support with 10 positions for Thawing Cabinet	4												
<p>1-door Thawing Cabinet, 10 stainless steel grids, 670lt, 0+10°C, AISI 304, R290 - Marine (60Hz)</p> <p>1.73 ElekW 220-230 V 1 60 Hz WxDxH 710x835x2036 mm kg 173 m³ 1.41</p> <p>Included Accessory</p> <table border="0"> <tr> <td>881016</td> <td>2/1GN aisi 304 stainless steel grid</td> <td style="text-align: right;">10</td> </tr> <tr> <td>881202</td> <td>Internal back air baffle/conveyor for 10 grids Thawing Cabinet</td> <td style="text-align: right;">1</td> </tr> <tr> <td>881206</td> <td>Collecting tray in AISI 304 stainless steel for Thawing Cabinet with internal back air baffle/conveyor</td> <td style="text-align: right;">1</td> </tr> <tr> <td>881287</td> <td>Shelf support with 10 positions for Thawing Cabinet - US</td> <td style="text-align: right;">1</td> </tr> </table>	881016	2/1GN aisi 304 stainless steel grid	10	881202	Internal back air baffle/conveyor for 10 grids Thawing Cabinet	1	881206	Collecting tray in AISI 304 stainless steel for Thawing Cabinet with internal back air baffle/conveyor	1	881287	Shelf support with 10 positions for Thawing Cabinet - US	1	<p>725193 TC671DH6M</p>	
881016	2/1GN aisi 304 stainless steel grid	10												
881202	Internal back air baffle/conveyor for 10 grids Thawing Cabinet	1												
881206	Collecting tray in AISI 304 stainless steel for Thawing Cabinet with internal back air baffle/conveyor	1												
881287	Shelf support with 10 positions for Thawing Cabinet - US	1												
<p>1-door Thawing Cabinet, 10 stainless steel grids, 670lt, configuration BeNeLux, R290</p> <p>1.73 ElekW 220-240 V 1 50 Hz WxDxH 710x835x2090 mm kg 172 m³ 1.52</p> <p>Included Accessory</p> <table border="0"> <tr> <td>881002</td> <td>4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models</td> <td style="text-align: right;">1</td> </tr> <tr> <td>881016</td> <td>2/1GN aisi 304 stainless steel grid</td> <td style="text-align: right;">10</td> </tr> <tr> <td>881203</td> <td>Collecting tray in AISI 304 stainless steel for Thawing Cabinet</td> <td style="text-align: right;">1</td> </tr> <tr> <td>881291</td> <td>Shelf support with 10 positions for Thawing Cabinet</td> <td style="text-align: right;">4</td> </tr> </table>	881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1	881016	2/1GN aisi 304 stainless steel grid	10	881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1	881291	Shelf support with 10 positions for Thawing Cabinet	4	<p>725198 TC671DNL</p>	
881002	4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models	1												
881016	2/1GN aisi 304 stainless steel grid	10												
881203	Collecting tray in AISI 304 stainless steel for Thawing Cabinet	1												
881291	Shelf support with 10 positions for Thawing Cabinet	4												

Accessories for thawing cabinets

Description	Code
<p>Pedal opening for cabinets</p> <p>WxDxH 45x270x150 mm kg 1 m³ 0.01</p>	<p>880324 DPEDAL</p>

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Refrigeration Equipment

Refrigerators and Freezers Cabinets

◀◀ (Accessories for thawing cabinets)

Description	Code
4 swivelling wheels (2 with brake), diam 125 mm, for refrigerators, NOT for remote models WxDxH 100x100x180 mm kg 5 m ³ 0.02	881002 K4SW2B
2/1GN aisi 304 stainless steel grid WxDxH 530x640x20 mm kg 3 m ³ 0.01	881016 GRIGLSS21
2/1GN 304 AISI stainless steel grid with 2 runners WxDxH 530x650x40 mm kg 2.60 m ³ 0.01	881018 GRIGLIA304
Set of 2 stainless steel runners for 670/1430lt refrigerators and freezers WxDxH 15x620x20 mm kg 0.59	881021 GUIDEINO
Shelf support with 15 positions for Thawing Cabinet WxDxH 100x100x1260 mm kg 13 m ³ 0.04	881290 SUPTH15EU
Shelf support with 10 positions for Thawing Cabinet WxDxH 100x100x1260 mm kg 13 m ³ 0.04	881291 SUPTW10EU

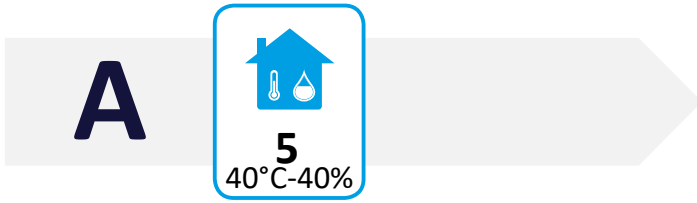


▶▶

◀◀ (Accessories for thawing cabinets)

Description	Code
<p>Internal back air baffle/conveyor for 15 grids Thawing Cabinet</p> <p>WxDxH 528x57x1270 mm kg 5.50 m³ 0.08</p>	<p>881201 BFLTHW15</p>
<p>Internal back air baffle/conveyor for 10 grids Thawing Cabinet</p> <p>WxDxH 528x57x1270 mm kg 5.50 m³ 0.08</p>	<p>881202 BFLTHW10</p>
<p>Collecting tray in AISI 304 stainless steel for Thawing Cabinet with internal back air baffle/conveyor</p> <p>WxDxH 553x704x33 mm kg 4 m³ 0.02</p>	<p>881206 DPANTW</p>
<p>Collecting tray in AISI 304 stainless steel for Thawing Cabinet</p> <p>WxDxH 553x704x34 mm kg 4 m³ 0.02</p>	<p>881203 CTRTHW</p>
<p>Kit 4 feet h. 100 mm for Thawing Cabinet</p> <p>WxDxH 220x220x100 mm kg 5 m³ 0.02</p>	<p>881240 K4FTHP</p>

Energy class ecostore refrigerated cabinets

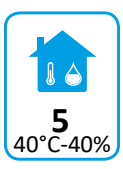


Refrigerated	ecostore ^{HP}		ecostore	
	Premium	Standard	Premium	Standard
1 full door				
Energy class	A	B	C	D
Net Volume L	503	503	503	503
Gas (50Hz)	R290	R290	R290	R290
kWh/year	350	475	581	908



Refrigerated	ecostore	
	Premium	Standard
2 full doors		
Energy class	C	D
Net Volume L	1135	1005
Gas (50Hz)	R290	R290
kWh/year	1153	1643

The label complies with the delegated regulation (UE) 2015/1094 of the commission of 5th may 2015



The label indicates the capability of the product to correctly preserve food in different working conditions.

- ▶ 5: "heavy duty": performs at 40°C ambient temperature and 40% humidity
- ▶ 4: "normal duty": performs at 30°C ambient temperature and 55% humidity
- ▶ 3: "light duty": performs at 25°C ambient temperature and 60% humidity

Working Conditions
Temperature (°C)
Humidity (%)



Energy efficiency class

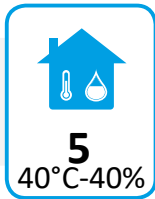


- 80% *
Refrigerated Cabinets

*potential savings obtained by comparing a class G full door refrigerated cabinet with an equivalent class A cabinet (net volume of 503 lt).

Energy class ecostore freezer cabinets

A

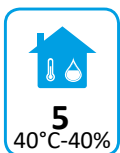


Freezer	ecostore ^{HP}		ecostore	
	Premium	Standard	Premium	Standard
1 full door				
Energy class	C	C	D	D
Net Volume L	503	503	503	503
Gas (50Hz)	R290	R290	R290	R290
kWh/year	1630	1935	2385	2868



Freezer	ecostore	
	Premium	Standard
2 full doors		
Energy class	D	D
Net Volume L	1135	1135
Gas (50Hz)	R290	R290
kWh/year	4314	4314

The label complies with the delegated regulation (UE) 2015/1094 of the commission of 5th may 2015



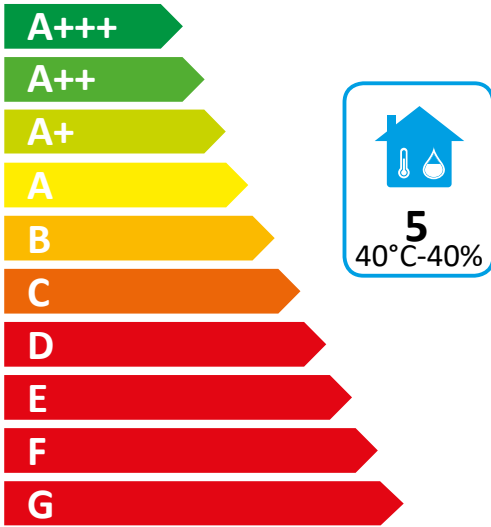
The label indicates the capability of the product to correctly preserve food in different working conditions.

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- ▶ 4: "normal duty": performs at 30°C ambient temperature and 55% humidity
- ▶ 3: "light duty": performs at 25°C ambient temperature and 60% humidity

Working Conditions
Temperature (°C)
Humidity (%)

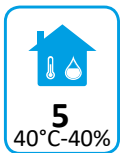
Electrolux Professional reserves the right to change its products at any time.
The info given are those declared the year in which the price list has been printed.

Energy Class Prostore cabinets



	Prostore 500I		Prostore 800I	
1 full door	refrigerated	freezer	refrigerated	freezer
Energy Class	C	D	B	D
Volume Net L	317	317	510	510
Gas (50Hz)	R290	R290	R290	R290
kWh/year	473	2100	506	2655

The label complies with the delegated regulation (UE) 2015/1094 of the commission of 5th may 2015



The label indicates the capability of the product to correctly preserve food in different working conditions.

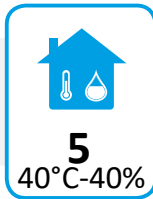
- ▶ 5: "heavy duty": performs at 40°C ambient temperature and 40% humidity
- ▶ 4: "normal duty": performs at 30°C ambient temperature and 55% humidity
- ▶ 3: "light duty": performs at 25°C ambient temperature and 60% humidity

Working Conditions
Temperature (°C)
Humidity (%)

Electrolux Professional reserves the right to change its products at any time.
The info given are those declared the year in which the price list has been printed.

Energy class Refrigerated counters

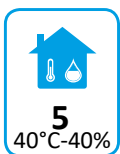
A



Refrigerated	ecostore ^{HP} premium			ecostore ^{HP} concept			ecostore ^{HP}		
Doors	2	3	4	2	3	4	2	3	4
Energy Class	A	A	B	A	A	B	B	B	B
Net Volume L	198	310	423	181	271	361	163.6	245.4	327.2
Gas (50Hz)	R290	R290	R290	R290	R290	R290	R290	R290	R290
kWh/year	456	560	824	482	610	916	560	605	810
Climate Class	5	5	5	5	5	5	5	5	5

Freezer	ecostore ^{HP} premium		ecostore ^{HP} concept		ecostore ^{HP}	
Doors	2	3	2	3	2	3
Energy Class	C	D	C	D	C	D
Net Volume L	198	310	177	268	160	242
Gas (50Hz)	R290	R290	R290	R290	R290	R290
kWh/year	1564	2406	1564	2242	1600	2195
Climate Class	5	5	5	5	5	5

The label complies with the delegated regulation (UE) 2015/1094 of the commission of 5th may 2015



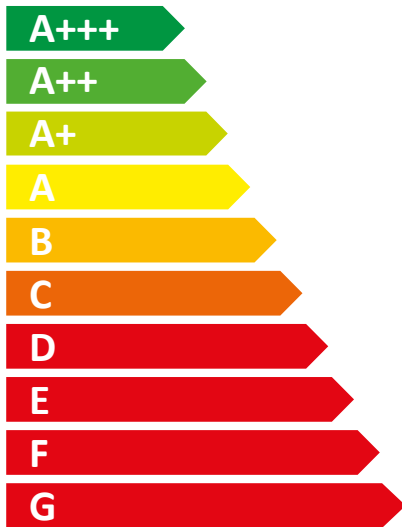
The label indicates the capability of the product to correctly preserve food in different working conditions.

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- ▶ 3: "light duty": performs at 25°C ambient temperature and 60% humidity

Working
Conditions
Temperature (°C)
Humidity (%)

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Energy class 160 and 400 lt cabinets



	160 l		400 l	
1 full door	Refrigerated	Freezer	Refrigerated	Freezer
Energy Class	B	static freezer	C	static freezer
Net Volume L	87	-	268	-
Gas	R600a	R600a	R600a	R290
kWh/year	506	-	473	-









The label indicates the capability of the product to correctly preserve food in different working conditions.

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- ▶ 3: "light duty": performs at 25°C ambient temperature and 60% humidity

Working
Conditions
Temperature (°C)
Humidity (%)

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The info given are those declared the year in which the price list has been printed.

ecostore HP Premium Ref. Counters - 2 comp. with top

Description	Code	
<p>2-door Refrigerated Counter 290lt, -2+10°C, entirely AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 116 m³ 1.14</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710282 EH2HBAAT</p>	
<p>2-door Refrigerated Counter 290lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 116 m³ 1.14</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710001 EH2HBAA</p>	
<p>2-door Refrigerated Counter 290lt, -2+10°C, AISI 304, with right cooling Unit</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 116 m³ 1.14</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710004 EH2HDAA</p>	
<p>1-door and 2-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 127 m³ 1.14</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710006 EH2HBAB</p>	
<p>1-door and 3x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 133 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710010 EH2HBAC</p>	
<p>1-door, 1/3 and 2/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 127 m³ 1.13</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710014 EH2HBAD</p>	




Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 2 comp. with top)

Description	Code	
<p>4-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1345x700x900 mm kg 136 m³ 1.35</p>	<p>710018</p> <p>EH2HB3B</p>	
<p>6x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1345x700x900 mm kg 143 m³ 1.14</p>	<p>710022</p> <p>EH2HB3C</p>	
<p>4-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, with drawers with frame only</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1345x700x900 mm kg 129 m³ 1.13</p>	<p>710133</p> <p>EH2HB3F</p>	
<p>6x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, with drawers with frame only</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1345x700x900 mm kg 129 m³ 1.13</p>	<p>710137</p> <p>EH2HB3G</p>	

ecostore HP Premium Ref. Counters - 2 comp. - with top and upstand







Description	Code	
<p>2-door Refrigerated Counter 290lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1345x700x1000 mm kg 118 m³ 1.21</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710002</p> <p>EH2H3AA</p>	



Refrigeration Equipment

Refrigerated and Freezer Counters







◀◀ (ecostore HP Premium Ref. Counters - 2 comp. - with top and upstand)

Description	Code	
<p>1-door and 2-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x1000 mm kg 129 m³ 1.16</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710007 EH2H3AB</p>	
<p>1-door and 3x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x1000 mm kg 132 m³ 1.24</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710011 EH2H3AC</p>	
<p>1-door, 1/3 and 2/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x1000 mm kg 132 m³ 1.23</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710015 EH2H3AD</p>	
<p>4-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x1000 mm kg 139 m³ 1.24</p>	<p>710019 EH2H3BB</p>	
<p>6x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x1000 mm kg 147 m³ 1.24</p>	<p>710023 EH2H3CC</p>	
<p>4-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, with splashback and drawers with frame only</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x1000 mm kg 129 m³ 1.24</p>	<p>710134 EH2H3FF</p>	

Refrigeration Equipment

Refrigerated and Freezer Counters

ecostore HP Premium Ref. Counters - 2 comp. - no top



Description	Code	
<p>2-door Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 94 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710000 EH2H7AA</p>	
<p>1-door and 2-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 105 m³ 1.30</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710005 EH2H7AB</p>	
<p>1-door and 3x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 106 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710009 EH2H7AC</p>	
<p>1-door, 1/3 and 2/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 117 m³ 1.08</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710013 EH2H7AD</p>	
<p>4-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 114 m³ 1.30</p>	<p>710017 EH2H7BB</p>	
<p>6x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 121 m³ 1.09</p>	<p>710021 EH2H7CC</p>	






Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 2 comp. - no top)

Description	Code	
<p>4-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, with drawers with frame only, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 111 m³ 1.09</p>	<p>710132 EH2H7FF</p>	
<p>6x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, with drawers with frame only, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 119 m³ 1.08</p>	<p>710136 EH2H7GG</p>	

ecostore HP Premium Ref. Counters - 2 comp. - Remote Unit with top






Description	Code	
<p>2-door Refrigerated Counter 290lt, -2+10°C, AISI 304, remote (glycol water)</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1207x700x900 mm kg 105 m³ 1.13</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710465 EH2BRAA</p>	
<p>2-door Refrigerated Counter 290lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1207x700x900 mm kg 97 m³ 1.02</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710003 EH2RRAA</p>	
<p>1-door and 2-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1207x700x900 mm kg 106 m³ 1.02</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710008 EH2RRAB</p>	

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Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 2 comp. - Remote Unit with top)

Description	Code	
<p>1-door and 3x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1207x700x900 mm kg 127 m³ 1.02</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710012 EH2RRAC</p>	
<p>1-door, 1/3 and 2/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1207x700x900 mm kg 110 m³ 0.99</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710016 EH2RRAD</p>	
<p>4-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1207x700x900 mm kg 117 m³ 1.02</p>	<p>710020 EH2RRBB</p>	
<p>6x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1207x700x900 mm kg 127 m³ 0.98</p>	<p>710024 EH2RRCC</p>	
<p>2-door Refrigerated Counter 290lt, -2+10°C, AISI 304, remote, with right cooling Unit</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1207x700x900 mm kg 105 m³ 1.02</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710310 EH2REAA</p>	

ecostore HP Premium Ref. Counters - 3 comp. with top







Description	Code	
<p>3-door Refrigerated Counter 440lt, -2+10°C, entirely AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 142 m³ 1.50</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710284 EH3HBAAAT</p>	
<p>3-door Refrigerated Counter 440lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 143 m³ 1.50</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710028 EH3HBAAA</p>	
<p>3-door Refrigerated Counter 440lt, -2+10°C, AISI 304, with right cooling Unit</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 141 m³ 1.51</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710031 EH3HDAAA</p>	
<p>2-door and 2-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 152 m³ 1.51</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710033 EH3HBAAAB</p>	
<p>2-door and 3x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 147 m³ 1.50</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710037 EH3HBAAC</p>	
<p>2-door, 1/3 and 2/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 147 m³ 1.50</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710041 EH3HBAAD</p>	









Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 3 comp. with top)

Description	Code	
<p>1-door and 4-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 149 m³ 1.50</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710045 EH3HBABB</p>	
<p>1-door and 6x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 170 m³ 1.51</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710049 EH3HBACC</p>	
<p>6-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 172 m³ 1.72</p>	<p>710053 EH3HBABB</p>	
<p>9x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 183 m³ 1.51</p>	<p>710057 EH3HBCCC</p>	
<p>6-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with drawers with frame only</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 151 m³ 1.50</p>	<p>710144 EH3HBFFF</p>	
<p>9x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with drawers with frame only</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 151 m³ 1.50</p>	<p>710148 EH3HBGGG</p>	

ecostore HP Premium Ref. Counters - 3 comp.- with top and upstand

Description	Code	
<p>3-door Refrigerated Counter 440lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x1000 mm kg 150 m³ 1.61</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710029 EH3H3AAA</p>	
<p>2-door and 2-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x1000 mm kg 156 m³ 1.65</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710034 EH3H3AAB</p>	
<p>2-door and 3x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x1000 mm kg 160 m³ 1.65</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710038 EH3H3AAC</p>	
<p>2-door, 1/3 and 2/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x1000 mm kg 149 m³ 1.64</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710042 EH3H3AAD</p>	
<p>1-door and 4-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x1000 mm kg 165 m³ 1.65</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710046 EH3H3ABB</p>	
<p>1-door and 6x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x1000 mm kg 173 m³ 1.65</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710050 EH3H3ACC</p>	




Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 3 comp.- with top and upstand)

Description	Code	
<p>6-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x1000 mm kg 177 m³ 1.63</p>	<p>710054 EH3H3BBB</p>	
<p>9x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x1000 mm kg 188 m³ 1.65</p>	<p>710058 EH3H3CCC</p>	
<p>6-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with splashback and drawers with frame only</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x1000 mm kg 153 m³ 1.64</p>	<p>710145 EH3H3FFF</p>	
<p>9x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with splashback and drawers with frame only</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x1000 mm kg 153 m³ 1.64</p>	<p>710149 EH3H3GGG</p>	

ecostore HP Premium Ref. Counters - 3 comp. - no top







Description	Code	
<p>3-door Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 112 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710027 EH3H7AAA</p>	



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 3 comp. - no top)




Description	Code	
<p>2-door and 2-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 122 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710032 EH3H7AAB</p>	
<p>2-door and 3x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 126 m³ 1.43</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710036 EH3H7AAC</p>	
<p>2-door and 1/3 and 2/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 121 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710040 EH3H7AAD</p>	
<p>1-door and 4-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 132 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710044 EH3H7ABB</p>	
<p>1-door and 6x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 141 m³ 1.43</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710048 EH3H7ACC</p>	
<p>6-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 143 m³ 1.41</p>	<p>710052 EH3H7BBB</p>	





Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 3 comp. - no top)

Description	Code	
<p>9x½ drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 154 m³ 1.44</p>	<p>710056 EH3H7CCC</p>	
<p>6-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with drawers with frame only, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 141 m³ 1.43</p>	<p>710143 EH3H7FFF</p>	
<p>9x½ drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, with drawers with frame only, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 143 m³ 1.43</p>	<p>710147 EH3H7GGG</p>	

ecostore HP Premium Ref. Counters - 3 comp. - Remote Unit with top







Description	Code	
<p>3-door Refrigerated Counter 440lt, -2+10°C, AISI 304, remote (glycol water)</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 125 m³ 1.50</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710470 EH3BRAAA</p>	
<p>3-door Refrigerated Counter 440lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 127 m³ 1.40</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710030 EH3RRAAA</p>	



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 3 comp. - Remote Unit with top)

Description	Code	
<p>2-door and 2-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 134 m³ 1.40</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710035 EH3RRAAB</p>	
<p>2-door and 3x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 135 m³ 1.39</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710039 EH3RRAAC</p>	
<p>2-door, 1/3 and 2/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 136 m³ 1.33</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710043 EH3RRAAD</p>	
<p>1-door and 4-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 144 m³ 1.40</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710047 EH3RRABB</p>	
<p>1-door and 6x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 127 m³ 1.39</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710051 EH3RRACC</p>	
<p>6-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 153 m³ 1.40</p>	<p>710055 EH3RRBBB</p>	



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 3 comp. - Remote Unit with top)

Description	Code
<p>9x½ drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 132 m³ 1.39</p>	<p>710059 EH3RRCCC</p>
<p>3-door Refrigerated Counter 440lt, -2+10°C, AISI 304, remote, with right cooling Unit</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 125 m³ 1.39</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710311 EH3REAAA</p>



ecostore HP Premium Ref. Counters - 4 comp. with top







Description	Code
<p>4-door Refrigerated Counter 590lt, entirely AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x900 mm kg 172 m³ 1.88</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710287 EH4HBAAAAT</p>
<p>4-door Refrigerated Counter 590lt</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x900 mm kg 170 m³ 1.76</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710062 EH4HBAAAA</p>
<p>4-door Refrigerated Counter 590lt, with right cooling Unit</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x900 mm kg 185 m³ 1.87</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710065 EH4HDAAAA</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 4 comp. with top)




Description	Code	
<p>3-door and 2-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304</p> <p>0.27 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x900 mm kg 183 m³ 1.88</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710067 EH4HBAAAB</p>	
<p>3-door and 3x1/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x900 mm kg 185 m³ 1.88</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710071 EH4HBAAAC</p>	
<p>3-door, 1/3 and 2/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x900 mm kg 187 m³ 1.87</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710075 EH4HBAAAD</p>	
<p>2-door and 4-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x900 mm kg 187 m³ 1.87</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710079 EH4HBAAAB</p>	
<p>2-door and 6x1/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x900 mm kg 199 m³ 1.88</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710082 EH4HBAAAC</p>	
<p>8-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x900 mm kg 211 m³ 1.83</p>	<p>710086 EH4HB BBBB</p>	





Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 4 comp. with top)

Description	Code	
<p>12x½ drawer Refrigerated Counter 590lt, -2+10°C, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 2253x700x900 mm kg 193 m³ 1.87</p>	<p>710090 EH4HBCCCC</p>	
<p>8-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with drawers with frame only</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 2253x700x900 mm kg 208 m³ 1.88</p>	<p>710156 EH4HBFFFF</p>	
<p>12x½ drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with drawers with frame only</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 2253x700x900 mm kg 193 m³ 1.87</p>	<p>710160 EH4HBGGGG</p>	

ecostore HP Premium Ref. Counters - 4 comp. - with top and upstand







Description	Code	
<p>4-door Refrigerated Counter 590lt, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 2253x700x1000 mm kg 175 m³ 1.95</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710063 EH4H3AAAA</p>	
<p>3-door and 2-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 2253x700x1000 mm kg 186 m³ 1.95</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710068 EH4H3AAAB</p>	



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 4 comp. - with top and upstand)



Description	Code	
<p>3-door and 3x½ drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x1000 mm kg 189 m³ 2.04</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710072 EH4H3AAAC</p>	
<p>3-door, 1/3 and 2/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x1000 mm kg 189 m³ 2.04</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710076 EH4H3AAAD</p>	
<p>2-door and 4-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x1000 mm kg 194 m³ 2.05</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710271 EH4H3AABB</p>	
<p>2-door and 6x½ drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x1000 mm kg 202 m³ 2.05</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710083 EH4H3AACC</p>	
<p>8-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x1000 mm kg 216 m³ 1.96</p>	<p>710087 EH4H3BBBB</p>	
<p>12x½ drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with splashback</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x1000 mm kg 195 m³ 2.04</p>	<p>710091 EH4H3CCCC</p>	






Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 4 comp. - with top and upstand)

Description	Code	
<p>8-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with splashback and drawers with frame only</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x1000 mm kg 195 m³ 2.04</p>	<p>710157 EH4H3FFFF</p>	
<p>12x½ drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with splashback and drawers with frame only</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2253x700x1000 mm kg 195 m³ 2.04</p>	<p>710161 EH4H3GGGG</p>	

ecostore HP Premium Ref. Counters - 4 comp. - no top







Description	Code	
<p>4-door Refrigerated Counter 590lt, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 133 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710061 EH4H7AAAA</p>	
<p>3-door, 2-drawer Refrigerated Counter 590lt, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 147 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710066 EH4H7AAAB</p>	
<p>3-door and 3x½ drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 177 m³ 1.78</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710070 EH4H7AAAC</p>	



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 4 comp. - no top)

Description	Code	
<p>3-door, 1/3 and 2/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 177 m³ 1.78</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710074 EH4H7AAAD</p>	
<p>2-door and 4-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 157 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710078 EH4H7AABB</p>	
<p>2-door and 6x1/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 161 m³ 1.71</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710081 EH4H7AACC</p>	
<p>8-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 183 m³ 1.71</p>	<p>710085 EH4H7BBBB</p>	
<p>12x1/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 189 m³ 1.79</p>	<p>710089 EH4H7CCCC</p>	
<p>8-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with drawers with frame only, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 183 m³ 1.78</p>	<p>710155 EH4H7FFFF</p>	

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Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Ref. Counters - 4 comp. - no top)

Description	Code
<p>12x½ drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, with drawers with frame only, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 183 m³ 1.78</p>	<p>710159 EH4H7GGGG</p>



ecostore HP Premium Ref. Counters - 4 comp. - Remote Unit with top







Description	Code
<p>4-door Refrigerated Counter 459lt, -2+10°C, AISI 304, remote (glycol water)</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2115x700x900 mm kg 146 m³ 1.87</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710471 EH4BRAAAA</p>
<p>4-door Refrigerated Counter 590lt, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2115x700x900 mm kg 152 m³ 1.88</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710064 EH4RRAAA</p>
<p>3-door and 2-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2115x700x900 mm kg 163 m³ 1.88</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710069 EH4RRAAAB</p>
<p>3-door and 3x½ drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2115x700x900 mm kg 148 m³ 1.87</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710073 EH4RRAAAC</p>



Refrigeration Equipment

Refrigerated and Freezer Counters




◀◀ (ecostore HP Premium Ref. Counters - 4 comp. - Remote Unit with top)

Description	Code	
<p>3-door, 1/3 and 2/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2115x700x900 mm kg 148 m³ 1.87</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710077 EH4RRAAAD</p>	
<p>2-door and 4-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2115x700x900 mm kg 150 m³ 1.87</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710080 EH4RRAABB</p>	
<p>2-door and 6x1/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2115x700x900 mm kg 152 m³ 1.87</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710084 EH4RRAACC</p>	
<p>8-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2115x700x900 mm kg 154 m³ 1.87</p>	<p>710088 EH4RRBBBB</p>	
<p>12x1/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2115x700x900 mm kg 154 m³ 1.87</p>	<p>710092 EH4RRCCCC</p>	
<p>4-door Refrigerated Counter 590lt, -2+10°C, AISI 304, remote, with right cooling Unit</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2115x700x900 mm kg 165 m³ 1.87</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710312 EH4REAAAA</p>	



Refrigeration Equipment

Refrigerated and Freezer Counters

ecostore HP Premium Ref. Counters - 2, 3, 4 comp. - Remote Unit with top (CO2)

Description	Code	
<p>2-door Refrigerated Counter 290lt, -2+10°C, AISI 304, remote, CO2 with valve</p> <p>0.05 ElekW 220-240 V 1 50/60 Hz WxDxH 1207x700x900 mm kg 105 m³ 1.02</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710294 EH2MRAA</p>	
<p>3-door Refrigerated Counter 440lt, -2+10°C, AISI 304, remote, CO2 with valve</p> <p>0.05 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 125 m³ 1.39</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710295 EH3MRAAA</p>	
<p>4-door Refrigerated Counter 590lt, -2+10°C, AISI 304, remote, CO2 with valve</p> <p>0.05 ElekW 220-240 V 1 50/60 Hz WxDxH 2115x700x900 mm kg 146 m³ 1.87</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710296 EH4MRAAAA</p>	

ecostore HP Premium Freezer Counters - 2 comp. with top





Description	Code	
<p>2-door Freezer Counter 290lt, -22-15°C, AISI 304</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 124 m³ 1.14</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710288 EH2KBAAT</p>	
<p>2-door Freezer Counter 290lt, -22-15°C, AISI 304</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 122 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710094 EH2KBAA</p>	




Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Freezer Counters - 2 comp. with top)

Description	Code	
<p>2-door Freezer Counter 290lt, -22-15°C, AISI 304, with right cooling Unit</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 121 m³ 1.14</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710097 EH2KDAA</p>	
<p>1-door, 1/2 drawer Freezer Counter 290lt, -22-15°C, AISI 304, R290</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 120 m³ 1.13</p> <p>Included Accessory 881107 1/1GN grey rilsan grid for refrigerated counters 1</p>	<p>710276 EH2KBBA</p>	
<p>4x1/2 drawer Freezer Counter 290lt, -22-15°C, AISI 304, R290</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 141 m³ 1.09</p>	<p>710277 EH2KBBB</p>	
<p>6x1/3 drawer Freezer Counter 290lt, -22-15°C, AISI 304, R290</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 149 m³ 1.14</p>	<p>710278 EH2KBCC</p>	

ecostore HP Premium Freezer Counters - 2 comp. - with top and upstand

Description	Code	
<p>2-door Freezer Counter 290lt, -22-15°C, AISI 304, with splashback</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x1000 mm kg 125 m³ 1.21</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710095 EH2K3AA</p>	

Refrigeration Equipment

Refrigerated and Freezer Counters

ecostore HP Premium Freezer Counters - 2 comp. - no top

Description	Code
<p>2-door Freezer Counter 290lt, -22-15°C, AISI 304, without WorkTop</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 99 m³ 1.06</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710093 EH2K7AA</p>



ecostore HP Premium Freezer Counters - 2 comp. - Remote Unit with top

Description	Code
<p>2-door Freezer Counter 290lt, -22-15°C, AISI 304, remote</p> <p>0.09 ElekW 220-240 V 1 50/60 Hz WxDxH 1207x700x900 mm kg 103 m³ 0.99</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710096 EH2KRAA</p>



ecostore HP Premium Freezer Counters - 3 comp. with top




Description	Code
<p>3-door Freezer Counter 440lt, -22-15°C, AISI 304</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 135 m³ 1.50</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710289 EH3KBAAAT</p>
<p>3-door Freezer Counter 440lt, -22-15°C, AISI 304</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 148 m³ 1.51</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710099 EH3KBAAA</p>
<p>3-door Freezer Counter 440lt, -22-15°C, AISI 304, with right cooling Unit</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 135 m³ 1.50</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710102 EH3KDAAA</p>




Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Premium Freezer Counters - 3 comp. with top)

Description	Code	
<p>2 door,1/2 drawer Freezer Counter 440lt, -22-15°C, AISI 304, R290</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 129 m³ 1.51</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710279 EH3KBBAA</p>	
<p>6x1/2 drawer Freezer Counter 440lt, -22-15°C, AISI 304, R290</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 179 m³ 1.51</p>	<p>710280 EH3KBBB</p>	
<p>9x1/3 drawer Freezer Counter 440lt, -22-15°C, AISI 304, R290</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 179 m³ 1.50</p>	<p>710281 EH3KBCCC</p>	

ecostore HP Premium Freezer Counters - 3 comp. - with top and upstand

Description	Code	
<p>3-door Freezer Counter 440lt, -22-15°C, AISI 304, with splashback</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x1000 mm kg 152 m³ 1.57</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710100 EH3K3AAA</p>	

Refrigeration Equipment

Refrigerated and Freezer Counters

ecostore HP Premium Freezer Counters - 3 comp. - no top

Description	Code
<p>3-door Freezer Counter 440lt, -22-15°C, AISI 304, without WorkTop</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 118 m³ 1.43</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710098 EH3K7AAA</p>



ecostore HP Premium Freezer Counters - 3 comp. - Remote Unit with top

Description	Code
<p>3-door Freezer Counter 440lt, -22-15°C, AISI 304, remote</p> <p>0.10 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 129 m³ 1.33</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710101 EH3FRAAA</p>



ecostore HP Premium Freezer Counters - 2, 3 comp. - Remote Unit with top (CO2)

Description	Code
<p>2-door Freezer Counter 290lt, -22-15°C, AISI 304, remote, CO2 with valve</p> <p>0.07 ElekW 220-240 V 1 50/60 Hz WxDxH 1207x700x900 mm kg 102 m³ 0.99</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710297 EH2MRAA</p>
<p>3-door Freezer Counter 440lt, -22-15°C, AISI 304, remote, CO2 with valve</p> <p>0.08 ElekW 220-240 V 1 50/60 Hz WxDxH 1661x700x900 mm kg 129 m³ 1.33</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710298 EH3MRAAA</p>



ecostore HP Premium Ref. Counters - 2 comp. - Saladette with top

Description	Code
<p>2-door Refrigerated Counter, Saladette with cut-out for containers, -2+10°C, 290lt, AISI 304</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 120 m³ 1.19</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710025 EH2SBAA</p>



ecostore HP Premium Ref. Counters - 3 comp. - Saladette with top

Description	Code
<p>3-door Refrigerated Counter 440lt, Saladette with cut-out for containers</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 146 m³ 1.55</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710060 EH3HSAAA</p>



Accessories for ecostore HP Premium Refrigerated counters: worktops

Description	Code
<p>Worktop for ecostore HP refrigerated counters - 2 compartments</p> <p>WxDxH 1341x700x50 mm kg 38 m³ 0.20</p>	<p>881084 WT2VEHP</p>
<p>Worktop for ecostore HP refrigerated counters - 3 compartments</p> <p>WxDxH 1795x700x50 mm kg 47 m³ 0.27</p>	<p>881085 WT3VEHP</p>
<p>Worktop for ecostore HP refrigerated counters - 4 compartments</p> <p>WxDxH 2249x700x50 mm kg 20 m³ 0.33</p>	<p>881086 WT4VEHP</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Premium Refrigerated counters: worktops)

Description	Code
Worktop and splashback for ecostore HP refrigerated counters - 2 compartments WxDxH 1345x700x100 mm kg 14 m ³ 0.25	881087 WT2VUEHP
Worktop and splashback for ecostore HP refrigerated counters - 3 compartments WxDxH 1799x700x100 mm kg 51 m ³ 0.33	881088 WT3VUEHP
Worktop and splashback for ecostore HP refrigerated counters - 4 compartments WxDxH 2249x700x100 mm kg 20 m ³ 0.42	881090 WT4VUEHP
Worktop for ecostore HP refrigerated counters, remote - 2 compartments WxDxH 1207x700x50 mm kg 32 m ³ 0.18	881094 WT2VREHP
Worktop for ecostore HP refrigerated counters, remote - 3 compartments WxDxH 1661x700x50 mm kg 16 m ³ 0.24	881099 WT3VREHP
Worktop for ecostore HP refrigerated counters, remote - 4 compartments WxDxH 2111x700x50 mm kg 20 m ³ 0.31	881103 WT4VREHP



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Premium Refrigerated counters: worktops)

Description	Code
<p>Worktop and splashback for ecostore HP refrigerated counters, remote - 2 compartments</p> <p>WxDxH 1207x700x100 mm kg 14 m³ 0.23</p>	<p>881104 WT2VRUEHP</p>
<p>Worktop and splashback for ecostore HP refrigerated counters, remote - 3 compartments</p> <p>WxDxH 1661x700x100 mm kg 17 m³ 0.32</p>	<p>881105 WT3VRUEHP</p>
<p>Worktop and splashback for ecostore HP refrigerated counters, remote - 4 compartments</p> <p>WxDxH 2111x700x100 mm kg 20 m³ 0.39</p>	<p>881106 WT4VRUEHP</p>

Accessories for ecostore HP Premium Refr and Freezer counters: grids, rails

Description	Code
<p>1/1GN grey rilsan grid for refrigerated counters</p> <p>WxDxH 325x530x20 mm kg 0.88 m³ 0.01</p>	<p>881107 GRIIEC</p>
<p>2 side runners for 1/1 GN ecostore refrigerated counters</p> <p>WxDxH 40x400x40 mm kg 0.50</p>	<p>881108 K2RUNEC</p>
<p>Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters</p> <p>WxDxH 325x530x20 mm kg 1.33 m³ 0.01</p>	<p>881109 KGRIIREC</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Premium Refr and Freezer counters: grids, rails)

Description	Code
Kit 1 central grid for ecostore refrigerated counters WxDxH 250x530x20 mm kg 2 m ³ 0.01	881117 KICENTGR
1/1 GN plastic container, H=65 mm WxDxH 325x530x65 mm kg 2 m ³ 0.01	881110 BAC1165
1/1 GN plastic container, H=100 mm WxDxH 530x325x100 mm kg 0.75 m ³ 0.02	881111 BAC11100
1/1 GN plastic container, H=150 mm WxDxH 325x530x150 mm kg 0.77 m ³ 0.03	881112 BAC11150

Accessories for ecostore HP Premium Refriger and Freezer counters: installation

Description	Code
Kit 4 wheels, H=100 mm (2 with brakes) for refrigerated counters WxDxH 140x85x100 mm kg 7 m ³ 0.02	881191 K4WHEC100
Kit 4 wheels, H=150 mm (2 with brakes) for 2&3 compartment refrigerated counters WxDxH 140x85x150 mm kg 7 m ³ 0.02	881193 K4WHEC15



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Premium Refriger and Freez counters: installation)

Description	Code
<p>Kit 5 wheels, H=100 mm (3 with brakes) for 4 compartment refrigerated counters</p> <p>WxDxH 140x85x100 mm kg 7 m³ 0.02</p>	<p>881192 K5WHEC100</p>
<p>Kit 5 wheels, H=150 mm (2 with brakes) for 4 compartment refrigerated counters</p> <p>WxDxH 140x85x150 mm kg 7 m³ 0.02</p>	<p>881194 K4WHE4C15</p>
<p>Kit 4 (45mm) spacers for wheels for refrigerator/freezer counters</p> <p>WxDxH 105x85x45 mm kg 3 m³ 0.01</p>	<p>881277 KSPCOUNTBL</p>
<p>Ethernet connector for IR33 (CAREL) Refrigerated Cabinets and Counters</p> <p>WxDxH 50x150x150 mm kg 0.45 m³ 0.01</p>	<p>881299 HACCPDIG2</p>
<p>Automatic defrost with waste evaporation</p> <p>0.10 ElekW 230 V 1 50 Hz</p> <p>WxDxH 108x205x50 mm kg 0.98 m³ 0.03</p>	<p>880028 RAC118</p>
<p>2x½ drawer kit for refrigerated counters</p> <p>WxDxH 461x640x600 mm kg 23 m³ 0.32</p>	<p>881058 EK212E7</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Premium Refriger and Freez counters: installation)




Description	Code
3x1/3 drawer kit for refrigerated counters WxDxH 461x640x600 mm kg 27 m ³ 0.32	881059 EK313E7
1/3 and 2/3 bottle drawer kit for refrigerated counters WxDxH 461x640x600 mm kg 28 m ³ 0.32	881071 EKBTLE7
Kit to increase counter height to 710mm (2 doors) for HP Refrigerated counters WxDxH 1341x700x10 mm kg 14 m ³ 0.05	881142 K712HP
Kit to increase counter height to 710mm (3 doors) for HP Refrigerated counters WxDxH 1795x700x10 mm kg 6 m ³ 0.07	881115 K713HP
Kit to increase counter height to 710mm (4 doors) for HP Refrigerated counters WxDxH 2249x700x10 mm kg 7 m ³ 0.09	881116 K714HP
Horizontal container supports for drawers WxDxH 350x10x10 mm kg 0.11	881082 DRWHSUP



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Premium Refriger and Freez counters: installation)

Description	Code	
<p>Lock for refrigerator/freezer counters with 2 compartments - h700mm (can be used in kit for Marine conversion)</p> <p>WxDxH 40x60x620 mm kg 0.58</p>	<p>881242 KLCK27</p>	
<p>Lock for refrigerator/freezer counters with 3 compartments - h700mm (can be used in kit for Marine conversion)</p> <p>WxDxH 40x60x620 mm kg 1.79</p>	<p>881243 KLCK37</p>	
<p>Lock for refrigerator/freezer counters with 4 compartments - h700mm (can be used in kit for Marine conversion)</p> <p>WxDxH 40x60x620 mm kg 2</p>	<p>881244 KLCK47</p>	
<p>Bottom profile for 2-door counter, 1345 mm</p> <p>WxDxH 1340x41x77 mm kg 3.50 m³ 0.01</p>	<p>855337 PA2V1345</p>	
<p>Bottom profile for 3-door counter, 1799 mm</p> <p>WxDxH 1793x42x78 mm kg 4.50 m³ 0.01</p>	<p>855338 PA3V1799</p>	
<p>Bottom profile for 4-door counter, 2249 mm</p> <p>WxDxH 2250x42x78 mm kg 4.50 m³ 0.01</p>	<p>855339 PA4V2249</p>	

Refrigeration Equipment

Refrigerated and Freezer Counters

Accessories for ecostore HP Premium Refr and Freezer counters: remote units

Description	Code
<p>Remote unit for refrigerators and refrigerated counters, -2+10°C, R134a</p> <p>0.60 ElekW 230 V 1 50 Hz WxDxH 340x467x300 mm kg 20 m³ 0.08</p>	<p>880231 UCNI</p>
<p>Remote unit for 670lt cabinets and freezer counters - 2 and 3 compartments</p> <p>0.55 ElekW 230 V 1 50 Hz WxDxH 340x425x300 mm kg 28 m³ 0.06</p>	<p>881123 RU23FREC</p>

ecostore HP Concept Refrigerated Counters - 2 comp. with top

Description	Code
<p>2-door Refrigerated Counter, -2+10°C, full AISI 304 (R290)</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1245x700x900 mm kg 124 m³ 1.13</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>714049 EK2HBAAXXT</p>
<p>2-door Refrigerated Counter, -2+10°C, AISI 304 (R290)</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1245x700x900 mm kg 108 m³ 1.14</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710454 EK2HBAA</p>
<p>4x1/2-drawer Refrigerated Counter, -2°+10°C, AISI 304 (R290)</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1245x700x900 mm kg 133 m³ 1.09</p>	<p>710460 EK2HBBB</p>



◀◀ (ecostore HP Concept Refrigerated Counters - 2 comp. with top)

Description	Code
<p>2-door Refrigerated Counter, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1108x700x900 mm kg 100 m³ 1.02</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710322 EK2RRAA</p>



ecostore HP Concept Refrigerated Counters - 2 comp. with top and upstand

Description	Code
<p>2-door Refrigerated Counter, -2+10°C, AISI 304 (R290), with splashback</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1245x700x1000 mm kg 110 m³ 1.21</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>714497 EC7R2BL</p>



ecostore HP Concept Refrigerated Counters - 2 comp. - No top

Description	Code
<p>2-door Refrigerated Counter, -2+10°C, AISI 304, without work top, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1103x700x850 mm kg 100 m³ 0.98</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710323 EK2R8AA</p>
<p>2-door Refrigerated Counter, -2+10°C, AISI 304 (R290), without work top</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1241x700x850 mm kg 85 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710440 EK2H7AA</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Concept Refrigerated Counters - 2 comp. - No top)

Description	Code
<p>4x1/2-drawer Refrigerated Counter, -2+10°C, AISI 304 (R290), without work top</p> <p>0.22 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1241x700x850 mm kg 106 m³ 1.04</p>	<p>710456 EK2H7BB</p>



ecostore HP Concept Refrigerated Counters - 3 comp. with top

Description	Code
<p>3-door Refrigerated Counter, -2+10°C, full AISI 304 (R290)</p> <p>0.22 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1699x700x900 mm kg 150 m³ 1.50</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>714695 EC7R3BL</p>
<p>3-door Refrigerated Counter, -2+10°C, AISI 304 (R290)</p> <p>0.22 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1699x700x900 mm kg 135 m³ 1.50</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710472 EK3HBAAA</p>
<p>1-door and 4x1/2 drawer Refrigerated Counter, -2+10°C, AISI 304 (R290)</p> <p>0.22 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1699x700x900 mm kg 139 m³ 1.51</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710474 EK3HBABB</p>
<p>3-door Refrigerated Counter, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz</p> <p>WxDxH 1562x700x900 mm kg 135 m³ 1.39</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710328 EK3RRAAA</p>



ecostore HP Concept Ref. Counters - 3 comp. - with top and upstand

Description	Code
<p>3-door Refrigerated Counter, -2+10°C, AISI 304 (R290), with splashback</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1699x700x1000 mm kg 137 m³ 1.61</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>714659 EC7R3BL</p>



ecostore HP Concept Refrigerated Counters - 3 comp. - No top

Description	Code
<p>3-door Refrigerated Counter, -2+10°C, AISI 304 (R290), without work top</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1695x700x850 mm kg 110 m³ 1.38</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710461 EK3H7AAA</p>
<p>3-door Refrigerated Counter, -2+10°C, AISI 304, without work top, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1557x700x850 mm kg 129 m³ 1.33</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710329 EK3R7AAA</p>
<p>1-door and 4x1/2 drawer Refrigerated Counter, -2+10°C, AISI 304 (R290), without work top</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1695x700x850 mm kg 129 m³ 1.43</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710473 EK3H7ABB</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

ecostore HP Concept Refrigerated Counters - 4 comp. - with top

Description	Code
<p>4-door Refrigerated Counter, -2+10°C, full AISI 304 (R290)</p> <p>0.27 ElekW 220-240 V 1 50 Hz WxDxH 2153x700x900 mm kg 182 m³ 1.87</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>715118 EC7R4BL</p>
<p>4-door Refrigerated Counter, -2+10°C, AISI 304 (R290)</p> <p>0.27 ElekW 220-240 V 1 50 Hz WxDxH 2153x700x900 mm kg 170 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710476 EK4HBAAAA</p>
<p>4-door Refrigerated Counter, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2016x700x900 mm kg 153 m³ 1.81</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710339 EK4RRAAAA</p>



ecostore HP Concept Ref. Counters - 4 comp. - with top and upstand

Description	Code
<p>4-door Refrigerated Counter, -2+10°C, AISI 304 (R290) with splashback</p> <p>0.27 ElekW 220-240 V 1 50 Hz WxDxH 2153x700x1000 mm kg 170 m³ 2</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>715095 EC7R4BL</p>



ecostore HP Concept Refrigerated Counters - 4 comp. - No top

Description	Code
<p>4-door Refrigerated Counter, -2+10°C, AISI 304 (R290), without work top</p> <p>0.27 ElekW 220-240 V 1 50 Hz WxDxH 2149x700x850 mm kg 127 m³ 1.71</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710475 EK4H7AAAA</p>
<p>4-door Refrigerated Counter, -2+10°C, AISI 304, without work top, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2011x700x850 mm kg 120 m³ 1.78</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710340 EK4R8AAAA</p>



ecostore HP Concept Freezers Counters - 2 comp. - with top

Description	Code
<p>2-door Freezer Counter, -22-15°C, full AISI 304 (R290)</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 124 m³ 1.13</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>715119 EC7F2BL</p>
<p>2-door Freezer Counter, -22-15°C, AISI 304 (R290)</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 122 m³ 1.14</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710358 EK2ABAA</p>
<p>2-door Freezer Counter, -22-15°C, AISI 304 (R290), with right cooling unit</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x900 mm kg 130 m³ 1.13</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710359 EK2ADAA</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Concept Freezers Counters - 2 comp. - with top)

Description	Code
<p>4x1/2 drawer Freezer Counter, -22-15°C, AISI 304 (R290)</p> <p>0.49 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1345x700x900 mm kg 122 m³ 1.13</p>	<p>710360</p> <p>EK2ABBB</p>
<p>6x1/3 drawer Freezer Counter, -22-15°C, AISI 304 (R290)</p> <p>0.49 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1345x700x900 mm kg 123 m³ 1.13</p>	<p>710361</p> <p>EK2ABCC</p>



ecostore HP Concept Freezer Counters - 2 comp. with top and upstand

Description	Code
<p>2-door Freezer Counter, -22-15°C, AISI 304 (R290) with splashback</p> <p>0.49 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1345x700x900 mm kg 130 m³ 1.13</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>715059</p> <p>EC7F2BL</p>








ecostore HP Concept Freezers Counters - 2 comp. - No top

Description	Code
<p>2-door Freezer Counter, -22-15°C, AISI 304 (R290), without work top</p> <p>0.49 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1341x700x850 mm kg 99 m³ 1.09</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710357</p> <p>EK2A7AA</p>



ecostore HP Concept Freezers Counters - 3 comp. - with top

Description	Code	
<p>3-door Freezer Counter, -22-15°C, full AISI 304 (R290)</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 1</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>713000 EC7F3BL</p>	
<p>9x1/3 drawer Freezer Counter, -22-15°C, AISI 304 (R290)</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 155 m³ 1.50</p>	<p>710366 EK3ABCCC</p>	
<p>3-door Freezer Counter, -22-15°C, AISI 304 (R290)</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 149 m³ 1.50</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710363 EK3ABAAA</p>	
<p>3-door Freezer Counter, -22-15°C, AISI 304 (R290), with right cooling unit</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 149 m³ 1.50</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710364 EK3ADAAA</p>	
<p>6x1/2 drawer Freezer Counter, -22-15°C, AISI 304 (R290)</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x900 mm kg 178 m³ 1.51</p>	<p>710365 EK3ABCCC</p>	

Refrigeration Equipment

Refrigerated and Freezer Counters

ecostore HP Concept Freezer Counters - 3 comp. - with top and upstand

Description	Code
<p>3-door Freezer Counter, -22-15°C, AISI 304 (R290) with splashback</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x1000 mm kg 153 m³ 1.61</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>715120 EC7F3BL</p>



ecostore HP Concept Freezers Counters - 3 comp. - No top

Description	Code
<p>3-door Freezer Counter, -22-15°C, AISI 304 (R290), without work top</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 139 m³ 1.43</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710362 EK3A7AAA</p>



Accessories for ecostore HP Concept Refrigerated Counters: worktops

Description	Code
<p>Worktop for refrigerated counter, 2 compartments</p> <p>WxDxH 1241x700x50 mm kg 35 m³ 0.19</p>	<p>881124 WT2VECL</p>
<p>Worktop for refrigerated counter, 3 compartments</p> <p>WxDxH 1695x700x50 mm kg 49 m³ 0.25</p>	<p>881125 WT3VECL</p>
<p>Worktop refrigerated counter, 4 compartments</p> <p>WxDxH 2149x700x100 mm kg 58 m³ 0.40</p>	<p>881126 WT4VECL</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Concept Refrigerated Counters: worktops)

Description	Code
<p>Worktop with upstand for refrigerated counter, 2 compartments</p> <p>WxDxH 1245x700x100 mm kg 36 m³ 0.23</p>	<p>881127 WT2VUECL</p>
<p>Worktop with upstand for refrigerated counter, 3 compartments</p> <p>WxDxH 1699x700x100 mm kg 47 m³ 0.32</p>	<p>881128 WT3VUECL</p>
<p>Worktop with upstand for refrigerated counter, 4 compartments</p> <p>WxDxH 2153x700x100 mm kg 62 m³ 0.40</p>	<p>881129 WT4VUECL</p>
<p>Worktop for refrigerated counter, 2 compartments - remote</p> <p>WxDxH 1193x700x50 mm kg 35 m³ 0.18</p>	<p>881130 WT2VRECL</p>
<p>Worktop for refrigerated counter, 3 compartments - remote</p> <p>WxDxH 1561x700x50 mm kg 51 m³ 0.24</p>	<p>881131 WT3VRECL</p>
<p>Worktop refrigerated counter, 4 compartments - remote</p> <p>WxDxH 2101x700x50 mm kg 55 m³ 0.31</p>	<p>881132 WT4VRECL</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Concept Refrigerated Counters: worktops)

Description	Code
<p>Worktop with upstand for refrigerated counter, 2 compartments - remote</p> <p>WxDxH 1193x700x100 mm kg 34 m³ 0.23</p>	<p>881133 WT2VRUECL</p>
<p>Worktop with upstand for refrigerated counter, 3 compartments - remote</p> <p>WxDxH 1647x700x100 mm kg 45 m³ 0.33</p>	<p>881135 WT3VRUECL</p>
<p>Worktop with upstand for refrigerated counter, 4 compartments - remote</p> <p>WxDxH 2101x700x100 mm kg 59 m³ 0.39</p>	<p>881136 WT4VRUECL</p>

Accessories for ecostore HP Concept Refriger Counters: grids, rails

Description	Code
<p>1/1GN grey rilsan grid for refrigerated counters</p> <p>WxDxH 325x530x20 mm kg 0.88 m³ 0.01</p>	<p>881107 GRIIEC</p>
<p>2 side runners for 1/1 GN ecostore refrigerated counters</p> <p>WxDxH 40x400x40 mm kg 0.50</p>	<p>881108 K2RUNEC</p>
<p>Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters</p> <p>WxDxH 325x530x20 mm kg 1.33 m³ 0.01</p>	<p>881109 KGRIIREC</p>



◀◀ (Accessories for ecostore HP Concept Refriger Counters: grids, rails)

Description	Code
Kit 1 central grid for ecostore refrigerated counters WxDxH 250x530x20 mm kg 2 m ³ 0.01	881117 KICENTGR
1/1 GN plastic container, H=65 mm WxDxH 325x530x65 mm kg 2 m ³ 0.01	881110 BAC1165
1/1 GN plastic container, H=100 mm WxDxH 530x325x100 mm kg 0.75 m ³ 0.02	881111 BAC11100
1/1 GN plastic container, H=150 mm WxDxH 325x530x150 mm kg 0.77 m ³ 0.03	881112 BAC11150

Accessories for ecostore HP Concept Refriger Counters: installation

Description	Code
Kit 4 wheels, H=100 mm (2 with brakes) for refrigerated counters WxDxH 140x85x100 mm kg 7 m ³ 0.02	881191 K4WHEC100
Kit 4 wheels, H=150 mm (2 with brakes) for 2&3 compartment refrigerated counters WxDxH 140x85x150 mm kg 7 m ³ 0.02	881193 K4WHEC15



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Concept Refriger Counters: installation)

Description	Code
<p>Kit 5 wheels, H=100 mm (3 with brakes) for 4 compartment refrigerated counters</p> <p>WxDxH 140x85x100 mm kg 7 m³ 0.02</p>	<p>881192 K5WHEC100</p>
<p>Kit 5 wheels, H=150 mm (2 with brakes) for 4 compartment refrigerated counters</p> <p>WxDxH 140x85x150 mm kg 7 m³ 0.02</p>	<p>881194 K4WHE4C15</p>
<p>Kit 4 (45mm) spacers for wheels for refrigerator/freezer counters</p> <p>WxDxH 105x85x45 mm kg 3 m³ 0.01</p>	<p>881277 KSPCOUNTBL</p>
<p>Automatic defrost with waste evaporation</p> <p>0.10 ElekW 230 V 1 50 Hz</p> <p>WxDxH 108x205x50 mm kg 0.98 m³ 0.03</p>	<p>880028 RAC118</p>
<p>2x½ drawer kit for refrigerated counters</p> <p>WxDxH 461x640x600 mm kg 23 m³ 0.32</p>	<p>881058 EK212E7</p>
<p>3x1/3 drawer kit for refrigerated counters</p> <p>WxDxH 461x640x600 mm kg 27 m³ 0.32</p>	<p>881059 EK313E7</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Concept Refriger Counters: installation)

Description	Code
1/3 and 2/3 bottle drawer kit for refrigerated counters WxDxH 461x640x600 mm kg 28 m ³ 0.32	881071 EKBTL7
Horizontal container supports for drawers WxDxH 350x10x10 mm kg 0.11	881082 DRWHSUP
Lock for refrigerator/freezer counters with 4 compartments - h700mm (can be used in kit for Marine conversion) WxDxH 40x60x620 mm kg 2	881244 KLCK47
Lock for refrigerator/freezer counters with 2 compartments - h700mm (can be used in kit for Marine conversion) WxDxH 40x60x620 mm kg 0.58	881242 KLCK27
Lock for refrigerator/freezer counters with 3 compartments - h700mm (can be used in kit for Marine conversion) WxDxH 40x60x620 mm kg 1.79	881243 KLCK37



Accessories for ecostore HP Concept Refriger Counters: remote units

Description	Code
Remote unit for refrigerators and refrigerated counters, -2+10°C, R134a 0.60 ElekW 230 V 1 50 Hz WxDxH 340x467x300 mm kg 20 m ³ 0.08	880231 UCN1



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Concept Refriger Counters: remote units)

Description	Code
<p>Remote unit for 670lt cabinets and freezer counters - 2 and 3 compartments</p> <p>0.55 ElekW 230 V 1 50 Hz WxDxH 340x425x300 mm kg 28 m³ 0.06</p>	<p>881123 RU23FREC</p>

ecostore HP Refrigerated Counters - 2 comp. with top

Description	Code
<p>2-door Refrigerated Counter, -2+10°C, AISI 304 (R290)</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1245x700x850 mm kg 104 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710406 EJ2HBAA</p>
<p>2-door Refrigerated Counter, -2+10°C, AISI 304 (R290), with right cooling unit</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1245x700x850 mm kg 105 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710409 EJ2HDAA</p>
<p>1-door and 2-drawer Refrigerated Counter, -2+10°C, AISI 304 (R290)</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1245x700x850 mm kg 114 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710410 EJ2HBAB</p>
<p>2-door Refrigerated Counter, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1103x700x850 mm kg 86 m³ 0.97</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710430 AJ2RRAA</p>



ecostore HP Refrigerated Counters - 2 comp. with top and upstand

Description	Code
<p>2-door Refrigerated Counter, -2+10°C, AISI 304 (R290), with splashback</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1245x700x950 mm kg 107 m³ 1.19</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710407 EJ2H3AA</p>



ecostore HP Refrigerated Counters - 2 comp. - No top

Description	Code
<p>2-door Refrigerated Counter -2+10°C, AISI 304 (R290), without work top</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1241x700x800 mm kg 83 m³ 1.03</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710405 EJ2H7AA</p>



ecostore HP Refrigerated Counters - 3 comp. with top

Description	Code
<p>3-door Refrigerated Counter, -2+10°C, AISI 304 (R290)</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1699x700x850 mm kg 129 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710412 EJ3HBAAA</p>
<p>3-door Refrigerated Counter, -2+10°C, AISI 304 (R290), with right cooling unit</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1699x700x850 mm kg 130 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710415 EJ3HDAAA</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (ecostore HP Refrigerated Counters - 3 comp. with top)

Description	Code
<p>3-door Refrigerated Counter, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 1557x700x850 mm kg 113 m³ 1.33</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710435 EJ3RRAAA</p>
<p>2-door and 2-drawer Refrigerated Counter, -2+10°C, AISI 304 (R290)</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1699x700x850 mm kg 141 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710416 EJ3HBAAB</p>



ecostore HP Refrigerated Counters - 3 comp. with top and upstand

Description	Code
<p>3-door Refrigerated Counter, -2+10°C, AISI 304 (R290), with splashback</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1699x700x950 mm kg 129 m³ 1.57</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710413 EJ3H3AAA</p>







ecostore HP Refrigerated Counters - 3 comp. - No top


Description	Code
<p>3-door Refrigerated Counter, -2+10°C, AISI 304 (R290), without work top</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 1695x700x800 mm kg 125 m³ 1.36</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710411 EJ3H7AAA</p>



ecostore HP Refrigerated Counters - 4 comp. with top

Description	Code	
<p>4-door Refrigerated Counter, -2+10°C, AISI 304 (R290)</p> <p>0.27 ElekW 220-240 V 1 50 Hz WxDxH 2153x700x850 mm kg 160 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710418 EJ4HBAAAA</p>	
<p>4-door Refrigerated Counter, -2+10°C, AISI 304 (R290), with right cooling unit</p> <p>0.27 ElekW 220-240 V 1 50 Hz WxDxH 2153x700x850 mm kg 160 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710421 EJ4HDAAAA</p>	
<p>4-door Refrigerated Counter, -2+10°C, AISI 304, remote</p> <p>0.03 ElekW 220-240 V 1 50/60 Hz WxDxH 2016x700x850 mm kg 143 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710414 EJ4RRAAAA</p>	
<p>3-door and 2-drawer Refrigerated Counter, -2+10°C, AISI 304 (R290)</p> <p>0.27 ElekW 220-240 V 1 50 Hz WxDxH 2153x700x850 mm kg 169 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710422 EJ4RHAAAB</p>	

ecostore HP Refrigerated Counters - 4 comp. with top and upstand

Description	Code	
<p>4-door Refrigerated Counter, -2+10°C, AISI 304 (R290), with splashback</p> <p>0.27 ElekW 220-240 V 1 50 Hz WxDxH 2153x700x950 mm kg 163 m³ 1.97</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710419 EJ4H3AAAA</p>	

Refrigeration Equipment

Refrigerated and Freezer Counters

ecostore HP Refrigerated Counters - 4 comp. - No top

Description	Code
<p>4-door Refrigerated Counter, -2+10°C, AISI 304 (R290), without work top</p> <p>0.27 ElekW 220-240 V 1 50 Hz WxDxH 2149x700x800 mm kg 123 m³ 1.70</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710417 EJ4H7AAAA</p>









ecostore HP Freezer Counters - 2 comp. with top

Description	Code
<p>2-door Freezer Counter, -22-15°C, AISI 304, remote</p> <p>0.10 ElekW 220-240 V 1 50/60 Hz WxDxH 1208x700x850 mm kg 120 m³ 0.97</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710443 EJ2ERAA</p>
<p>2-door digital Freezer Counter, -22-15°C, AISI 304 (R290)</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x850 mm kg 115 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710401 EJ2KBAA</p>
<p>2-door Freezer Counter, -22-15°C, AISI 304 (R290), with right cooling unit</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x850 mm kg 118 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710424 EJ2KDAA</p>
<p>1-door and 2-drawer Freezer Counter, -22-15°C, AISI 304 (R290)</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1345x700x850 mm kg 126 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710403 EJ2KBAB</p>



ecostore HP Freezer Counters - 3 comp. with top

Description	Code	
<p>3-door digital Freezer Counter, -22-15°C, AISI 304 (R290)</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x850 mm kg 140 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710402 EJ3KBAAA</p>	
<p>3-door Freezer Counter, -22-15°C, AISI 304 (R290), with right cooling unit</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x850 mm kg 141 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710426 EJ3KDAAA</p>	
<p>3-door Freezer Counter, -22-15°C, AISI 304, remote</p> <p>0.10 ElekW 220-240 V 1 50/60 Hz WxDxH 1657x700x850 mm kg 139 m³ 1.43</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710446 EJ3ERAAA</p>	
<p>2-door and 2-drawer Freezer Counter, -22-15°C, AISI 304 (R290)</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x850 mm kg 153 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710404 EJ3KBAAAB</p>	
<p>1-door and 4-drawer Freezer Counter, -22-15°C, AISI 304 (R290) with splashback and right cooling unit</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x950 mm kg 150 m³ 1.54</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>714961 EBLF3BR</p>	
<p>3-door Freezer Counter, -22-15°C, AISI 304 (R290) with splashback</p> <p>0.49 ElekW 220-240 V 1 50 Hz WxDxH 1799x700x950 mm kg 146 m³ 1.54</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>713931 EJ3K3AAA</p>	

Refrigeration Equipment

Refrigerated and Freezer Counters

Accessories for ecostore HP Refrigerated Counters: worktops

Description	Code
Worktop for refrigerated counter, 2 compartments WxDxH 1241x700x50 mm kg 35 m ³ 0.19	881124 WT2VECL
Worktop for refrigerated counter, 3 compartments WxDxH 1695x700x50 mm kg 49 m ³ 0.25	881125 WT3VECL
Worktop refrigerated counter, 4 compartments WxDxH 2149x700x100 mm kg 58 m ³ 0.40	881126 WT4VECL
Worktop with upstand for refrigerated counter, 2 compartments WxDxH 1245x700x100 mm kg 36 m ³ 0.23	881127 WT2VUECL
Worktop with upstand for refrigerated counter, 3 compartments WxDxH 1699x700x100 mm kg 47 m ³ 0.32	881128 WT3VUECL
Worktop with upstand for refrigerated counter, 4 compartments WxDxH 2153x700x100 mm kg 62 m ³ 0.40	881129 WT4VUECL



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Refrigerated Counters: worktops)

Description	Code
<p>Worktop for refrigerated counter, 2 compartments - remote</p> <p>WxDxH 1193x700x50 mm kg 35 m³ 0.18</p>	<p>881130</p> <p>WT2VRECL</p>
<p>Worktop for refrigerated counter, 3 compartments - remote</p> <p>WxDxH 1561x700x50 mm kg 51 m³ 0.24</p>	<p>881131</p> <p>WT3VRECL</p>
<p>Worktop refrigerated counter, 4 compartments - remote</p> <p>WxDxH 2101x700x50 mm kg 55 m³ 0.31</p>	<p>881132</p> <p>WT4VRECL</p>
<p>Worktop with upstand for refrigerated counter, 2 compartments - remote</p> <p>WxDxH 1193x700x100 mm kg 34 m³ 0.23</p>	<p>881133</p> <p>WT2VRUECL</p>
<p>Worktop with upstand for refrigerated counter, 3 compartments - remote</p> <p>WxDxH 1647x700x100 mm kg 45 m³ 0.33</p>	<p>881135</p> <p>WT3VRUECL</p>
<p>Worktop with upstand for refrigerated counter, 4 compartments - remote</p> <p>WxDxH 2101x700x100 mm kg 59 m³ 0.39</p>	<p>881136</p> <p>WT4VRUECL</p>

Refrigeration Equipment

Refrigerated and Freezer Counters

Accessories for ecostore HP Refrigerated Counters: grids, rails

Description	Code
1/1GN grey rilsan grid for refrigerated counters WxDxH 325x530x20 mm kg 0.88 m ³ 0.01	881107 GRIIEC
2 side runners for 1/1 GN ecostore refrigerated counters WxDxH 40x400x40 mm kg 0.50	881108 K2RUNEC
Kit 1 central grid for ecostore refrigerated counters WxDxH 250x530x20 mm kg 2 m ³ 0.01	881117 KICENTGR
Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters WxDxH 325x530x20 mm kg 1.33 m ³ 0.01	881109 KGR1IREC
1/1 GN plastic container, H=65 mm WxDxH 325x530x65 mm kg 2 m ³ 0.01	881110 BAC1165
1/1 GN plastic container, H=100 mm WxDxH 530x325x100 mm kg 0.75 m ³ 0.02	881111 BAC11100



◀◀ (Accessories for ecostore HP Refrigerated Counters: grids, rails)

Description	Code
1/1 GN plastic container, H=150 mm WxDxH 325x530x150 mm kg 0.77 m ³ 0.03	881112 BAC11150

Accessories for ecostore HP Refrigerated Counters: installation

Description	Code
2x½ drawer kit for refrigerated counters - h650mm WxDxH 461x640x550 mm kg 23 m ³ 0.30	881176 AK212E65
3x1/3 drawer kit for refrigerated counters - h650mm (only for refrigerated counters) WxDxH 461x640x550 mm kg 26 m ³ 0.30	881177 AK313E65
1/3 and 2/3 bottle drawer kit for refrigerated counters - h650mm (only for refrigerated counters) WxDxH 461x640x550 mm kg 22 m ³ 0.30	881178 AKBTLE65
Lock for refrigerator/freezer counters with 2 compartments - h650mm (can be used in kit for Marine conversion) WxDxH 40x60x1 mm kg 2	881245 KLCK26
Lock for refrigerator/freezer counters with 3 compartments - h650mm (can be used in kit for Marine conversion) WxDxH 40x60x620 mm kg 2	881246 KLCK36



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Refrigerated Counters: installation)

Description	Code
<p>Lock for refrigerator/freezer counters with 4 compartments - h650mm (can be used in kit for Marine conversion)</p> <p>WxDxH 40x60x620 mm kg 2</p>	<p>881247 KLCK46</p>
<p>Kit 4 wheels, H=100 mm (2 with brakes) for refrigerated counters</p> <p>WxDxH 140x85x100 mm kg 7 m³ 0.02</p>	<p>881191 K4WHEC100</p>
<p>Kit 4 wheels, H=150 mm (2 with brakes) for 2&3 compartment refrigerated counters</p> <p>WxDxH 140x85x150 mm kg 7 m³ 0.02</p>	<p>881193 K4WHEC15</p>
<p>Kit 5 wheels, H=100 mm (3 with brakes) for 4 compartment refrigerated counters</p> <p>WxDxH 140x85x100 mm kg 7 m³ 0.02</p>	<p>881192 K5WHEC100</p>
<p>Kit 5 wheels, H=150 mm (2 with brakes) for 4 compartment refrigerated counters</p> <p>WxDxH 140x85x150 mm kg 7 m³ 0.02</p>	<p>881194 K4WHE4C15</p>
<p>Kit 4 (45mm) spacers for wheels for refrigerator/freezer counters</p> <p>WxDxH 105x85x45 mm kg 3 m³ 0.01</p>	<p>881277 KSPCOUNTBL</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for ecostore HP Refrigerated Counters: installation)

Description	Code
<p>Automatic defrost with waste evaporation</p> <p>0.10 ElekW 230 V 1 50 Hz WxDxH 108x205x50 mm kg 0.98 m³ 0.03</p>	<p>880028 RAC118</p>



Accessories for ecostore HP Refrigerated Counters: remote units

Description	Code
<p>Remote unit for refrigerators and refrigerated counters, -2+10°C, R134a</p> <p>0.60 ElekW 230 V 1 50 Hz WxDxH 340x467x300 mm kg 20 m³ 0.08</p>	<p>880231 UCN1</p>
<p>Remote unit for 670lt cabinets and freezer counters - 2 and 3 compartments</p> <p>0.55 ElekW 230 V 1 50 Hz WxDxH 340x425x300 mm kg 28 m³ 0.06</p>	<p>881123 RU23FREC</p>

Saladette - refrigerated counters

Description	Code
<p>2-door refrigerated Saladette with lid and chopping board 250lt, +2+10°C, AISI 304</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 950x700x863 mm kg 76 m³ 0.76</p>	<p>725107 SAL25L2C9</p>
<p>2-door refrigerated Pizza Preparation Table with marble top 250lt, +2+10°C, AISI 304</p> <p>0.22 ElekW 220-240 V 1 50 Hz WxDxH 950x700x1125 mm kg 119 m³ 0.95</p>	<p>725106 PTR259</p>



Refrigeration Equipment

Refrigerated and Freezer Counters

Accessories for refrigerated counters, saladettes: installation

Description	Code
Kit 4 wheels for 250lt refrigerated counter, saladette WxDxH 553x60x85 mm kg 4.13 m ³ 0.03	880267 WK4SAL25

Access for refrig counters, saladettes: grids, containers and rails

Description	Code
1/1GN grey rilsan grid WxDxH 325x530x20 mm kg 0.88 m ³ 0.01	881435 RAC68

Accessories for refrigerated counters, saladettes: others




Description	Code
Lock for refrigerated counters WxDxH 40x60x620 mm kg 0.98	881499 RAC112
Ethernet connector for IR33 (CAREL) Refrigerated Cabinets and Counters WxDxH 50x150x150 mm kg 0.45 m ³ 0.01	881299 HACCPDIG2



Breading Stations

Description	Code	
<p>Breading station 2 modules ProSift</p> <p>0.10 ElekW 220-240 V 1 50/60 Hz WxDxH 2100x835x958 mm kg 231 m³ 2.55</p>	<p>729623 BRDST2MP2</p>	
<p>Breading station 1 module ProSift mini</p> <p>0.05 ElekW 220-240 V 1 50/60 Hz WxDxH 710x795x958 mm kg 89 m³ 0.94</p>	<p>729286 BRDSTIMS</p>	
<p>Breading station 1 module Prosift</p> <p>0.05 ElekW 220-240 V 1 50/60 Hz WxDxH 1125x795x958 mm kg 112 m³ 1.39</p>	<p>729273 BRDSTIMB</p>	

Pastry and Bakery Line Refrigerated and Freezer Counters (R290)







Description	Code	
<p>2-door Refrigerated Counter, 600x400 mm grids, -2+7°C, AISI 304</p> <p>0.25 ElekW 230 V 1N 50 Hz WxDxH 1452x800x850 mm kg 140 m³ 1.35</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 6</p>	<p>728966 BPLER2NL</p>	
<p>2-door Refrigerated Counter, 600x400 mm grids, -2+7°C, AISI 304, with upstand</p> <p>0.25 ElekW 230 V 1N 50 Hz WxDxH 1452x800x950 mm kg 150 m³ 1.25</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 6</p>	<p>728967 BPLER2NU</p>	
<p>2-door Refrigerated Counter, 600x400 mm grids, -2+7°C, AISI 304, without top</p> <p>0.25 ElekW 230 V 1N 50 Hz WxDxH 1452x790x800 mm kg 114 m³ 1.27</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 6</p>	<p>728965 BPLER2NN</p>	



Refrigeration Equipment





Refrigerated and Freezer Counters

◀◀ (Pastry and Bakery Line Refrigerated and Freezer Counters (R290))


Description	Code	
<p>2-door Freezer Counter, 600x400 mm grids, -10-24°C, AISI 304</p> <p>0.41 ElekW 230 V 1N 50 Hz WxDxH 1452x800x850 mm kg 167 m³ 1.35</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 6</p>	<p>728973 BPLEF2NL</p>	
<p>2-door Freezer Counter, 600x400 mm grids, -10-24°C, AISI 304, with upstand</p> <p>0.41 ElekW 230 V 1N 50 Hz WxDxH 1452x800x950 mm kg 168 m³ 1.35</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 6</p>	<p>728974 BPLEF2NU</p>	
<p>2-door Freezer Counter, 600x400 mm grids, -10-24°C, AISI 304, without top</p> <p>0.41 ElekW 230 V 1N 50 Hz WxDxH 1452x790x800 mm kg 122 m³ 1.30</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 6</p>	<p>728972 BPLEF2NN</p>	
<p>3-door Refrigerated Counter, 600x400 mm grids, -2+7°C, AISI 304</p> <p>0.25 ElekW 230 V 1N 50 Hz WxDxH 2006x800x850 mm kg 189 m³ 1.75</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 9</p>	<p>728969 BPLER3NL</p>	
<p>3-door Refrigerated Counter, 600x400 mm grids, -2+7°C, AISI 304, with upstand</p> <p>0.25 ElekW 230 V 1N 50 Hz WxDxH 2006x800x950 mm kg 186 m³ 1.81</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 9</p>	<p>728970 BPLER3NU</p>	
<p>3-door Refrigerated Counter, 600x400 mm grids, -2+7°C, AISI 304, without top</p> <p>0.25 ElekW 230 V 1N 50 Hz WxDxH 2006x790x800 mm kg 140 m³ 1.75</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 9</p>	<p>728968 BPLER3NN</p>	



◀◀ (Pastry and Bakery Line Refrigerated and Freezer Counters (R290))

Description	Code	
<p>3-door Freezer Counter, 600x400 mm grids, -10-24°C, AISI 304</p> <p>0.41 ElekW 230 V 1N 50 Hz WxDxH 2006x800x850 mm kg 200 m³ 1.73</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 9</p>	<p>728976 BPLEF3NL</p>	
<p>3-door Freezer Counter, 600x400 mm grids, -10-24°C, AISI 304, with upstand</p> <p>0.41 ElekW 230 V 1N 50 Hz WxDxH 2006x800x950 mm kg 199 m³ 1.84</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 9</p>	<p>728977 BPLEF3NU</p>	
<p>3-door Freezer Counter, 600x400 mm grids, -10-24°C, AISI 304, without top</p> <p>0.41 ElekW 230 V 1N 50 Hz WxDxH 2006x790x800 mm kg 151 m³ 1.73</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 9</p>	<p>728975 BPLEF3NN</p>	
<p>4-door Refrigerated Counter, 600x400 mm grids, -2+7°C, AISI 304</p> <p>0.25 ElekW 230 V 1N 50 Hz WxDxH 2562x800x950 mm kg 232 m³ 2.34</p> <p>Included Accessory 880673 Pair of runners 600x400 mm for Pastry Counter 12</p>	<p>728971 BPLER4NL</p>	

Accessories for Pastry and Bakery line counters

Description	Code	
<p>Polythene food container 400x600 mm</p> <p>WxDxH 400x600x70 mm kg 1.17 m³ 0.02</p>	<p>921854 ZBP40607</p>	
<p>Stainless steel grid, 600x400mm for pastry counter</p> <p>WxDxH 400x600x12 mm kg 0.75 m³ 0.01</p>	<p>728876 BAK6040SHE</p>	



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for Pastry and Bakery line counters)

Description	Code
Grid, 600x400mm for pastry counter WxDxH 600x400x12 mm kg 1	728875 BAK6040SHELF
4 wheels (2 of which with brake) for Pastry Counter WxDxH 100x100x100 mm kg 5.50 m ³ 0.02	880669 KW4
6 wheels (2 of which with brake) for Pastry Counter WxDxH 150x150x150 mm kg 1 m ³ 0.01	880670 K6W
Door lock kit for Pastry Counter WxDxH 60x60x60 mm kg 0.50	880671 DLK
Pair of runners 600x400 mm for Pastry Counter WxDxH 610x15x15 mm kg 0.50	880673 PRPC600x400
RS485 driver connector for Pastry Counter WxDxH 100x10x20 mm kg 0.50	880674 RS 485MI

Pizza Counters R290

Description	Code	
<p>2-door and 6-drawer Refrigerated Counter with show case, 0+10°C, AISI 304</p> <p>0.42 ElekW 220-240 V 1 50 Hz WxDxH 1780x700x1502 mm kg 369 m³ 2.28</p> <p>Included Accessory 881435 1/1GN grey rilsan grid</p>	<p>725188 RCSH2D6W</p>	
<p>2-door and 2x6-drawer Refrigerated Counter with show case, 0+10°C, AISI 304</p> <p>0.42 ElekW 220-240 V 1 50 Hz WxDxH 2180x700x1502 mm kg 467 m³ 2.39</p> <p>Included Accessory 881435 1/1GN grey rilsan grid</p>	<p>725189 RCSH2D12W</p>	
<p>3-door Refrigerated Counter with show case, 0+10°C, AISI 304</p> <p>0.42 ElekW 220-240 V 1 50 Hz WxDxH 1780x700x1502 mm kg 333 m³ 1.97</p> <p>Included Accessory 881435 1/1GN grey rilsan grid</p>	<p>725190 RCSH3D</p>	
<p>Bench type Refrigerated Show Case 1780 mm</p> <p>0.20 ElekW 220-240 V 1 50 Hz WxDxH 1780x350x250 mm kg 44 m³ 0.33</p>	<p>291214 ZVR1780H</p>	
<p>Bench type Refrigerated Show Case 2180 mm</p> <p>0.20 ElekW 220-240 V 1 50 Hz WxDxH 2180x350x250 mm kg 50 m³ 0.36</p>	<p>291213 ZVR2180H</p>	
<p>Bench type Refrigerated Show Case 1930 mm</p> <p>0.20 ElekW 220-240 V 1 50 Hz WxDxH 1930x350x250 mm kg 48 m³ 0.38</p>	<p>291215 ZVR1930H</p>	



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Pizza Counters R290)

Description	Code
Bench type Refrigerated Show Case 2400 mm 0.24 ElekW 220-240 V 1 50 Hz WxDxH 2400x350x250 mm kg 56 m ³ 0.42	291216 ZVR2400H



Accessories for pizza counters: installation

Description	Code
Glass panels for refrigerated showcase, 1780 mm WxDxH 1780x350x250 mm kg 34 m ³ 0.14	291496 ZV1780
Glass panels for refrigerated showcase, 1930 mm WxDxH 1930x350x250 mm kg 36 m ³ 0.15	291498 ZV1930
Glass panels for refrigerated showcase, 2180 mm WxDxH 2180x350x250 mm kg 39 m ³ 0.27	291497 ZV2180
Glass panels for refrigerated showcase, 2400 mm WxDxH 2400x350x250 mm kg 42 m ³ 0.18	291499 ZV2400

Accessories for pizza counters: grid, containers and rails

Description	Code
1/1GN grey rilsan grid WxDxH 325x530x20 mm kg 0.88 m ³ 0.01	881435 RAC68
Polythene food container 400x600 mm WxDxH 400x600x70 mm kg 1.17 m ³ 0.02	921854 ZBP40607
GN containers for refrigerated 1780 mm show case - n. 4x1/4 + n. 2x1/2 h. 150 mm WxDxH 400x400x400 mm kg 4.80 m ³ 0.04	921850 ZGNSB1780
GN containers for refrigerated 1930 mm show case - n. 5x1/4 + n. 2x1/2 h. 150 mm WxDxH 0,1x0,1x0,1 mm kg 5 m ³ 0.06	921851 ZGNSB1930
GN containers for refrigerated 2400 mm show case - n. 6x1/4 + n. 3x1/2 h. 150 mm WxDxH 0,1x0,1x0,1 mm kg 6 m ³ 0.06	921853 ZGNSB2400
Stainless steel 1/4 GN lid for containers WxDxH 265x162x1 mm kg 0.50	329025 GNL14



Refrigeration Equipment

Refrigerated and Freezer Counters

◀◀ (Accessories for pizza counters: grid, containers and rails)

Description	Code
Stainless steel 1/2 GN lid for containers WxDxH 325x265x1 mm kg 0.51	329027 GNL12



Compact refrigerated counters

Description	Code
1-door and 2-drawer compact Refrigerated Counter 250lt, +2+10°C, AISI 304 0.22 ElekW 220-240 V 1 50 Hz WxDxH 955x700x858 mm kg 115 m ³ 0.85	725108 SAL25T12
1-door and 2-drawer compact Refrigerated Counter 250lt, +2+10°C, AISI 304, without worktop 0.22 ElekW 220-240 V 1 50 Hz WxDxH 950x674x809 mm kg 2	725105 SAL25N12
2-door compact Refrigerated Counter 250lt, +2+10°C, AISI 304 0.22 ElekW 220-240 V 1 50 Hz WxDxH 955x700x858 mm kg 105 m ³ 0.75	725109 SAL25T20
2-door compact Refrigerated Counter 250lt, +2+10°C, AISI 304, without worktop 0.22 ElekW 220-240 V 1 50 Hz WxDxH 950x700x809 mm kg 75 m ³ 0.70	725114 SAL25N20
4-drawer compact Refrigerated Counter 250lt, +2+10°C, AISI 304 0.22 ElekW 220-240 V 1 50 Hz WxDxH 955x700x858 mm kg 115 m ³ 0.85	725113 SAL25T04



◀◀ (Compact refrigerated counters)

Description	Code
<p>4-drawer compact Refrigerated Counter 250lt,+2+10°C, AISI 304, without worktop</p> <p>0.22 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 950x700x809 mm kg 96 m³ 0.76</p>	<p>725112 SAL25N04</p>



Accessories for compact refrigerated counters: installation

Description	Code
<p>Kit 4 wheels for 250lt refrigerated counter, saladette</p> <p>WxDxH 553x60x85 mm kg 4.13 m³ 0.03</p>	<p>880267 WK4SAL25</p>

Accessories for compact refrigerated counters: grids, containers and rails

Description	Code
<p>1/1GN grey rilsan grid</p> <p>WxDxH 325x530x20 mm kg 0.88 m³ 0.01</p>	<p>881435 RAC68</p>

Accessories for compact refrigerated counters: others

Description	Code
<p>Ethernet connector for IR33 (CAREL) Refrigerated Cabinets and Counters</p> <p>WxDxH 50x150x150 mm kg 0.45 m³ 0.01</p>	<p>881299 HACCPDIG2</p>

Refrigeration Equipment




Ice Makers

From 22 kg to 38kg Ice Cubers




Description	Code	
Ice Maker, Cube (14gr), 22 kg/24h, self-contained, 6kg ice collection bin included, air-cooled 0.26 ElekW 220-240 V 1N 50 Hz WxDxH 350x475x601 mm kg 33 m ³ 0.18	730300 ICA22I6SNP	
Ice Maker, Cube (22gr), 32 kg/24h, self-contained, 15kg ice collection bin included, air-cooled 0.34 ElekW 220-240 V 1N 50 Hz WxDxH 405x515x757 mm kg 47 m ³ 0.25	730301 ICB32I15SNP	
Ice Maker, Cube (22gr), 32 kg/24h, self-contained, 15kg ice collection bin included, drain pump, air-cooled 0.34 ElekW 220-240 V 1N 50 Hz WxDxH 405x515x757 mm kg 48 m ³ 0.25	730319 ICB32I15SDP	
Ice Maker, Cube (22gr), 37 kg/24h, self-contained, 20kg ice collection bin included, air-cooled 0.38 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x894 mm kg 54 m ³ 0.34	730302 ICB37I20SNP	
Ice Maker, Cube (22gr), 37 kg/24h, self-contained, 20kg ice collection bin included, drain pump, air-cooled 0.38 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x894 mm kg 56 m ³ 0.32	730320 ICB37I20SDP	
Ice Maker, Cube (40gr), 37 kg/24h, self-contained, 20kg ice collection bin included, air-cooled 0.38 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x894 mm kg 56 m ³ 0.34	730326 ICC37I20SNP	



◀◀ (From 22 kg to 38kg Ice Cubers)

Description	Code	
Ice Maker, Cube (14gr), 23 kg/24h, self-contained, 6kg ice collection bin included, water-cooled 0.20 ElekW 220-240 V 1N 50 Hz WxDxH 350x475x601 mm kg 33 m ³ 0.17	730309 ICA23I6SNP	
Ice Maker, Cube (22gr), 38 kg/24h, self-contained, 20kg ice collection bin included, water-cooled 0.31 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x894 mm kg 31	730314 ICB38I20SNP	
Ice Maker, Cube (22gr), 33 kg/24h, self-contained, 15kg ice collection bin included, water-cooled 0.25 ElekW 220-240 V 1N 50 Hz WxDxH 405x515x757 mm kg 45 m ³ 0.25	730315 ICB33I15SNP	

From 47kg to 83 kg Ice Cubers

Description	Code	
Ice Maker, Cube (22gr), 47 kg/24h, self-contained, 20kg ice collection bin included, air-cooled 0.44 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x894 mm kg 53 m ³ 0.33	730303 ICB47I20SNP	
Ice Maker, Cube (22gr), 47 kg/24h, self-contained, 20kg ice collection bin included, drain pump, air-cooled 0.44 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x894 mm kg 54 m ³ 0.33	730321 ICB47I20SDP	
Ice Maker, Cube (40gr), 47 kg/24h, self-contained, 20kg ice collection bin included, air-cooled 0.44 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x894 mm kg 56 m ³ 0.33	730327 ICC47I20SNP	

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Refrigeration Equipment

Ice Makers

◀◀ (From 47kg to 83 kg Ice Cubers)

Description	Code	
<p>Ice Maker, Cube (22gr), 55 kg/24h, self-contained, 25kg ice collection bin included, air-cooled</p> <p>0.43 ElekW 220-240 V 1N 50 Hz WxDxH 535x595x894 mm kg 56 m³ 0.38</p>	<p>730304 ICB55I25SNP</p>	
<p>Ice Maker, Cube (22gr), 55 kg/24h, self-contained, 25kg ice collection bin included, drain pump, air-cooled</p> <p>0.43 ElekW 220-240 V 1N 50 Hz WxDxH 535x595x894 mm kg 58 m³ 0.38</p>	<p>730322 ICB55I25SDP</p>	
<p>Ice Maker, Cube (40gr), 55 kg/24h, self-contained, 25kg ice collection bin included, air-cooled</p> <p>0.37 ElekW 220-240 V 1N 50 Hz WxDxH 535x595x894 mm kg 56 m³ 0.37</p>	<p>730328 ICC55I25SNP</p>	
<p>Ice Maker, Cube (22gr), 83 kg/24h, self-contained, 35kg ice collection bin included, air-cooled</p> <p>0.68 ElekW 220-240 V 1N 50 Hz WxDxH 715x595x1044 mm kg 74 m³ 0.58</p>	<p>730306 ICB83I35SNP</p>	
<p>Ice Maker, Cube (22gr), 83 kg/24h, self-contained, 35kg ice collection bin included, drain pump, air-cooled</p> <p>0.68 ElekW 220-240 V 1N 50 Hz WxDxH 715x595x1044 mm kg 76 m³ 0.52</p>	<p>730323 ICB83I35SDP</p>	
<p>Ice Maker, Cube (22gr), 47 kg/24h, self-contained, 20kg ice collection bin included, water-cooled</p> <p>0.36 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x894 mm kg 56 m³ 0.33</p>	<p>730310 ICB47I20SNP</p>	

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◀◀ (From 47kg to 83 kg Ice Cubers)

Description	Code
Ice Maker, Cube (22gr), 56 kg/24h, self-contained, 25kg ice collection bin included, water-cooled 0.37 ElekW 220-240 V 1N 50 Hz WxDxH 535x595x894 mm kg 54 m ³ 0.38	730311 ICB56I25SNP
Ice Maker, Cube (22gr), 80 kg/24h, self-contained, 35kg ice collection bin included, water-cooled 0.63 ElekW 220-240 V 1N 50 Hz WxDxH 715x595x1044 mm kg 1 m ³ 0.55	730316 ICB80I35SNP



From 112 kg to 155 kg Ice Cubers

Description	Code
Ice Maker, Cube (22gr), 112 kg/24h, self-contained, 60kg ice collection bin included, air-cooled 0.82 ElekW 220-240 V 1N 50 Hz WxDxH 715x700x1149 mm kg 89 m ³ 0.73	730305 ICB112I60SNP
Ice Maker, Cube (22gr), 112 kg/24h, self-contained, 60kg ice collection bin included, drain pump, air-cooled 0.82 ElekW 220-240 V 1N 50 Hz WxDxH 715x700x1149 mm kg 1 m ³ 0.71	730324 ICB112I60SDP
Ice Maker, Cube (40gr), 112 kg/24h, self-contained, 60kg ice collection bin included, air-cooled 0.82 ElekW 220-240 V 1N 50 Hz WxDxH 715x700x1149 mm kg 89 m ³ 0.73	730329 ICC112I60SNP
Ice Maker, Cube (22gr), 153 kg/24h, self-contained, 75kg ice collection bin included, air-cooled 1.06 ElekW 220-240 V 1N 50 Hz WxDxH 860x700x1149 mm kg 106 m ³ 1.15	730307 ICB153I75SNP



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Refrigeration Equipment



Ice Makers

◀◀ (From 112 kg to 155 kg Ice Cubers)




Description	Code	
<p>Ice Maker, Cube (40gr), 153 kg/24h, self-contained, 75kg ice collection bin included, air-cooled</p> <p>1.06 ElekW 220-240 V 1N 50 Hz WxDxH 860x700x1149 mm kg 1 m³ 0.83</p>	<p>730330 ICC153175SNP</p>	
<p>Ice Maker, Cube (40gr), 38 kg/24h, self-contained, 20kg ice collection bin included, water-cooled</p> <p>0.31 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x894 mm kg 1 m³ 0.33</p>	<p>730331 ICC38120SNP</p>	
<p>Ice Maker, Cube (40gr), 47 kg/24h, self-contained, 20kg ice collection bin included, water-cooled</p> <p>0.44 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x894 mm kg 1 m³ 0.33</p>	<p>730332 ICC47120SNP</p>	
<p>Ice Maker, Cube (40gr), 56 kg/24h, self-contained, 25kg ice collection bin included, water-cooled</p> <p>0.37 ElekW 220-240 V 1N 50 Hz WxDxH 535x595x894 mm kg 1 m³ 0.41</p>	<p>730333 ICC56125SNP</p>	
<p>Ice Maker, Cube (22gr), 112 kg/24h, self-contained, 60kg ice collection bin included, water-cooled</p> <p>0.69 ElekW 220-240 V 1N 50 Hz WxDxH 715x700x1149 mm kg 1 m³ 0.71</p>	<p>730312 ICB112160SNP</p>	
<p>Ice Maker, Cube (40gr), 112 kg/24h, self-contained, 60kg ice collection bin included, water-cooled</p> <p>0.69 ElekW 220-240 V 1N 50 Hz WxDxH 715x700x1149 mm kg 1 m³ 0.71</p>	<p>730335 ICC112160SNP</p>	

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◀◀ (From 112 kg to 155 kg Ice Cubers)

Description	Code	
Ice Maker, Cube (22gr), 155 kg/24h, self-contained, 75kg ice collection bin included, water-cooled 1.04 ElekW 220-240 V 1N 50 Hz WxDxH 860x700x1149 mm kg 137 m ³ 0.86	730313 ICB155I75SNP	
Ice Maker, Cube (40gr), 155 kg/24h, self-contained, 75kg ice collection bin included, water-cooled 1.04 ElekW 220-240 V 1N 50 Hz WxDxH 860x700x1149 mm kg 1 m ³ 0.83	730334 ICC155I75SNP	

From 140 kg to 237 kg Half Dice Ice

Description	Code	
Ice Maker, Half Dice Ice, 145 kg/24h, self-contained, 45kg ice collection bin included, air-cooled 1.40 ElekW 220-240 V 1N 50 Hz WxDxH 762x762x937 mm kg 1 m ³ 0.66	730297 IHD145I45SNP	
Ice Maker, Half Dice Ice, 220 kg/24h, modular, 230kg stainless steel collection bin, air-cooled 0.79 ElekW 220-240 V 1N 50 Hz WxDxH 762x819x1676 mm kg 128 m ³ 1.20	730296 IHD220M230SNP	
Ice Maker, Half Dice Ice, 140 kg/24h, self-contained, 45kg ice collection bin included, water-cooled 1.40 ElekW 220-240 V 1N 50 Hz WxDxH 762x762x937 mm kg 1 m ³ 0.66	730298 IHD140I45SNP	
Ice Maker, Half Dice Ice, 237 kg/24h, modular, 230kg stainless steel collection bin, water-cooled 0.96 ElekW 220-240 V 1N 50 Hz WxDxH 762x819x1676 mm kg 126 m ³ 1.20	730295 IHD237M230SNP	




Refrigeration Equipment

Ice Makers

From 66 kg to 182 kg Granular Ice

Description	Code	
<p>Ice Maker, Granular Ice XS, 74 kg/24h, self-contained, 20kg ice collection bin included, air-cooled</p> <p>0.55 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x105 mm kg 60 m³ 0.34</p>	<p>730336 IGE55I20SNP</p>	
<p>Ice Maker, Granular Ice XS, 94 kg/24h, self-contained, 20kg ice collection bin included, air-cooled</p> <p>0.55 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x889 mm kg 59 m³ 0.33</p>	<p>730287 IGE94I20SNP</p>	
<p>Ice Maker, Granular Ice, 182 kg/24h, self-contained, 64kg ice collection bin included, air-cooled</p> <p>0.65 ElekW 220-240 V 1N 50 Hz WxDxH 515x550x1460 mm kg 80 m³ 0.63</p>	<p>730289 IGF164I64SNP</p>	
<p>Ice Maker, Granular Ice XS, 66 kg/24h, self-contained, 20kg ice collection bin included, water-cooled</p> <p>0.55 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x105 mm kg 63 m³ 0.31</p>	<p>730337 IGE58I20SNP</p>	
<p>Ice Maker, Granular Ice XS, 88 kg/24h, self-contained, 20kg ice collection bin included, water-cooled</p> <p>0.55 ElekW 220-240 V 1N 50 Hz WxDxH 465x595x889 mm kg 45 m³ 0.32</p>	<p>730288 IGE88I20SNP</p>	
<p>Ice Maker, Granular Ice, 178 kg/24h, self-contained, 64kg ice collection bin included, water-cooled</p> <p>0.65 ElekW 220-240 V 1N 50 Hz WxDxH 515x550x1460 mm kg 1 m³ 0.62</p>	<p>730290 IGF166I64SNP</p>	

From 230 kg to 655 kg Granular Ice

Description	Code	
Ice Maker, Granular Ice, 230 kg/24h, modular, 230kg stainless steel collection bin, air-cooled 0.74 ElekW 220-240 V 1N 50 Hz WxDxH 762x819x1751 mm kg 119 m ³ 1.06	730291 IGF211M230SNP	
Ice Maker, Granular Ice, 655 kg/24h, modular, 340kg stainless steel collection bin, air-cooled 1.58 ElekW 200-240 V 1N 50 Hz WxDxH 762x819x1972 mm kg 190 m ³ 1.62	730293 IGF655M340SNP	
Ice Maker, Granular Ice, 234 kg/24h, modular, 230kg stainless steel collection bin, water-cooled 0.64 ElekW 220-240 V 1N 50 Hz WxDxH 762x819x1751 mm kg 2 m ³ 1.13	730292 IGF225M230SNP	
Ice Maker, Granular Ice, 618 kg/24h, modular, 340kg stainless steel collection bin, water-cooled 0.14 ElekW 200-240 V 1N 50 Hz WxDxH 762x819x1972 mm kg 2 m ³ 1.72	730294 IGF618M340SNP	

Accessories for Ice Makers

Description	Code
Kit of 4 stainless steel feet, 105mm WxDxH 45x45x105 mm kg 1	880691 IM105FTKSS
Kit of 4 small black feet, 13mm (0/+22mm) WxDxH 45x45x22 mm kg 1	880692 IM22SFTKSS



Refrigeration Equipment


Ice Makers

◀◀ (Accessories for Ice Makers)

Description	Code
Drain pump kit 0.07 ElekW 230 V 1 50 Hz WxDxH 130x279x174,5 mm kg 2 m ³ 0.01	880690 IMDRPKIT



Built-In Refrigerating Unit - Temp. -2/+8°C

Description	Code	
Cold Room 1230x1230 th.60mm, included Unit 1.06 ElekW 220 V 1N 50 Hz WxDxH 1350x1350x2150 mm kg 276 m ³ 2.37	102035 CRR1212B3G	
Cold Room 1630x1230 th.60mm, included Unit 1.06 ElekW 220 V 1N 50 Hz WxDxH 1750x1350x2150 mm kg 311 m ³ 1.48	102036 CRR1216B7G	
Cold Room 1630x1630 th.60mm, included Unit 1.06 ElekW 220 V 1N 50 Hz WxDxH 1750x1750x2150 mm kg 340 m ³ 2.63	102037 CRR1616B7G	
Cold Room 1630x2030 th.60mm, included Unit 1.33 ElekW 220 V 1N 50 Hz WxDxH 1750x2150x2150 mm kg 387 m ³ 3.25	102038 CRR2016B13G	
Cold Room 1630x2430 th.60mm, included Unit 1.33 ElekW 220 V 1N 50 Hz WxDxH 1750x2550x2150 mm kg 447 m ³ 3.65	102039 CRR2416B13G	
Cold Room 1630x2830 th.60mm, included Unit 1.33 ElekW 220 V 1N 50 Hz WxDxH 1750x2950x2150 mm kg 462 m ³ 4.74	102040 CRR2816B13G	



Refrigeration Equipment

Cold Rooms

◀◀ (Built-In Refrigerating Unit - Temp. -2/+8°C)

Description	Code	
<p>Cold Room 2030x1230 th.60mm, included Unit</p> <p>1.06 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2150x1350x2150 mm kg 339 m³ 2.71</p>	<p>102041 CRR1220B7G</p>	
<p>Cold Room 2030x1630 th.60mm, included Unit</p> <p>1.33 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2150x1750x2150 mm kg 392 m³ 3.38</p>	<p>102042 CRR1620B13G</p>	
<p>Cold Room 2030x2030 th.60mm, included Unit</p> <p>1.33 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2150x2150x2150 mm kg 431 m³ 3.36</p>	<p>102043 CRR2020B13G</p>	
<p>Cold Room 2030x2430 th.60mm, included Unit</p> <p>1.33 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2150x2550x2150 mm kg 481 m³ 3.69</p>	<p>102044 CRR2420B13G</p>	
<p>Cold Room 2030x2830 th.60mm, included Unit</p> <p>1.62 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2150x2950x2150 mm kg 534 m³ 5.04</p>	<p>102045 CRR2820B16G</p>	
<p>Cold Room 2430x1230 th.60mm, included Unit</p> <p>1.06 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2550x1350x2150 mm kg 373 m³ 3.17</p>	<p>102046 CRR1224B7G</p>	



◀◀ (Built-In Refrigerating Unit - Temp. -2/+8°C)

Description	Code	
Cold Room 2430x1630 th.60mm, included Unit 1.33 ElekW 220 V 1N 50 Hz WxDxH 2550x1750x2150 mm kg 433 m ³ 4	102047 CRR1624B13G	
Cold Room 2430x2030 th.60mm, included Unit 1.33 ElekW 220 V 1N 50 Hz WxDxH 2550x2150x2150 mm kg 471 m ³ 4.03	102048 CRR2024B13G	
Cold Room 2430x2430 th.60mm, included Unit 1.62 ElekW 220 V 1N 50 Hz WxDxH 2550x2550x2150 mm kg 538 m ³ 4.04	102049 CRR2424B16G	
Cold Room 2430x2830 th.60mm, included Unit 1.62 ElekW 220 V 1N 50 Hz WxDxH 2550x2950x2150 mm kg 576 m ³ 5.02	102050 CRR2824B16G	
Cold Room 2830x1630 th.60mm, included Unit 1.33 ElekW 220 V 1N 50 Hz WxDxH 2950x1750x2150 mm kg 537 m ³ 4.78	102051 CRR1628B13G	
Cold Room 2830x2030 th.60mm, included Unit 1.62 ElekW 220 V 1N 50 Hz WxDxH 2950x2150x2150 mm kg 593 m ³ 5.09	102052 CRR2028B16G	

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Refrigeration Equipment

Cold Rooms

◀◀ (Built-In Refrigerating Unit - Temp. -2/+8°C)

Description	Code
<p>Cold Room 2830x2430 th.60mm, included Unit</p> <p>1.62 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2950x2550x2150 mm kg 589 m³ 5.04</p>	<p>102053 CRR2428B16G</p>








Built-In Refrigerating Unit - Temp. -18/-20°C

Description	Code
<p>Cold/Freezer Room 1230x1230 th.100mm, included Unit</p> <p>1.47 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1430x1430x2230 mm kg 312 m³ 2.99</p>	<p>102072 CRF1212B3N</p>
<p>Cold/Freezer Room 1630x1230 th.100mm, included Unit</p> <p>1.47 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1830x1430x2230 mm kg 366 m³ 3.34</p>	<p>102073 CRF1216B6N</p>
<p>Cold/Freezer Room 1630x1630 th.100mm, included Unit</p> <p>1.70 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1830x1830x2230 mm kg 417 m³ 3.72</p>	<p>102074 CRF1616B13N</p>
<p>Cold/Freezer Room 1630x2030 th.100mm, included Unit</p> <p>1.70 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1830x2230x2230 mm kg 460 m³ 4.40</p>	<p>102075 CRF2016B13N</p>
<p>Cold/Freezer Room 1630x2430 th.100mm, included Unit</p> <p>1.70 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1830x2630x2230 mm kg 574 m³ 5.37</p>	<p>102076 CRF2416B13N</p>



◀◀ (Built-In Refrigerating Unit - Temp. -18/-20°C)

Description	Code	
Cold/Freezer Room 2030x1230 th.100mm, included Unit 1.70 ElekW 220 V 1N 50 Hz WxDxH 2230x1430x2230 mm kg 409 m ³ 4.15	102078 CRF1220B13N	
Cold/Freezer Room 2030x1630 th.100mm, included Unit 1.70 ElekW 220 V 1N 50 Hz WxDxH 2230x1830x2230 mm kg 530 m ³ 4.91	102079 CRF1620B13N	
Cold/Freezer Room 2030x2030 th.100mm, included Unit 1.70 ElekW 220 V 1N 50 Hz WxDxH 2230x2230x2230 mm kg 510 m ³ 4.93	102080 CRF2020B13N	
Cold/Freezer Room 2430x1230 th.100mm, included Unit 1.70 ElekW 220 V 1N 50 Hz WxDxH 2630x1430x2230 mm kg 530 m ³ 4.30	102083 CRF1224B13N	
Cold/Freezer Room 2430x1630 th.100mm, included Unit 1.70 ElekW 220 V 1N 50 Hz WxDxH 2630x1830x2230 mm kg 570 m ³ 5.55	102084 CRF1624B13N	
Cold/Freezer Room 1630x2830 th.100mm, included Unit 1.96 ElekW 220 V 1N 50 Hz WxDxH 1830x3030x2230 mm kg 621 m ³ 6.80	102077 CRF2816B20N	

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Refrigeration Equipment

Cold Rooms

◀◀ (Built-In Refrigerating Unit - Temp. -18/-20°C)

Description	Code	
<p>Cold/Freezer Room 2030x2430 th.100mm, included Unit</p> <p>1.96 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2230x2630x2230 mm kg 569 m³ 5.71</p>	<p>102081 CRF2420B20N</p>	
<p>Cold/Freezer Room 2030x2830 th.100mm, included Unit</p> <p>1.96 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2230x3030x2230 mm kg 706 m³ 6.87</p>	<p>102082 CRF2820B20N</p>	
<p>Cold/Freezer Room 2430x2030 th.100mm, included Unit</p> <p>1.96 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2630x2230x2230 mm kg 568 m³ 5.72</p>	<p>102085 CRF2024B20N</p>	
<p>Cold/Freezer Room 2430x2430 th.100mm, included Unit</p> <p>1.96 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2630x2630x2230 mm kg 726 m³ 5.46</p>	<p>102086 CRF2424B20N</p>	
<p>Cold/Freezer Room 2430x2830 th.100mm, included Unit</p> <p>1.96 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2630x3030x2230 mm kg 786 m³ 6.82</p>	<p>102087 CRF2824B20N</p>	
<p>Cold/Freezer Room 2830x1630 th.100mm, included Unit</p> <p>1.96 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 3030x1830x2230 mm kg 636 m³ 6.42</p>	<p>102088 CRF1628B20N</p>	



◀◀ (Built-In Refrigerating Unit - Temp. -18/-20°C)

Description	Code
<p>Cold/Freezer Room 2830x2030 th.100mm, included Unit</p> <p>1.96 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 3030x2230x2230 mm kg 713 m³ 6.87</p>	<p>102089</p> <p>CRF2028B20N</p>
<p>Cold/Freezer Room 2830x2430 th.100mm, included Unit</p> <p>1.96 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 3030x2630x2230 mm kg 682 m³ 7.07</p>	<p>102090</p> <p>CRF2428B20N</p>



Split Unit - Temp. -2/+8°C

Description	Code
<p>Cold Room 1630x1230 th.60mm, split Unit</p> <p>1.49 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1750x1350x2150 mm kg 341 m³ 3.20</p>	<p>102054</p> <p>CRR1216SG4P</p>
<p>Cold Room 1630x1630 th.60mm, split Unit</p> <p>1.49 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1750x1750x2150 mm kg 372 m³ 2.95</p>	<p>102055</p> <p>CRR1616SG7P</p>
<p>Cold Room 1630x2030 th.60mm, split Unit</p> <p>1.68 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1750x2150x2150 mm kg 412 m³ 1.39</p>	<p>102056</p> <p>CRR2016SG13P</p>
<p>Cold Room 1630x2430 th.60mm, split Unit</p> <p>1.68 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1750x2550x2150 mm kg 464 m³ 3.75</p>	<p>102057</p> <p>CRR2416SG13P</p>









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Refrigeration Equipment







Cold Rooms

◀◀ (Split Unit - Temp. -2/+8°C)

Description	Code	
<p>Cold Room 1630x2830 th.60mm, split Unit</p> <p>1.68 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1750x2950x2150 mm kg 545 m³ 5</p>	<p>102058</p> <p>CRR2816SG13P</p>	
<p>Cold Room 2030x1230 th.60mm, split Unit</p> <p>1.49 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2150x1350x2150 mm kg 376 m³ 3.16</p>	<p>102059</p> <p>CRR1220SG7P</p>	
<p>Cold Room 2030x1630 th.60mm, split Unit</p> <p>1.68 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2150x1750x2150 mm kg 415 m³ 3.72</p>	<p>102060</p> <p>CRR1620SG13P</p>	
<p>Cold Room 2030x2030 th.60mm, split Unit</p> <p>1.68 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2150x2150x2150 mm kg 450 m³ 3.71</p>	<p>102061</p> <p>CRR2020SG13P</p>	
<p>Cold Room 2030x2430 th.60mm, split Unit</p> <p>1.68 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2150x2550x2150 mm kg 509 m³ 4.36</p>	<p>102062</p> <p>CRR2420SG13P</p>	
<p>Cold Room 2030x2830 th.60mm, split Unit</p> <p>1.84 ElekW 230 V 1N 50 Hz</p> <p>WxDxH 2150x2950x2150 mm kg 559 m³ 5.16</p>	<p>102063</p> <p>CRR2820SG16P</p>	



◀◀ (Split Unit - Temp. -2/+8°C)

Description	Code	
<p>Cold Room 2430x1230 th.60mm, split Unit</p> <p>1.49 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2550x1350x2150 mm kg 413 m³ 3.85</p>	<p>102064 CRR1224SG7P</p>	
<p>Cold Room 2430x1630 th.60mm, split Unit</p> <p>1.68 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2550x1750x2150 mm kg 460 m³ 4.15</p>	<p>102065 CRR1624SG13P</p>	
<p>Cold Room 2430x2030 th.60mm, split Unit</p> <p>1.68 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2550x2150x2150 mm kg 512 m³ 4.21</p>	<p>102066 CRR2024SG13P</p>	
<p>Cold Room 2430x2430 th.60mm, split Unit</p> <p>1.84 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2550x2550x2150 mm kg 546 m³ 4.16</p>	<p>102067 CRR2424SG16P</p>	
<p>Cold Room 2430x2830 th.60mm, split Unit</p> <p>1.84 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2550x2950x2150 mm kg 602 m³ 5.60</p>	<p>102068 CRR2824SG16P</p>	
<p>Cold Room 2830x1630 th.60mm, split Unit</p> <p>1.68 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2950x1750x2150 mm kg 500 m³ 5.19</p>	<p>102069 CRR1628SG13P</p>	

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Refrigeration Equipment

Cold Rooms

◀◀ (Split Unit - Temp. -2/+8°C)

Description	Code
<p>Cold Room 2830x2030 th.60mm, split Unit</p> <p>1.84 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2950x2150x2150 mm kg 545 m³ 5.33</p>	<p>102070</p> <p>CRR2028SG16P</p>
<p>Cold Room 2830x2430 th.60mm, split Unit</p> <p>1.84 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2950x2550x2150 mm kg 590 m³ 5.31</p>	<p>102071</p> <p>CRR2428SG16P</p>









Split Unit - Temp. -18/-20°C

Description	Code
<p>Cold/Freezer Room 1630x1230 th.100mm, split Unit</p> <p>1.72 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1830x1430x2230 mm kg 388 m³ 3.79</p>	<p>102091</p> <p>CRF1216SG6N</p>
<p>Cold/Freezer Room 1630x1630 th.100mm, split Unit</p> <p>1.82 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1830x1830x2230 mm kg 438 m³ 3.97</p>	<p>102092</p> <p>CRF1616SG13N</p>
<p>Cold/Freezer Room 1630x2030 th.100mm, split Unit</p> <p>1.82 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1830x2230x2230 mm kg 486 m³ 4.72</p>	<p>102093</p> <p>CRF2016SG13N</p>
<p>Cold/Freezer Room 1630x2430 th.100mm, split Unit</p> <p>1.82 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1830x2630x2230 mm kg 608 m³ 5.46</p>	<p>102094</p> <p>CRF2416SG13N</p>



◀◀ (Split Unit - Temp. -18/-20°C)







Description	Code	
<p>Cold/Freezer Room 2030x1230 th.100mm, split Unit</p> <p>1.82 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2230x1430x2230 mm kg 436 m³ 4.30</p>	<p>102096 CRF1220SG13N</p>	
<p>Cold/Freezer Room 2030x1630 th.100mm, split Unit</p> <p>1.82 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2230x1830x2230 mm kg 486 m³ 5.09</p>	<p>102097 CRF1620SG13N</p>	
<p>Cold/Freezer Room 2030x2030 th.100mm, split Unit</p> <p>1.82 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2230x2230x2230 mm kg 843 m³ 5</p>	<p>102098 CRF2020SG13N</p>	
<p>Cold/Freezer Room 2430x1230 th.100mm, split Unit</p> <p>1.82 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2630x1430x2230 mm kg 491 m³ 4.71</p>	<p>102112 CRF1224SG13N</p>	
<p>Cold/Freezer Room 2430x1630 th.100mm, split Unit</p> <p>1.82 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2630x1830x2230 mm kg 536 m³ 5.67</p>	<p>102113 CRF1624SG13N</p>	
<p>Cold/Freezer Room 1630x2830 th.100mm, split Unit</p> <p>2.98 ElekW 400 V 3N 50 Hz</p> <p>WxDxH 1830x3030x2230 mm kg 650 m³ 6.93</p>	<p>102095 CRF2816SG20N</p>	

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Refrigeration Equipment



Cold Rooms

◀◀ (Split Unit - Temp. -18/-20°C)





Description	Code	
<p>Cold/Freezer Room 2030x2430 th.100mm, split Unit</p> <p>2.98 ElekW 400 V 3N 50 Hz</p> <p>WxDxH 2230x2630x2230 mm kg 613 m³ 5.85</p>	<p>102099</p> <p>CRF2420SG20N</p>	
<p>Cold/Freezer Room 2030x2830 th.100mm, split Unit</p> <p>2.98 ElekW 400 V 3N 50 Hz</p> <p>WxDxH 2230x3030x2230 mm kg 661 m³ 6.96</p>	<p>102111</p> <p>CRF2820SG20N</p>	
<p>Cold/Freezer Room 2430x2030 th.100mm, split Unit</p> <p>2.98 ElekW 400 V 3N 50 Hz</p> <p>WxDxH 2630x2230x2230 mm kg 603 m³ 5.92</p>	<p>102114</p> <p>CRF2024SG20N</p>	
<p>Cold/Freezer Room 2430x2430 th.100mm, split Unit</p> <p>2.98 ElekW 400 V 3N 50 Hz</p> <p>WxDxH 2630x2630x2230 mm kg 617 m³ 6.10</p>	<p>102115</p> <p>CRF2424SG20N</p>	
<p>Cold/Freezer Room 2430x2830 th.100mm, split Unit</p> <p>2.98 ElekW 400 V 3N 50 Hz</p> <p>WxDxH 2630x3030x2230 mm kg 725 m³ 7.65</p>	<p>102116</p> <p>CRF2824SG20N</p>	
<p>Cold/Freezer Room 2830x1630 th.100mm, split Unit</p> <p>2.98 ElekW 400 V 3N 50 Hz</p> <p>WxDxH 3030x1830x2230 mm kg 634 m³ 6.93</p>	<p>102117</p> <p>CRF1628SG20N</p>	

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◀◀ (Split Unit - Temp. -18/-20°C)

Description	Code	
<p>Cold/Freezer Room 2830x2030 th.100mm, split Unit</p> <p>2.98 ElekW 400 V 3N 50 Hz</p> <p>WxDxH 3030x2230x2230 mm kg 727 m³ 6.95</p>	<p>102118</p> <p>CRF2028SG20N</p>	
<p>Cold/Freezer Room 2830x2430 th.100mm, split Unit</p> <p>2.98 ElekW 400 V 3N 50 Hz</p> <p>WxDxH 3030x2630x2230 mm kg 689 m³ 7.40</p>	<p>102119</p> <p>CRF2428SG20N</p>	

Shelving sets for Cold Rooms







Description	Code	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 1230x1230 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 26 m³ 0.47</p>	<p>137108</p> <p>CRS1212</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 1630x1230 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 31 m³ 0.64</p>	<p>137090</p> <p>CRS1612</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2030x1230 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 44 m³ 0.45</p>	<p>137095</p> <p>CRS2012</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2430x1230 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 47 m³ 0.83</p>	<p>137100</p> <p>CRS2412</p>	

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Refrigeration Equipment







Cold Rooms

◀◀ (Shelving sets for Cold Rooms)

Description	Code	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 1630x1630 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 41 m³ 0.36</p>	<p>137091 CRS1616</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2030x1630 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 53 m³ 0.56</p>	<p>137096 CRS2016</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2430x1630 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 66 m³ 0.69</p>	<p>137101 CRS2416</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2830x1630 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 71 m³ 0.70</p>	<p>137105 CRS2816</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 1630x2030 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 44 m³ 0.45</p>	<p>137092 CRS1620</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2030x2030 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 63 m³ 0.59</p>	<p>137097 CRS2020</p>	

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◀◀ (Shelving sets for Cold Rooms)




Description	Code	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2430x2030 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 69 m³ 1.15</p>	<p>137102 CRS2420</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2830x2030 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 79 m³ 0.86</p>	<p>137106 CRS2820</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 1630x2430 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 43 m³ 0.47</p>	<p>137093 CRS1624</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2030x2430 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 69 m³ 0.84</p>	<p>137098 CRS2024</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2430x2430 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 76 m³ 1.34</p>	<p>137103 CRS2424</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2830x2430 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 83 m³ 0.89</p>	<p>137107 CRS2824</p>	

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Refrigeration Equipment

Cold Rooms

◀◀ (Shelving sets for Cold Rooms)

Description	Code	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 1630x2830 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 53 m³ 0.96</p>	<p>137094 CRS1628</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2030x2830 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 82 m³ 0.81</p>	<p>137099 CRS2028</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2430x2830 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 85 m³ 0.94</p>	<p>137104 CRS2428</p>	

Accessories for Cold Rooms

Description	Code
<p>Plastic curtain for 65cm door clearance</p> <p>WxDxH 700x40x1870 mm kg 4.82 m³ 0.01</p>	<p>102027 CURT65MC</p>
<p>Door microswitch</p> <p>WxDxH 20x20x20 mm kg 0.27</p>	<p>102441 RAC117</p>
<p>Cold room datalogger</p> <p>0.10 ElekW 230 V 1 50/60 Hz</p> <p>WxDxH 262x97x168 mm kg 1 m³ 0.01</p>	<p>102030 crdatalog013</p>

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Guide to choosing combined cutters/ vegetable slicers

	CUSTOMER	CHARACTERISTICS
 <p>TrinityPro</p>	<ul style="list-style-type: none"> ▶ Restaurants/gastronomy/ small catering/small educational and care facilities <p>Cutter function: chopping herbs and condiments, blending sauces, mincing meat/fish.</p> <ul style="list-style-type: none"> ▶ 10 to 50 settings <p>Vegetable prep function: Fresh-cut vegetables for sandwiches , salads and homemade fries.</p> <ul style="list-style-type: none"> ▶ Up to 100 settings 	<p>Cutter:</p> <ul style="list-style-type: none"> ▶ Compact and easy to move and store ▶ 2.6 lt stainless steel or BPA-free, transparent copolyester bowl or 3.6 lt stainless steel bowl available ▶ Micro-toothed blade rotor included ▶ Transparent lid equipped with scraper and central hole to add ingredients ▶ 1500 rpm or variable speed 500-3600 rpm <p>Vegetable preparation:</p> <ul style="list-style-type: none"> ▶ Slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability ▶ Continuous feed model: regular cuts, maximised load capacity (1,25lt) and less effort, thanks to the design patented lever-pusher ▶ 100% dishwasher safe: cutting chamber, lever hopper, ejector disc and stainless steel discs and grids ▶ Stainless steel cutting blades (diam.175 mm) and aluminium discs for 8mm and 10 mm dicing to be combined with grids
 <p>TRK45-TRK55-TRK70</p>	<ul style="list-style-type: none"> ▶ Restaurants / Public Sector / Caterers / Nurseries / Residential Homes <p>Cutter function: Coarse and fine chopping, emulsifying, kneading and mincing</p> <ul style="list-style-type: none"> ▶ 50 to 150 settings (depending on model) <p>Cutter capacity (e.g. mayonnaise): TRK45: up to 2 kg TRK55: up to 2,5 kg TRK70: up to 3,5 kg</p> <p>Vegetable prep function : Fresh-cut vegetables and fruit</p> <ul style="list-style-type: none"> ▶ 100 to 400 settings / Service Up to 800 settings for catering service ▶ Vegetable prep capacity: up to 550 kg/h (depending on the cut, shape, size and speed) 	<p>Cutter:</p> <ul style="list-style-type: none"> ▶ Robust for heavy duty operations ▶ Max speed up to 3700 rpm ▶ Stainless steel bowl, with high chimney to increase the real liquid capacity, with round corners and ergonomic handle ▶ Transparent lid equipped with scraper and central hole to add ingredients ▶ Dedicated rotors with smooth or microtoothed blades as well as specific for emulsions in order to meet all customer needs ▶ Lid, bowl, scraper and rotors are easily disassembled and dishwasher safe <p>Vegetable preparation :</p> <ul style="list-style-type: none"> ▶ Vertical design and inclined base - Incl system - the best ergonomics for the operator and the working area ▶ Large and long vegetable hoppers integrated in the same design ▶ 100% dishwasher safe: cutting chamber, stainless steel lever, hopper and discs ▶ Removable cutting chamber : no food in contact with the motor base ▶ Continuous feeding model ▶ Wide range of stainless steel discs (205mm diameter) for more than 80 different cuts

Food Preparation

Combined cutters/Vegetable slicers

TrinityPro Combi Slicer/Cutter

Description	Code																		
<p>Combined Vegetable Slicer and Cutter Mixer 2.6 lt, with stainless steel bowl, 1500 rpm, 3 discs included (slicer 2mm, slicer 5mm, grater 3mm), Schuko plug</p> <p>0.50 ElekW 220-240 V 1N 50 Hz WxDxH 348x328x527 mm kg 19.30 m³ 0.11</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650117</td> <td>Transparent lid for 2,6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>650196</td> <td>Kit including 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm)</td> <td>1</td> </tr> <tr> <td>650226</td> <td>Microtoothed blade rotor for 2.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650228</td> <td>Stainless steel bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650230</td> <td>Scraper for 2.6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>650232</td> <td>Ejector for Vegetable Slicer</td> <td>1</td> </tr> </table>	650117	Transparent lid for 2,6lt Cutter Mixer bowl	1	650196	Kit including 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm)	1	650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1	650228	Stainless steel bowl for 2,6lt Cutter Mixer	1	650230	Scraper for 2.6lt Cutter Mixer bowl	1	650232	Ejector for Vegetable Slicer	1	<p>602152 COM26D</p>
650117	Transparent lid for 2,6lt Cutter Mixer bowl	1																	
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650230	Scraper for 2.6lt Cutter Mixer bowl	1																	
650232	Ejector for Vegetable Slicer	1																	
<p>Combined Vegetable Slicer and Cutter Mixer 2.6 lt, with stainless steel bowl, variable speed 500-3600 rpm, 3 discs included (slicer 2mm, slicer 5mm, grater 3mm), Schuko plug</p> <p>0.75 ElekW 220-240 V 1N 50/60 Hz WxDxH 348x328x527 mm kg 20.20 m³ 0.11</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650117</td> <td>Transparent lid for 2,6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>650196</td> <td>Kit including 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm)</td> <td>1</td> </tr> <tr> <td>650226</td> <td>Microtoothed blade rotor for 2.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650228</td> <td>Stainless steel bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650230</td> <td>Scraper for 2.6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>650232</td> <td>Ejector for Vegetable Slicer</td> <td>1</td> </tr> </table>	650117	Transparent lid for 2,6lt Cutter Mixer bowl	1	650196	Kit including 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm)	1	650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1	650228	Stainless steel bowl for 2,6lt Cutter Mixer	1	650230	Scraper for 2.6lt Cutter Mixer bowl	1	650232	Ejector for Vegetable Slicer	1	<p>602158 COM26VS</p>
650117	Transparent lid for 2,6lt Cutter Mixer bowl	1																	
650196	Kit including 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm)	1																	
650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1																	
650228	Stainless steel bowl for 2,6lt Cutter Mixer	1																	
650230	Scraper for 2.6lt Cutter Mixer bowl	1																	
650232	Ejector for Vegetable Slicer	1																	



Combined cutters/Vegetable slicers

◀◀ (TrinityPro Combi Slicer/Cutter)

Description	Code
<p>Combined Vegetable Slicer and Cutter Mixer 3.6 lt, with stainless steel bowl, 1500 rpm, Schuko plug</p> <p>0.50 ElekW 220-240 V 1N 50 Hz WxDxH 348x334x527 mm kg 19 m³ 0.11</p> <p>Included Accessory</p> <p>650118 Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models) 1</p> <p>650232 Ejector for Vegetable Slicer 1</p> <p>650233 Microtoothed blade rotor for 3.6lt Cutter Mixer 1</p> <p>650235 Stainless steel bowl for 3.6lt Cutter Mixer 1</p> <p>650236 Scraper for 3.6lt Cutter Mixer bowl 1</p>	<p>602160 COM36</p>
<p>Combined Vegetable Slicer and Cutter Mixer 3.6 lt with stainless steel bowl, sealed lid, variable speed 500-3600 rpm, Schuko plug</p> <p>0.75 ElekW 220-240 V 1N 50/60 Hz WxDxH 348x315x527 mm kg 20 m³ 0.11</p> <p>Included Accessory</p> <p>650232 Ejector for Vegetable Slicer 1</p> <p>650233 Microtoothed blade rotor for 3.6lt Cutter Mixer 1</p> <p>650235 Stainless steel bowl for 3.6lt Cutter Mixer 1</p> <p>650236 Scraper for 3.6lt Cutter Mixer bowl 1</p> <p>653862 Transparent lid for 3,6lt Cutter Mixer bowl with sealing and scraper 1</p>	<p>602229 COM36SVS</p>



Accessories for TrinityPro Combi Slicer/Cutter

Description	Code
<p>Ejector for Vegetable Slicer</p> <p>WxDxH 188x188x36 mm kg 0.12</p>	<p>650232 EJEVS</p>
<p>Kit including 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm)</p> <p>WxDxH 175x175x50 mm kg 1.18 m³ 0.01</p> <p>Included Accessory</p> <p>650199 Stainless steel grating disc 3 mm (dia. 175mm) 1</p> <p>650214 Stainless steel slicing disc 2 mm (dia. 175mm) 1</p> <p>650216 Stainless steel slicing disc 5 mm (dia. 175mm) 1</p>	<p>650196 SET3</p>









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Food Preparation







Combined cutters/Vegetable slicers

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code																			
<p>Kit including 6 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm, grater 7mm, slicer 10mm, grid 10x10mm)</p> <p>WxDxH 175x175x50 mm kg 2 m³ 0.02</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650199</td> <td>Stainless steel grating disc 3 mm (dia. 175mm)</td> <td>1</td> </tr> <tr> <td>650207</td> <td>Stainless steel grating disc 7 mm (dia. 175mm)</td> <td>1</td> </tr> <tr> <td>650214</td> <td>Stainless steel slicing disc 2 mm (dia. 175mm)</td> <td>1</td> </tr> <tr> <td>650216</td> <td>Stainless steel slicing disc 5 mm (dia. 175mm)</td> <td>1</td> </tr> <tr> <td>650221</td> <td>Aluminum slicing disc 10 mm (dia. 175mm)</td> <td>1</td> </tr> <tr> <td>650223</td> <td>Dicing grid 10x10 (dia 175mm)</td> <td>1</td> </tr> </table>	650199	Stainless steel grating disc 3 mm (dia. 175mm)	1	650207	Stainless steel grating disc 7 mm (dia. 175mm)	1	650214	Stainless steel slicing disc 2 mm (dia. 175mm)	1	650216	Stainless steel slicing disc 5 mm (dia. 175mm)	1	650221	Aluminum slicing disc 10 mm (dia. 175mm)	1	650223	Dicing grid 10x10 (dia 175mm)	1	<p>650197 SET6</p>	
650199	Stainless steel grating disc 3 mm (dia. 175mm)	1																		
650207	Stainless steel grating disc 7 mm (dia. 175mm)	1																		
650214	Stainless steel slicing disc 2 mm (dia. 175mm)	1																		
650216	Stainless steel slicing disc 5 mm (dia. 175mm)	1																		
650221	Aluminum slicing disc 10 mm (dia. 175mm)	1																		
650223	Dicing grid 10x10 (dia 175mm)	1																		
<p>Stainless steel grating disc 2 mm (dia. 175mm)</p> <p>WxDxH 175x175x50 mm kg 0.20</p>	<p>650198 J172</p>																			
<p>Stainless steel grating disc 3 mm (dia. 175mm)</p> <p>WxDxH 175x175x50 mm kg 0.20</p>	<p>650199 J173</p>																			
<p>Stainless steel grating disc 4 mm (dia. 175mm)</p> <p>WxDxH 175x175x50 mm kg 0.20</p>	<p>650205 J174</p>																			
<p>Stainless steel grating disc 7 mm (dia. 175mm)</p> <p>WxDxH 175x175x50 mm kg 0.20</p>	<p>650207 J177</p>																			
<p>Parmesan Disc</p> <p>WxDxH 175x175x50 mm kg 0.19</p>	<p>650208 J17P</p>																			

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◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)







Description	Code	
Stainless steel shredding disc 2 mm (dia. 175mm) WxDxH 175x175x40 mm kg 0.26	650209 AS172	
Stainless steel shredding disc 4 mm (dia. 175mm) WxDxH 175x175x40 mm kg 0.26	650210 AS174	
Stainless steel shredding disc 8 mm for French fries (dia. 175mm) WxDxH 175x175x40 mm kg 0.27	650211 AS178	
Stainless steel slicing disc 1 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650213 C17X1	
Stainless steel slicing disc 2 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650214 C17X2	
Stainless steel slicing disc 3 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650215 C17X3	

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Food Preparation







Combined cutters/Vegetable slicers

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	
Stainless steel slicing disc 4 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650237 C17X4	
Stainless steel slicing disc 5 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650216 C17X5	
Stainless steel slicing disc 6 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.25	650217 C17X6	
Stainless steel wavy slicing disc 3 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650218 C17XW3	
Stainless steel wavy slicing disc 5 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650219 C17XW5	
Aluminum slicing disc 8 mm (dia. 175mm) WxDxH 175x175x36,5 mm kg 0.54	650220 C18	

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◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)







Description	Code	
Aluminum slicing disc 10 mm (dia. 175mm) WxDxH 175x175x36,5 mm kg 0.50	650221 C1710	
Dicing grid 8x8 (dia 175mm) WxDxH 192x220x25 mm kg 0.51	650222 MT08	
Dicing grid 10x10 (dia 175mm) WxDxH 192x220x25 mm kg 0.46	650223 MT10	
Dicing kit 8mm (aluminum slicer 8mm, grid 8x8mm) (dia. 175mm) WxDxH 212x240x60 mm kg 1 Included Accessory 650220 Aluminum slicing disc 8 mm (dia. 175mm) 1 650222 Dicing grid 8x8 (dia 175mm) 1	650224 DC8	
Dicing kit 10mm (aluminum slicer 10mm, grid 10x10 mm) (dia. 175mm) WxDxH 212x240x60 mm kg 0.89 Included Accessory 650221 Aluminum slicing disc 10 mm (dia. 175mm) 1 650223 Dicing grid 10x10 (dia 175mm) 1	650225 DC10	
Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids WxDxH 145x145x25 mm kg 0.20	650110 GRID	

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Food Preparation





Combined cutters/Vegetable slicers

◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	
Microtoothed blade rotor for 2.6lt Cutter Mixer WxDxH 160x160x90 mm kg 0.23	650226 ROTMT26	
Smooth blade rotor for 2.6lt Cutter Mixer WxDxH 160x160x90 mm kg 1	650227 ROTS26	
Stainless steel bowl for 2,6lt Cutter Mixer WxDxH 200x270x165 mm kg 2	650228 BOL26	
Transparent copolyester bowl for 2,6lt Cutter Mixer WxDxH 200x270x165 mm kg 1 m³ 0.01	650229 BOLP26	
Scraper for 2.6lt Cutter Mixer bowl WxDxH 170x170x115 mm kg 0.22 m³ 0.01	650230 SCR26	
Transparent lid for 2,6lt Cutter Mixer bowl WxDxH 205x205x70 mm kg 0.40 m³ 0.01	650117 LID26	

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◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)




Description	Code																
<p>Transparent bowl for 2,6lt cutter mixer, microtoothed rotor, lid with scraper</p> <p>WxDxH 200x270x240 mm kg 2 m³ 0.03</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650117</td> <td>Transparent lid for 2,6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>650226</td> <td>Microtoothed blade rotor for 2.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650228</td> <td>Stainless steel bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650229</td> <td>Transparent copolyester bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650230</td> <td>Scraper for 2.6lt Cutter Mixer bowl</td> <td>1</td> </tr> </table>	650117	Transparent lid for 2,6lt Cutter Mixer bowl	1	650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1	650228	Stainless steel bowl for 2,6lt Cutter Mixer	1	650229	Transparent copolyester bowl for 2,6lt Cutter Mixer	1	650230	Scraper for 2.6lt Cutter Mixer bowl	1	<p>650245 REDP26</p>	
650117	Transparent lid for 2,6lt Cutter Mixer bowl	1															
650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1															
650228	Stainless steel bowl for 2,6lt Cutter Mixer	1															
650229	Transparent copolyester bowl for 2,6lt Cutter Mixer	1															
650230	Scraper for 2.6lt Cutter Mixer bowl	1															
<p>Stainless steel bowl for 2,6lt Cutter Mixer, microtoothed rotor, lid with scraper</p> <p>WxDxH 200x270x240 mm kg 2.90 m³ 0.04</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650117</td> <td>Transparent lid for 2,6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>650226</td> <td>Microtoothed blade rotor for 2.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650228</td> <td>Stainless steel bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650230</td> <td>Scraper for 2.6lt Cutter Mixer bowl</td> <td>1</td> </tr> </table>	650117	Transparent lid for 2,6lt Cutter Mixer bowl	1	650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1	650228	Stainless steel bowl for 2,6lt Cutter Mixer	1	650230	Scraper for 2.6lt Cutter Mixer bowl	1	<p>650231 RED26</p>				
650117	Transparent lid for 2,6lt Cutter Mixer bowl	1															
650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1															
650228	Stainless steel bowl for 2,6lt Cutter Mixer	1															
650230	Scraper for 2.6lt Cutter Mixer bowl	1															
<p>Microtoothed blade rotor for 3.6lt Cutter Mixer</p> <p>WxDxH 175x175x110 mm kg 0.50</p>	<p>650233 ROTMT36</p>																
<p>Smooth blade rotor for 3.6lt Cutter Mixer</p> <p>WxDxH 175x175x110 mm kg 0.32</p>	<p>650234 ROTS36</p>																
<p>Stainless steel bowl for 3.6lt Cutter Mixer</p> <p>WxDxH 220x290x185 mm kg 2 m³ 0.02</p>	<p>650235 BOL36</p>																
<p>Scraper for 3.6lt Cutter Mixer bowl</p> <p>WxDxH 185x185x136 mm kg 1 m³ 0.01</p>	<p>650236 SCR36</p>																

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Food Preparation

Combined cutters/Vegetable slicers






◀◀ (Accessories for TrinityPro Combi Slicer/Cutter)

Description	Code	
<p>Stainless steel bowl for 3,6lt Cutter Mixer, microtoothed rotor, sealed lid with scraper</p> <p>WxDxH 220x300x260 mm kg 3 m³ 0.04</p> <p>Included Accessory</p> <p>650118 Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models) 1</p> <p>650233 Microtoothed blade rotor for 3.6lt Cutter Mixer 1</p> <p>650235 Stainless steel bowl for 3.6lt Cutter Mixer 1</p> <p>650236 Scraper for 3.6lt Cutter Mixer bowl 1</p>	<p>653864 RED36S</p>	
<p>Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models)</p> <p>WxDxH 220x220x72 mm kg 0.50 m³ 0.01</p>	<p>650118 LID36</p>	
<p>Transparent lid for 3,6lt Cutter Mixer bowl with sealing and scraper</p> <p>WxDxH 220x220x72 mm kg 1 m³ 0.01</p>	<p>653862 LID36KITS</p>	

TRK45

Description	Code	
<p>Combined Cutter/Vegetable Slicer, variable speed 300 to 3700 rpm. Supplied with 4,5 lt stainless steel Cutter bowl and lever operated feed hopper</p> <p>1 ElekW 200-240 V 1N 50/60 Hz</p> <p>WxDxH 252x485x505 mm kg 31 m³ 0.14</p> <p>Included Accessory</p> <p>650099 Lid and bowl scraper for 4,5 lt cutter mixer 1</p> <p>653580 Microtoothed blade rotor for 4,5 lt cutter mixer 1</p> <p>653589 Stainless steel bowl for 4,5 lt cutter mixer 1</p> <p>653772 Ejector disc 1</p>	<p>600481 TRK45Y</p>	

Accessories for TRK45

Description	Code	
Smooth blade rotor for 4,5 lt cutter mixer WxDxH 195x195x154 mm kg 0.79 m ³ 0.01	653579 SBRK45	
Microtoothed blade rotor for 4,5 lt cutter mixer WxDxH 195x195x154 mm kg 0.79 m ³ 0.01	653580 MBRK45	
Microtooth blade rotor (emulsifier) for 4,5 lt cutter mixer WxDxH 195x195x154 mm kg 0.74 m ³ 0.01	650039 MBRE45	
Ejector disc WxDxH 192x192x32 mm kg 0.10	653772 EJTRS	
Stainless steel bowl for 4,5 lt cutter mixer WxDxH 235x280x160 mm kg 1.50 m ³ 0.02	653589 BXK45	
Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR210 table top models WxDxH 1020x640x750 mm kg 33 m ³ 0.43	653283 WT	



Food Preparation

Combined cutters/Vegetable slicers

◀◀ (Accessories for TRK45)

Description	Code
Lid and bowl scraper for 4,5 lt cutter mixer WxDxH 260x370x80 mm kg 1.30 m ³ 0.02	650099 LBSK245



TRK55

Description	Code
Combined Cutter/Vegetable Slicer, variable speed 300 to 3700 rpm. Supplied with 5,5 lt stainless steel Cutter bowl and lever operated feed hopper 1.30 ElekW 200-240 V 1N 50/60 Hz WxDxH 252x485x505 mm kg 29 m ³ 0.14 Included Accessory 650102 Lid and bowl scraper for 5,5 lt cutter mixer 1 653582 Microtoothed blade rotor for 5,5 lt cutter mixer 1 653590 Stainless steel bowl for 5,5 lt cutter mixer 1 653772 Ejector disc 1	600485 TRK55Y








Accessories for TRK55

Description	Code
Smooth blade rotor for 5,5 lt cutter mixer WxDxH 215x215x154 mm kg 0.80 m ³ 0.01	653581 SBRK55
Microtoothed blade rotor for 5,5 lt cutter mixer WxDxH 215x215x154 mm kg 0.80 m ³ 0.01	653582 MBRK55



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◀◀ (Accessories for TRK55)

Description	Code	
Microtooth blade rotor (emulsifier) for 5,5 lt cutter mixer WxDxH 215x215x154 mm kg 0.73 m ³ 0.01	650040 MBRE55	
Ejector disc WxDxH 192x192x32 mm kg 0.10	653772 EJTRS	
Stainless steel bowl for 5,5 lt cutter mixer WxDxH 235x280x160 mm kg 1.68 m ³ 0.02	653590 BXK55	
Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR210 table top models WxDxH 1020x640x750 mm kg 33 m ³ 0.43	653283 WT	
Lid and bowl scraper for 5,5 lt cutter mixer WxDxH 250x295x260 mm kg 1.23 m ³ 0.02	650102 LBSK255	

Food Preparation

Combined cutters/Vegetable slicers

TRK70

Description	Code												
<p>Combined Cutter/Vegetable Slicer, variable speed 300 to 3700 rpm. Supplied with 7 lt stainless steel Cutter bowl and lever operated feed hopper</p> <p>1.50 ElekW 200-240 V 1N 50/60 Hz WxDxH 252x485x505 mm kg 30 m³ 0.14</p> <p>Included Accessory</p> <table> <tr> <td>650104</td> <td>Lid and bowl scraper for 7 lt cutter mixer</td> <td>1</td> </tr> <tr> <td>653584</td> <td>Microtoothed blade rotor for 7 lt cutter mixer</td> <td>1</td> </tr> <tr> <td>653593</td> <td>Stainless steel bowl for 7 lt cutter mixer</td> <td>1</td> </tr> <tr> <td>653772</td> <td>Ejector disc</td> <td>1</td> </tr> </table>	650104	Lid and bowl scraper for 7 lt cutter mixer	1	653584	Microtoothed blade rotor for 7 lt cutter mixer	1	653593	Stainless steel bowl for 7 lt cutter mixer	1	653772	Ejector disc	1	<p>600489 TRK70Y</p>
650104	Lid and bowl scraper for 7 lt cutter mixer	1											
653584	Microtoothed blade rotor for 7 lt cutter mixer	1											
653593	Stainless steel bowl for 7 lt cutter mixer	1											
653772	Ejector disc	1											





Accessories for TRK70



Description	Code
<p>Smooth blade rotor for 7 lt cutter mixer</p> <p>WxDxH 215x215x194 mm kg 0.86 m³ 0.01</p>	<p>653583 SBRK70</p>
<p>Microtoothed blade rotor for 7 lt cutter mixer</p> <p>WxDxH 215x215x194 mm kg 0.80 m³ 0.01</p>	<p>653584 MBRK70</p>
<p>Microtooth blade rotor (emulsifier) for 7 lt cutter mixer</p> <p>WxDxH 215x215x194 mm kg 0.79 m³ 0.01</p>	<p>650041 MBRE70</p>
<p>Ejector disc</p> <p>WxDxH 192x192x32 mm kg 0.10</p>	<p>653772 EJTRS</p>



◀◀ (Accessories for TRK70)

Description	Code	
Stainless steel bowl for 7 lt cutter mixer WxDxH 235x235x200 mm kg 1.93 m ³ 0.02	653593 BXK70	
Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR210 table top models WxDxH 1020x640x750 mm kg 33 m ³ 0.43	653283 WT	
Lid and bowl scraper for 7 lt cutter mixer WxDxH 310x310x310 mm kg 1.50 m ³ 0.03	650104 LBSK270	

Cutting discs for TRK 45/55/70




Description	Code	
Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc) WxDxH 205x205x35 mm kg 3 m ³ 0.03 Included Accessory 650083 Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) 1 650086 Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids) 1 653773 Stainless steel grating disc 2 mm 1	650092 SCEQXX	
Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc) WxDxH 510x240x265 mm kg 6 m ³ 0.03 Included Accessory 650083 Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) 1 650085 Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids) 1 653776 Stainless steel grating disc 7 mm 1	650107 SDPXX	



Food Preparation


Combined cutters/Vegetable slicers

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code																									
<p>Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)</p> <p>WxDxH 205x205x35 mm kg 3.50 m³ 0.02</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650083</td> <td>Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>650086</td> <td>Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>653773</td> <td>Stainless steel grating disc 2 mm</td> <td>1</td> </tr> <tr> <td>653776</td> <td>Stainless steel grating disc 7 mm</td> <td>1</td> </tr> </table>	650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1	650086	Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	1	653773	Stainless steel grating disc 2 mm	1	653776	Stainless steel grating disc 7 mm	1	<p>650178 SD4CJX</p>													
650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1																								
650086	Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	1																								
653773	Stainless steel grating disc 2 mm	1																								
653776	Stainless steel grating disc 7 mm	1																								
<p>Gastronomy Pack-set discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool</p> <p>WxDxH 510x240x265 mm kg 6 m³ 0.03</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650077</td> <td>Stainless steel shredding disc with S-blades 4x4 mm</td> <td>1</td> </tr> <tr> <td>650083</td> <td>Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>650086</td> <td>Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>650110</td> <td>Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids</td> <td>1</td> </tr> <tr> <td>650115</td> <td>Aluminum pressing/slicing disc with straight blades 10 mm - for dicing</td> <td>1</td> </tr> <tr> <td>653568</td> <td>Dicing grid 10x10 mm</td> <td>1</td> </tr> <tr> <td>653773</td> <td>Stainless steel grating disc 2 mm</td> <td>1</td> </tr> </table>	650077	Stainless steel shredding disc with S-blades 4x4 mm	1	650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1	650086	Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	1	650110	Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids	1	650115	Aluminum pressing/slicing disc with straight blades 10 mm - for dicing	1	653568	Dicing grid 10x10 mm	1	653773	Stainless steel grating disc 2 mm	1	<p>650113 SCREQXX</p>				
650077	Stainless steel shredding disc with S-blades 4x4 mm	1																								
650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1																								
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653568	Dicing grid 10x10 mm	1																								
653773	Stainless steel grating disc 2 mm	1																								
<p>Set of 7 discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool</p> <p>WxDxH 510x240x265 mm kg 7 m³ 0.03</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650077</td> <td>Stainless steel shredding disc with S-blades 4x4 mm</td> <td>1</td> </tr> <tr> <td>650083</td> <td>Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>650086</td> <td>Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>650110</td> <td>Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids</td> <td>1</td> </tr> <tr> <td>650115</td> <td>Aluminum pressing/slicing disc with straight blades 10 mm - for dicing</td> <td>1</td> </tr> <tr> <td>653568</td> <td>Dicing grid 10x10 mm</td> <td>1</td> </tr> <tr> <td>653773</td> <td>Stainless steel grating disc 2 mm</td> <td>1</td> </tr> <tr> <td>653776</td> <td>Stainless steel grating disc 7 mm</td> <td>1</td> </tr> </table>	650077	Stainless steel shredding disc with S-blades 4x4 mm	1	650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1	650086	Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	1	650110	Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids	1	650115	Aluminum pressing/slicing disc with straight blades 10 mm - for dicing	1	653568	Dicing grid 10x10 mm	1	653773	Stainless steel grating disc 2 mm	1	653776	Stainless steel grating disc 7 mm	1	<p>650114 SD7CJASMTX</p>	
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653776	Stainless steel grating disc 7 mm	1																								

▶▶

◀◀ (Cutting discs for TRK 45/55/70)







Description	Code	
Stainless steel grating disc 2 mm WxDxH 200x200x40 mm kg 0.54	653773 J2X	
Stainless steel grating disc 3 mm WxDxH 200x200x40 mm kg 1	653774 J3X	
Stainless steel grating disc 4 mm WxDxH 200x200x40 mm kg 0.54	653775 J4X	
Stainless steel grating disc 7 mm WxDxH 200x200x40 mm kg 1	653776 J7X	
Stainless steel grating disc 9 mm WxDxH 200x200x40 mm kg 0.55	653777 J9X	
Stainless steel grating disc for knoedeln and bread WxDxH 200x200x40 mm kg 0.53	653778 KX	

▶▶

Food Preparation







Combined cutters/Vegetable slicers

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	
Stainless steel grating disc for parmesan and bread WxDxH 200x200x30 mm kg 1	653779 PX	
Stainless steel shredding disc with S-blades 2x2 mm WxDxH 205x205x35 mm kg 0.97	650166 AS2XX	
Stainless steel shredding disc with S-blades 2x8 mm WxDxH 205x205x35 mm kg 0.97	650158 AS2X8X	
Stainless steel shredding disc with S-blades 2x10 mm WxDxH 205x205x35 mm kg 0.96	650159 AS2X10X	
Stainless steel shredding disc with S-blades 3x3 mm WxDxH 205x205x35 mm kg 1	650167 AS3XX	
Stainless steel shredding disc with S-blades 4x4 mm WxDxH 205x205x35 mm kg 1	650077 AS4XX	

▶▶

◀◀ (Cutting discs for TRK 45/55/70)







Description	Code	
Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) WxDxH 205x205x35 mm kg 0.98	650078 AS6XX	
Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries) WxDxH 205x205x35 mm kg 0.93	650079 AS8XX	
Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.97	650081 C06SX	
Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.97	650083 C2SX	
Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 4	650084 C3SX	
Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.98	650085 C4SX	

▶▶

Food Preparation







Combined cutters/Vegetable slicers

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	
Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.98	650086 C5SX	
Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 1	650087 C6SX	
Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 1	650088 C8SX	
Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 1	650160 C10SX	
Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.92	650161 C12SX	
Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 1	650165 C13SX	

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◀◀ (Cutting discs for TRK 45/55/70)





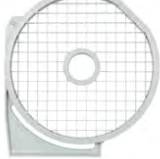

Description	Code	
Stainless steel pressing/slicing disc with corrugated S-blades 2 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.92	650089 C2WX	
Stainless steel pressing/slicing disc with corrugated S-blades 3 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.92	650090 C3WX	
Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.92	650091 C6WX	
Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.90	650162 C8WX	
Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.90	650164 C10WX	
Aluminum pressing/slicing disc with straight blades 8 mm - for dicing WxDxH 205x205x34 mm kg 0.85	650116 C8	

▶▶

Food Preparation







Combined cutters/Vegetable slicers

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	
Aluminum pressing/slicing disc with straight blades 10 mm - for dicing WxDxH 205x205x34 mm kg 1	650115 C10	
Dicing grid 5x5 mm WxDxH 210x228x22 mm kg 1	653566 MT05T	
Dicing grid 8x8 mm WxDxH 210x228x22 mm kg 0.62	653567 MT08T	
Dicing grid 10x10 mm WxDxH 210x228x22 mm kg 0.56	653568 MT10T	
Dicing grid 12x12 mm WxDxH 210x228x22 mm kg 1	653569 MT12T	
Dicing grid 20x20 mm WxDxH 210x228x22 mm kg 1	653570 MT20T	

▶▶

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code	
Grid for chips 6x6 mm WxDxH 210x228x22 mm kg 0.72	653571 FT06	
Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.96	650082 CISX	
Dicing kit 10x10x10mm, diam. 205mm (10mm aluminum slicing pressing disc, 10mm grid and grid cleaning tool) WxDxH 205x205x34 mm kg 2 m ³ 0.02 Included Accessory 650110 Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids 1 650115 Aluminum pressing/slicing disc with straight blades 10 mm - for dicing 1 653568 Dicing grid 10x10 mm 1	650112 DICINGKIT10	
Grid for chips 8x8 mm WxDxH 210x228x22 mm kg 0.63	653572 FT08	
Grid for chips 10x10 mm WxDxH 210x228x22 mm kg 1	653573 FT10	
Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids WxDxH 145x145x25 mm kg 0.20	650110 GRID	

▶▶

Food Preparation

Combined cutters/Vegetable slicers

◀◀ (Cutting discs for TRK 45/55/70)

Description	Code
<p>Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries)</p> <p>WxDxH 205x205x35 mm kg 0.92</p>	<p>650080 AS10XX</p>






Guide to choosing vegetable slicers

	CUSTOMER	CHARACTERISTICS
 <p>TrinityPro</p>	<ul style="list-style-type: none"> ▶ Restaurants / Quick Service ▶ Up to 100 settings ▶ Optimal for restaurants, gastronomy and take-away, small educational facilities 	<ul style="list-style-type: none"> ▶ Compact and easy to move and to store ▶ Slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability ▶ Continuous feed model: regular cuts, maximised load capacity (1,25lt) and less effort, thanks to the design patented lever-pusher ▶ Equipped with half moon hopper and 2 small round feed chutes: Ø 25mm and Ø 55mm, for precise slicing of long shaped vegetables ▶ 100% dishwasher safe: cutting chamber, lever hopper, ejector disc and stainless steel discs and grids ▶ Stainless steel cutting blades (diam.175 mm) and aluminium discs for 8mm and 10mm dicing to be combined with grids
 <p>TRS</p>	<ul style="list-style-type: none"> ▶ Restaurants /Small and medium catering facilities. ▶ 100 - 400 settings for table service. ▶ Up to 800 settings for catering service. ▶ Capacity: up to 550 kg/h 	<ul style="list-style-type: none"> ▶ Vertical design and inclined base for the best ergonomics for the operator and the working area ▶ Large and long vegetable hoppers integrated in the same design ▶ 100 % dishwasher safe: cutting chamber, stainless steel lever, hopper and discs ▶ Removable cutting chamber : no food in contact with the motor base ▶ Continuous feeding model ▶ Wide range of stainless steel discs (205mm diameter) for more than 80 different cuts
 <p>TR210</p>	<ul style="list-style-type: none"> ▶ Small and medium catering facilities. ▶ 100 - 800 settings for table service. ▶ Up to 1000 settings for catering service. ▶ Capacity: up to 2100 kg/h (with automatic hopper) ▶ Manual and long vegetable hoppers (on request) 	<ul style="list-style-type: none"> ▶ Model equipped with automatic hopper for high productivity especially for grating, slicing or dicing ▶ Removable cutting chamber: no food in contact with the motor base ▶ Continuous feeding model ▶ Table top or freestanding models, thanks to the ergonomic mobile trolley ▶ 100% dishwasher safe: cutting chamber, stainless steel lever, hoppers and discs ▶ Wide range of stainless steel discs (205mm diameter) for more than 80 different cuts

Note: Capacities may vary depending on cutting shape, size and speed.

Guide to choosing vegetable slicers

	CUSTOMER	CHARACTERISTICS
 <p>TR260</p>	<ul style="list-style-type: none"> ▶ Catering and small food industries - central kitchens. ▶ 400 – 600 settings for table service. ▶ Up to 2.000 settings for catering service. ▶ Capacity: from 500 to 2500 kg/h (depending on hopper) 	<ul style="list-style-type: none"> ▶ Large flexibility units, to suit specific customer needs ▶ Table top or freestanding models (using a specific mobile trolley) ▶ Motor base (1 or 2 speeds) to be combined with the available hoppers: automatic, manual, specific for long vegetable or for cabbage ▶ Continuous feeding model ▶ Wide range of discs and grids (diam. 300 mm)
 <p>TR300</p>	<ul style="list-style-type: none"> ▶ Large catering and central kitchens. ▶ More than 600 settings for table service. ▶ Up to 5.000 settings for catering service ▶ Capacity: from 1000 to 4000 kg/h (depending on hopper) 	<ul style="list-style-type: none"> ▶ Free standing motor base to be combined with different hoppers: automatic, long vegetable or specific for carrots ▶ Automatic hopper equipped with motorized propeller for continuous feeding ▶ Wide range of discs and grids (diam. 300 mm) ▶ Specific chip equipment for French fries (on request)
 <p>RC14</p>	<ul style="list-style-type: none"> ▶ Central kitchens and theme restaurants. ▶ Capacity: up to 1500 kg/h 	<ul style="list-style-type: none"> ▶ Specific table top machine for potatoes with automatic hopper ▶ Compact and easy to clean ▶ Chipping or cutting blocks available in different sizes

Note: Capacities may vary depending on cutting shape, size and speed.

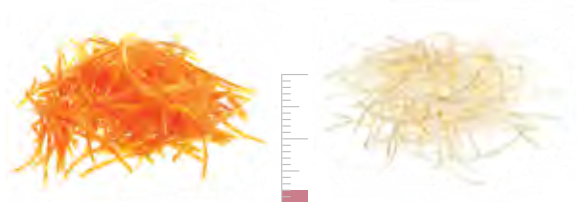
Cutting guide - stainless steel discs

diam. 205mm, for TRS / TRK / TR210 models



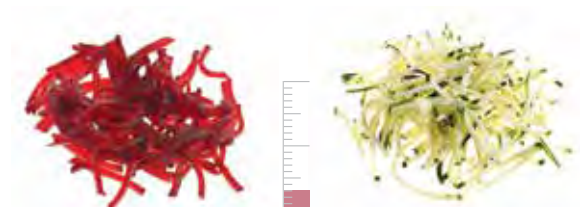
Shredders

2 mm to 10 mm



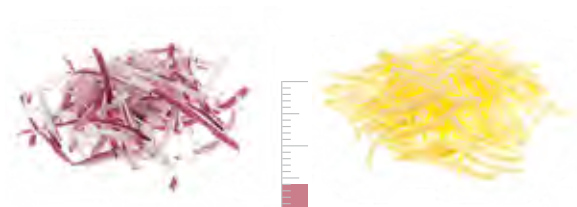
AS2XX
650166

2 mm



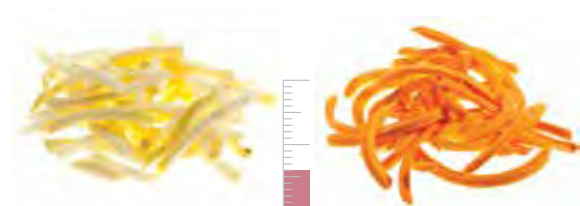
AS3XX
650167

3 mm



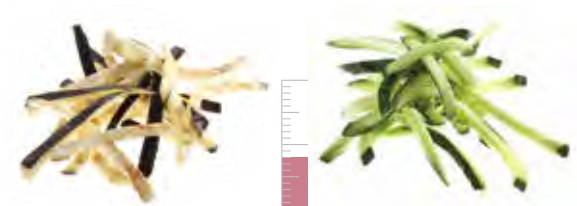
AS4XX
650077

4 mm



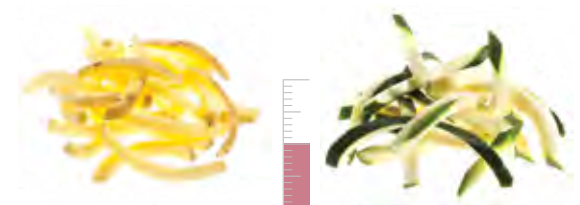
AS6XX
650078

6 mm



AS8XX
650079

8 mm



AS10XX
650080

10 mm



AS2X8X
650158

2x8 mm

AS2X10X
650159

2x10 mm



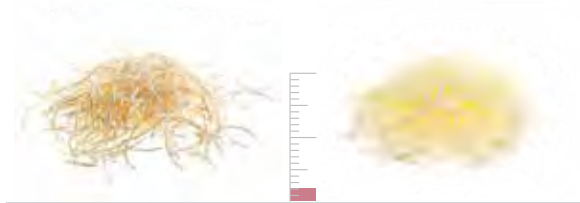
Disc holder included
in all discs

Food Preparation

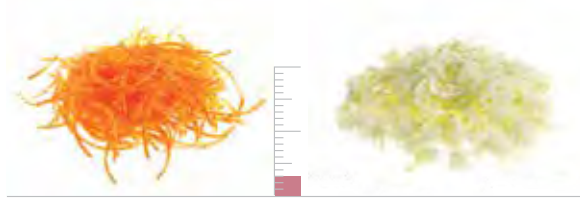
Vegetable slicers



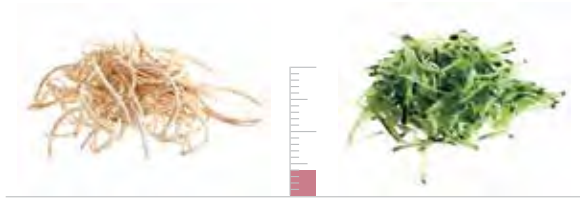
Graters
2 mm to 9 mm



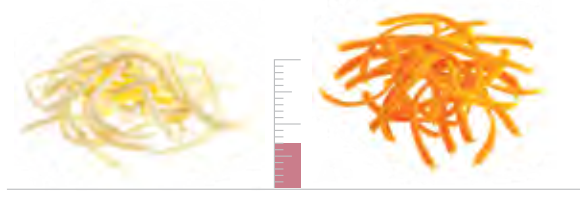
J2X
653773 2 mm



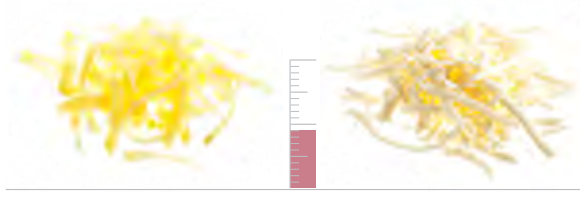
J3X
653774 3 mm



J4X
653775 4 mm



J7X
653776 7 mm



J9X
653777 9 mm



KX
653778 for breadcrumbs/potatoes

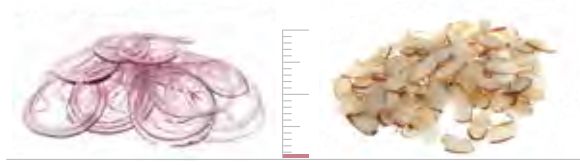


PX
653779 for parmesan/chocolate



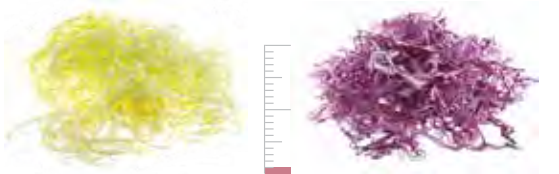
Slicers

0.6 mm to 13 mm



C06SX
650081

0.6 mm



C1SX
650082

1 mm



C2SX
650083

2 mm



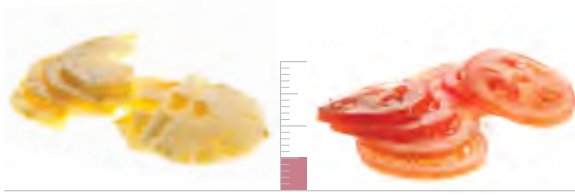
C3SX
650084

3 mm



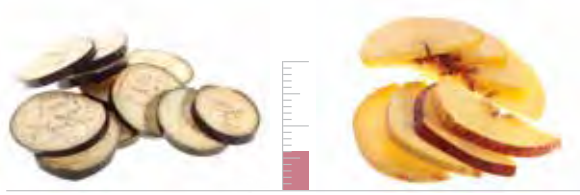
C4SX
650085

4 mm



C5SX
650086

5 mm



C6SX
650087

6 mm



C8SX
650088

8 mm



C10SX
650160

10 mm



C12SX
650161

12 mm



C13SX
650165

13 mm

Vegetable slicers



Wavy Slicers

2 mm to 13 mm



C2WX
650089

2 mm



C3WX
650090

3 mm



C6WX
650091

6 mm



C8WX
650162

8 mm

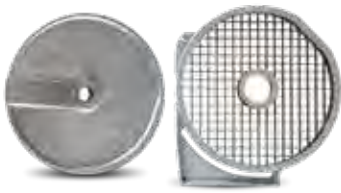


C10WX
650164

10 mm



**Disc holder included
in all discs**



Dicing kits

Aluminum slicing disc, corresponding grid (stainless steel blades) and grid cleaning tool included



DICINGKIT10 10x10x10 mm
650112 (aluminium*)



Special tool for fast and easy cleaning of dicing grids - PNC 650110

DICINGKIT8 8x8x8 mm
653871 (aluminium*)



Grids for chips

6, 8 and 10 mm
to be combined with slicers (C) or wavy slicers (CW)



C6SX+FT06 6x6 mm
650087+653571



C8+FT08 8x8 mm
650116 (aluminium*)
+ 653572



C10WX+FT10 10x10 mm
650164+653573



C2SX+FT10 2x10 mm
650083+653573



C3WX+FT10 3x10 mm
650090+653573

* Aluminium disc is not dishwasher safe, unless you use compatible chemicals

Food Preparation

Vegetable slicers



Dicing grids

5x5 mm to 20x20 mm

to be combined with **slicers (C)** or **wavy slicers (CW)**



C8+MT08T 8x8x8 mm
650116 (aluminium*) + 653567



C10+MT10T 10x10x10 mm
650115 (aluminium*) + 653568



C12SX+MT12T 12x12x12 mm
650161+653569



C10WX+MT20T 10x20x20 mm
650164+653570



C13SX+MT20T 13x20x20 mm
650165+653570



C2WX+MT20T 2x20x20 mm
650089+653570



C6WX+MT20T 6x20x20 mm
650091+653570



C3SX+MT12T 3x12x12 mm
650084+653569



C4SX+MT20T 4x20x20 mm
650085+653570



C3WX+MT12T 3x12x12 mm
650090+653569



C6WX+MT10T 6x10x10 mm
650091+653568



**Disc holder included
in all discs**

* Aluminium disc is not dishwasher safe, unless you use compatible chemicals

TrinityPro Vegetable Slicer

Description	Code						
<p>Vegetable Slicer with 3 discs included (slicer 2mm, slicer 5mm, grater 3mm), 1500 rpm, Schuko plug</p> <p>0.50 ElekW 220-240 V 1N 50 Hz WxDxH 348x315x527 mm kg 17.40 m³ 0.09</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650196</td> <td>Kit including 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm)</td> <td>1</td> </tr> <tr> <td>650232</td> <td>Ejector for Vegetable Slicer</td> <td>1</td> </tr> </table>	650196	Kit including 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm)	1	650232	Ejector for Vegetable Slicer	1	<p>602147 VGSD</p>
650196	Kit including 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm)	1					
650232	Ejector for Vegetable Slicer	1					
<p>Vegetable Slicer with variable speed 500-1200 rpm, Schuko plug</p> <p>0.75 ElekW 220-240 V 1N 50/60 Hz WxDxH 348x315x527 mm kg 17.50 m³ 0.09</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650232</td> <td>Ejector for Vegetable Slicer</td> <td>1</td> </tr> </table>	650232	Ejector for Vegetable Slicer	1	<p>602150 VGSUS</p>			
650232	Ejector for Vegetable Slicer	1					



Accessories for TrinityPro Vegetable Slicer







Description	Code																		
<p>Kit including 3 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm)</p> <p>WxDxH 175x175x50 mm kg 1.18 m³ 0.01</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650199</td> <td>Stainless steel grating disc 3 mm (dia. 175mm)</td> <td>1</td> </tr> <tr> <td>650214</td> <td>Stainless steel slicing disc 2 mm (dia. 175mm)</td> <td>1</td> </tr> <tr> <td>650216</td> <td>Stainless steel slicing disc 5 mm (dia. 175mm)</td> <td>1</td> </tr> </table>	650199	Stainless steel grating disc 3 mm (dia. 175mm)	1	650214	Stainless steel slicing disc 2 mm (dia. 175mm)	1	650216	Stainless steel slicing disc 5 mm (dia. 175mm)	1	<p>650196 SET3</p>									
650199	Stainless steel grating disc 3 mm (dia. 175mm)	1																	
650214	Stainless steel slicing disc 2 mm (dia. 175mm)	1																	
650216	Stainless steel slicing disc 5 mm (dia. 175mm)	1																	
<p>Kit including 6 discs dia. 175mm (slicer 2mm, slicer 5mm, grater 3mm, grater 7mm, slicer 10mm, grid 10x10mm)</p> <p>WxDxH 175x175x50 mm kg 2 m³ 0.02</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650199</td> <td>Stainless steel grating disc 3 mm (dia. 175mm)</td> <td>1</td> </tr> <tr> <td>650207</td> <td>Stainless steel grating disc 7 mm (dia. 175mm)</td> <td>1</td> </tr> <tr> <td>650214</td> <td>Stainless steel slicing disc 2 mm (dia. 175mm)</td> <td>1</td> </tr> <tr> <td>650216</td> <td>Stainless steel slicing disc 5 mm (dia. 175mm)</td> <td>1</td> </tr> <tr> <td>650221</td> <td>Aluminum slicing disc 10 mm (dia. 175mm)</td> <td>1</td> </tr> <tr> <td>650223</td> <td>Dicing grid 10x10 (dia 175mm)</td> <td>1</td> </tr> </table>	650199	Stainless steel grating disc 3 mm (dia. 175mm)	1	650207	Stainless steel grating disc 7 mm (dia. 175mm)	1	650214	Stainless steel slicing disc 2 mm (dia. 175mm)	1	650216	Stainless steel slicing disc 5 mm (dia. 175mm)	1	650221	Aluminum slicing disc 10 mm (dia. 175mm)	1	650223	Dicing grid 10x10 (dia 175mm)	1	<p>650197 SET6</p>
650199	Stainless steel grating disc 3 mm (dia. 175mm)	1																	
650207	Stainless steel grating disc 7 mm (dia. 175mm)	1																	
650214	Stainless steel slicing disc 2 mm (dia. 175mm)	1																	
650216	Stainless steel slicing disc 5 mm (dia. 175mm)	1																	
650221	Aluminum slicing disc 10 mm (dia. 175mm)	1																	
650223	Dicing grid 10x10 (dia 175mm)	1																	
<p>Stainless steel grating disc 2 mm (dia. 175mm)</p> <p>WxDxH 175x175x50 mm kg 0.20</p>	<p>650198 J172</p>																		



Food Preparation







Vegetable slicers

◀◀ (Accessories for TrinityPro Vegetable Slicer)

Description	Code	
Stainless steel grating disc 3 mm (dia. 175mm) WxDxH 175x175x50 mm kg 0.20	650199 J173	
Stainless steel grating disc 4 mm (dia. 175mm) WxDxH 175x175x50 mm kg 0.20	650205 J174	
Stainless steel grating disc 7 mm (dia. 175mm) WxDxH 175x175x50 mm kg 0.20	650207 J177	
Parmesan Disc WxDxH 175x175x50 mm kg 0.19	650208 J17P	
Stainless steel shredding disc 2 mm (dia. 175mm) WxDxH 175x175x40 mm kg 0.26	650209 AS172	
Stainless steel shredding disc 4 mm (dia. 175mm) WxDxH 175x175x40 mm kg 0.26	650210 AS174	

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◀◀ (Accessories for TrinityPro Vegetable Slicer)





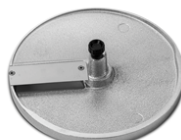

Description	Code	
Stainless steel shredding disc 8 mm for French fries (dia. 175mm) WxDxH 175x175x40 mm kg 0.27	650211 AS178	
Stainless steel slicing disc 1 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650213 C17X1	
Stainless steel slicing disc 2 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650214 C17X2	
Stainless steel slicing disc 3 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650215 C17X3	
Stainless steel slicing disc 4 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650237 C17X4	
Stainless steel slicing disc 5 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650216 C17X5	

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Food Preparation

Vegetable slicers

◀◀ (Accessories for TrinityPro Vegetable Slicer)

Description	Code	
Stainless steel slicing disc 6 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.25	650217 C17X6	
Stainless steel wavy slicing disc 3 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650218 C17XW3	
Stainless steel wavy slicing disc 5 mm (dia. 175mm) WxDxH 175x175x30 mm kg 0.24	650219 C17XW5	
Aluminum slicing disc 8 mm (dia. 175mm) WxDxH 175x175x36,5 mm kg 0.54	650220 C178	
Aluminum slicing disc 10 mm (dia. 175mm) WxDxH 175x175x36,5 mm kg 0.50	650221 C1710	
Dicing grid 8x8 (dia 175mm) WxDxH 192x220x25 mm kg 0.51	650222 MT08	

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◀◀ (Accessories for TrinityPro Vegetable Slicer)

Description	Code	
<p>Dicing grid 10x10 (dia 175mm)</p> <p>WxDxH 192x220x25 mm kg 0.46</p>	<p>650223 MT10</p>	
<p>Dicing kit 8mm (aluminum slicer 8mm, grid 8x8mm) (dia. 175mm)</p> <p>WxDxH 212x240x60 mm kg 1</p> <p>Included Accessory</p> <p>650220 Aluminum slicing disc 8 mm (dia. 175mm) 1</p> <p>650222 Dicing grid 8x8 (dia 175mm) 1</p>	<p>650224 DC8</p>	
<p>Dicing kit 10mm (aluminum slicer 10mm, grid 10x10 mm) (dia. 175mm)</p> <p>WxDxH 212x240x60 mm kg 0.89</p> <p>Included Accessory</p> <p>650221 Aluminum slicing disc 10 mm (dia. 175mm) 1</p> <p>650223 Dicing grid 10x10 (dia 175mm) 1</p>	<p>650225 DC10</p>	
<p>Ejector for Vegetable Slicer</p> <p>WxDxH 188x188x36 mm kg 0.12</p>	<p>650232 EJEVS</p>	
<p>Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids</p> <p>WxDxH 145x145x25 mm kg 0.20</p>	<p>650110 GRID</p>	

TRS - 1 speed

Description	Code	
<p>Vegetable Slicer, 1 speed 340 rpm, 500 W. Lever operated hopper in stainless steel for intense use</p> <p>0.50 ElekW 220-240 V 1N 50 Hz</p> <p>WxDxH 252x500x515 mm kg 22 m³ 0.10</p> <p>Included Accessory</p> <p>653772 Ejector disc 1</p>	<p>600464 TRSYIV50</p>	



Food Preparation

Vegetable slicers

◀◀ (TRS - 1 speed)

Description	Code
<p>Vegetable Cutter for restaurant and caterers handling up to 300 meals with an hourly output up to 400 kg. With ejector and grey plastic Base</p> <p>0.37 ElekW 220-240 V 1N 50 Hz WxDxH 246x557x466 mm kg 22 m³ 0.12</p>	<p>600247 TRSC</p>
<p>Vegetable Cutter for restaurant and caterers handling up to 300 meals with an hourly output up to 400 kg. With ejector and grey plastic Base</p> <p>0.37 ElekW 220-240/380-415 V 3 50/60 Hz WxDxH 246x557x466 mm kg 21 m³ 0.12</p>	<p>600399 TRS3C</p>



TRS - 2 speeds

Description	Code
<p>Vegetable Slicer, 2 speeds 340-680 rpm, 750 W. Lever operated hopper in stainless steel for intense use</p> <p>0.75 ElekW 380-440 V 3 50/60 Hz WxDxH 252x500x515 mm kg 23 m³ 0.10</p> <p>Included Accessory 653772 Ejector disc 1</p>	<p>600468 TRSY2V</p>





TRS - Variable Speed




Description	Code
<p>Vegetable Slicer, variable speed 140 to 750 rpm, 500 W. Lever operated hopper in stainless steel for intense use</p> <p>0.50 ElekW 200-240 V 1N 50/60 Hz WxDxH 252x500x515 mm kg 22 m³ 0.10</p> <p>Included Accessory 653772 Ejector disc 1</p>	<p>600472 TRSYV</p>



Accessories for TRS

Description	Code	
Ejector disc WxDxH 192x192x32 mm kg 0.10	653772 EJTRS	
Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR210 table top models WxDxH 1020x640x750 mm kg 33 m³ 0.43	653283 WT	

TR210 - Automatic hopper

Description	Code	
Vegetable Slicer, automatic hopper, 1 speed 340 rpm. 0.50 ElekW 220-240 V 1N 50 Hz WxDxH 416x490x690 mm kg 36 m³ 0.30 Included Accessory 653772 Ejector disc 1	600457 TR210Y1V	
Vegetable Slicer, automatic hopper, 2 speeds 340-680 rpm. 0.75 ElekW 380-440 V 3 50/60 Hz WxDxH 416x490x690 mm kg 39 m³ 0.30 Included Accessory 653772 Ejector disc 1	600458 TR210Y2V	
Vegetable Cutter, automatic hopper on stainless steel trolley, 2 speeds 340 & 680 rpm. 0.75 ElekW 380-440 V 3 50/60 Hz WxDxH 630x770x1250 mm kg 84 m³ 1.32 Included Accessory 650065 Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included) 1 653772 Ejector disc 1	600459 TR210Y2VT	



Food Preparation

Vegetable slicers

◀◀ (TR210 - Automatic hopper)

Description	Code
<p>Vegetable Slicer, automatic hopper, on stainless steel trolley, variable speed between 140 to 750 rpm.</p> <p>0.50 ElekW 200-240 V 1N 50/60 Hz WxDxH 630x770x1250 mm kg 81 m³ 1.32</p> <p>Included Accessory</p> <p>650065 Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included) 1</p> <p>653772 Ejector disc 1</p>	<p>600460 TR210YVVT</p>



Accessories for TR210

Description	Code
<p>Ejector disc</p> <p>WxDxH 192x192x32 mm kg 0.10</p>	<p>653772 EJTRS</p>
<p>Stainless steel work table with folding shelves and disk rack for TRK, TRS and TR210 table top models</p> <p>WxDxH 1020x640x750 mm kg 33 m³ 0.43</p>	<p>653283 WT</p>
<p>Stainless steel long vegetable hopper with 4 tubes different sizes with pusher (no cutting chamber, no ejector) for TR210</p> <p>WxDxH 460x240x305 mm kg 10 m³ 0.07</p>	<p>650109 LVH210</p>
<p>Stainless steel trolley for TR210 with 1/1 GN tray rails (GN tray not included)</p> <p>WxDxH 600x730x1020 mm kg 37 m³ 0.60</p>	<p>650065 TR210trolley</p>



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◀◀ (Accessories for TR210)

Description	Code
<p>Stainless steel lever-operated hopper for TR210 (no cutting chamber, no ejector)</p> <p>WxDxH 250x510x260 mm kg 4.92 m³ 0.05</p>	<p>650094 LEHO2210</p>



Cutting discs for TRS and TR210





Description	Code												
<p>Bistrot Pack-set stainless steel discs (2mm and 5mm slicing pressing disc, 2mm grating disc)</p> <p>WxDxH 205x205x35 mm kg 3 m³ 0.03</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650083</td> <td>Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>650086</td> <td>Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>653773</td> <td>Stainless steel grating disc 2 mm</td> <td>1</td> </tr> </table>	650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1	650086	Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	1	653773	Stainless steel grating disc 2 mm	1	<p>650092 SCEQXX</p>			
650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1											
650086	Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	1											
653773	Stainless steel grating disc 2 mm	1											
<p>Set of 3 stainless steel discs for Pizza (2mm and 4mm pressing/slicing discs with S-blades, 7mm grating disc)</p> <p>WxDxH 510x240x265 mm kg 6 m³ 0.03</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650083</td> <td>Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>650085</td> <td>Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>653776</td> <td>Stainless steel grating disc 7 mm</td> <td>1</td> </tr> </table>	650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1	650085	Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids)	1	653776	Stainless steel grating disc 7 mm	1	<p>650107 SDPXX</p>			
650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1											
650085	Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids)	1											
653776	Stainless steel grating disc 7 mm	1											
<p>Set of 4 stainless steel discs (2mm and 5mm slicing pressing discs, 2mm and 7mm grating discs)</p> <p>WxDxH 205x205x35 mm kg 3.50 m³ 0.02</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650083</td> <td>Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>650086</td> <td>Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>653773</td> <td>Stainless steel grating disc 2 mm</td> <td>1</td> </tr> <tr> <td>653776</td> <td>Stainless steel grating disc 7 mm</td> <td>1</td> </tr> </table>	650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1	650086	Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	1	653773	Stainless steel grating disc 2 mm	1	653776	Stainless steel grating disc 7 mm	1	<p>650178 SD4CJX</p>
650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1											
650086	Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	1											
653773	Stainless steel grating disc 2 mm	1											
653776	Stainless steel grating disc 7 mm	1											



Food Preparation







Vegetable slicers

◀◀ (Cutting discs for TRS and TR210)

Description	Code																									
<p>Gastronomy Pack-set discs (2mm, 5mm and 10mm slicing pressing discs, 2mm grating disc, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool</p> <p>WxDxH 510x240x265 mm kg 6 m³ 0.03</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650077</td> <td>Stainless steel shredding disc with S-blades 4x4 mm</td> <td>1</td> </tr> <tr> <td>650083</td> <td>Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>650086</td> <td>Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>650110</td> <td>Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids</td> <td>1</td> </tr> <tr> <td>650115</td> <td>Aluminum pressing/slicing disc with straight blades 10 mm - for dicing</td> <td>1</td> </tr> <tr> <td>653568</td> <td>Dicing grid 10x10 mm</td> <td>1</td> </tr> <tr> <td>653773</td> <td>Stainless steel grating disc 2 mm</td> <td>1</td> </tr> </table>	650077	Stainless steel shredding disc with S-blades 4x4 mm	1	650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1	650086	Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	1	650110	Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids	1	650115	Aluminum pressing/slicing disc with straight blades 10 mm - for dicing	1	653568	Dicing grid 10x10 mm	1	653773	Stainless steel grating disc 2 mm	1	<p>650113 SCREQXX</p>				
650077	Stainless steel shredding disc with S-blades 4x4 mm	1																								
650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1																								
650086	Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	1																								
650110	Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids	1																								
650115	Aluminum pressing/slicing disc with straight blades 10 mm - for dicing	1																								
653568	Dicing grid 10x10 mm	1																								
653773	Stainless steel grating disc 2 mm	1																								
<p>Set of 7 discs (2mm, 5mm and 10mm slicing pressing discs, 2mm and 7mm grating discs, 4x4mm shredding disc, 10x10mm dicing grid) and grid cleaning tool</p> <p>WxDxH 510x240x265 mm kg 7 m³ 0.03</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650077</td> <td>Stainless steel shredding disc with S-blades 4x4 mm</td> <td>1</td> </tr> <tr> <td>650083</td> <td>Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>650086</td> <td>Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)</td> <td>1</td> </tr> <tr> <td>650110</td> <td>Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids</td> <td>1</td> </tr> <tr> <td>650115</td> <td>Aluminum pressing/slicing disc with straight blades 10 mm - for dicing</td> <td>1</td> </tr> <tr> <td>653568</td> <td>Dicing grid 10x10 mm</td> <td>1</td> </tr> <tr> <td>653773</td> <td>Stainless steel grating disc 2 mm</td> <td>1</td> </tr> <tr> <td>653776</td> <td>Stainless steel grating disc 7 mm</td> <td>1</td> </tr> </table>	650077	Stainless steel shredding disc with S-blades 4x4 mm	1	650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1	650086	Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids)	1	650110	Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids	1	650115	Aluminum pressing/slicing disc with straight blades 10 mm - for dicing	1	653568	Dicing grid 10x10 mm	1	653773	Stainless steel grating disc 2 mm	1	653776	Stainless steel grating disc 7 mm	1	<p>650114 SD7CJASMTX</p>	
650077	Stainless steel shredding disc with S-blades 4x4 mm	1																								
650083	Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids)	1																								
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653776	Stainless steel grating disc 7 mm	1																								
<p>Stainless steel grating disc 2 mm</p> <p>WxDxH 200x200x40 mm kg 0.54</p>	<p>653773 J2X</p>																									
<p>Stainless steel grating disc 3 mm</p> <p>WxDxH 200x200x40 mm kg 1</p>	<p>653774 J3X</p>																									

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◀◀ (Cutting discs for TRS and TR210)







Description	Code	
Stainless steel grating disc 4 mm WxDxH 200x200x40 mm kg 0.54	653775 J4X	
Stainless steel grating disc 7 mm WxDxH 200x200x40 mm kg 1	653776 J7X	
Stainless steel grating disc 9 mm WxDxH 200x200x40 mm kg 0.55	653777 J9X	
Stainless steel grating disc for knoedeln and bread WxDxH 200x200x40 mm kg 0.53	653778 KX	
Stainless steel grating disc for parmesan and bread WxDxH 200x200x30 mm kg 1	653779 PX	
Stainless steel shredding disc with S-blades 2x2 mm WxDxH 205x205x35 mm kg 0.97	650166 AS2XX	

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Food Preparation







Vegetable slicers

◀◀ (Cutting discs for TRS and TR210)

Description	Code	
Stainless steel shredding disc with S-blades 2x8 mm WxDxH 205x205x35 mm kg 0.97	650158 AS2X8X	
Stainless steel shredding disc with S-blades 2x10 mm WxDxH 205x205x35 mm kg 0.96	650159 AS2X10X	
Stainless steel shredding disc with S-blades 3x3 mm WxDxH 205x205x35 mm kg 1	650167 AS3XX	
Stainless steel shredding disc with S-blades 4x4 mm WxDxH 205x205x35 mm kg 1	650077 AS4XX	
Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) WxDxH 205x205x35 mm kg 0.98	650078 AS6XX	
Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries) WxDxH 205x205x35 mm kg 0.93	650079 AS8XX	

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◀◀ (Cutting discs for TRS and TR210)







Description	Code	
Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.97	650081 C06SX	
Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.97	650083 C2SX	
Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 4	650084 C3SX	
Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.98	650085 C4SX	
Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.98	650086 C5SX	
Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 1	650087 C6SX	

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Food Preparation







Vegetable slicers

◀◀ (Cutting discs for TRS and TR210)

Description	Code	
Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 1	650088 C8SX	
Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 1	650160 C10SX	
Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.92	650161 C12SX	
Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 1	650165 C13SX	
Stainless steel pressing/slicing disc with corrugated S- blades 2 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.92	650089 C2WX	
Stainless steel pressing/slicing disc with corrugated S- blades 3 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.92	650090 C3WX	

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◀◀ (Cutting discs for TRS and TR210)







Description	Code	
Stainless steel pressing/slicing disc with corrugated S-blades 6 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.92	650091 C6WX	
Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.90	650162 C8WX	
Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.90	650164 C10WX	
Aluminum pressing/slicing disc with straight blades 8 mm - for dicing WxDxH 205x205x34 mm kg 0.85	650116 C8	
Aluminum pressing/slicing disc with straight blades 10 mm - for dicing WxDxH 205x205x34 mm kg 1	650115 C10	
Dicing grid 5x5 mm WxDxH 210x228x22 mm kg 1	653566 MT05T	

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Food Preparation


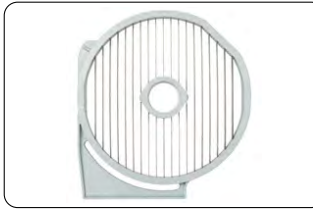



Vegetable slicers

◀◀ (Cutting discs for TRS and TR210)


Description	Code	
Dicing grid 8x8 mm WxDxH 210x228x22 mm kg 0.62	653567 MT08T	
Dicing grid 10x10 mm WxDxH 210x228x22 mm kg 0.56	653568 MT10T	
Dicing grid 12x12 mm WxDxH 210x228x22 mm kg 1	653569 MT12T	
Dicing grid 20x20 mm WxDxH 210x228x22 mm kg 1	653570 MT20T	
Grid for chips 6x6 mm WxDxH 210x228x22 mm kg 0.72	653571 FT06	
Dicing kit 10x10x10mm, diam. 205mm (10mm aluminum slicing pressing disc, 10mm grid and grid cleaning tool) WxDxH 205x205x34 mm kg 2 m³ 0.02 Included Accessory 650110 Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids 1 650115 Aluminum pressing/slicing disc with straight blades 10 mm - for dicing 1 653568 Dicing grid 10x10 mm 1	650112 DICINGKIT10	

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◀◀ (Cutting discs for TRS and TR210)

Description	Code	
Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.96	650082 CISX	
Grid for chips 8x8 mm WxDxH 210x228x22 mm kg 0.63	653572 FT08	
Grid for chips 10x10 mm WxDxH 210x228x22 mm kg 1	653573 FT10	
Cleaning tool for TRS, TRK & TR210 5-8-10 mm dicing grids WxDxH 145x145x25 mm kg 0.20	650110 GRID	
Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries) WxDxH 205x205x35 mm kg 0.92	650080 AS10XX	

TR260

Description	Code	
Universal Vegetable Slicer for catering use, motor Unit, ejector included. 2 speeds 330/660 rpm 2 ElekW 380-415 V 3 50 Hz WxDxH 750x400x440 mm kg 56 m³ 0.34	603278 TR260F2V38	

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Food Preparation

Vegetable slicers

◀◀ (TR260)

Description	Code																								
<p>Universal Vegetable Slicer for catering use, motor Unit, ejector included. 1 speed 330 rpm</p> <p>1.50 ElekW 220-240 V 1N 50 Hz WxDxH 750x400x440 mm kg 60 m³ 0.33</p>	<p>603275 TR260F1V</p>																								
<p>Universal Vegetable Slicer for catering use, lever hopper, on stand with disc rack, ejector included. 2 speeds 330/660 rpm</p> <p>2 ElekW 380-415 V 3 50 Hz WxDxH 610x830x1400 mm kg 96 m³ 0.66</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650036</td> <td>Feed tray to be combined with cabbage hopper and long vegetable hopper</td> <td>1</td> </tr> <tr> <td>653017</td> <td>Stainless steel mobile stand. Height: 730 mm</td> <td>1</td> </tr> <tr> <td>653036</td> <td>Lever-operated hopper for TR260 (including feed tray)</td> <td>1</td> </tr> <tr> <td>653212</td> <td>Stainless steel disc rack for 300 dia. discs</td> <td>1</td> </tr> </table>	650036	Feed tray to be combined with cabbage hopper and long vegetable hopper	1	653017	Stainless steel mobile stand. Height: 730 mm	1	653036	Lever-operated hopper for TR260 (including feed tray)	1	653212	Stainless steel disc rack for 300 dia. discs	1	<p>603281 TR260FL2VS</p>												
650036	Feed tray to be combined with cabbage hopper and long vegetable hopper	1																							
653017	Stainless steel mobile stand. Height: 730 mm	1																							
653036	Lever-operated hopper for TR260 (including feed tray)	1																							
653212	Stainless steel disc rack for 300 dia. discs	1																							
<p>Universal Vegetable Slicer for catering use, lever hopper, on stand with disc rack, ejector included. 1 speed 330 rpm, 4 discs</p> <p>1.50 ElekW 220-240 V 1N 50 Hz WxDxH 610x830x1400 mm kg 106 m³ 0.66</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650036</td> <td>Feed tray to be combined with cabbage hopper and long vegetable hopper</td> <td>1</td> </tr> <tr> <td>650150</td> <td>Stainless steel grating disc 2 mm (dia. 300 mm)</td> <td>1</td> </tr> <tr> <td>650151</td> <td>Stainless steel grating disc 3 mm (dia. 300 mm)</td> <td>1</td> </tr> <tr> <td>653017</td> <td>Stainless steel mobile stand. Height: 730 mm</td> <td>1</td> </tr> <tr> <td>653036</td> <td>Lever-operated hopper for TR260 (including feed tray)</td> <td>1</td> </tr> <tr> <td>653172</td> <td>Slicing disc 2 mm (dia. 300 mm)</td> <td>1</td> </tr> <tr> <td>653173</td> <td>Slicing disc 3 mm (dia. 300 mm)</td> <td>1</td> </tr> <tr> <td>653212</td> <td>Stainless steel disc rack for 300 dia. discs</td> <td>1</td> </tr> </table>	650036	Feed tray to be combined with cabbage hopper and long vegetable hopper	1	650150	Stainless steel grating disc 2 mm (dia. 300 mm)	1	650151	Stainless steel grating disc 3 mm (dia. 300 mm)	1	653017	Stainless steel mobile stand. Height: 730 mm	1	653036	Lever-operated hopper for TR260 (including feed tray)	1	653172	Slicing disc 2 mm (dia. 300 mm)	1	653173	Slicing disc 3 mm (dia. 300 mm)	1	653212	Stainless steel disc rack for 300 dia. discs	1	<p>603277 TR260FL1VS</p>
650036	Feed tray to be combined with cabbage hopper and long vegetable hopper	1																							
650150	Stainless steel grating disc 2 mm (dia. 300 mm)	1																							
650151	Stainless steel grating disc 3 mm (dia. 300 mm)	1																							
653017	Stainless steel mobile stand. Height: 730 mm	1																							
653036	Lever-operated hopper for TR260 (including feed tray)	1																							
653172	Slicing disc 2 mm (dia. 300 mm)	1																							
653173	Slicing disc 3 mm (dia. 300 mm)	1																							
653212	Stainless steel disc rack for 300 dia. discs	1																							



Accessories for TR260

Description	Code
<p>Automatic feed hopper for TR260</p> <p>WxDxH 730x490x470 mm kg 23 m³ 0.24</p>	<p>653037 AH260</p>



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◀◀ (Accessories for TR260)







Description	Code	
<p>Large hopper for TR260, diam. 280mm WxDxH 490x560x610 mm kg 19 m³ 0.17</p>	<p>653048 CABH260</p>	
<p>Long vegetable hopper with 3 tubes diam. 50 to 70 mm for TR260 WxDxH 490x560x610 mm kg 17 m³ 0.17</p>	<p>653306 LVH260</p>	
<p>Feed tray to be combined with cabbage hopper and long vegetable hopper WxDxH 394x160x418 mm kg 5.62 m³ 0.05</p>	<p>650036 FED260</p>	
<p>Lever-operated hopper for TR260 (including feed tray) WxDxH 490x490x560 mm kg 21 m³ 0.17 Included Accessory 650036 Feed tray to be combined with cabbage hopper and long vegetable hopper 1</p>	<p>653036 LH260</p>	
<p>Long vegetable accessory for TR260 lever-operated hopper (to change the lever-operated hopper into long vegetable hopper) WxDxH 230x110x250 mm kg 5.48 m³ 0.02</p>	<p>653223 LVALH260</p>	
<p>Stainless steel mobile stand. Height: 730 mm WxDxH 445x525x690 mm kg 14.96 m³ 0.05</p>	<p>653017 MSX</p>	

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Food Preparation

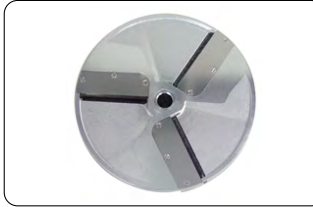
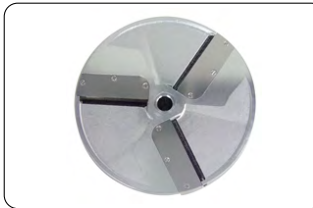
Vegetable slicers

◀◀ (Accessories for TR260)

Description	Code	
Stainless steel disc rack for 300 dia. discs WxDxH 200x350x200 mm kg 2.67 m ³ 0.03	653212 DRX	
Stainless steel trolley suitable to hold one 2/1 GN container (GN container not included) WxDxH 560x690x700 mm kg 25 m ³ 0.62	653224 TTX21	
Shredding disc 2x2 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 2.06 m ³ 0.01	653195 A302	
Shredding disc 3x3 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 3 m ³ 0.01	653196 A303	
Shredding disc 4x4 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 2.14 m ³ 0.01	653197 A304	
Shredding disc 6x6 mm (can also be used for chips - dia. 300 mm) WxDxH 300x300x50 mm kg 1.76 m ³ 0.01	653198 AF306	

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◀◀ (Accessories for TR260)

Description	Code	
Shredding disc 8x8 mm (can also be used for chips - dia. 300 mm) WxDxH 300x300x50 mm kg 3	653199 AF308	
Shredding disc 10x10 mm (can also be used for chips - dia. 300 mm) WxDxH 300x300x50 mm kg 1.85 m³ 0.01	653200 AF310	

Dicing grids for TR260


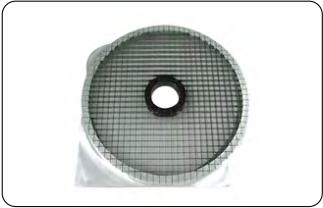
Description	Code	
Dicing grid 10 mm for TR260 WxDxH 320x320x30 mm kg 1.74 m³ 0.02	653051 MT310	
Dicing grid 12 mm for TR260 WxDxH 320x320x30 mm kg 2 m³ 0.01	653301 MT312	
Dicing grid 16 mm for TR260 WxDxH 320x320x30 mm kg 1.55 m³ 0.01	653052 MT316	
Dicing grid 20 mm for TR260 WxDxH 320x320x30 mm kg 1.45 m³ 0.02	653053 MT320	

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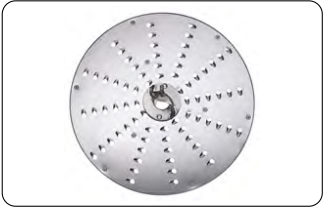
Food Preparation

Vegetable slicers

◀◀ (Dicing grids for TR260)

Description	Code	
Dicing grid 25 mm for TR260 WxDxH 320x320x30 mm kg 1.44 m ³ 0.02	653054 MT325	
Dicing grid 32 mm for TR260 WxDxH 320x320x30 mm kg 2 m ³ 0.01	653055 MT332	

Cutting discs for cabbage for TR260

Description	Code	
Cabbage slicing disc with central shaft for stem removal 1mm (to be used with cabbage feed hopper) WxDxH 310x310x150 mm kg 3 m ³ 0.03	653009 D601	
Cabbage slicing disc with central shaft for stem removal 2 mm (to be used with cabbage feed hopper) WxDxH 310x310x150 mm kg 3 m ³ 0.03	653227 D602	
Cabbage slicing disc with central shaft for stem removal 3 mm (to be used with cabbage feed hopper) WxDxH 310x310x150 mm kg 3 m ³ 0.03	653228 D603	
Stainless steel cabbage grating disc with central shaft for stem removal 7 mm - to be combined with cabbage hopper WxDxH 300x300x40 mm kg 3	650157 DJ607N	

TR300

Description	Code
<p>Vegetable Slicer for catering use. Motor Unit with ejector (for all types of work except chips) and stand (hopper not included)</p> <p>1.50 ElekW 220-240/380-415 V 3 50 Hz WxDxH 470x710x1070 mm kg 102 m³ 0.92</p> <p>Included Accessory 653142 Ejector for all types of work (except chips) 1</p>	<p>602069 TR300B</p>



Accessories for TR300


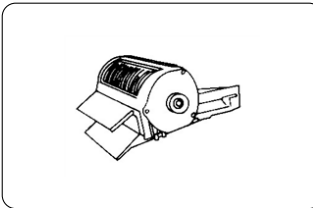


Description	Code
<p>Stainless steel trolley suitable to hold one 2/1 GN container (GN container not included)</p> <p>WxDxH 560x690x700 mm kg 25 m³ 0.62</p>	<p>653224 TTX21</p>
<p>Long vegetable hopper with 9 tubes different sizes for TR300</p> <p>WxDxH 340x360x540 mm kg 24.40 m³ 0.11</p>	<p>653129 LVH300</p>
<p>Automatic hopper for TR300</p> <p>WxDxH 560x800x520 mm kg 40 m³ 0.41</p>	<p>653771 AHTR300</p>
<p>Ejector for all types of work (except chips)</p> <p>WxDxH 310x310x45 mm kg 2</p>	<p>653142 ES300</p>



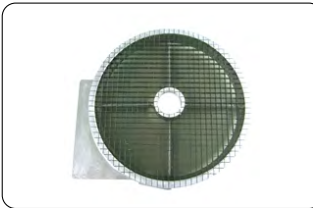
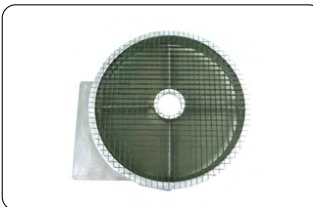
Food Preparation

Vegetable slicers

◀◀ (Accessories for TR300)

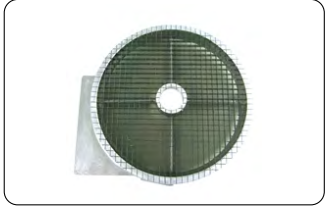


Description	Code	
Ejector for chips (to be used with the chip equipment) WxDxH 310x310x45 mm kg 2 m ³ 0.02	653143 EF300	
Chip equipment 6 x 6 mm WxDxH 240x260x130 mm kg 4 m ³ 0.02	653076 F306	
Chip equipment 8 x 8 mm WxDxH 240x260x130 mm kg 4 m ³ 0.02	653074 F308	
Chip equipment 10 x 10 mm WxDxH 240x260x130 mm kg 4 m ³ 0.02	653069 F310	

Dicing grids for TR300



Description	Code	
Dicing grid 10 mm for TR300 WxDxH 340x360x45 mm kg 2 m ³ 0.02	653068 M310	
Dicing grid 12 mm for TR300 WxDxH 340x360x45 mm kg 2.42 m ³ 0.01	653499 M312	

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◀◀ (Dicing grids for TR300)

Description	Code	
Dicing grid 16 mm for TR300 WxDxH 340x360x45 mm kg 2.28 m ³ 0.01	653075 M316	
Dicing grid 20 mm for TR300 WxDxH 340x360x45 mm kg 2 m ³ 0.02	653073 M320	
Dicing grid 32 mm for TR300 WxDxH 340x360x45 mm kg 2.08 m ³ 0.01	653259 M332	

Cutting discs for TR260 and TR300


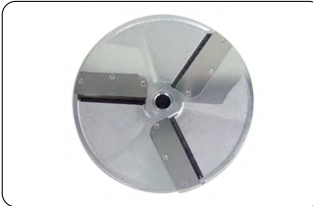

Description	Code	
Stainless steel grating disc 2 mm (dia. 300 mm) WxDxH 300x300x40 mm kg 1.83 m ³ 0.02	650150 J302N	
Stainless steel grating disc 3 mm (dia. 300 mm) WxDxH 300x300x40 mm kg 1.82 m ³ 0.02	650151 J303N	
Stainless steel grating disc 4 mm (dia. 300 mm) WxDxH 300x300x40 mm kg 1.76 m ³ 0.02	650152 J304N	

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Food Preparation

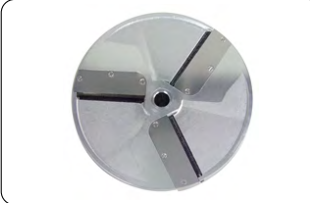
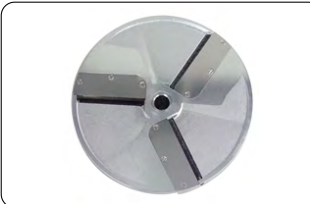
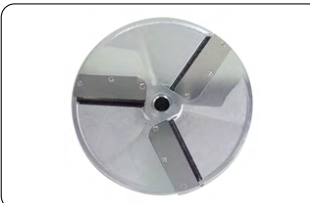
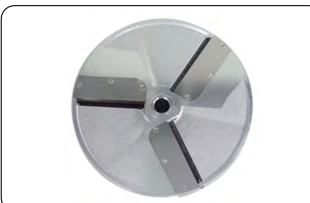
Vegetable slicers

◀◀ (Cutting discs for TR260 and TR300)

Description	Code	
Stainless steel grating disc 7 mm (dia. 300 mm) WxDxH 300x300x40 mm kg 1.76 m ³ 0.02	650153 J307N	
Stainless steel grating disc 9 mm (dia. 300 mm) WxDxH 300x300x40 mm kg 3 m ³ 0.02	650154 J309N	
Stainless steel grating disc for parmesan (dia. 300 mm) WxDxH 300x300x40 mm kg 3 m ³ 0.02	650148 P300	
Stainless steel grating disc for knoedeln (dia. 300 mm) WxDxH 300x300x40 mm kg 3 m ³ 0.02	650149 K300	
Shredding disc 2x2 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 2.06 m ³ 0.01	653195 A302	
Shredding disc 3x3 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 3 m ³ 0.01	653196 A303	

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◀◀ (Cutting discs for TR260 and TR300)

Description	Code	
Shredding disc 4x4 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 2.14 m ³ 0.01	653197 A304	
Shredding disc 6x6 mm (can also be used for chips - dia. 300 mm) WxDxH 300x300x50 mm kg 1.76 m ³ 0.01	653198 AF306	
Shredding disc 8x8 mm (can also be used for chips - dia. 300 mm) WxDxH 300x300x50 mm kg 3	653199 AF308	
Shredding disc 10x10 mm (can also be used for chips - dia. 300 mm) WxDxH 300x300x50 mm kg 1.85 m ³ 0.01	653200 AF310	
Slicing disc 1 mm (dia. 300 mm) WxDxH 300x300x40 mm kg 3 m ³ 0.02	653188 C301	
Slicing disc 2 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 2.11 m ³ 0.01	653172 C302	

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Food Preparation



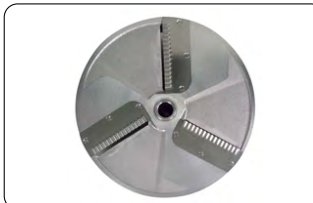
Vegetable slicers

◀◀ (Cutting discs for TR260 and TR300)



Description	Code	
Slicing disc 3 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 3 m ³ 0.01	653173 C303	
Slicing disc 5 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 3 m ³ 0.01	653189 C305	
Slicing disc 6 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 3 m ³ 0.01	653190 C306	
Slicing disc 8 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 3 m ³ 0.01	653191 C308	
Slicing disc 10 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 3 m ³ 0.01	653192 C310	
Slicing disc 16 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 2.04 m ³ 0.01	653193 C316	

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◀◀ (Cutting discs for TR260 and TR300)

Description	Code	
Disc with corrugated blades 2 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 2	653217 C302W	
Disc with corrugated blades 3 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 2	653218 C303W	
Disc with corrugated blades 6 mm (dia. 300 mm) WxDxH 300x300x50 mm kg 2 m³ 0.01	653219 C306W	







RC14 - Potato chipper

Description	Code	
High output potato chipper with automatic hopper (up to 1500 kg/hour) 0.37 ElekW 230/400 V 3 50 Hz WxDxH 360x670x560 mm kg 45 m³ 0.22	601151 RC143	
High output potato chipper with automatic hopper (up to 1500 kg/hour) 0.37 ElekW 220-240 V 1N 50 Hz WxDxH 360x670x560 mm kg 45 m³ 0.22	601229 RC14	

Food Preparation





Vegetable slicers

Accessories for RC14




Description	Code	
6 mm chipping block for potato chipper WxDxH 250x140x150 mm kg 1.06 m ³ 0.01	650169 CHB6	
8 mm chipping block for potato chipper WxDxH 250x140x150 mm kg 1.06 m ³ 0.01	653022 CHB8	
10 mm chipping block for potato chipper WxDxH 250x140x150 mm kg 1.06	653023 CHB10	
12 mm chipping block for potato chipper WxDxH 250x140x150 mm kg 1.06 m ³ 0.01	653024 CHB12	
14 mm chipping block for potato chipper WxDxH 245x148x136 mm kg 1.03 m ³ 0.01	653018 CHB14	
4mm cutting block for potato chipper WxDxH 250x140x150 mm kg 1 m ³ 0.01	653503 CB4RC14	



◀◀ (Accessories for RC14)

Description	Code	
<p>6 mm cutting block for potato chipper WxDxH 250x140x150 mm kg 1 m³ 0.01</p>	<p>653504 CB6RC14</p>	
<p>8 mm cutting block for potato chipper WxDxH 250x140x150 mm kg 1 m³ 0.01</p>	<p>653505 CB8RC14</p>	
<p>Stainless steel mobile stand. Height: 730 mm WxDxH 445x525x690 mm kg 14.96 m³ 0.05</p>	<p>653017 MSX</p>	
<p>Stainless steel trolley suitable to hold one 2/1 GN container (GN container not included) WxDxH 560x690x700 mm kg 25 m³ 0.62</p>	<p>653224 TTX21</p>	

Guide to choosing manual slicers

	CUSTOMER	CHARACTERISTICS
 <p>CT6</p>	<ul style="list-style-type: none"> ▶ Restaurants / Quick Service. ▶ Up to 500 settings ▶ Use: for an area dedicated to garnishing appetizers and plate preparation in restaurants. 	<ul style="list-style-type: none"> ▶ Allows whole sliced tomato to be easily lifted ▶ Easy to use ▶ Dishwasher safe
 <p>DTA</p>	<ul style="list-style-type: none"> ▶ Restaurants / Quick Service / Bars ▶ Up to 500 settings ▶ Cold preparation area to arrange salads, citrus slices or desserts. 	<ul style="list-style-type: none"> ▶ Manual appliance very easy to use ▶ Excellent cutting quality for all types of fruits
 <p>CF4</p>	<ul style="list-style-type: none"> ▶ Restaurants / Chip/ Fries specialists / Small catering facilities. ▶ For those who have the possibility to serve chips/fries prior to table service. 	<ul style="list-style-type: none"> ▶ Robust appliance for professional use ▶ Easy to clean

CT6 - Tomato slicers

Description	Code
Tomato Slicer, complete, 6 mm thick WxDxH 145x427x240 mm kg 3.30 m ³ 0.02 Included Accessory 653099 Tomato guide for 6 mm tomato slicer 1 653100 Cutting block for 6 mm tomato slicer 1	601157 CT6



Accessories for CT6

Description	Code
Tipper support WxDxH 140x570x65 mm kg 2 m ³ 0.01	653282 TIP
Cutting block for 6 mm tomato slicer WxDxH 275x75x35 mm kg 0.36	653100 CB6
Tomato guide for 6 mm tomato slicer WxDxH 100x105x135 mm kg 1	653099 TG6



DTA - Tomato/Fruit divider




Description	Code
Divider with pressure block and grid for tomatoes and citrus fruits, 4 portions WxDxH 240x215x395 mm kg 3 m ³ 0.03 Included Accessory 653118 Pressure block, 4/8 portions 1 653467 Tomato and citrus fruit grid, 4 portions, for tomato, citrus fruit and apple dividers 1	601161 DTAT4





Food Preparation

Vegetable slicers

◀◀ (DTA - Tomato/Fruit divider)

Description	Code	
Divider with pressure block and grid for tomatoes and citrus fruits, 6 portions WxDxH 240x215x395 mm kg 3 m ³ 0.03 Included Accessory 653117 Pressure block, 6/12 portions 1 653468 Tomato and citrus fruit grid, 6 portions, for tomato, citrus fruit and apple dividers 1	601162 DTAT6	
Divider with pressure block and grid for tomatoes and citrus fruits, 8 portions WxDxH 240x215x395 mm kg 3 m ³ 0.03 Included Accessory 653118 Pressure block, 4/8 portions 1 653469 Tomato and citrus fruit grid, 8 portions, for tomato, citrus fruit and apple dividers 1	601163 DTAT8	
Divider with pressure block and grid for tomatoes and citrus fruits, 12 portions WxDxH 240x215x395 mm kg 3 m ³ 0.03 Included Accessory 653117 Pressure block, 6/12 portions 1 653470 Tomato and citrus fruit grid, 12 portions, for tomato, citrus fruit and apple dividers 1	601164 DTAT12	

Accessories for DTA

Description	Code	
Tomato and citrus fruit grid, 4 portions, for tomato, citrus fruit and apple dividers WxDxH 110x110x75 mm kg 0.10	653467 TCG4	
Tomato and citrus fruit grid, 6 portions, for tomato, citrus fruit and apple dividers WxDxH 110x110x75 mm kg 0.11	653468 TCG6	

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◀◀ (Accessories for DTA)

Description	Code
Tomato and citrus fruit grid, 8 portions, for tomato, citrus fruit and apple dividers WxDxH 110x110x75 mm kg 0.12	653469 TCG8
Tomato and citrus fruit grid, 12 portions, for tomato, citrus fruit and apple dividers WxDxH 110x110x75 mm kg 0.15	653470 TCG12
Apple grid, 8 portions, for tomato, citrus fruit and apple dividers WxDxH 110x110x50 mm kg 0.10	653471 AG8
Pressure block, 4/8 portions WxDxH 150x90x145 mm kg 0.50	653118 PB8
Pressure block, 6/12 portions WxDxH 150x90x145 mm kg 1 m ³ 0.02	653117 PB12



Food Preparation

Vegetable slicers

CF4 - Potato chipper

Description	Code
<p>Potato chipper with 9 mm grid and pressure block - without Base</p> <p>WxDxH 200x450x250 mm kg 3 m³ 0.03</p> <p>Included Accessory</p> <p>653460 9 mm grid for CF4 to be combined with 9 mm pressure block 1</p> <p>653463 9 mm pressure block for CF4 fitting with 9 mm grid 1</p>	<p>601460 CF409</p>
<p>Potato chipper with 11 mm grid and pressure block - without Base</p> <p>WxDxH 200x450x250 mm kg 3 m³ 0.03</p> <p>Included Accessory</p> <p>653461 11 mm grid for CF4 to be combined with 11 mm pressure block 1</p> <p>653464 11 mm pressure block for CF4 fitting with 11 mm grid 1</p>	<p>601461 CF411</p>



Accessories for CF4

Description	Code
<p>CF4 base</p> <p>WxDxH 200x450x70 mm kg 5.83 m³ 0.02</p>	<p>653124 CF4B</p>
<p>7 mm grid for CF4 to be combined with 7 mm pressure block</p> <p>WxDxH 110x110x10 mm kg 0.20</p>	<p>653445 G7CF4</p>
<p>9 mm grid for CF4 to be combined with 9 mm pressure block</p> <p>WxDxH 110x110x10 mm kg 1</p>	<p>653460 G9CF4</p>



◀◀ (Accessories for CF4)

Description	Code
11 mm grid for CF4 to be combined with 11 mm pressure block WxDxH 110x110x10 mm kg 1	653461 G11CF4
7 mm pressure block for CF4 fitting with 7 mm grid WxDxH 150x85x50 mm kg 0.17	653462 PB7CF4
9 mm pressure block for CF4 fitting with 9 mm grid WxDxH 150x85x50 mm kg 1	653463 PB9CF4
11 mm pressure block for CF4 fitting with 11 mm grid WxDxH 150x85x50 mm kg 0.18	653464 PB11CF4





Guide to choosing cutter-mixers

	CUSTOMER	CHARACTERISTICS
 <p>TrinityPro</p>	<ul style="list-style-type: none"> ▶ Restaurants / Gastronomy/ Elderly homes ▶ 10 to 50 settings ▶ Main use: chopping herbs and condiments, blending sauces, mincing meat/fish. 	<ul style="list-style-type: none"> ▶ Compact and easy to move and to store ▶ 2.6 lt stainless steel or BPA-free transparent copolyester bowl or 3,6lt stainless steel bowl available ▶ Micro-toothed blade rotor included ▶ Transparent lid equipped with scraper and central hole to add ingredients for continuous working ▶ 100% dishwasher safe: all parts in contact with food are easy to remove for fast cleaning ▶ 1 speed 1500 rpm or variable speed 500-3600 rpm for smoother results and best emulsifying
 <p>K45-K55-K70</p>	<ul style="list-style-type: none"> ▶ Restaurants / Medium catering facilities. Delicatessen / Elderly homes ▶ 50 to 150 settings (depending on model) ▶ Capacity (e.g. mayonnaise): K45: up to 2 kg K55: up to 2,5 kg K70: up to 3,5 kg ▶ Main use: coarse and fine chopping, emulsifying, kneading and mincing 	<ul style="list-style-type: none"> ▶ Robust for heavy duty operations ▶ Max speed up to 3700 rpm (variable speed models) ▶ Stainless steel bowl designed to maximize liquid capacity, with round corners and ergonomic handle ▶ Transparent lid equipped with scraper and central hole to add ingredients ▶ Dedicated rotors with smooth or microtoothed blades as well as specific for emulsions in order to meet all customer needs ▶ Lid, bowl, scraper and rotors are easily disassembled and dishwasher safe ▶ All variable speed models can be upgraded to combi machines by adding the veg prep attachment and the incly system base
 <p>K120S</p>	<ul style="list-style-type: none"> ▶ Restaurants / Delicatessen / Catering facilities ▶ 100 to 200 settings ▶ Capacity (e.g. mayonnaise): up to 6 kg ▶ Main use: coarse and fine chopping, emulsifying, kneading and mincing 	<ul style="list-style-type: none"> ▶ Large capacity and powerful cutters to process large quantities ▶ Equipped with removable scraper and new microtoothed blade to better homogenize food ▶ Transparent lid to check the preparation, equipped with central hole to add ingredients during operation ▶ Smooth and serrated blades available as option ▶ 2 speeds and variable speed models (maximum speed up to 3500 rpm)
 <p>K180S</p>	<ul style="list-style-type: none"> ▶ Restaurants / Delicatessen / Catering facilities ▶ 100 to 300 settings ▶ Capacity (e.g. mayonnaise): up to 8 kg ▶ Main use: coarse and fine chopping, emulsifying, kneading and mincing 	

TrinityPro Cutter 2,6 liters

Description	Code													
<p>Cutter Mixer 2.6 lt with stainless steel bowl, 1500 rpm, Schuko plug</p> <p>0.50 ElekW 220-240 V 1N 50 Hz WxDxH 247x328x456 mm kg 15.70 m³ 0.09</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650117</td> <td>Transparent lid for 2,6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>650226</td> <td>Microtoothed blade rotor for 2.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650228</td> <td>Stainless steel bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650230</td> <td>Scraper for 2.6lt Cutter Mixer bowl</td> <td>1</td> </tr> </table>	650117	Transparent lid for 2,6lt Cutter Mixer bowl	1	650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1	650228	Stainless steel bowl for 2,6lt Cutter Mixer	1	650230	Scraper for 2.6lt Cutter Mixer bowl	1	<p>600986 K26</p>	
650117	Transparent lid for 2,6lt Cutter Mixer bowl	1												
650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1												
650228	Stainless steel bowl for 2,6lt Cutter Mixer	1												
650230	Scraper for 2.6lt Cutter Mixer bowl	1												
<p>Cutter Mixer 2.6 lt with transparent copolyester bowl 1500 rpm, Schuko plug</p> <p>0.50 ElekW 220-240 V 1N 50 Hz WxDxH 247x328x456 mm kg 15.20 m³ 0.09</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650117</td> <td>Transparent lid for 2,6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>650226</td> <td>Microtoothed blade rotor for 2.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650229</td> <td>Transparent copolyester bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650230</td> <td>Scraper for 2.6lt Cutter Mixer bowl</td> <td>1</td> </tr> </table>	650117	Transparent lid for 2,6lt Cutter Mixer bowl	1	650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1	650229	Transparent copolyester bowl for 2,6lt Cutter Mixer	1	650230	Scraper for 2.6lt Cutter Mixer bowl	1	<p>600987 K26P</p>	
650117	Transparent lid for 2,6lt Cutter Mixer bowl	1												
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650229	Transparent copolyester bowl for 2,6lt Cutter Mixer	1												
650230	Scraper for 2.6lt Cutter Mixer bowl	1												
<p>Cutter Mixer 2.6 lt with stainless steel bowl, variable speed 500-3600 rpm, Schuko plug</p> <p>0.75 ElekW 220-240 V 1N 50/60 Hz WxDxH 247x328x456 mm kg 16.60 m³ 0.09</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650117</td> <td>Transparent lid for 2,6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>650226</td> <td>Microtoothed blade rotor for 2.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650228</td> <td>Stainless steel bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650230</td> <td>Scraper for 2.6lt Cutter Mixer bowl</td> <td>1</td> </tr> </table>	650117	Transparent lid for 2,6lt Cutter Mixer bowl	1	650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1	650228	Stainless steel bowl for 2,6lt Cutter Mixer	1	650230	Scraper for 2.6lt Cutter Mixer bowl	1	<p>600992 K26VS</p>	
650117	Transparent lid for 2,6lt Cutter Mixer bowl	1												
650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1												
650228	Stainless steel bowl for 2,6lt Cutter Mixer	1												
650230	Scraper for 2.6lt Cutter Mixer bowl	1												

Accessories for TrinityPro Cutter 2,6 liters







Description	Code	
<p>Microtoothed blade rotor for 2.6lt Cutter Mixer</p> <p>WxDxH 160x160x90 mm kg 0.23</p>	<p>650226 ROTMT26</p>	
<p>Smooth blade rotor for 2.6lt Cutter Mixer</p> <p>WxDxH 160x160x90 mm kg 1</p>	<p>650227 ROTS26</p>	



Food Preparation







Food processor

◀◀ (Accessories for TrinityPro Cutter 2,6 liters)

Description	Code																
<p>Stainless steel bowl for 2,6lt Cutter Mixer</p> <p>WxDxH 200x270x165 mm kg 2</p>	<p>650228 BOL26</p>																
<p>Transparent copolyester bowl for 2,6lt Cutter Mixer</p> <p>WxDxH 200x270x165 mm kg 1 m³ 0.01</p>	<p>650229 BOLP26</p>																
<p>Scraper for 2.6lt Cutter Mixer bowl</p> <p>WxDxH 170x170x115 mm kg 0.22 m³ 0.01</p>	<p>650230 SCR26</p>																
<p>Transparent lid for 2,6lt Cutter Mixer bowl</p> <p>WxDxH 205x205x70 mm kg 0.40 m³ 0.01</p>	<p>650117 LID26</p>																
<p>Transparent bowl for 2,6lt cutter mixer, microtoothed rotor, lid with scraper</p> <p>WxDxH 200x270x240 mm kg 2 m³ 0.03</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650117</td> <td>Transparent lid for 2,6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>650226</td> <td>Microtoothed blade rotor for 2.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650228</td> <td>Stainless steel bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650229</td> <td>Transparent copolyester bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650230</td> <td>Scraper for 2.6lt Cutter Mixer bowl</td> <td>1</td> </tr> </table>	650117	Transparent lid for 2,6lt Cutter Mixer bowl	1	650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1	650228	Stainless steel bowl for 2,6lt Cutter Mixer	1	650229	Transparent copolyester bowl for 2,6lt Cutter Mixer	1	650230	Scraper for 2.6lt Cutter Mixer bowl	1	<p>650245 REDP26</p>	
650117	Transparent lid for 2,6lt Cutter Mixer bowl	1															
650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1															
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650229	Transparent copolyester bowl for 2,6lt Cutter Mixer	1															
650230	Scraper for 2.6lt Cutter Mixer bowl	1															
<p>Stainless steel bowl for 2,6lt Cutter Mixer, microtoothed rotor, lid with scraper</p> <p>WxDxH 200x270x240 mm kg 2.90 m³ 0.04</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650117</td> <td>Transparent lid for 2,6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>650226</td> <td>Microtoothed blade rotor for 2.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650228</td> <td>Stainless steel bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650230</td> <td>Scraper for 2.6lt Cutter Mixer bowl</td> <td>1</td> </tr> </table>	650117	Transparent lid for 2,6lt Cutter Mixer bowl	1	650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1	650228	Stainless steel bowl for 2,6lt Cutter Mixer	1	650230	Scraper for 2.6lt Cutter Mixer bowl	1	<p>650231 RED26</p>				
650117	Transparent lid for 2,6lt Cutter Mixer bowl	1															
650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1															
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650230	Scraper for 2.6lt Cutter Mixer bowl	1															



◀◀ (Accessories for TrinityPro Cutter 2,6 liters)

Description	Code	
Microtoothed blade rotor for 3.6lt Cutter Mixer WxDxH 175x175x110 mm kg 0.50	650233 ROTMT36	
Smooth blade rotor for 3.6lt Cutter Mixer WxDxH 175x175x110 mm kg 0.32	650234 ROTS36	
Stainless steel bowl for 3.6lt Cutter Mixer WxDxH 220x290x185 mm kg 2 m ³ 0.02	650235 BOL36	
Scraper for 3.6lt Cutter Mixer bowl WxDxH 185x185x136 mm kg 1 m ³ 0.01	650236 SCR36	
Stainless steel bowl for 3,6lt Cutter Mixer, microtoothed rotor, sealed lid with scraper WxDxH 220x300x260 mm kg 3 m ³ 0.04 Included Accessory 650118 Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models) 1 650233 Microtoothed blade rotor for 3.6lt Cutter Mixer 1 650235 Stainless steel bowl for 3.6lt Cutter Mixer 1 650236 Scraper for 3.6lt Cutter Mixer bowl 1	653864 RED36S	
Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models) WxDxH 220x220x72 mm kg 0.50 m ³ 0.01	650118 LID36	

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Food Preparation

Food processor

◀◀ (Accessories for TrinityPro Cutter 2,6 liters)

Description	Code
<p>Transparent lid for 3,6lt Cutter Mixer bowl with sealing and scraper</p> <p>WxDxH 220x220x72 mm kg 1 m³ 0.01</p>	<p>653862 LID36KITS</p>



TrinityPro Cutter 3,6 liters

Description	Code												
<p>Cutter Mixer 3.6 lt with stainless steel bowl, 1500 rpm, Schuko plug</p> <p>0.50 ElekW 220-240 V 1N 50 Hz</p> <p>WxDxH 252x334x476 mm kg 16 m³ 0.09</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650118</td> <td>Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models)</td> <td>1</td> </tr> <tr> <td>650233</td> <td>Microtoothed blade rotor for 3.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650235</td> <td>Stainless steel bowl for 3.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650236</td> <td>Scraper for 3.6lt Cutter Mixer bowl</td> <td>1</td> </tr> </table>	650118	Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models)	1	650233	Microtoothed blade rotor for 3.6lt Cutter Mixer	1	650235	Stainless steel bowl for 3.6lt Cutter Mixer	1	650236	Scraper for 3.6lt Cutter Mixer bowl	1	<p>600996 K36</p>
650118	Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models)	1											
650233	Microtoothed blade rotor for 3.6lt Cutter Mixer	1											
650235	Stainless steel bowl for 3.6lt Cutter Mixer	1											
650236	Scraper for 3.6lt Cutter Mixer bowl	1											
<p>Cutter Mixer 3.6 lt with stainless steel bowl, sealed lid, variable speed 500-3600 rpm, Schuko plug</p> <p>0.75 ElekW 220-240 V 1N 50/60 Hz</p> <p>WxDxH 585x334x476 mm kg 17 m³ 0.09</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650233</td> <td>Microtoothed blade rotor for 3.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650235</td> <td>Stainless steel bowl for 3.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650236</td> <td>Scraper for 3.6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>653862</td> <td>Transparent lid for 3,6lt Cutter Mixer bowl with sealing and scraper</td> <td>1</td> </tr> </table>	650233	Microtoothed blade rotor for 3.6lt Cutter Mixer	1	650235	Stainless steel bowl for 3.6lt Cutter Mixer	1	650236	Scraper for 3.6lt Cutter Mixer bowl	1	653862	Transparent lid for 3,6lt Cutter Mixer bowl with sealing and scraper	1	<p>602227 K36SVS</p>
650233	Microtoothed blade rotor for 3.6lt Cutter Mixer	1											
650235	Stainless steel bowl for 3.6lt Cutter Mixer	1											
650236	Scraper for 3.6lt Cutter Mixer bowl	1											
653862	Transparent lid for 3,6lt Cutter Mixer bowl with sealing and scraper	1											









Accessories for TrinityPro Cutter 3,6 liters

Description	Code
<p>Microtoothed blade rotor for 3.6lt Cutter Mixer</p> <p>WxDxH 175x175x110 mm kg 0.50</p>	<p>650233 ROTMT36</p>



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◀◀ (Accessories for TrinityPro Cutter 3,6 liters)







Description	Code	
Smooth blade rotor for 3.6lt Cutter Mixer WxDxH 175x175x110 mm kg 0.32	650234 ROTS36	
Stainless steel bowl for 3.6lt Cutter Mixer WxDxH 220x290x185 mm kg 2 m³ 0.02	650235 BOL36	
Scraper for 3.6lt Cutter Mixer bowl WxDxH 185x185x136 mm kg 1 m³ 0.01	650236 SCR36	
Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models) WxDxH 220x220x72 mm kg 0.50 m³ 0.01	650118 LID36	
Transparent lid for 3,6lt Cutter Mixer bowl with sealing and scraper WxDxH 220x220x72 mm kg 1 m³ 0.01	653862 LID36KITS	
Microtoothed blade rotor for 2.6lt Cutter Mixer WxDxH 160x160x90 mm kg 0.23	650226 ROTMT26	

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Food Preparation

Food processor

◀◀ (Accessories for TrinityPro Cutter 3,6 liters)

Description	Code	
Smooth blade rotor for 2.6lt Cutter Mixer WxDxH 160x160x90 mm kg 1	650227 ROTS26	
Stainless steel bowl for 2,6lt Cutter Mixer WxDxH 200x270x165 mm kg 2	650228 BOL26	
Scraper for 2.6lt Cutter Mixer bowl WxDxH 170x170x115 mm kg 0.22 m³ 0.01	650230 SCR26	
Transparent lid for 2,6lt Cutter Mixer bowl WxDxH 205x205x70 mm kg 0.40 m³ 0.01	650117 LID26	
Transparent copolyester bowl for 2,6lt Cutter Mixer WxDxH 200x270x165 mm kg 1 m³ 0.01	650229 BOLP26	
Stainless steel bowl for 2,6lt Cutter Mixer, microtoothed rotor, lid with scraper WxDxH 200x270x240 mm kg 2.90 m³ 0.04 Included Accessory 650117 Transparent lid for 2,6lt Cutter Mixer bowl 1 650226 Microtoothed blade rotor for 2.6lt Cutter Mixer 1 650228 Stainless steel bowl for 2,6lt Cutter Mixer 1 650230 Scraper for 2.6lt Cutter Mixer bowl 1	650231 RED26	

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◀◀ (Accessories for TrinityPro Cutter 3,6 liters)

Description	Code															
<p>Stainless steel bowl for 3,6lt Cutter Mixer, microtoothed rotor, sealed lid with scraper</p> <p>WxDxH 220x300x260 mm kg 3 m³ 0.04</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650118</td> <td>Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models)</td> <td>1</td> </tr> <tr> <td>650233</td> <td>Microtoothed blade rotor for 3.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650235</td> <td>Stainless steel bowl for 3.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650236</td> <td>Scraper for 3.6lt Cutter Mixer bowl</td> <td>1</td> </tr> </table>	650118	Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models)	1	650233	Microtoothed blade rotor for 3.6lt Cutter Mixer	1	650235	Stainless steel bowl for 3.6lt Cutter Mixer	1	650236	Scraper for 3.6lt Cutter Mixer bowl	1	<p>653864 RED36S</p>			
650118	Transparent lid without sealing for 3,6lt Cutter Mixer bowl (1 speed models)	1														
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<p>Transparent bowl for 2,6lt cutter mixer, microtoothed rotor, lid with scraper</p> <p>WxDxH 200x270x240 mm kg 2 m³ 0.03</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650117</td> <td>Transparent lid for 2,6lt Cutter Mixer bowl</td> <td>1</td> </tr> <tr> <td>650226</td> <td>Microtoothed blade rotor for 2.6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650228</td> <td>Stainless steel bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650229</td> <td>Transparent copolyester bowl for 2,6lt Cutter Mixer</td> <td>1</td> </tr> <tr> <td>650230</td> <td>Scraper for 2.6lt Cutter Mixer bowl</td> <td>1</td> </tr> </table>	650117	Transparent lid for 2,6lt Cutter Mixer bowl	1	650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1	650228	Stainless steel bowl for 2,6lt Cutter Mixer	1	650229	Transparent copolyester bowl for 2,6lt Cutter Mixer	1	650230	Scraper for 2.6lt Cutter Mixer bowl	1	<p>650245 REDP26</p>
650117	Transparent lid for 2,6lt Cutter Mixer bowl	1														
650226	Microtoothed blade rotor for 2.6lt Cutter Mixer	1														
650228	Stainless steel bowl for 2,6lt Cutter Mixer	1														
650229	Transparent copolyester bowl for 2,6lt Cutter Mixer	1														
650230	Scraper for 2.6lt Cutter Mixer bowl	1														



K45 - 4,5 liters

Description	Code									
<p>Cutter Mixer 4,5 lt bowl capacity, variable speed 300 to 3700 rpm. Supplied with micro toothed blade rotor and stainless steel bowl</p> <p>1 ElekW 200-240 V 1N 50/60 Hz</p> <p>WxDxH 256x415x482 mm kg 23 m³ 0.10</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650099</td> <td>Lid and bowl scraper for 4,5 lt cutter mixer</td> <td>1</td> </tr> <tr> <td>653580</td> <td>Microtoothed blade rotor for 4,5 lt cutter mixer</td> <td>1</td> </tr> <tr> <td>653589</td> <td>Stainless steel bowl for 4,5 lt cutter mixer</td> <td>1</td> </tr> </table>	650099	Lid and bowl scraper for 4,5 lt cutter mixer	1	653580	Microtoothed blade rotor for 4,5 lt cutter mixer	1	653589	Stainless steel bowl for 4,5 lt cutter mixer	1	<p>600506 K45YVV</p>
650099	Lid and bowl scraper for 4,5 lt cutter mixer	1								
653580	Microtoothed blade rotor for 4,5 lt cutter mixer	1								
653589	Stainless steel bowl for 4,5 lt cutter mixer	1								
<p>Cutter Mixer 4,5 lt capacity, 2 speeds 1500-3000 rpm. Supplied with micro toothed blade rotor and stainless steel bowl</p> <p>0.90 ElekW 380-440 V 3 50/60 Hz</p> <p>WxDxH 256x415x482 mm kg 23 m³ 0.10</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650099</td> <td>Lid and bowl scraper for 4,5 lt cutter mixer</td> <td>1</td> </tr> <tr> <td>653580</td> <td>Microtoothed blade rotor for 4,5 lt cutter mixer</td> <td>1</td> </tr> <tr> <td>653589</td> <td>Stainless steel bowl for 4,5 lt cutter mixer</td> <td>1</td> </tr> </table>	650099	Lid and bowl scraper for 4,5 lt cutter mixer	1	653580	Microtoothed blade rotor for 4,5 lt cutter mixer	1	653589	Stainless steel bowl for 4,5 lt cutter mixer	1	<p>600501 K45Y2V</p>
650099	Lid and bowl scraper for 4,5 lt cutter mixer	1								
653580	Microtoothed blade rotor for 4,5 lt cutter mixer	1								
653589	Stainless steel bowl for 4,5 lt cutter mixer	1								



Food Preparation

Food processor

◀◀ (K45 - 4,5 liters)

Description	Code
<p>Cutter Mixer 4,5 lt capacity, 1 speed 1500 rpm. Supplied with micro toothed blade rotor and stainless steel bowl</p> <p>0.75 ElekW 220-240 V 1N 50 Hz WxDxH 256x415x482 mm kg 23 m³ 0.10</p> <p>Included Accessory</p> <p>650099 Lid and bowl scraper for 4,5 lt cutter mixer 1 653580 Microtoothed blade rotor for 4,5 lt cutter mixer 1 653589 Stainless steel bowl for 4,5 lt cutter mixer 1</p>	<p>600500 K45Y1V</p>



Accessories for K45

Description	Code
<p>Smooth blade rotor for 4,5 lt cutter mixer</p> <p>WxDxH 195x195x154 mm kg 0.79 m³ 0.01</p>	<p>653579 SBRK45</p>
<p>Microtoothed blade rotor for 4,5 lt cutter mixer</p> <p>WxDxH 195x195x154 mm kg 0.79 m³ 0.01</p>	<p>653580 MBRK45</p>
<p>Microtooth blade rotor (emulsifier) for 4,5 lt cutter mixer</p> <p>WxDxH 195x195x154 mm kg 0.74 m³ 0.01</p>	<p>650039 MBRE45</p>
<p>Stainless steel bowl for 4,5 lt cutter mixer</p> <p>WxDxH 235x280x160 mm kg 1.50 m³ 0.02</p>	<p>653589 BXK45</p>



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◀◀ (Accessories for K45)

Description	Code
Lid and bowl scraper for 4,5 lt cutter mixer WxDxH 260x370x80 mm kg 1.30 m ³ 0.02	650099 LBSK245



K55 - 5,5 liters

Description	Code
Cutter Mixer 5,5 lt bowl capacity, variable speed 300 to 3700 rpm. Supplied with micro toothed blade rotor and stainless steel bowl 1.30 ElekW 200-240 V 1N 50/60 Hz WxDxH 256x415x482 mm kg 23 m ³ 0.10 Included Accessory 650102 Lid and bowl scraper for 5,5 lt cutter mixer 1 653582 Microtoothed blade rotor for 5,5 lt cutter mixer 1 653590 Stainless steel bowl for 5,5 lt cutter mixer 1	600510 K55YVV
Cutter Mixer 5,5 lt capacity, 2 speeds 1500-3000 rpm. Supplied with micro toothed blade rotor and stainless steel bowl 1 ElekW 380-440 V 3 50/60 Hz WxDxH 256x415x482 mm kg 22 m ³ 0.10 Included Accessory 650102 Lid and bowl scraper for 5,5 lt cutter mixer 1 653582 Microtoothed blade rotor for 5,5 lt cutter mixer 1 653590 Stainless steel bowl for 5,5 lt cutter mixer 1	600502 K55Y2V



Accessories for K55

Description	Code
Smooth blade rotor for 5,5 lt cutter mixer WxDxH 215x215x154 mm kg 0.80 m ³ 0.01	653581 SBRK55



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Food Preparation

Food processor

◀◀ (Accessories for K55)

Description	Code	
Microtoothed blade rotor for 5,5 lt cutter mixer WxDxH 215x215x154 mm kg 0.80 m³ 0.01	653582 MBRK55	
Microtooth blade rotor (emulsifier) for 5,5 lt cutter mixer WxDxH 215x215x154 mm kg 0.73 m³ 0.01	650040 MBRE55	
Stainless steel bowl for 5,5 lt cutter mixer WxDxH 235x280x160 mm kg 1.68 m³ 0.02	653590 B XK55	
Lid and bowl scraper for 5,5 lt cutter mixer WxDxH 250x295x260 mm kg 1.23 m³ 0.02	650102 LBSK255	

K70 - 7,0 liters

Description	Code	
Cutter Mixer 7 lt bowl capacity, variable speed 300 to 3700 rpm. Supplied with micro toothed blade rotor and stainless steel bowl 1.50 ElekW 200-240 V 1N 50/60 Hz WxDxH 256x422x522 mm kg 23 m³ 0.10 Included Accessory 650104 Lid and bowl scraper for 7 lt cutter mixer 1 653584 Microtoothed blade rotor for 7 lt cutter mixer 1 653593 Stainless steel bowl for 7 lt cutter mixer 1	600513 K70YVV	

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◀◀ (K70 - 7,0 liters)

Description	Code
<p>Cutter Mixer 7 lt capacity, 2 speeds 1500-3000 rpm. Supplied with micro toothed blade rotor and stainless steel bowl</p> <p>1.20 ElekW 380-440 V 3 50/60 Hz WxDxH 256x422x522 mm kg 23 m³ 0.10</p> <p>Included Accessory</p> <p>650104 Lid and bowl scraper for 7 lt cutter mixer 1 653584 Microtoothed blade rotor for 7 lt cutter mixer 1 653593 Stainless steel bowl for 7 lt cutter mixer 1</p>	<p>600503 K70Y2V</p>



Accessories for K70

Description	Code
<p>Smooth blade rotor for 7 lt cutter mixer</p> <p>WxDxH 215x215x194 mm kg 0.86 m³ 0.01</p>	<p>653583 SBRK70</p>
<p>Microtoothed blade rotor for 7 lt cutter mixer</p> <p>WxDxH 215x215x194 mm kg 0.80 m³ 0.01</p>	<p>653584 MBRK70</p>
<p>Microtooth blade rotor (emulsifier) for 7 lt cutter mixer</p> <p>WxDxH 215x215x194 mm kg 0.79 m³ 0.01</p>	<p>650041 MBRE70</p>
<p>Stainless steel bowl for 7 lt cutter mixer</p> <p>WxDxH 235x235x200 mm kg 1.93 m³ 0.02</p>	<p>653593 BXK70</p>



Food Preparation

Food processor

◀◀ (Accessories for K70)

Description	Code
Lid and bowl scraper for 7 lt cutter mixer WxDxH 310x310x310 mm kg 1.50 m ³ 0.03	650104 LBSK270



K120S/KE120S - 11,5 liters

Description	Code
Cutter Mixer 11,5 lt capacity, timer, 2 speeds 1500-3000 rpm. Supplied with microtoothed rotor, stainless steel bowl and scraper 2.20 ElekW 380-415 V 3 50 Hz WxDxH 416x680x517 mm kg 68 m ³ 0.34 Included Accessory 650059 Scraper for K120 and KE120 cutter mixer 1 650060 Microtoothed blade rotor for 11,5 lt cutter mixer 1 650073 Stainless steel bowl for 11,5 lt cutter mixer 1	600084 K120S2
Cutter Mixer 11,5 lt capacity, timer, variable speed 300-3500 rpm. Supplied with microtoothed rotor, stainless steel bowl and scraper 2.20 ElekW 200-240 V 1N 50/60 Hz WxDxH 416x680x517 mm kg 73 m ³ 0.34 Included Accessory 650059 Scraper for K120 and KE120 cutter mixer 1 650060 Microtoothed blade rotor for 11,5 lt cutter mixer 1 650073 Stainless steel bowl for 11,5 lt cutter mixer 1	600088 KE120S








Accessories for K120S/KE120S

Description	Code
Stainless steel bowl for 11,5 lt cutter mixer WxDxH 420x340x180 mm kg 5 m ³ 0.05	650073 BX115L



◀◀ (Accessories for K120S/KE120S)

Description	Code	
Microthoothed blade rotor for 11,5 lt cutter mixer WxDxH 282x282x160 mm kg 2 m ³ 0.02	650060 MBR115	
Serrated blade rotor for 11,5 lt cutter mixer WxDxH 280x280x150 mm kg 2.30 m ³ 0.02	653299 KKR115	
Serrated blade rotor for meat for 11,5 lt cutter mixer WxDxH 280x280x150 mm kg 4 m ³ 0.02	653538 KKR115M	
Scraper for K120 and KE120 cutter mixer WxDxH 295x90x240 mm kg 1.50 m ³ 0.02	650059 SCR115	
Stainless steel mobile stand. Height: 730 mm WxDxH 445x525x690 mm kg 14.96 m ³ 0.05	653017 MSX	

Food Preparation

Food processor

K180S/KE180S - 17,5 liters

Description	Code									
<p>Cutter Mixer 17,5 lt capacity, timer, 2 speeds 1500-3000 rpm. Supplied with microtoothed blade rotor, stainless steel bowl and scraper</p> <p>3.60 ElekW 380-415 V 3 50 Hz WxDxH 416x680x603 mm kg 80 m³ 0.34</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650046</td> <td>Scraper for K180S and KE180S cutter mixers</td> <td>1</td> </tr> <tr> <td>650047</td> <td>Microtoothed blade rotor for 17,5 lt cutter mixer</td> <td>1</td> </tr> <tr> <td>650074</td> <td>Stainless steel bowl for 17,5 lt cutter mixer</td> <td>1</td> </tr> </table>	650046	Scraper for K180S and KE180S cutter mixers	1	650047	Microtoothed blade rotor for 17,5 lt cutter mixer	1	650074	Stainless steel bowl for 17,5 lt cutter mixer	1	<p>600086 K180S2</p>
650046	Scraper for K180S and KE180S cutter mixers	1								
650047	Microtoothed blade rotor for 17,5 lt cutter mixer	1								
650074	Stainless steel bowl for 17,5 lt cutter mixer	1								
<p>Cutter Mixer 17,5 lt capacity, timer, variable speed 300-3000 rpm. Supplied with microtoothed blade rotor, stainless steel bowl and scraper</p> <p>3 ElekW 380-480V 3 50/60 Hz WxDxH 416x680x603 mm kg 80 m³ 0.34</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650046</td> <td>Scraper for K180S and KE180S cutter mixers</td> <td>1</td> </tr> <tr> <td>650047</td> <td>Microtoothed blade rotor for 17,5 lt cutter mixer</td> <td>1</td> </tr> <tr> <td>650074</td> <td>Stainless steel bowl for 17,5 lt cutter mixer</td> <td>1</td> </tr> </table>	650046	Scraper for K180S and KE180S cutter mixers	1	650047	Microtoothed blade rotor for 17,5 lt cutter mixer	1	650074	Stainless steel bowl for 17,5 lt cutter mixer	1	<p>600089 KE180S</p>
650046	Scraper for K180S and KE180S cutter mixers	1								
650047	Microtoothed blade rotor for 17,5 lt cutter mixer	1								
650074	Stainless steel bowl for 17,5 lt cutter mixer	1								



Accessories for K180S/KE180S

Description	Code
<p>Microtoothed blade rotor for 17,5 lt cutter mixer</p> <p>WxDxH 282x282x240 mm kg 2.50 m³ 0.04</p>	<p>650047 MBR175</p>
<p>Smooth blade rotor for 17,5 lt cutter mixer</p> <p>WxDxH 260x260x240 mm kg 3.10 m³ 0.04</p>	<p>653119 SBR175</p>
<p>Serrated blade rotor for 17,5 lt cutter mixer</p> <p>WxDxH 260x260x240 mm kg 3.20</p>	<p>653120 KKR175</p>



◀◀ (Accessories for K180S/KE180S)

Description	Code	
<p>Serrated blade rotor for meat for 17,5 lt cutter mixer WxDxH 260x260x240 mm kg 5 m³ 0.05</p>	<p>653539 KKR175M</p>	
<p>Stainless steel bowl for 17,5 lt cutter mixer WxDxH 410x340x270 mm kg 6 m³ 0.05</p>	<p>650074 BX175L</p>	
<p>Scraper for K180S and KE180S cutter mixers WxDxH 295x90x240 mm kg 1.50 m³ 0.02</p>	<p>650046 SCR175</p>	
<p>Stainless steel mobile stand. Height: 730 mm WxDxH 445x525x690 mm kg 14.96 m³ 0.05</p>	<p>653017 MSX</p>	

A complete range

Bermixer PRO Plus

(up to 9000 rpm)



Models	BP3535	BP3545	BP4535	BP4545	BP4555
Power	350 W	350 W	450 W	450 W	450 W
Tube	35 cm	45 cm	35 cm	45 cm	55 cm
Capacity up to	30 lt	50 lt	80 lt	100 lt	120 lt

Bermixer PRO Turbo

(up to 10000 rpm)







Models	BP5545	BP5555	BP6545	BP6555	BP6565	BP7555	BP7565
Power	550 W	550 W	650 W	650 W	650 W	750 W	750 W
Tube	45 cm	55 cm	45 cm	55 cm	65 cm	55 cm	65 cm
Capacity up to	150 lt	170 lt	200 lt	220 lt	240 lt	270 lt	290 lt



Tubes with different length and optional whisk available, fitting all motor bases, for **maximum flexibility**





Guide to choosing portable / turbo mixers

	CUSTOMER	CHARACTERISTICS
PORTABLE MIXERS		
 <p>SPEEDY MIXER</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering ▶ 50 to 300 settings ▶ To mix soups/stews, purées, sauces 	<ul style="list-style-type: none"> ▶ Small and easy to handle ▶ Ideal for small quantities ▶ Up to 15000 rpm ▶ Tube can be disconnected from the motor base for cleaning
 <p>BERMIXER PRO</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering ▶ 50 to 300 settings ▶ To mix soups/stews, purées, sauces ▶ Capacity: Containers: from 30 up to 290 lt (depending on the model please refer to Bermixers guide) 	<ul style="list-style-type: none"> ▶ Wide range of combinations to meet all customer needs ▶ Models with variable speed up to 9000 or 10000 rpm (turbo family) ▶ Tube, blade and shaft completely dismountable without tools for thorough cleaning ▶ Flat motor base with double fan motor for efficient cooling ▶ Vortex system to process the entire preparation, no need to stir ▶ Lightweight (less than 4 kg) and ergonomic design for easy handling
TURBO LIQUIDIZERS		
 <p>TBX Pro</p>	<ul style="list-style-type: none"> ▶ Restaurants / Central kitchens / Hospitals / Large Canteens ▶ 100 to 1000 settings ▶ To mix soups/stews in pots of different dimensions, purées, sauces ▶ Capacity liquid/semi-liquid products: up to 700 lt 	<ul style="list-style-type: none"> ▶ Sturdy structure constructed entirely in stainless steel ▶ Easy to change from the mixing tube to the purée tube ▶ 1, 2 or variable speed models (max speed 1700 rpm) ▶ Specific tools for soup and puree - available on request ▶ All parts in contact with food are 100% dishwasher safe
 <p>TBM150</p>	<ul style="list-style-type: none"> ▶ Central kitchens / Agricultural and food industry. ▶ For large quantity productions of soups/stews, sauces, purées, etc. ▶ Capacity liquid/semi-liquid products: up to 1000 lt 	<ul style="list-style-type: none"> ▶ Powerful motor and sturdy structure for intensive use ▶ Specific tool for fish soup available as option ▶ 1 or 2 speed models ▶ Max speed: 1 speed motor: 1600 rpm , 2 speed motor: 830 and 1660 rpm.


Food Preparation

Mixers

Speedy Mixer

Description	Code	
Portable Mixer with stainless steel tube 200 mm, 1 speed 0.25 ElekW 230 V 1N 50 Hz WxDxH 110x75x470 mm kg 1.80 m ³ 0.01	600024 SMT20W25	
Portable Mixer with stainless steel tube 250 mm, 1 speed 0.25 ElekW 230 V 1N 50 Hz WxDxH 110x75x520 mm kg 1.85 m ³ 0.01	600026 SMT25W25	
Portable Mixer with stainless steel tube 200 mm, variable speed 0.25 ElekW 230 V 1N 50 Hz WxDxH 110x75x470 mm kg 1.83 m ³ 0.01	600021 SMVT20W25	
Portable Mixer with stainless steel tube 250 mm, variable speed 0.25 ElekW 230 V 1N 50 Hz WxDxH 110x75x520 mm kg 1.88 m ³ 0.01	600022 SMVT25W25	

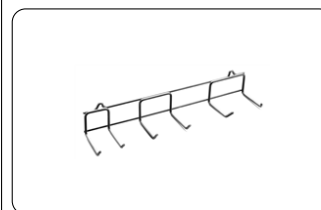
Accessories for Speedy Mixers

Description	Code	
Whisk tool for speedy mixer (variable speed models only) WxDxH 90x90x290 mm kg 0.67 m ³ 0.01	650057 SPYWSK	
Stainless steel tube for Speedy mixer, 20 cm WxDxH 75x75x220 mm kg 0.54 m ³ 0.01	650187 SPMT20	



◀◀ (Accessories for Speedy Mixers)

Description	Code
Stainless steel tube for Speedy mixer, 25 cm WxDxH 75x75x270 mm kg 0.60 m ³ 0.01	650188 SPMT25
Tube for emulsions for speedy mixer, 25cm WxDxH 75x75x270 mm kg 0.61 m ³ 0.01	653098 TESM
Wall support for speedy mixer WxDxH 270x85x70 mm kg 0.41 m ³ 0.01	653090 WSSM



Bermixer PRO 350 W

Description	Code
Portable Mixer, variable speed up to 9000 rpm, with stainless steel tube 353 mm, 350W 0.35 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x665 mm kg 5.43 m ³ 0.04 Included Accessory 650132 353 mm stainless steel tube for portable mixer bermixer 1	600355 BP3535
Portable Mixer, variable speed up to 9000 rpm, with stainless steel tube 453 mm, 350W 0.35 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x765 mm kg 5.58 m ³ 0.04 Included Accessory 650133 453 mm stainless steel tube for portable mixer bermixer 1	600363 BP3545



Food Preparation

Mixers

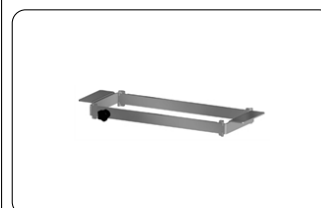
◀◀ (Bermixer PRO 350 W)

Description	Code
<p>Motor Unit, variable speed up to 9000 rpm - 350 W</p> <p>0.35 ElekW 220-240 V 1 50/60 Hz</p> <p>WxDxH 138x120x340 mm kg 3.61 m³ 0.04</p>	<p>600339</p> <p>BPU350</p>






Accessories for Bermixer PRO 350 W


Description	Code
<p>353 mm stainless steel tube for portable mixer bermixer</p> <p>WxDxH 110x110x353 mm kg 1.20 m³ 0.01</p>	<p>650132</p> <p>BPT35</p>
<p>453 mm stainless steel tube for portable mixer bermixer</p> <p>WxDxH 110x110x453 mm kg 1.28 m³ 0.01</p>	<p>650133</p> <p>BPT45</p>
<p>Reinforced whisk for portable Bermixer</p> <p>WxDxH 120x120x468 mm kg 1.43 m³ 0.01</p>	<p>650108</p> <p>BMXRWSK</p>
<p>Holder to support portable mixer in containers (can be used only with tube attachment)</p> <p>WxDxH 160x140x180 mm kg 1.15 m³ 0.01</p>	<p>653294</p> <p>B2SUP</p>
<p>Adjustable rail for containers diam. 375 mm to 650 mm (to be used with 653294)</p> <p>WxDxH 700x150x40 mm kg 1.58 m³ 0.01</p>	<p>653292</p> <p>B2RAIL</p>



Bermixer PRO 450 W

Description	Code	
Portable Mixer, variable speed up to 9000 rpm, with stainless steel tube 353 mm, 450W 0.45 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x665 mm kg 5.48 m ³ 0.04 Included Accessory 650132 353 mm stainless steel tube for portable mixer bermixer 1	600357 BP4535	
Portable Mixer, variable speed up to 9000 rpm, with stainless steel tube 453 mm, 450W 0.45 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x765 mm kg 5.60 m ³ 0.04 Included Accessory 650133 453 mm stainless steel tube for portable mixer bermixer 1	600364 BP4545	
Portable Mixer, variable speed up to 9000 rpm, with stainless steel tube 553 mm, 450W 0.45 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x865 mm kg 5.76 m ³ 0.04 Included Accessory 650134 553 mm stainless steel tube for Bermixer (for 450W, 550W, 650W, 750W) 1	600374 BP4555	
Motor Unit, variable speed up to 9000 rpm - 450 W 0.45 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x340 mm kg 3.65 m ³ 0.02	600341 BPU450	

Accessories for Bermixer PRO 450 W




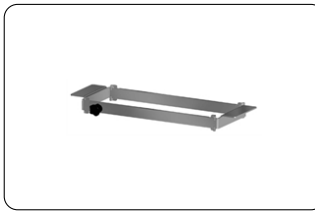
Description	Code	
353 mm stainless steel tube for portable mixer bermixer WxDxH 110x110x353 mm kg 1.20 m ³ 0.01	650132 BPT35	






Food Preparation

Mixers



◀◀ (Accessories for Bermixer PRO 450 W)

Description	Code	
<p>453 mm stainless steel tube for portable mixer bermixer WxDxH 110x110x453 mm kg 1.28 m³ 0.01</p>	<p>650133 BPT45</p>	
<p>553 mm stainless steel tube for Bermixer (for 450W, 550W, 650W, 750W) WxDxH 110x110x553 mm kg 1.41 m³ 0.01</p>	<p>650134 BPT55</p>	
<p>Reinforced whisk for portable Bermixer WxDxH 120x120x468 mm kg 1.43 m³ 0.01</p>	<p>650108 BMXRWSK</p>	
<p>Holder to support portable mixer in containers (can be used only with tube attachment) WxDxH 160x140x180 mm kg 1.15 m³ 0.01</p>	<p>653294 B2SUP</p>	
<p>Adjustable rail for containers diam. 375 mm to 650 mm (to be used with 653294) WxDxH 700x150x40 mm kg 1.58 m³ 0.01</p>	<p>653292 B2RAIL</p>	

Bermixer PRO 550 W

Description	Code	
Portable Mixer, variable speed up to 10000 rpm, with stainless steel tube 453 mm, 550W 0.55 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x765 mm kg 5.63 m ³ 0.04 Included Accessory 650133 453 mm stainless steel tube for portable mixer bermixer 1	600367 BP5545	
Portable Mixer, variable speed up to 10000 rpm, with stainless steel tube 553 mm, 550W 0.55 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x865 mm kg 5.76 m ³ 0.04 Included Accessory 650134 553 mm stainless steel tube for Bermixer (for 450W, 550W, 650W, 750W) 1	600375 BP5555	
Motor Unit, variable speed up to 10000 rpm - 550 W 0.55 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x340 mm kg 3.10 m ³ 0.02	600343 BPU550	

Accessories for Bermixer PRO 550 W

Description	Code	
353 mm stainless steel tube for portable mixer bermixer WxDxH 110x110x353 mm kg 1.20 m ³ 0.01	650132 BPT35	
453 mm stainless steel tube for portable mixer bermixer WxDxH 110x110x453 mm kg 1.28 m ³ 0.01	650133 BPT45	




Food Preparation

Mixers

◀◀ (Accessories for Bermixer PRO 550 W)




Description	Code	
553 mm stainless steel tube for Bermixer (for 450W, 550W, 650W, 750W) WxDxH 110x110x553 mm kg 1.41 m ³ 0.01	650134 BPT55	
Reinforced whisk for portable Bermixer WxDxH 120x120x468 mm kg 1.43 m ³ 0.01	650108 BMXRWSK	
Holder to support portable mixer in containers (can be used only with tube attachment) WxDxH 160x140x180 mm kg 1.15 m ³ 0.01	653294 B2SUP	
Adjustable rail for containers diam. 375 mm to 650 mm (to be used with 653294) WxDxH 700x150x40 mm kg 1.58 m ³ 0.01	653292 B2RAIL	

Bermixer PRO 650 W



Description	Code	
Portable Mixer, variable speed up to 10000 rpm, with stainless steel tube 453 mm, 650W 0.65 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x765 mm kg 4.80 m ³ 0.04 Included Accessory 650133 453 mm stainless steel tube for portable mixer bermixer 1	600368 BP6545	

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◀◀ (Bermixer PRO 650 W)

Description	Code	
<p>Portable Mixer, variable speed up to 10000 rpm, with stainless steel tube 553 mm, 650W</p> <p>0.65 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x865 mm kg 5.77 m³ 0.04</p> <p>Included Accessory</p> <p>650134 553 mm stainless steel tube for Bermixer (for 450W, 550W, 650W, 750W) 1</p>	<p>600377 BP6555</p>	
<p>Portable Mixer, variable speed up to 10000 rpm, with stainless steel tube 653 mm, 650W</p> <p>0.65 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x965 mm kg 5.96 m³ 0.04</p> <p>Included Accessory</p> <p>650135 653 mm stainless steel tube for Bermixer (for 650W, 750W) 1</p>	<p>600384 BP6565</p>	
<p>Motor Unit, variable speed up to 10000 rpm - 650 W</p> <p>0.65 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x340 mm kg 3.63 m³ 0.04</p>	<p>600345 BPU650</p>	

Accessories for Bermixer PRO 650 W





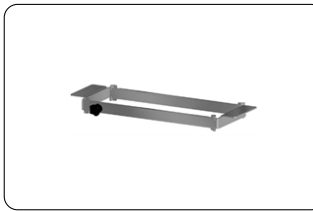
Description	Code	
<p>353 mm stainless steel tube for portable mixer bermixer</p> <p>WxDxH 110x110x353 mm kg 1.20 m³ 0.01</p>	<p>650132 BPT35</p>	
<p>453 mm stainless steel tube for portable mixer bermixer</p> <p>WxDxH 110x110x453 mm kg 1.28 m³ 0.01</p>	<p>650133 BPT45</p>	

▶▶




Food Preparation

Mixers



◀◀ (Accessories for Bermixer PRO 650 W)

Description	Code	
553 mm stainless steel tube for Bermixer (for 450W, 550W, 650W, 750W) WxDxH 110x110x553 mm kg 1.41 m ³ 0.01	650134 BPT55	
653 mm stainless steel tube for Bermixer (for 650W, 750W) WxDxH 110x110x653 mm kg 1.61 m ³ 0.01	650135 BPT65	
Reinforced whisk for portable Bermixer WxDxH 120x120x468 mm kg 1.43 m ³ 0.01	650108 BMXRWSK	
Holder to support portable mixer in containers (can be used only with tube attachment) WxDxH 160x140x180 mm kg 1.15 m ³ 0.01	653294 B2SUP	
Adjustable rail for containers diam. 375 mm to 650 mm (to be used with 653294) WxDxH 700x150x40 mm kg 1.58 m ³ 0.01	653292 B2RAIL	

Bermixer PRO 750 W

Description	Code	
Portable Mixer, variable speed up to 10000 rpm, with stainless steel tube 553 mm, 750W 0.75 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x865 mm kg 5.75 m ³ 0.04 Included Accessory 650134 553 mm stainless steel tube for Bermixer (for 450W, 550W, 650W, 750W) 1	600380 BP7555	
Portable Mixer, variable speed up to 10000 rpm, with stainless steel tube 653 mm, 750W 0.75 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x965 mm kg 5.97 m ³ 0.04 Included Accessory 650135 653 mm stainless steel tube for Bermixer (for 650W, 750W) 1	600388 BP7565	
Motor Unit, variable speed up to 10000 rpm - 750 W 0.75 ElekW 220-240 V 1 50/60 Hz WxDxH 138x120x340 mm kg 3.66 m ³ 0.02	600348 BPU750	

Accessories for Bermixer PRO 750 W





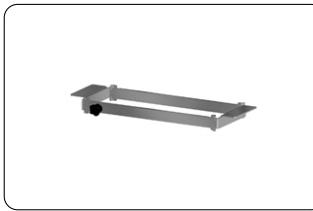
Description	Code	
353 mm stainless steel tube for portable mixer bermixer WxDxH 110x110x353 mm kg 1.20 m ³ 0.01	650132 BPT35	
453 mm stainless steel tube for portable mixer bermixer WxDxH 110x110x453 mm kg 1.28 m ³ 0.01	650133 BPT45	



Food Preparation

Mixers

◀◀ (Accessories for Bermixer PRO 750 W)

Description	Code	
<p>553 mm stainless steel tube for Bermixer (for 450W, 550W, 650W, 750W)</p> <p>WxDxH 110x110x553 mm kg 1.41 m³ 0.01</p>	<p>650134 BPT55</p>	
<p>653 mm stainless steel tube for Bermixer (for 650W, 750W)</p> <p>WxDxH 110x110x653 mm kg 1.61 m³ 0.01</p>	<p>650135 BPT65</p>	
<p>Reinforced whisk for portable Bermixer</p> <p>WxDxH 120x120x468 mm kg 1.43 m³ 0.01</p>	<p>650108 BMXRWSK</p>	
<p>Holder to support portable mixer in containers (can be used only with tube attachment)</p> <p>WxDxH 160x140x180 mm kg 1.15 m³ 0.01</p>	<p>653294 B2SUP</p>	
<p>Adjustable rail for containers diam. 375 mm to 650 mm (to be used with 653294)</p> <p>WxDxH 700x150x40 mm kg 1.58 m³ 0.01</p>	<p>653292 B2RAIL</p>	

Selection guide

Turboliquidizers

TBX Pro



	TBX Pro - 1 speed 3-phase 1650 rpm	TBX Pro - 2 speeds 3-phase 850 and 1700 rpm	TBX Pro - variable speed 3-phase or 1-phase 630 to 1700 rpm
SMOOTH SOUP without chunks for retirement homes, nurseries, hospitals, special diets	soup tool up to 700 litres	soup tool up to 700 litres	soup tool up to 700 litres
SOUP from fibrous ingredients e.g. leeks	soup tool up to 500 litres	soup tool up to 700 litres	soup tool up to 700 litres
THICK SOUP 20% LIQUID for retirement homes, nurseries, hospitals, special diets		soup tool up to 500 litres	soup tool up to 500 litres
CHUNKY SOUP	soup tool up to 700 litres + soup grid Ø 19 mm	soup tool up to 700 litres + soup grid Ø 19 mm	soup tool up to 700 litres + soup grid Ø 19 mm
SPINACH CREAM, BLEND OF SPINACH AND BECHAMEL	soup tool up to 500 litres	soup tool up to 700 litres	soup tool up to 700 litres
LIQUID SAUCES blend of powder and liquid - no liquidising	soup tool up to 700 litres	soup tool up to 700 litres	soup tool up to 700 litres
SAUCES WITH MIXED INGREDIENTS e.g. bolognese type	purée tool up to 500 litres	purée tool up to 700 litres	purée tool up to 700 litres
LIQUID DOUGHS e.g. pancake batter	soup tool up to 700 litres	soup tool up to 700 litres	soup tool up to 700 litres
FRUIT COMPOTE JAMS SORBETS	purée or soup tool depending on required result (with or without chunks) up to 500 litres	purée or soup tool depending on required result (with or without chunks) up to 700 litres	purée or soup tool depending on required result (with or without chunks) up to 700 litres
TRADITIONAL MASH (fresh potatoes)	not recommended	not recommended	purée tool up to 300 kg potatoes (= 450 kg mashed potatoes) to prevent clogging, start at low speed then increase
MIXING POWDER/FLAKES WITH LIQUID e.g. mash from flakes. Pour gradually into the liquid	soup tool up to 175 kg	soup tool up to 200 kg	soup tool up to 200 kg
CODFISH BRANDADE		purée tool up to 180 kg + soup grid Ø 19 mm	purée tool up to 180 kg + soup grid Ø 19 mm

TBX Pro








Compose your solution in 2 steps

Step 1 Choose the motor. **What** do you process?

Preparation type	1 speed 1650 rpm	2 speed 850 / 1700 rpm	Variable speed in 20 steps: 630-1700 rpm
Soup/sauce blending	● ●	● ●	● ● ●
Smooth soup	●	● ●	● ● ●
Fish soup	●	● ●	● ● ●
Liquid dough e.g. pancake batter	●	● ●	● ● ●
Blending powder&liquid e.g. sauces, mash purée from flakes	×	●	● ● ●
Emulsion e.g. mayonnaise	×	×	● ● ●
Mash/purée e.g. fresh potatoes	×	●	● ● ●

× not recommended ● works acceptable ● ● works well ● ● ● works perfectly

Step 2 **Where** do you cook? Which **processing types** do you need?

	Boiling Pans		Braising Pans	
Tube type needed:	standard tube 448 mm 	short tube 348 mm 		
	long tube 568 mm 			
Blending/mixing: sauces/mix liquid & powder or flakes	soup tool 	soup tool for braising pans 		
Thick preparations: purée/potato mash, Jam/compote	purée tool 	purée tool for braising pans 		

Grids for soup tool



Soup grid Ø 6-8mm (included in soup tool)



Soup grid Ø 8-10 mm



Soup grid Ø 19 mm

TBX Pro Dimensions

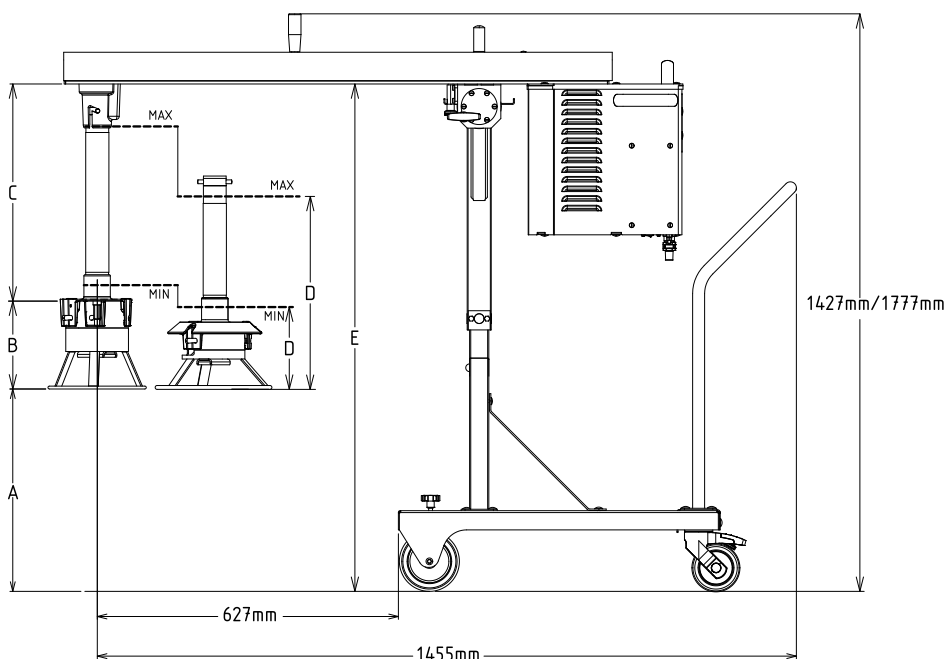
C in mm	TUBE LENGTH		
	short	medium	long
	348	448	568

B in mm	TOOL HEIGHT	
	standard tool	braising pan tool
	187	142

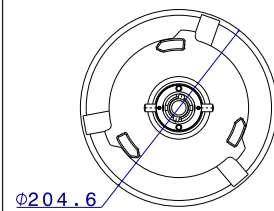
A in mm	SHORT TUBE		MEDIUM TUBE		LONG TUBE	
	standard tools	braising pan tools	standard tools	braising pan tools	standard tools	braising pan tools
minimum	521	566	421	466	301	346
maximum	771	816	671	716	551	596

D in mm	tube size:	BRAISING PAN TOOLS			STANDARD TOOLS		
		short	standard	long	short	standard	long
immersion depth	minimum	140	170	170	250	300	300
	maximum	360	460	580	400	500	620

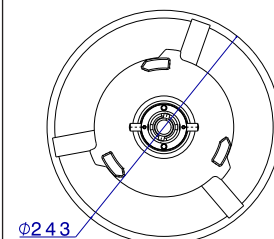
E in mm	
minimum	1056
maximum	1306



Standard tool diameter



Braising pan tool diameter

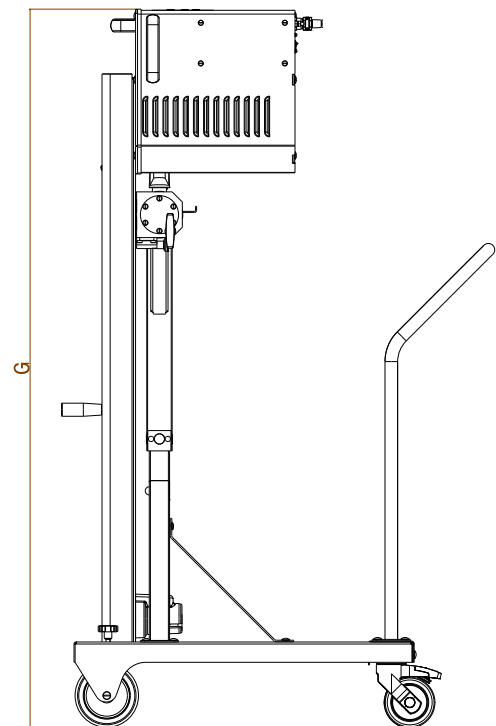
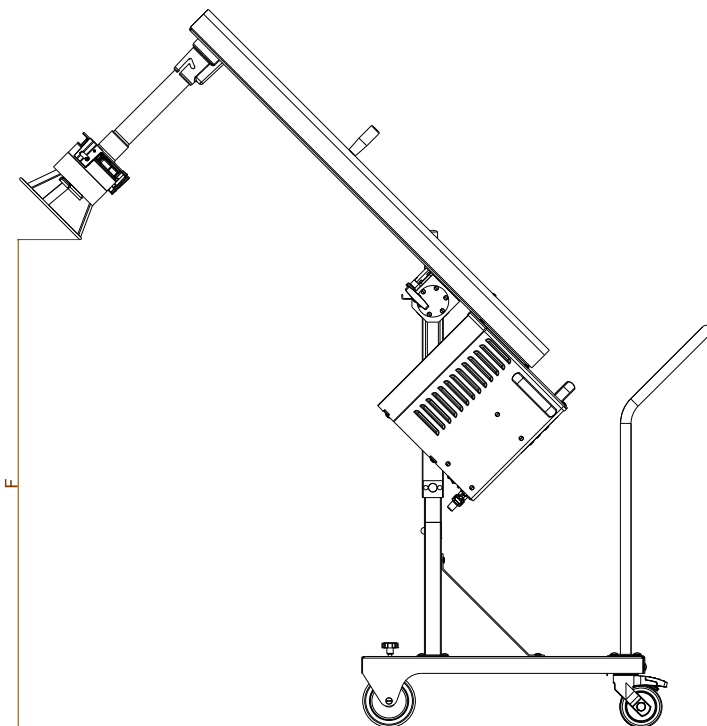
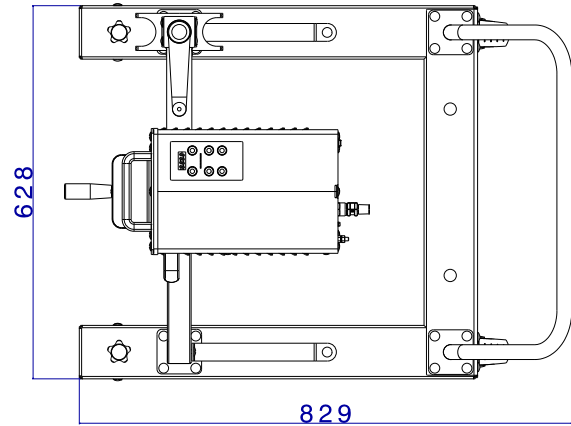


TBX Pro

Dimensions

F in mm	SHORT TUBE		MEDIUM TUBE		LONG TUBE	
	standard tools	braising pan tools	standard tools	braising pan tools	standard tools	braising pan tools
minimum	1154	1173	1084	1103	1000	1018
maximum	1404	1423	1334	1353	1250	1268

G in mm	
minimum	1412
maximum	1662



Selection guide

Turboliquidizers

TBM150







	TBM150 - 1 speed 1600 rpm 3000 W - 3-phase micro-liquidizer included	TBM150 - 2 speeds 830 and 1660 rpm 4500 W - 3-phase micro-liquidizer included
MINIMUM IMMERSION DEPTH	30 cm from 500 litres	30 cm from 250 litres
SOUP	WITHOUT micro-liquidizer up to 1000 litres	WITHOUT micro-liquidizer up to 1000 litres
SMOOTH SOUP without chunks for retirement homes, nurseries, hospitals, special diets	micro-liquidizer during finishing period only (last 5-10 minutes) up to 1000 litres	micro-liquidizer during finishing period only (last 5-10 minutes) up to 1000 litres
SOUP from fibrous ingredients e.g. leeks	micro-liquidizer during finishing period only (last 5-10 minutes) up to 1000 litres	micro-liquidizer during finishing period only (last 5-10 minutes) up to 1000 litres
THICK SOUP 20% LIQUID for retirement homes, nurseries, hospitals, special diets	micro-liquidizer during finishing period only (last 5-10 minutes) up to 1000 litres	micro-liquidizer during finishing period only (last 5-10 minutes) up to 1000 litres
SPINACH CREAM, BLEND OF SPINACH AND BECHAMEL	micro-liquidizer during finishing period only (last 5-10 minutes) up to 1000 litres	micro-liquidizer during finishing period only (last 5-10 minutes) up to 1000 litres
FISH SOUP	fish soup micro-liquidizer 650043 during finishing period only (last 5-10 minutes) up to 1000 litres	fish soup micro-liquidizer 650043 during finishing period only (last 5-10 minutes) up to 1000 litres
BROTH from cooked meat veal	micro-liquidizer during finishing period only (last 5-10 minutes) up to 1000 litres	micro-liquidizer during finishing period only (last 5-10 minutes) up to 1000 litres
LIQUID SAUCES blend of powder and liquid - no liquidising	WITHOUT micro-liquidizer up to 1000 litres	WITHOUT micro-liquidizer up to 1000 litres
SAUCES WITH MIXED INGREDIENTS e.g. bolognese type	WITHOUT micro-liquidizer up to 1000 litres	WITHOUT micro-liquidizer up to 1000 litres
LIQUID DOUGHS e.g. pancake batter	WITHOUT micro-liquidizer up to 1000 litres	WITHOUT micro-liquidizer up to 1000 litres
FRUIT COMPOTE JAMS SORBETS	micro-liquidizer during finishing period only (last 5-10 minutes) depending on required result (with/without pieces) up to 1000 litres	micro-liquidizer during finishing period only (last 5-10 minutes) depending on required result (with/without pieces) up to 1000 litres
TRADITIONAL MASH (fresh potatoes)	WITHOUT micro-liquidizer up to 375 kg of potatoes hot or cold milk	WITHOUT micro-liquidizer up to 400 kg of potatoes hot or cold milk
MASH FROM FLAKES pour the flakes gradually into the liquid	micro-liquidizer during finishing period only (last 5-10 minutes) up to 375 kg	micro-liquidizer during finishing period only (last 5-10 minutes) up to 400 kg
VEGETABLE PURÉE without the addition of liquid or fat	micro-liquidizer during finishing period only (last 5-10 minutes) up to 300 kg	micro-liquidizer during finishing period only (last 5-10 minutes) up to 350 kg
CODFISH BRANDADE	fish soup micro-liquidizer 650043 during finishing period only (last 5-10 minutes) up to 375 kg	fish soup micro-liquidizer 650043 during finishing period only (last 5-10 minutes) up to 375 kg



Food Preparation

Mixers

TBX Pro







Description	Code							
<p>TBX Pro Turboliquidizer with soup head, 1 speed, 1650 rpm, 380-415V, 3ph, 50Hz</p> <p>1.50 ElekW 380-415 V 3 50 Hz WxDxH 628x1556x1122 mm kg 96 m³ 1.19</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650172</td> <td>TBX Pro soup head (without tube)</td> <td>1</td> </tr> <tr> <td>650175</td> <td>TBX Pro medium tube 448 mm</td> <td>1</td> </tr> </table>	650172	TBX Pro soup head (without tube)	1	650175	TBX Pro medium tube 448 mm	1	<p>602166 TBXPRO1T</p>	
650172	TBX Pro soup head (without tube)	1						
650175	TBX Pro medium tube 448 mm	1						
<p>TBX Pro Turboliquidizer motor only (without tools), 2 speed, 850/1700 rpm, 380-440V/3ph/50Hz</p> <p>2.20 ElekW 380-440 V 3 50 Hz WxDxH 628x1556x1122 mm kg 92 m³ 1.19</p>	<p>602167 TBXPRO2T</p>							
<p>TBX Pro Turboliquidizer motor only (without tools), variable speed, 630-1700 rpm, 3ph, 380-480V/50-60Hz</p> <p>1.50 ElekW 380-480V 3 50-60 Hz WxDxH 628x1556x1122 mm kg 94 m³ 1.19</p>	<p>602168 TBXPROVT</p>							
<p>TBX Pro Turboliquidizer motor only (without tools), variable speed, 630-1700 rpm, 1ph, 220-240V/50-60Hz</p> <p>1.50 ElekW 220-240 V 1 50/60 Hz WxDxH 628x1556x1122 mm kg 94 m³ 1.19</p>	<p>602199 TBXPROVS</p>							

Accessories for TBX Pro

Description	Code	
<p>TBX Pro soup head (without tube)</p> <p>WxDxH 205x205x180 mm kg 2 m³ 0.01</p>	<p>650172 HSSTBL</p>	
<p>TBX Pro puree head (without tube)</p> <p>WxDxH 205x205x180 mm kg 2 m³ 0.01</p>	<p>650177 HPSTBL</p>	



◀◀ (Accessories for TBX Pro)

Description	Code	
TBX Pro puree head for Braising Pan (without tube) WxDxH 245x245x140 mm kg 2 m ³ 0.01	650173 BPPTBL	
TBX Pro short tube with deflector, 348 mm (recommended for Braising Pans) WxDxH 162x360x162 mm kg 4 m ³ 0.01	653821 T348	
TBX Pro medium tube 448 mm WxDxH 162x460x162 mm kg 3 m ³ 0.02	650175 T448	
TBX Pro long tube 568 mm WxDxH 162x580x162 mm kg 3.20 m ³ 0.02	650176 T568	
TBX Pro soup head for Braising Pan (without tube) WxDxH 245x245x130 mm kg 2.11 m ³ 0.02	653521 BPKTBX130	
TBXPro soup grid, hole diam. 8-10 mm WxDxH 132x132x2 mm kg 1	650168 SGTBX	

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Food Preparation

Mixers

◀◀ (Accessories for TBX Pro)

Description	Code
TBX Pro fish soup grid, hole diam. 19 mm WxDxH 132x132x2 mm kg 1	653507 FSGTBX



TBM 150





Description	Code
Stainless steel Turbo Liquidiser 1 speed (for soup) with micro Liquidiser 3 ElekW 380-415 V 3 50 Hz WxDxH 663x1852x1475 mm kg 220 m ³ 2.09 Included Accessory 653243 Stainless steel micro liquidiser for TBM150 (kitchen) 1	602066 TBM150002
Stainless steel Turbo Liquidiser 2 speeds (for soup) with micro Liquidiser 4.50 ElekW 380-415 V 3 50 Hz WxDxH 663x1852x1475 mm kg 220 m ³ 2.09 Included Accessory 653243 Stainless steel micro liquidiser for TBM150 (kitchen) 1	602067 TBM150001






Accessories for TBM 150

Description	Code
Stainless steel micro liquidiser for TBM150 (kitchen) WxDxH 220x220x47 mm kg 1	653243 MB15
Stainless steel micro liquidiser for TBM150 (fish soup) WxDxH 220x220x54 mm kg 1	650043 MB15PF

Guide to choosing planetary mixers

	CUSTOMER	CHARACTERISTICS
 <p>BE5 BE8</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering facilities / Pastry making ▶ 10 - 50 settings ▶ Max capacity in kneading (60% of water): 5 lt: 1,5 kg flour 8 lt: 2,5 kg flour 	<ul style="list-style-type: none"> ▶ Portable, table top models ▶ Powerful, silent asynchronous motor for intensive and professional kneading, blending and whipping ▶ BPA-free safety screen, easy to remove thanks to the "clip" system (no screws), activates the raising and the lowering of the bowl ▶ Electronic variable speed models from 20-220 rpm (planetary movement) ▶ Dishwasher safe stainless steel tools, bowl and safety screen ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together
 <p>XBM10 - XBE10</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering facilities ▶ 10 - 100 settings ▶ Max capacity in kneading (60% of water): 10 lt: 3,5 kg flour 	<ul style="list-style-type: none"> ▶ Table top version with stainless steel structure ▶ Powerful and silent asynchronous motor for intensive and professional kneading, blending and whipping ▶ BPA-free safety screen, removable without tools, easy to clean, activates the raising and the lowering of the bowl ▶ Flat waterproof control panel equipped with timer ▶ Electronic and mechanical speed variator ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together
 <p>XBM20 - XBE20</p>	<ul style="list-style-type: none"> ▶ Restaurants / Medium catering facilities ▶ 50 - 150 settings ▶ Max capacity in kneading (60% of water): 20 lt: 6 kg flour 	<ul style="list-style-type: none"> ▶ Freestanding and table top versions (20 lt) ▶ Powerful and silent asynchronous motor for intensive and professional kneading, blending and whipping ▶ Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation ▶ The solid safety screen and the stainless steel wire structure are both removable and disassembled for cleaning ▶ Flat waterproof control panel equipped with timer ▶ Electronic and mechanical speed variators
 <p>XBM30 - XBE30</p>	<ul style="list-style-type: none"> ▶ Restaurants / Medium catering facilities ▶ 100 - 300 settings ▶ Max capacity in kneading (60% of water): 30 lt: 7 kg flour 	<ul style="list-style-type: none"> ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together

Guide to choosing planetary mixers

	CUSTOMER	CHARACTERISTICS
 <p>MBE40</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering / Bakeries, Pastry Making and Pizzerias ▶ 100 to 400 settings ▶ Max capacity in kneading (60% of water): 40 lt: 10 kg flour 	<ul style="list-style-type: none"> ▶ Freestanding versions ▶ Powerful and silent asynchronous motor for intensive and professional kneading, blending and whipping, including extensive bakery and pastry preparations ▶ Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation ▶ The solid safety screen and the stainless steel wire structure are both removable and disassembled for cleaning ▶ Flat waterproof control panel equipped with timer ▶ Electronic variable speed and 3 fixed speeds ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together
 <p>BMX60-BMXE60-XBE60</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering / Central kitchens / Bakeries and Pastry making ▶ 400 - 800 settings ▶ Max capacity in kneading (60% of water): 60 lt: 20 kg flour 80 lt: 25 kg flour 	<ul style="list-style-type: none"> ▶ Freestanding high productivity versions ▶ Powerful and silent asynchronous motor for intensive and professional kneading, blending and whipping, including extensive bakery and pastry preparations ▶ Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation ▶ The solid safety screen is removable for cleaning ▶ Flat waterproof control panel equipped with timer, bowl lighting and motorized functions (depending on the model) ▶ Stainless steel spiral hook for extensive kneading ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together
 <p>XBE80 - BMXE80</p>		

Emix5 - 5 liters

Description	Code												
<p>Emix Planetary Mixer white, 5 liters, bowl detection device, electronic variable speed with K type accessory hub. Equipped with stainless steel semi spiral hook, paddle and whisk and highly resistant splashguard - BPA free</p> <p>0.50 ElekW 200-240 V 1N 50/60 Hz WxDxH 280x388x438 mm kg 15 m³ 0.08</p> <p>Included Accessory</p> <table> <tr> <td>653754</td> <td>Stainless steel bowl with handles 5 lt</td> <td>1</td> </tr> <tr> <td>653755</td> <td>Stainless steel semi-spiral hook 5 lt</td> <td>1</td> </tr> <tr> <td>653756</td> <td>Stainless steel paddle 5 lt</td> <td>1</td> </tr> <tr> <td>653757</td> <td>Stainless steel whisk 5 lt</td> <td>1</td> </tr> </table>	653754	Stainless steel bowl with handles 5 lt	1	653755	Stainless steel semi-spiral hook 5 lt	1	653756	Stainless steel paddle 5 lt	1	653757	Stainless steel whisk 5 lt	1	<p>600190 EMX5BWH</p>
653754	Stainless steel bowl with handles 5 lt	1											
653755	Stainless steel semi-spiral hook 5 lt	1											
653756	Stainless steel paddle 5 lt	1											
653757	Stainless steel whisk 5 lt	1											
<p>Emix Planetary Mixer black, 5 liters, bowl detection device, electronic variable speed with K type accessory hub. Equipped with stainless steel semi spiral hook, paddle and whisk and highly resistant splashguard - BPA free</p> <p>0.50 ElekW 200-240 V 1N 50/60 Hz WxDxH 280x388x438 mm kg 15 m³ 0.10</p> <p>Included Accessory</p> <table> <tr> <td>653754</td> <td>Stainless steel bowl with handles 5 lt</td> <td>1</td> </tr> <tr> <td>653755</td> <td>Stainless steel semi-spiral hook 5 lt</td> <td>1</td> </tr> <tr> <td>653756</td> <td>Stainless steel paddle 5 lt</td> <td>1</td> </tr> <tr> <td>653757</td> <td>Stainless steel whisk 5 lt</td> <td>1</td> </tr> </table>	653754	Stainless steel bowl with handles 5 lt	1	653755	Stainless steel semi-spiral hook 5 lt	1	653756	Stainless steel paddle 5 lt	1	653757	Stainless steel whisk 5 lt	1	<p>602201 EMX5_PRO</p>
653754	Stainless steel bowl with handles 5 lt	1											
653755	Stainless steel semi-spiral hook 5 lt	1											
653756	Stainless steel paddle 5 lt	1											
653757	Stainless steel whisk 5 lt	1											



Accessories for Emix5 - 5 liters







Description	Code
<p>Stainless steel bowl with handles 5 lt</p> <p>WxDxH 225x300x195 mm kg 1.43 m³ 0.02</p>	<p>653754 ECUVX5</p>
<p>Stainless steel semi-spiral hook 5 lt</p> <p>WxDxH 80x205x205 mm kg 0.39</p>	<p>653755 ECROX5</p>



Food Preparation

Planetary mixers

◀◀ (Accessories for Emix5 - 5 liters)

Description	Code	
Stainless steel paddle 5 lt WxDxH 135x205x40 mm kg 1	653756 PAL5X	
Stainless steel whisk 5 lt WxDxH 140x205x205 mm kg 0.55 m³ 0.01	653757 FOU5X	
60 mm meatmincer for attachment type K (12 mm square hub) and 1 disc WxDxH 167x175x340 mm kg 1.65 m³ 0.01	653043 H60K	
3 discs (3-4,5-8 mm) for meatmincer WxDxH 60x60x30 mm kg 0.65 m³ 0.01	653044 DSETH60K	
Pasta kit (lasagne,tagliatelle,tagliolini) WxDxH 255x75x50 mm kg 3	653300 PKLTT150	
Pasta kit accessory (spaghetti 2 mm) WxDxH 255x75x50 mm kg 2	653298 PKSPAG150	

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◀◀ (Accessories for Emix5 - 5 liters)

Description	Code
<p>Pasta kit accessory (lasagne 142,5 mm)</p> <p>WxDxH 255x75x50 mm kg 1.40</p>	<p>653296 PKL150</p>



BE5 - 5 liters

Description	Code												
<p>5 lt Planetary Mixer, bowl detection device, electronic speed variation. Equipped with stainless steel spiral hook, paddle and whisk. Equipped with highly resistant safety screen - BPA free</p> <p>0.45 ElekW 200-240 V 1N 50/60 Hz WxDxH 266x416x487 mm kg 19 m³ 0.11</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653295</td> <td>Bowl 5 lt for BE5</td> <td>1</td> </tr> <tr> <td>653756</td> <td>Stainless steel paddle 5 lt</td> <td>1</td> </tr> <tr> <td>653757</td> <td>Stainless steel whisk 5 lt</td> <td>1</td> </tr> <tr> <td>653765</td> <td>Sainless steel spiral hook 5 lt</td> <td>1</td> </tr> </table>	653295	Bowl 5 lt for BE5	1	653756	Stainless steel paddle 5 lt	1	653757	Stainless steel whisk 5 lt	1	653765	Sainless steel spiral hook 5 lt	1	<p>600192 BE5BY</p>
653295	Bowl 5 lt for BE5	1											
653756	Stainless steel paddle 5 lt	1											
653757	Stainless steel whisk 5 lt	1											
653765	Sainless steel spiral hook 5 lt	1											
<p>5 lt Planetary Mixer, bowl detection device, electronic speed variation. Equipped with stainless steel spiral hook, paddle, whisk and K type accessory hub. Equipped with highly resistant safety screen - BPA free</p> <p>0.45 ElekW 200-240 V 1N 50/60 Hz WxDxH 266x416x487 mm kg 19 m³ 0.11</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653295</td> <td>Bowl 5 lt for BE5</td> <td>1</td> </tr> <tr> <td>653756</td> <td>Stainless steel paddle 5 lt</td> <td>1</td> </tr> <tr> <td>653757</td> <td>Stainless steel whisk 5 lt</td> <td>1</td> </tr> <tr> <td>653765</td> <td>Sainless steel spiral hook 5 lt</td> <td>1</td> </tr> </table>	653295	Bowl 5 lt for BE5	1	653756	Stainless steel paddle 5 lt	1	653757	Stainless steel whisk 5 lt	1	653765	Sainless steel spiral hook 5 lt	1	<p>600193 BE5BYA</p>
653295	Bowl 5 lt for BE5	1											
653756	Stainless steel paddle 5 lt	1											
653757	Stainless steel whisk 5 lt	1											
653765	Sainless steel spiral hook 5 lt	1											



Accessories for BE5 - 5 liters







Description	Code
<p>Bowl 5 lt for BE5</p> <p>WxDxH 206x250x194 mm kg 1.41 m³ 0.01</p>	<p>653295 CUV5</p>



Food Preparation

Planetary mixers

◀◀ (Accessories for BE5 - 5 liters)


Description	Code	
Sainless steel spiral hook 5 lt WxDxH 90x205x205 mm kg 0.41	653765 CRO5X	
Sainless steel paddle 5 lt WxDxH 135x205x40 mm kg 1	653756 PAL5X	
Sainless steel whisk 5 lt WxDxH 140x205x205 mm kg 0.55 m³ 0.01	653757 FOU5X	
Closed splash guard for BE5/8 without accessory hub WxDxH 255x255x150 mm kg 1 m³ 0.03	653781 SPLG	
Closed splash guard for BE5/8 with accessory hub WxDxH 255x255x150 mm kg 1 m³ 0.02	653782 SPLGH	
60 mm meatmincer for attachment type K (12 mm square hub) and 1 disc WxDxH 167x175x340 mm kg 1.65 m³ 0.01	653043 H60K	

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◀◀ (Accessories for BE5 - 5 liters)

Description	Code	
<p>3 discs (3-4,5-8 mm) for meatmincer</p> <p>WxDxH 60x60x30 mm kg 0.65 m³ 0.01</p>	<p>653044 DSETH60K</p>	
<p>Pasta kit (lasagne, tagliatelle, tagliolini)</p> <p>WxDxH 255x75x50 mm kg 3</p>	<p>653300 PKLTT150</p>	
<p>Pasta kit accessory (spaghetti 2 mm)</p> <p>WxDxH 255x75x50 mm kg 2</p>	<p>653298 PKSPAG150</p>	
<p>Pasta kit accessory (lasagne 142,5 mm)</p> <p>WxDxH 255x75x50 mm kg 1.40</p>	<p>653296 PKL150</p>	

BE8 - 8 liters

Description	Code													
<p>8 lt Planetary Mixer, bowl detection device, electronic speed variation. Equipped with stainless steel spiral hook, paddle and whisk. Equipped with highly resistant safety screen - BPA free</p> <p>0.60 ElekW 200-240 V 1N 50/60 Hz</p> <p>WxDxH 292x416x527 mm kg 20 m³ 0.11</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653766</td> <td>Stainless steel bowl 8 lt</td> <td>1</td> </tr> <tr> <td>653767</td> <td>Stainless steel spiral hook 8 lt</td> <td>1</td> </tr> <tr> <td>653768</td> <td>Stainless steel paddle 8 lt</td> <td>1</td> </tr> <tr> <td>653769</td> <td>Stainless steel whisk 8 lt</td> <td>1</td> </tr> </table>	653766	Stainless steel bowl 8 lt	1	653767	Stainless steel spiral hook 8 lt	1	653768	Stainless steel paddle 8 lt	1	653769	Stainless steel whisk 8 lt	1	<p>600195 BE8BY</p>	
653766	Stainless steel bowl 8 lt	1												
653767	Stainless steel spiral hook 8 lt	1												
653768	Stainless steel paddle 8 lt	1												
653769	Stainless steel whisk 8 lt	1												



Food Preparation

Planetary mixers

◀◀ (BE8 - 8 liters)

Description	Code												
<p>8 lt Planetary Mixer, bowl detection device, electronic speed variation. Equipped with stainless steel spiral hook, paddle, whisk and K type accessory hub. Equipped with highly resistant safety screen - BPA free</p> <p>0.60 ElekW 200-240 V 1N 50/60 Hz WxDxH 292x416x527 mm kg 21 m³ 0.11</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653766</td> <td>Stainless steel bowl 8 lt</td> <td>1</td> </tr> <tr> <td>653767</td> <td>Stainless steel spiral hook 8 lt</td> <td>1</td> </tr> <tr> <td>653768</td> <td>Stainless steel paddle 8 lt</td> <td>1</td> </tr> <tr> <td>653769</td> <td>Stainless steel whisk 8 lt</td> <td>1</td> </tr> </table>	653766	Stainless steel bowl 8 lt	1	653767	Stainless steel spiral hook 8 lt	1	653768	Stainless steel paddle 8 lt	1	653769	Stainless steel whisk 8 lt	1	<p>600196 BE8BYA</p>
653766	Stainless steel bowl 8 lt	1											
653767	Stainless steel spiral hook 8 lt	1											
653768	Stainless steel paddle 8 lt	1											
653769	Stainless steel whisk 8 lt	1											









Accessories for BE8 - 8 liters

Description	Code
<p>Stainless steel bowl 8 lt</p> <p>WxDxH 236x292x234 mm kg 2 m³ 0.02</p>	<p>653766 CUV8</p>
<p>Stainless steel spiral hook 8 lt</p> <p>WxDxH 95x242x242 mm kg 0.64 m³ 0.01</p>	<p>653767 CRO8X</p>
<p>Stainless steel paddle 8 lt</p> <p>WxDxH 147x246x42 mm kg 0.75</p>	<p>653768 PAL8X</p>
<p>Stainless steel whisk 8 lt</p> <p>WxDxH 143x250x143 mm kg 0.59</p>	<p>653769 FOU8X</p>



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◀◀ (Accessories for BE8 - 8 liters)

Description	Code	
Closed splash guard for BE5/8 without accessory hub WxDxH 255x255x150 mm kg 1 m ³ 0.03	653781 SPLG	
Closed splash guard for BE5/8 with accessory hub WxDxH 255x255x150 mm kg 1 m ³ 0.02	653782 SPLGH	
60 mm meatmincer for attachment type K (12 mm square hub) and 1 disc WxDxH 167x175x340 mm kg 1.65 m ³ 0.01	653043 H60K	
3 discs (3-4,5-8 mm) for meatmincer WxDxH 60x60x30 mm kg 0.65 m ³ 0.01	653044 DSETH60K	
Pasta kit (lasagne, tagliatelle, tagliolini) WxDxH 255x75x50 mm kg 3	653300 PKLTT150	
Pasta kit accessory (spaghetti 2 mm) WxDxH 255x75x50 mm kg 2	653298 PKSPAG150	

▶▶

Food Preparation

Planetary mixers

◀◀ (Accessories for BE8 - 8 liters)

Description	Code
Pasta kit accessory (lasagne 142,5 mm) WxDxH 255x75x50 mm kg 1.40	653296 PKL150



XBM10 - 10 litres

Description	Code
10 It Planetary Mixer, bowl detection device, with mechanical speed variation. Equipped with spiral hook, paddle and whisk. Equipped with highly resistant safety screen - BPA free 0.50 ElekW 380-415 V 3 50 Hz WxDxH 454x606x700 mm kg 57 m ³ 0.30 Included Accessory	600230 XBM10B
653267 Paddle 10 It 1 653268 Spiral Hook 10 It 1 653269 Whisk 10 It 1 653276 Bowl 10 It 1	



XBE10 - 10 litres

Description	Code
10 It Planetary Mixer, bowl detection device, electronic speed variation. Equipped with spiral hook, paddle and whisk. Equipped with highly resistant safety screen - BPA free 0.75 ElekW 200-240 V 1N 50/60 Hz WxDxH 454x606x700 mm kg 49 m ³ 0.31 Included Accessory	600198 XBE10B
653267 Paddle 10 It 1 653268 Spiral Hook 10 It 1 653269 Whisk 10 It 1 653276 Bowl 10 It 1	



◀◀ (XBE10 - 10 litres)

Description	Code												
<p>10 lt Planetary Mixer, bowl detection device, electronic speed variation. Equipped with spiral hook, paddle, whisk and H type accessory hub. Equipped with highly resistant safety screen - BPA free</p> <p>0.75 ElekW 200-240 V 1N 50/60 Hz WxDxH 454x606x700 mm kg 49 m³ 0.31</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653267</td> <td>Paddle 10 lt</td> <td>1</td> </tr> <tr> <td>653268</td> <td>Spiral Hook 10 lt</td> <td>1</td> </tr> <tr> <td>653269</td> <td>Whisk 10 lt</td> <td>1</td> </tr> <tr> <td>653276</td> <td>Bowl 10 lt</td> <td>1</td> </tr> </table>	653267	Paddle 10 lt	1	653268	Spiral Hook 10 lt	1	653269	Whisk 10 lt	1	653276	Bowl 10 lt	1	<p>600199 XBE10BA</p>
653267	Paddle 10 lt	1											
653268	Spiral Hook 10 lt	1											
653269	Whisk 10 lt	1											
653276	Bowl 10 lt	1											



Accessories for XBM10 and XBE10 - 10 liters





Description	Code
<p>Bowl 10 lt</p> <p>WxDxH 340x285x230 mm kg 3 m³ 0.03</p>	<p>653276 CUVXBE10</p>
<p>Paddle 10 lt</p> <p>WxDxH 160x50x282 mm kg 0.44</p>	<p>653267 PALXBE10</p>
<p>Spiral Hook 10 lt</p> <p>WxDxH 130x130x280 mm kg 0.41</p>	<p>653268 CROXBE10</p>
<p>Whisk 10 lt</p> <p>WxDxH 160x160x280 mm kg 0.73</p>	<p>653269 FOUXBE10</p>



Food Preparation





Planetary mixers

XBM20 - 20 litres

Description	Code													
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Table Top model. Equipped with spiral hook, paddle and whisk</p> <p>0.75 ElekW 220-240 V 1N 50 Hz WxDxH 521x685x1010 mm kg 95 m³ 0.54</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600238 XBM20TB</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Table Top model. Equipped with spiral hook, paddle and whisk</p> <p>0.75 ElekW 200-240/380-415 V 3 50 Hz WxDxH 521x685x1010 mm kg 94 m³ 0.54</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600239 XBM20T3</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Table Top model. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>0.75 ElekW 220-240 V 1N 50 Hz WxDxH 521x685x1010 mm kg 1</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600241 XBM20AT</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Table Top model. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>0.75 ElekW 200-240/380-415 V 3 50 Hz WxDxH 521x685x1010 mm kg 94 m³ 0.54</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600242 XBM20AT3</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												



◀◀ (XBM20 - 20 litres)




Description	Code													
<p>20 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Table Top model. Equipped with spiral hook, paddle and whisk</p> <p>0.75 ElekW 200-240/380-415 V 3 50 Hz WxDxH 521x685x1010 mm kg 93 m³ 0.54</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600234 XBM20SXTB3</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Floor model. Equipped with spiral hook, paddle and whisk</p> <p>0.75 ElekW 220-240 V 1N 50 Hz WxDxH 521x685x1230 mm kg 111 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600245 XBM20B</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Floor model. Equipped with spiral hook, paddle and whisk</p> <p>0.75 ElekW 200-240/380-415 V 3 50 Hz WxDxH 521x685x1230 mm kg 108 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600246 XBM204B</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Floor model. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>0.75 ElekW 220-240 V 1N 50 Hz WxDxH 521x685x1230 mm kg 114 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600249 XBM20AB</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												

▶▶





Food Preparation

Planetary mixers

◀◀ (XBM20 - 20 litres)

Description	Code													
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Floor model. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>0.75 ElekW 200-240/380-415 V 3 50 Hz WxDxH 521x685x1230 mm kg 110 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600250 XBM20AB3</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Floor model. Equipped with spiral hook, paddle and whisk</p> <p>0.75 ElekW 200-240/380-415 V 3 50 Hz WxDxH 521x685x1230 mm kg 109 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600232 XBM20XB3</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Floor model. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>0.75 ElekW 200-240/380-415 V 3 50 Hz WxDxH 521x685x1230 mm kg 111 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600231 XBM20AXB3</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												

XBE20 - 20 liters




Description	Code													
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Table Top model. Equipped with spiral hook, paddle and whisk</p> <p>1.01 ElekW 200-240 V 1N 50/60 Hz WxDxH 521x685x980 mm kg 87 m³ 0.57</p> <p>Included Accessory</p> <table> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600240 XBE20TB</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Table Top model. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>1.01 ElekW 200-240 V 1N 50/60 Hz WxDxH 521x685x980 mm kg 90 m³ 0.54</p> <p>Included Accessory</p> <table> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600244 XBE20ATB</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Table Top model. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>1.01 ElekW 200-240 V 1N 50/60 Hz WxDxH 521x685x980 mm kg 87 m³ 0.54</p> <p>Included Accessory</p> <table> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600237 XBE20AXTB</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Floor model. Equipped with spiral hook, paddle and whisk</p> <p>1.01 ElekW 200-240 V 1N 50/60 Hz WxDxH 532x685x1208 mm kg 104 m³ 0.72</p> <p>Included Accessory</p> <table> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600248 XBE20B</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												




Food Preparation

Planetary mixers

◀◀ (XBE20 - 20 liters)

Description	Code													
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Floor model. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>1.01 ElekW 200-240 V 1N 50/60 Hz WxDxH 532x685x1208 mm kg 106 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600253 XBE20AB</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Floor model. Equipped with spiral hook, paddle and whisk</p> <p>1.01 ElekW 200-240 V 1N 50/60 Hz WxDxH 532x685x1208 mm kg 102 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600236 XBE20XB</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												
<p>20 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Floor model. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>1.01 ElekW 200-240 V 1N 50/60 Hz WxDxH 532x685x1208 mm kg 107 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653109</td> <td>Whisk 20 lt</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653109	Whisk 20 lt	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	<p>600235 XBE20AXB</p>	
650121	Bowl 20 lt mixer	1												
653109	Whisk 20 lt	1												
653114	Spiral Hook 20 lt	1												
653116	Paddle 20 lt	1												

Accessories for XBM20 and XBE20 - 20 liters

Description	Code	
<p>Bowl 20 lt mixer</p> <p>WxDxH 460x340x300 mm kg 6.51 m³ 0.07</p>	<p>650121 BW20</p>	

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◀◀ (Accessories for XBM20 and XBE20 - 20 liters)

Description	Code
Spiral Hook 20 lt WxDxH 185x185x320 mm kg 1 m ³ 0.02	653114 CRO20
Paddle 20 lt WxDxH 205x70x320 mm kg 0.94 m ³ 0.02	653116 PAL20
Whisk 20 lt WxDxH 185x185x320 mm kg 1	653109 FOU20
Reinforced Whisk 20 lt (for heavy duty use) WxDxH 185x185x320 mm kg 0.90 m ³ 0.02	653254 FOUR20
10 lt reduction kit (bowl, spiral hook, paddle, whisk) for 20 lt planetary mixers WxDxH 340x310x500 mm kg 5.64 m ³ 0.06	650122 KRI0XB20
Stainless steel table for 20 lt planetary mixer WxDxH 608x528x481 mm kg 15.80 m ³ 0.19	653434 TX20



Food Preparation

Planetary mixers

◀◀ (Accessories for XBM20 and XBE20 - 20 liters)

Description	Code
<p>Kit wheels for 20/30/40 litre planetary mixers (only XB models)</p> <p>WxDxH 400x540x195 mm kg 3.30 m³ 0.05</p>	<p>653552 CASTEQ</p>



XBM30 - 30 liters

Description	Code												
<p>30 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Equipped with spiral hook, paddle and whisk</p> <p>0.75 ElekW 220-240 V 1N 50 Hz WxDxH 532x685x1230 mm kg 111 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650123</td> <td>Bowl 30 lt mixer</td> <td>1</td> </tr> <tr> <td>653161</td> <td>Spiral Hook 30 lt</td> <td>1</td> </tr> <tr> <td>653165</td> <td>Paddle 30 lt</td> <td>1</td> </tr> <tr> <td>653166</td> <td>Whisk 30 lt</td> <td>1</td> </tr> </table>	650123	Bowl 30 lt mixer	1	653161	Spiral Hook 30 lt	1	653165	Paddle 30 lt	1	653166	Whisk 30 lt	1	<p>600263 XBMF30S5</p>
650123	Bowl 30 lt mixer	1											
653161	Spiral Hook 30 lt	1											
653165	Paddle 30 lt	1											
653166	Whisk 30 lt	1											
<p>30 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Equipped with spiral hook, paddle and whisk</p> <p>0.75 ElekW 200-240/380-415 V 3 50 Hz WxDxH 532x685x1230 mm kg 110 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650123</td> <td>Bowl 30 lt mixer</td> <td>1</td> </tr> <tr> <td>653161</td> <td>Spiral Hook 30 lt</td> <td>1</td> </tr> <tr> <td>653165</td> <td>Paddle 30 lt</td> <td>1</td> </tr> <tr> <td>653166</td> <td>Whisk 30 lt</td> <td>1</td> </tr> </table>	650123	Bowl 30 lt mixer	1	653161	Spiral Hook 30 lt	1	653165	Paddle 30 lt	1	653166	Whisk 30 lt	1	<p>600264 XBM30B3</p>
650123	Bowl 30 lt mixer	1											
653161	Spiral Hook 30 lt	1											
653165	Paddle 30 lt	1											
653166	Whisk 30 lt	1											
<p>30 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>0.75 ElekW 200-240/380-415 V 3 50 Hz WxDxH 532x685x1230 mm kg 116 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650123</td> <td>Bowl 30 lt mixer</td> <td>1</td> </tr> <tr> <td>653161</td> <td>Spiral Hook 30 lt</td> <td>1</td> </tr> <tr> <td>653165</td> <td>Paddle 30 lt</td> <td>1</td> </tr> <tr> <td>653166</td> <td>Whisk 30 lt</td> <td>1</td> </tr> </table>	650123	Bowl 30 lt mixer	1	653161	Spiral Hook 30 lt	1	653165	Paddle 30 lt	1	653166	Whisk 30 lt	1	<p>600267 XBM30AB3</p>
650123	Bowl 30 lt mixer	1											
653161	Spiral Hook 30 lt	1											
653165	Paddle 30 lt	1											
653166	Whisk 30 lt	1											



◀◀ (XBM30 - 30 liters)

Description	Code												
<p>30 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Equipped with spiral hook, paddle and whisk</p> <p>0.75 ElekW 200-240/380-415 V 3 50 Hz WxDxH 532x685x1230 mm kg 110 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650123</td> <td>Bowl 30 lt mixer</td> <td>1</td> </tr> <tr> <td>653161</td> <td>Spiral Hook 30 lt</td> <td>1</td> </tr> <tr> <td>653165</td> <td>Paddle 30 lt</td> <td>1</td> </tr> <tr> <td>653166</td> <td>Whisk 30 lt</td> <td>1</td> </tr> </table>	650123	Bowl 30 lt mixer	1	653161	Spiral Hook 30 lt	1	653165	Paddle 30 lt	1	653166	Whisk 30 lt	1	<p>600260 XBM30XB3</p>
650123	Bowl 30 lt mixer	1											
653161	Spiral Hook 30 lt	1											
653165	Paddle 30 lt	1											
653166	Whisk 30 lt	1											
<p>30 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variation. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>0.75 ElekW 200-240/380-415 V 3 50 Hz WxDxH 532x685x1230 mm kg 113 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650123</td> <td>Bowl 30 lt mixer</td> <td>1</td> </tr> <tr> <td>653161</td> <td>Spiral Hook 30 lt</td> <td>1</td> </tr> <tr> <td>653165</td> <td>Paddle 30 lt</td> <td>1</td> </tr> <tr> <td>653166</td> <td>Whisk 30 lt</td> <td>1</td> </tr> </table>	650123	Bowl 30 lt mixer	1	653161	Spiral Hook 30 lt	1	653165	Paddle 30 lt	1	653166	Whisk 30 lt	1	<p>600259 XBM30AXB3</p>
650123	Bowl 30 lt mixer	1											
653161	Spiral Hook 30 lt	1											
653165	Paddle 30 lt	1											
653166	Whisk 30 lt	1											
<p>30 lt Planetary Mixer with mechanical speed variation. Equipped with spiral hook, paddle, whisk and H type accessory hub - Marine</p> <p>0.75 ElekW 208-230 V 1N 60 Hz WxDxH 532x685x1230 mm kg 116 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653161</td> <td>Spiral Hook 30 lt</td> <td>1</td> </tr> <tr> <td>653165</td> <td>Paddle 30 lt</td> <td>1</td> </tr> <tr> <td>653166</td> <td>Whisk 30 lt</td> <td>1</td> </tr> </table>	653161	Spiral Hook 30 lt	1	653165	Paddle 30 lt	1	653166	Whisk 30 lt	1	<p>600297 XBM30AS14N</p>			
653161	Spiral Hook 30 lt	1											
653165	Paddle 30 lt	1											
653166	Whisk 30 lt	1											



XBE30 - 30 liters

Description	Code												
<p>30 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Equipped with spiral hook, paddle and whisk</p> <p>1.10 ElekW 200-240 V 1N 50/60 Hz WxDxH 532x685x1208 mm kg 106 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650123</td> <td>Bowl 30 lt mixer</td> <td>1</td> </tr> <tr> <td>653161</td> <td>Spiral Hook 30 lt</td> <td>1</td> </tr> <tr> <td>653165</td> <td>Paddle 30 lt</td> <td>1</td> </tr> <tr> <td>653166</td> <td>Whisk 30 lt</td> <td>1</td> </tr> </table>	650123	Bowl 30 lt mixer	1	653161	Spiral Hook 30 lt	1	653165	Paddle 30 lt	1	653166	Whisk 30 lt	1	<p>600266 XBE30B</p>
650123	Bowl 30 lt mixer	1											
653161	Spiral Hook 30 lt	1											
653165	Paddle 30 lt	1											
653166	Whisk 30 lt	1											



Food Preparation

Planetary mixers

◀◀ (XBE30 - 30 liters)

Description	Code												
<p>30 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>1.10 ElekW 200-240 V 1N 50/60 Hz WxDxH 532x685x1208 mm kg 108 m³ 0.83</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650123</td> <td>Bowl 30 lt mixer</td> <td>1</td> </tr> <tr> <td>653161</td> <td>Spiral Hook 30 lt</td> <td>1</td> </tr> <tr> <td>653165</td> <td>Paddle 30 lt</td> <td>1</td> </tr> <tr> <td>653166</td> <td>Whisk 30 lt</td> <td>1</td> </tr> </table>	650123	Bowl 30 lt mixer	1	653161	Spiral Hook 30 lt	1	653165	Paddle 30 lt	1	653166	Whisk 30 lt	1	<p>600269 XBE30AB</p>
650123	Bowl 30 lt mixer	1											
653161	Spiral Hook 30 lt	1											
653165	Paddle 30 lt	1											
653166	Whisk 30 lt	1											
<p>30 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Equipped with spiral hook, paddle and whisk</p> <p>1.10 ElekW 200-240 V 1N 50/60 Hz WxDxH 532x685x1208 mm kg 105 m³ 0.72</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650123</td> <td>Bowl 30 lt mixer</td> <td>1</td> </tr> <tr> <td>653161</td> <td>Spiral Hook 30 lt</td> <td>1</td> </tr> <tr> <td>653165</td> <td>Paddle 30 lt</td> <td>1</td> </tr> <tr> <td>653166</td> <td>Whisk 30 lt</td> <td>1</td> </tr> </table>	650123	Bowl 30 lt mixer	1	653161	Spiral Hook 30 lt	1	653165	Paddle 30 lt	1	653166	Whisk 30 lt	1	<p>600262 XBE30XB</p>
650123	Bowl 30 lt mixer	1											
653161	Spiral Hook 30 lt	1											
653165	Paddle 30 lt	1											
653166	Whisk 30 lt	1											
<p>30 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Equipped with spiral hook, paddle, whisk and H type accessory hub</p> <p>1.10 ElekW 200-240 V 1N 50/60 Hz WxDxH 532x685x1208 mm kg 108 m³ 0.83</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650123</td> <td>Bowl 30 lt mixer</td> <td>1</td> </tr> <tr> <td>653161</td> <td>Spiral Hook 30 lt</td> <td>1</td> </tr> <tr> <td>653165</td> <td>Paddle 30 lt</td> <td>1</td> </tr> <tr> <td>653166</td> <td>Whisk 30 lt</td> <td>1</td> </tr> </table>	650123	Bowl 30 lt mixer	1	653161	Spiral Hook 30 lt	1	653165	Paddle 30 lt	1	653166	Whisk 30 lt	1	<p>600261 XBE30AX</p>
650123	Bowl 30 lt mixer	1											
653161	Spiral Hook 30 lt	1											
653165	Paddle 30 lt	1											
653166	Whisk 30 lt	1											



Accessories for XBM30 and XBE30 - 30 liters

Description	Code
<p>Bowl 30 lt mixer</p> <p>WxDxH 370x350x500 mm kg 8.14 m³ 0.06</p>	<p>650123 BW30</p>



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◀◀ (Accessories for XBM30 and XBE30 - 30 liters)

Description	Code
Spiral Hook 30 lt WxDxH 180x180x380 mm kg 1.13	653161 CRO30
Paddle 30 lt WxDxH 230x70x380 mm kg 1.11 m ³ 0.01	653165 PAL30
Whisk 30 lt WxDxH 200x200x380 mm kg 0.94 m ³ 0.02	653166 FOU30
Reinforced Whisk 30 lt (for heavy duty use) WxDxH 200x200x380 mm kg 1.01 m ³ 0.01	653253 FOUR30
10 lt reduction kit (bowl, spiral hook, paddle, whisk) and removable spout for 30 lt planetary mixers WxDxH 280x465x380 mm kg 5.61	650124 KR10XB30
20 lt reduction kit (bowl, spiral hook, paddle, whisk) for 30 lt planetary mixers WxDxH 340x540x400 mm kg 9.16 m ³ 0.07	650125 KR20XB30



Food Preparation

Planetary mixers

◀◀ (Accessories for XBM30 and XBE30 - 30 liters)

Description	Code
<p>Bowl trolley for 30 lt planetary mixers (cannot be used with wheel kit 653552)</p> <p>WxDxH 310x564x984 mm kg 11.70 m³ 0.24</p>	<p>653562 BT30XB</p>
<p>Kit wheels for 20/30/40 litre planetary mixers (only XB models)</p> <p>WxDxH 400x540x195 mm kg 3.30 m³ 0.05</p>	<p>653552 CASTEQ</p>



MBE40

Description	Code												
<p>40 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and electronic variable speed. Equipped with spiral hook, paddle and whisk. Suitable for bakery preparation</p> <p>2.20 ElekW 200-240 V 1N 50/60 Hz WxDxH 655x850x1370 mm kg 203 m³ 1.42</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650128</td> <td>Bowl 40 lt</td> <td>1</td> </tr> <tr> <td>653092</td> <td>Spiral Hook 40 lt</td> <td>1</td> </tr> <tr> <td>653093</td> <td>Paddle 40 lt</td> <td>1</td> </tr> <tr> <td>653127</td> <td>Reinforced Whisk 40 lt (for heavy duty use)</td> <td>1</td> </tr> </table>	650128	Bowl 40 lt	1	653092	Spiral Hook 40 lt	1	653093	Paddle 40 lt	1	653127	Reinforced Whisk 40 lt (for heavy duty use)	1	<p>600276 MBE40B</p>
650128	Bowl 40 lt	1											
653092	Spiral Hook 40 lt	1											
653093	Paddle 40 lt	1											
653127	Reinforced Whisk 40 lt (for heavy duty use)	1											
<p>40 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and electronic variable speed. Equipped with spiral hook, paddle and whisk. Suitable for bakery preparation</p> <p>2.20 ElekW 380-480 V 3 50/60 Hz WxDxH 655x850x1370 mm kg 204 m³ 1.42</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650128</td> <td>Bowl 40 lt</td> <td>1</td> </tr> <tr> <td>653092</td> <td>Spiral Hook 40 lt</td> <td>1</td> </tr> <tr> <td>653093</td> <td>Paddle 40 lt</td> <td>1</td> </tr> <tr> <td>653127</td> <td>Reinforced Whisk 40 lt (for heavy duty use)</td> <td>1</td> </tr> </table>	650128	Bowl 40 lt	1	653092	Spiral Hook 40 lt	1	653093	Paddle 40 lt	1	653127	Reinforced Whisk 40 lt (for heavy duty use)	1	<p>600275 MBE40B3</p>
650128	Bowl 40 lt	1											
653092	Spiral Hook 40 lt	1											
653093	Paddle 40 lt	1											
653127	Reinforced Whisk 40 lt (for heavy duty use)	1											



◀◀ (MBE40)

Description	Code												
<p>40 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Equipped with spiral hook, paddle, whisk and H type accessory hub. Suitable for bakery preparation</p> <p>2.20 ElekW 200-240 V 1N 50/60 Hz WxDxH 655x850x1370 mm kg 195 m³ 1.41</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650128</td> <td>Bowl 40 lt</td> <td>1</td> </tr> <tr> <td>653092</td> <td>Spiral Hook 40 lt</td> <td>1</td> </tr> <tr> <td>653093</td> <td>Paddle 40 lt</td> <td>1</td> </tr> <tr> <td>653127</td> <td>Reinforced Whisk 40 lt (for heavy duty use)</td> <td>1</td> </tr> </table>	650128	Bowl 40 lt	1	653092	Spiral Hook 40 lt	1	653093	Paddle 40 lt	1	653127	Reinforced Whisk 40 lt (for heavy duty use)	1	<p>600272 MBE40AB</p>
650128	Bowl 40 lt	1											
653092	Spiral Hook 40 lt	1											
653093	Paddle 40 lt	1											
653127	Reinforced Whisk 40 lt (for heavy duty use)	1											
<p>40 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and variable speed. Equipped with spiral hook, paddle and reinforced whisk. Suitable for bakery preparations</p> <p>2.20 ElekW 200-240 V 1N 50/60 Hz WxDxH 655x850x1370 mm kg 199 m³ 1.42</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650128</td> <td>Bowl 40 lt</td> <td>1</td> </tr> <tr> <td>653092</td> <td>Spiral Hook 40 lt</td> <td>1</td> </tr> <tr> <td>653093</td> <td>Paddle 40 lt</td> <td>1</td> </tr> <tr> <td>653127</td> <td>Reinforced Whisk 40 lt (for heavy duty use)</td> <td>1</td> </tr> </table>	650128	Bowl 40 lt	1	653092	Spiral Hook 40 lt	1	653093	Paddle 40 lt	1	653127	Reinforced Whisk 40 lt (for heavy duty use)	1	<p>600273 MBE40XB</p>
650128	Bowl 40 lt	1											
653092	Spiral Hook 40 lt	1											
653093	Paddle 40 lt	1											
653127	Reinforced Whisk 40 lt (for heavy duty use)	1											
<p>40 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and electronic variable speed. Equipped with spiral hook, paddle, reinforced whisk and H type accessory hub. Suitable for bakery preparation - Marine</p> <p>2.20 ElekW 380-480 V 3 50/60 Hz WxDxH 655x850x1370 mm kg 204 m³ 1.42</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650128</td> <td>Bowl 40 lt</td> <td>1</td> </tr> <tr> <td>653092</td> <td>Spiral Hook 40 lt</td> <td>1</td> </tr> <tr> <td>653093</td> <td>Paddle 40 lt</td> <td>1</td> </tr> <tr> <td>653127</td> <td>Reinforced Whisk 40 lt (for heavy duty use)</td> <td>1</td> </tr> </table>	650128	Bowl 40 lt	1	653092	Spiral Hook 40 lt	1	653093	Paddle 40 lt	1	653127	Reinforced Whisk 40 lt (for heavy duty use)	1	<p>600299 MBE40S06NC</p>
650128	Bowl 40 lt	1											
653092	Spiral Hook 40 lt	1											
653093	Paddle 40 lt	1											
653127	Reinforced Whisk 40 lt (for heavy duty use)	1											



Accessories for MBE40

Description	Code
<p>Bowl 40 lt</p> <p>WxDxH 560x470x390 mm kg 10 m³ 0.11</p>	<p>650128 BW40</p>



▶▶

Food Preparation

Planetary mixers

◀◀ (Accessories for MBE40)

Description	Code
Spiral Hook 40 lt WxDxH 240x240x460 mm kg 3 m ³ 0.03	653092 CRO40
Paddle 40 lt WxDxH 280x80x460 mm kg 3 m ³ 0.03	653093 PAL40
Fine Whisk 40 lt (for emulsions) WxDxH 250x250x460 mm kg 3 m ³ 0.03	653094 FOU40
Reinforced Whisk 40 lt (for heavy duty use) WxDxH 250x250x460 mm kg 2.74 m ³ 0.03	653127 FOUR40
20 lt reduction kit (bowl, spiral hook, paddle, whisk) for 40 lt planetary mixers - bakery models WxDxH 560x470x440 mm kg 13 m ³ 0.12	650126 KR20MB40
Bowl scraper 40 lt WxDxH 140x140x510 mm kg 2 m ³ 0.01	650186 BS40



◀◀ (Accessories for MBE40)

Description	Code
<p>Bowl trolley for 40/60/80 lt planetary mixers</p> <p>WxDxH 356x654x1050 mm kg 12.88 m³ 0.22</p>	<p>653585 BT468</p>



BMX60 - 60 liters

Description	Code												
<p>60 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variator, timer and bowl lighting. Manual bowl movement. Equipped with stainless steel spiral hook, paddle and whisk</p> <p>1.54 ElekW 220-240/380-415 V 3 50 Hz WxDxH 685x1087x1445 mm kg 330 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td style="text-align: right;">1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td style="text-align: right;">1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td style="text-align: right;">1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td style="text-align: right;">1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600277 BMX60B3</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											
<p>60 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variator, timer and bowl lighting. Manual bowl movement. Equipped with stainless steel spiral hook, paddle and whisk. With H type accessory hub</p> <p>1.54 ElekW 220-240/380-415 V 3 50 Hz WxDxH 685x1087x1445 mm kg 337 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td style="text-align: right;">1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td style="text-align: right;">1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td style="text-align: right;">1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td style="text-align: right;">1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600279 BMXM60AB3</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											



Food Preparation

Planetary mixers

◀◀ (BMX60 - 60 liters)

Description	Code												
<p>60 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variator, timer and bowl lighting. Manual bowl movement. Equipped with stainless steel spiral hook, paddle and whisk</p> <p>1.54 ElekW 220-240/380-415 V 3 50 Hz WxDxH 685x1087x1445 mm kg 330 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td>1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td>1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td>1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600281 BMX60X3B</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											



BMXE60 - 60 liters

Description	Code												
<p>60 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electromechanical speed variator and with motorized bowl movement. Equipped with stainless steel spiral hook, paddle and whisk. Timer and bowl lighting included</p> <p>1.79 ElekW 220-240/380-415 V 3 50 Hz WxDxH 685x1030x1445 mm kg 347 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td>1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td>1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td>1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600278 BMXE60B3</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											



XBE60 - 60 liters

Description	Code												
<p>60 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, electronic speed variation with motorized bowl movement, timer and bowl lighting. Equipped with stainless steel spiral hook, paddle and whisk</p> <p>4 ElekW 380-440 V 3N 50/60 Hz WxDxH 685x1050x1445 mm kg 315 m³ 1.70</p> <p>Included Accessory</p> <table> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td>1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td>1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td>1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600282 XBE603B</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											
<p>60 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, electronic speed variation with motorized bowl movement, timer and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and H type accessory hub</p> <p>4 ElekW 380-440 V 3N 50/60 Hz WxDxH 685x1050x1445 mm kg 324 m³ 1.70</p> <p>Included Accessory</p> <table> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td>1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td>1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td>1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600283 XBE60A3B</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											
<p>60 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, electronic speed variation with motorized bowl movement, timer and bowl lighting. Equipped with stainless steel spiral hook, paddle and whisk</p> <p>4 ElekW 380-440 V 3N 50/60 Hz WxDxH 685x1050x1445 mm kg 324 m³ 1.70</p> <p>Included Accessory</p> <table> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td>1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td>1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td>1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600284 XBE60X3B</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											



Food Preparation

Planetary mixers

Accessories for BMX60 and BMXE60 - 60 liters

Description	Code
<p>Bowl 60 lt mixer</p> <p>WxDxH 600x500x440 mm kg 15 m³ 0.18</p>	<p>650129 BW60</p>
<p>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</p> <p>WxDxH 200x280x550 mm kg 7 m³ 0.07</p>	<p>653084 CRO60</p>
<p>Paddle 60 lt</p> <p>WxDxH 300x100x560 mm kg 5 m³ 0.07</p>	<p>653083 PAL60</p>
<p>Whisk 60 lt</p> <p>WxDxH 280x280x560 mm kg 4.55 m³ 0.06</p>	<p>653086 FOU60</p>
<p>Reinforced Whisk 60 lt (for heavy duty use)</p> <p>WxDxH 280x280x560 mm kg 6 m³ 0.08</p>	<p>653097 FOUR60</p>
<p>40 lt reduction kit (bowl, spiral hook, paddle, whisk) for 60 lt and 80 lt planetary mixers</p> <p>WxDxH 594x444x390 mm kg 22.16 m³ 0.18</p>	<p>650127 KR40XB6080</p>



◀◀ (Accessories for BMX60 and BMXE60 - 60 liters)

Description	Code
<p>Bowl trolley for 40/60/80 lt planetary mixers</p> <p>WxDxH 356x654x1050 mm kg 12.88 m³ 0.22</p>	<p>653585 BT468</p>



BMXE80 - 80 liters

Description	Code															
<p>80 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electric control of the speed variator, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley.</p> <p>2.09 ElekW 220-240/380-415 V 3 50 Hz</p> <p>WxDxH 685x1030x1445 mm kg 363 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650130</td> <td>Bowl 80 lt mixer</td> <td>1</td> </tr> <tr> <td>653133</td> <td>Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653134</td> <td>Whisk 80 lt</td> <td>1</td> </tr> <tr> <td>653135</td> <td>Paddle 80 lt</td> <td>1</td> </tr> <tr> <td>653585</td> <td>Bowl trolley for 40/60/80 lt planetary mixers</td> <td>1</td> </tr> </table>	650130	Bowl 80 lt mixer	1	653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1	653134	Whisk 80 lt	1	653135	Paddle 80 lt	1	653585	Bowl trolley for 40/60/80 lt planetary mixers	1	<p>600287 BMXE80B3</p>
650130	Bowl 80 lt mixer	1														
653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1														
653134	Whisk 80 lt	1														
653135	Paddle 80 lt	1														
653585	Bowl trolley for 40/60/80 lt planetary mixers	1														
<p>80 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electric control of the speed variator, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley. H type</p> <p>2.09 ElekW 220-240/380-415 V 3 50 Hz</p> <p>WxDxH 685x1030x1445 mm kg 345 m³ 1.68</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650130</td> <td>Bowl 80 lt mixer</td> <td>1</td> </tr> <tr> <td>653133</td> <td>Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653134</td> <td>Whisk 80 lt</td> <td>1</td> </tr> <tr> <td>653135</td> <td>Paddle 80 lt</td> <td>1</td> </tr> <tr> <td>653585</td> <td>Bowl trolley for 40/60/80 lt planetary mixers</td> <td>1</td> </tr> </table>	650130	Bowl 80 lt mixer	1	653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1	653134	Whisk 80 lt	1	653135	Paddle 80 lt	1	653585	Bowl trolley for 40/60/80 lt planetary mixers	1	<p>600288 BMXE80AB3</p>
650130	Bowl 80 lt mixer	1														
653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1														
653134	Whisk 80 lt	1														
653135	Paddle 80 lt	1														
653585	Bowl trolley for 40/60/80 lt planetary mixers	1														



Food Preparation

Planetary mixers

XBE80 - 80 liters

Description	Code															
<p>80 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley</p> <p>4 ElekW 380-440 V 3N 50/60 Hz WxDxH 685x1050x1445 mm kg 340 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650130</td> <td>Bowl 80 lt mixer</td> <td>1</td> </tr> <tr> <td>653133</td> <td>Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653134</td> <td>Whisk 80 lt</td> <td>1</td> </tr> <tr> <td>653135</td> <td>Paddle 80 lt</td> <td>1</td> </tr> <tr> <td>653585</td> <td>Bowl trolley for 40/60/80 lt planetary mixers</td> <td>1</td> </tr> </table>	650130	Bowl 80 lt mixer	1	653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1	653134	Whisk 80 lt	1	653135	Paddle 80 lt	1	653585	Bowl trolley for 40/60/80 lt planetary mixers	1	<p>600289 XBE80B3</p>
650130	Bowl 80 lt mixer	1														
653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1														
653134	Whisk 80 lt	1														
653135	Paddle 80 lt	1														
653585	Bowl trolley for 40/60/80 lt planetary mixers	1														
<p>80 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley. H type accessory</p> <p>4 ElekW 380-440 V 3N 50/60 Hz WxDxH 685x1050x1445 mm kg 345 m³ 1.68</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650130</td> <td>Bowl 80 lt mixer</td> <td>1</td> </tr> <tr> <td>653133</td> <td>Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653134</td> <td>Whisk 80 lt</td> <td>1</td> </tr> <tr> <td>653135</td> <td>Paddle 80 lt</td> <td>1</td> </tr> <tr> <td>653585</td> <td>Bowl trolley for 40/60/80 lt planetary mixers</td> <td>1</td> </tr> </table>	650130	Bowl 80 lt mixer	1	653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1	653134	Whisk 80 lt	1	653135	Paddle 80 lt	1	653585	Bowl trolley for 40/60/80 lt planetary mixers	1	<p>600290 XBE80AB3</p>
650130	Bowl 80 lt mixer	1														
653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1														
653134	Whisk 80 lt	1														
653135	Paddle 80 lt	1														
653585	Bowl trolley for 40/60/80 lt planetary mixers	1														
<p>80 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley</p> <p>4 ElekW 380-440 V 3N 50/60 Hz WxDxH 685x1050x1445 mm kg 345 m³ 1.68</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650130</td> <td>Bowl 80 lt mixer</td> <td>1</td> </tr> <tr> <td>653133</td> <td>Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653134</td> <td>Whisk 80 lt</td> <td>1</td> </tr> <tr> <td>653135</td> <td>Paddle 80 lt</td> <td>1</td> </tr> <tr> <td>653585</td> <td>Bowl trolley for 40/60/80 lt planetary mixers</td> <td>1</td> </tr> </table>	650130	Bowl 80 lt mixer	1	653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1	653134	Whisk 80 lt	1	653135	Paddle 80 lt	1	653585	Bowl trolley for 40/60/80 lt planetary mixers	1	<p>600291 XBE80XB3</p>
650130	Bowl 80 lt mixer	1														
653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1														
653134	Whisk 80 lt	1														
653135	Paddle 80 lt	1														
653585	Bowl trolley for 40/60/80 lt planetary mixers	1														



Accessories for BMXE80 and XBE80 - 80 liters

Description	Code
Bowl 80 lt mixer WxDxH 600x500x570 mm kg 27 m ³ 0.35	650130 BW80
Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers WxDxH 185x260x670 mm kg 7 m ³ 0.11	653133 CRO80
Paddle 80 lt WxDxH 300x100x680 mm kg 7 m ³ 0.11	653135 PAL80
Whisk 80 lt WxDxH 300x300x680 mm kg 8 m ³ 0.11	653134 FOU80
40 lt reduction kit (bowl, spiral hook, paddle, whisk) for 60 lt and 80 lt planetary mixers WxDxH 594x444x390 mm kg 22.16 m ³ 0.18	650127 KR40XB6080
60 lt reduction kit (bowl, spiral hook, paddle, whisk) for 80 lt planetary mixers WxDxH 510x500x700 mm kg 29 m ³ 0.18	650131 KR60XB80



Food Preparation

Planetary mixers

◀◀ (Accessories for BMXE80 and XBE80 - 80 liters)

Description	Code
Bowl trolley for 40/60/80 lt planetary mixers WxDxH 356x654x1050 mm kg 12.88 m ³ 0.22	653585 BT468



CX21D

Description	Code
Vegetable cutter, attachment type H, disconnectable drive, for planetary mixers WxDxH 290x450x280 mm kg 7.30 m³ 0.05	653225 CX21D



Slicing discs for CX21D







Description	Code
Stainless steel grating disc 2 mm WxDxH 200x200x40 mm kg 0.54	653773 J2X
Stainless steel grating disc 3 mm WxDxH 200x200x40 mm kg 1	653774 J3X
Stainless steel grating disc 4 mm WxDxH 200x200x40 mm kg 0.54	653775 J4X
Stainless steel grating disc 7 mm WxDxH 200x200x40 mm kg 1	653776 J7X
Stainless steel grating disc 9 mm WxDxH 200x200x40 mm kg 0.55	653777 J9X



Food Preparation

Accessories for H HUB models







◀◀ (Slicing discs for CX21D)

Description	Code	
Stainless steel grating disc for knoedeln and bread WxDxH 200x200x40 mm kg 0.53	653778 KX	
Stainless steel grating disc for parmesan and bread WxDxH 200x200x30 mm kg 1	653779 PX	
Stainless steel shredding disc with S-blades 2x2 mm WxDxH 205x205x35 mm kg 0.97	650166 AS2XX	
Stainless steel shredding disc with S-blades 2x8 mm WxDxH 205x205x35 mm kg 0.97	650158 AS2X8X	
Stainless steel shredding disc with S-blades 2x10 mm WxDxH 205x205x35 mm kg 0.96	650159 AS2X10X	
Stainless steel shredding disc with S-blades 3x3 mm WxDxH 205x205x35 mm kg 1	650167 AS3XX	

▶▶

Food Preparation
Accessories for H HUB models

◀◀ (Slicing discs for CX21D)







Description	Code	
Stainless steel shredding disc with S-blades 4x4 mm WxDxH 205x205x35 mm kg 1	650077 AS4XX	
Stainless steel shredding disc with S-blades 6x6 mm (can also be used for French fries) WxDxH 205x205x35 mm kg 0.98	650078 AS6XX	
Stainless steel shredding disc with S-blades 8x8 mm (can also be used for French fries) WxDxH 205x205x35 mm kg 0.93	650079 AS8XX	
Stainless steel shredding disc with S-blades 10x10 mm (can also be used for French fries) WxDxH 205x205x35 mm kg 0.92	650080 AS10XX	
Stainless steel pressing/slicing disc with S-blades 0,6 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.97	650081 C06SX	
Stainless steel pressing/slicing disc with S-blades 1 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.96	650082 C1SX	

▶▶

Food Preparation







Accessories for H HUB models

◀◀ (Slicing discs for CX21D)

Description	Code	
Stainless steel pressing/slicing disc with S-blades 2 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.97	650083 C2SX	
Stainless steel pressing/slicing disc with S-blades 3 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 4	650084 C3SX	
Stainless steel pressing/slicing disc with S-blades 4 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.98	650085 C4SX	
Stainless steel pressing/slicing disc with S-blades 5 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.98	650086 C5SX	
Stainless steel pressing/slicing disc with S-blades 6 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 1	650087 C6SX	
Stainless steel pressing/slicing disc with S-blades 8 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 1	650088 C8SX	

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◀◀ (Slicing discs for CX21D)







Description	Code	
Stainless steel pressing/slicing disc with S-blades 10 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 1	650160 C10SX	
Stainless steel pressing/slicing disc with S-blades 12 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.92	650161 C12SX	
Stainless steel pressing/slicing disc with S-blades 13 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 1	650165 C13SX	
Stainless steel pressing/slicing disc with corrugated S- blades 2 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.92	650089 C2WX	
Stainless steel pressing/slicing disc with corrugated S- blades 3 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.92	650090 C3WX	
Stainless steel pressing/slicing disc with corrugated S- blades 6 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.92	650091 C6WX	

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Food Preparation

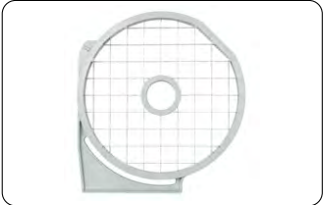
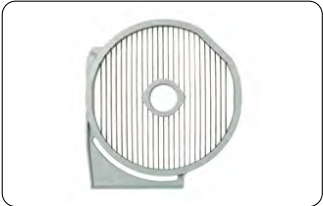


Accessories for H HUB models

◀◀ (Slicing discs for CX21D)



Description	Code	
Stainless steel pressing/slicing disc with corrugated S-blades 8 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.90	650162 C8WX	
Stainless steel pressing/slicing disc with corrugated S-blades 10 mm (can be used for slicing or combined with grids) WxDxH 205x205x35 mm kg 0.90	650164 C10WX	
Dicing grid 5x5 mm WxDxH 210x228x22 mm kg 1	653566 MT05T	
Dicing grid 8x8 mm WxDxH 210x228x22 mm kg 0.62	653567 MT08T	
Dicing grid 10x10 mm WxDxH 210x228x22 mm kg 0.56	653568 MT10T	
Dicing grid 12x12 mm WxDxH 210x228x22 mm kg 1	653569 MT12T	

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◀◀ (Slicing discs for CX21D)

Description	Code	
Dicing grid 20x20 mm WxDxH 210x228x22 mm kg 1	653570 MT20T	
Grid for chips 6x6 mm WxDxH 210x228x22 mm kg 0.72	653571 FT06	
Grid for chips 8x8 mm WxDxH 210x228x22 mm kg 0.63	653572 FT08	
Grid for chips 10x10 mm WxDxH 210x228x22 mm kg 1	653573 FT10	

MMH70



Description	Code	
Aluminium external support for 70 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit WxDxH 210x240x300 mm kg 2.83 m ³ 0.01	653720 MMH70S	
Aluminium meat mincer kit 70 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm) WxDxH 140x150x140 mm kg 1.81 m ³ 0.01	653721 MMH70EA	

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Food Preparation

Accessories for H HUB models

◀◀ (MMH70)

Description	Code	
<p>Stainless steel meat mincer kit 70 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)</p> <p>WxDxH 140x150x140 mm kg 3.20 m³ 0.01</p>	<p>653722 MMH70EX</p>	
<p>Stainless steel meat mincer kit 70 mm - 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm)</p> <p>WxDxH 348x348x191 mm kg 3.81 m³ 0.01</p>	<p>653723 MMH70UX</p>	

MMH82

Description	Code	
<p>Aluminium external support for 82 mm meat mincer (includes tray and pusher) - H HUB - To be combined with a meat mincer kit</p> <p>WxDxH 210x280x300 mm kg 2.90 m³ 0.01</p>	<p>653724 MMH82S</p>	
<p>Aluminium meat mincer kit 82 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)</p> <p>WxDxH 150x160x150 mm kg 2.39 m³ 0.01</p>	<p>653726 MMH82EA</p>	
<p>Stainless steel meat mincer kit 82 mm - Enterprise cut, includes blade (3 discs, diam. 4.5 - 6 and 8 mm)</p> <p>WxDxH 150x160x150 mm kg 4.22 m³ 0.01</p>	<p>653725 MMH82EX</p>	
<p>Stainless steel meat mincer kit 82 mm - 1/2 Unger cut, includes blade (4 discs, diam. 0, 3 - 4.5 and 8 mm)</p> <p>WxDxH 180x180x180 mm kg 4.60 m³ 0.01</p>	<p>653727 MMH82UX</p>	

P200

Description	Code
<p>Puree strainer for H hub supplied with 1 screw and 3 grids of 1.5, 3 and 6 mm</p> <p>WxDxH 315x383x305 mm kg 10.20 m³ 0.07</p>	<p style="text-align: center;">653187 P200H</p>



Guide to choosing vegetable peelers

	CUSTOMER	CHARACTERISTICS
 <p>T5S</p>	<p>T5S : Restaurants / Catering facilities.</p> <ul style="list-style-type: none"> ▶ 30 - 100 settings ▶ Capacity: 5 kg ▶ Productivity: 80 kg/h (including loading/unloading operations) <p>To be used at a fixed position.</p>	<ul style="list-style-type: none"> ▶ Long lasting abrasive plate for peeling hard tubers ▶ Large opening for easy and quick loading, specific dedicated downloading door ▶ Transparent lid ▶ Filter table available as option ▶ Knife plate, mussel cleaner and drying basket (optional accessory) for a more flexible use ▶ Control panel equipped with timer
 <p>T5E / T5M - T8E</p>	<p>T5E/T8E : Restaurants / Catering facilities.</p> <ul style="list-style-type: none"> ▶ T5E 30 - 100 settings ▶ Capacity: 5 kg ▶ Productivity: 80 kg/h (including loading/unloading operations) ▶ T8E 80 - 150 settings ▶ Capacity: 8 kg ▶ Productivity: 130 kg/h (including loading/unloading operations) <p>To be used near a wash basin or at a fixed position with a table.</p>	<ul style="list-style-type: none"> ▶ Removable peeling chamber to transfer vegetables ▶ Can be completely disassembled for cleaning ▶ Integrated spray unit ▶ Transparent lid equipped with removable spray gun ▶ Integrated filter (on selected models) ▶ TE models provided with an abrasive disc which rotates at 309 rpm ▶ Special model (T5M) for seashell cleaning with a reduced speed (208 rpm), seashell plate and cylinder
 <p>T10E / T15E</p>	<ul style="list-style-type: none"> ▶ T10E/T15E : Restaurants / Catering and Delicatessen. ▶ T10E 50 - 200 settings ▶ Capacity: 10 kg ▶ Productivity: 160 kg/h (including loading/unloading operations) ▶ T15E 80 - 300 settings ▶ Capacity: 15 kg ▶ Productivity: 240 kg/h (including loading/unloading operations) <p>Multipurpose appliances for all vegetable operations.</p>	<ul style="list-style-type: none"> ▶ Long lasting abrasive plate or knife plate models for peeling hard tubers ▶ Large opening for easy and quick loading, specific dedicated downloading door ▶ Transparent lid equipped with removable spray gun ▶ Filter table available as option ▶ Onion plate, mussel cleaner, brushing plate, garlic/shallot plate and drying basket available as options ▶ Control panel equipped with timer function
 <p>Ti25 / T25E</p>	<ul style="list-style-type: none"> ▶ Restaurants / Central catering kitchens. ▶ 100 to 500 settings ▶ Capacity: 25 kg ▶ Productivity: +400 kg/h (including loading/unloading operations) <p>For all types of vegetables with a thick peel: celery, potatoes, carrots, etc.</p>	<ul style="list-style-type: none"> ▶ Long lasting abrasive plate and cylinder for peeling hard tubers ▶ Large opening for easy and quick loading, specific dedicated downloading door ▶ Fast peeling cycle ▶ Removable rotating plate facilitates cleaning ▶ Angled cylinder facilitates loading and unloading (Ti25) ▶ Integrated filter table (Ti25) ▶ Trolley with filter tray available as an option (T25E)

T5S

Description	Code
<p>5 kg stainless steel Vegetable Peeler with abrasive Plate</p> <p>0.12 ElekW 220-240 V 1N 50/60 Hz WxDxH 314x485x450 mm kg 22.40 m³ 0.11</p> <p>Included Accessory</p> <p>653182 Abrasive plate for 5 kg vegetable peeler (T5S) 1</p>	<p>601218 T5S</p>
<p>5 kg stainless steel Vegetable Peeler with abrasive Plate and stainless steel filter table</p> <p>0.12 ElekW 220-240 V 1N 50/60 Hz WxDxH 494x680x1140 mm kg 50 m³ 0.74</p> <p>Included Accessory</p> <p>653182 Abrasive plate for 5 kg vegetable peeler (T5S) 1 653783 Filter table with sliding shelf, pre-assembled 1</p>	<p>603849 T5STN</p>



Accessories T5S

Description	Code
<p>Abrasive plate for 5 kg vegetable peeler (T5S)</p> <p>WxDxH 295x295x30 mm kg 3 m³ 0.01</p>	<p>653182 AP5S</p>
<p>Knife plate for 5 kg vegetable peeler (T5S)</p> <p>WxDxH 295x295x30 mm kg 1.11 m³ 0.01</p>	<p>653183 KP5S</p>
<p>Washing plate for 5 kg vegetable peeler</p> <p>WxDxH 285x285x70 mm kg 2 m³ 0.01</p>	<p>653057 WP5S</p>
<p>Filter table with sliding shelf</p> <p>WxDxH 494x762x724 mm kg 19.74 m³ 0.20</p>	<p>653784 FTSHVP</p>



Food Preparation

Multi purpose peeling machines

◀◀ (Accessories T5S)

Description	Code
<p>Filter table with sliding shelf, pre-assembled</p> <p>WxDxH 494x762x724 mm kg 18.80 m³ 0.30</p>	<p>653783 FTSHAVP</p>



T5E/T5M

Description	Code						
<p>5 kg stainless steel Vegetable Peeler with abrasive Plate, incorporated filter basket and flat control panel</p> <p>0.37 ElekW 220-240 V 1N 50/60 Hz WxDxH 424x390x590 mm kg 21 m³ 0.14</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653314</td> <td>Filter basket for 5 kg vegetable peeler</td> <td>1</td> </tr> <tr> <td>653316</td> <td>Abrasive plate for 5/8 kg vegetable peeler</td> <td>1</td> </tr> </table>	653314	Filter basket for 5 kg vegetable peeler	1	653316	Abrasive plate for 5/8 kg vegetable peeler	1	<p>601302 T5EFB</p>
653314	Filter basket for 5 kg vegetable peeler	1					
653316	Abrasive plate for 5/8 kg vegetable peeler	1					
<p>5 kg Mussel/Shell Cleaner with special Plate and incorporated filter basket (recommended choice for Mediterranean mussels)</p> <p>0.25 ElekW 220-240 V 1N 50/60 Hz WxDxH 424x390x590 mm kg 26 m³ 0.14</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653486</td> <td>Seashell plate for 5 kg mussel/shell cleaner (not for models with abrasive cylinder)</td> <td>1</td> </tr> <tr> <td>653514</td> <td>Filter basket for 8 kg vegetable peeler and 5/8 kg seashell cleaners</td> <td>1</td> </tr> </table>	653486	Seashell plate for 5 kg mussel/shell cleaner (not for models with abrasive cylinder)	1	653514	Filter basket for 8 kg vegetable peeler and 5/8 kg seashell cleaners	1	<p>601305 T5MFB</p>
653486	Seashell plate for 5 kg mussel/shell cleaner (not for models with abrasive cylinder)	1					
653514	Filter basket for 8 kg vegetable peeler and 5/8 kg seashell cleaners	1					







Accessories for T5E/T5M

Description	Code
<p>Abrasive plate for 5/8 kg vegetable peeler</p> <p>WxDxH 310x310x75 mm kg 2 m³ 0.02</p>	<p>653316 AP5E</p>



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◀◀ (Accessories for T5E/T5M)

Description	Code	
Seashell plate for 5 kg mussel/shell cleaner (not for models with abrasive cylinder) WxDxH 310x310x70 mm kg 2.31 m ³ 0.01	653486 SSP5E	
Filter basket for 5 kg vegetable peeler WxDxH 160x70x200 mm kg 0.50 m ³ 0.01	653314 FB5E	
Filter basket for 8 kg vegetable peeler and 5/8 kg seashell cleaners WxDxH 160x70x200 mm kg 1 m ³ 0.02	653514 FB8EM	
Drying basket for 5 kg vegetable peeler (only T5E) WxDxH 240x240x190 mm kg 1.19	653315 DB5E	
Stainless steel table for 5 and 8 kg vegetable peelers WxDxH 420x420x505 mm kg 7 m ³ 0.14	653496 TXVP	
Conversion kit for T5M. Includes abrasive cylinder and abrasive plate WxDxH 420x340x167 mm kg 6.50 m ³ 0.03	653515 KT5MT5E	

Food Preparation

Multi purpose peeling machines

T8E

Description	Code						
<p>8 kg stainless steel Vegetable Peeler with abrasive Plate, abrasive cylinder, incorporated filter basket and flat control panel</p> <p>0.37 ElekW 220-240 V 1N 50/60 Hz WxDxH 422x396x676 mm kg 25 m³ 0.15</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653316</td> <td>Abrasive plate for 5/8 kg vegetable peeler</td> <td>1</td> </tr> <tr> <td>653514</td> <td>Filter basket for 8 kg vegetable peeler and 5/8 kg seashell cleaners</td> <td>1</td> </tr> </table>	653316	Abrasive plate for 5/8 kg vegetable peeler	1	653514	Filter basket for 8 kg vegetable peeler and 5/8 kg seashell cleaners	1	<p>601492 T8EFB</p>
653316	Abrasive plate for 5/8 kg vegetable peeler	1					
653514	Filter basket for 8 kg vegetable peeler and 5/8 kg seashell cleaners	1					









Accessories for T8E

Description	Code
<p>Abrasive plate for 5/8 kg vegetable peeler</p> <p>WxDxH 310x310x75 mm kg 2 m³ 0.02</p>	<p>653316 AP5E</p>
<p>Filter basket for 8 kg vegetable peeler and 5/8 kg seashell cleaners</p> <p>WxDxH 160x70x200 mm kg 1 m³ 0.02</p>	<p>653514 FB8EM</p>
<p>Drying basket for 8 kg vegetable peeler (only T8E)</p> <p>WxDxH 300x300x246 mm kg 3 m³ 0.05</p>	<p>653495 DB8E</p>
<p>Stainless steel table for 5 and 8 kg vegetable peelers</p> <p>WxDxH 420x420x505 mm kg 7 m³ 0.14</p>	<p>653496 TXVP</p>



T10E/T15E






Description	Code	
<p>10 kg Vegetable Peeler. Abrasive Plate and abrasive cylinder</p> <p>0.37 ElekW 220-240 V 1N 50/60 Hz WxDxH 440x690x680 mm kg 48 m³ 0.34</p> <p>Included Accessory 653203 Abrasive plate for T10 or T15 1</p>	<p>603339 T10E1C</p>	
<p>10 kg Vegetable Peeler. Abrasive Plate and abrasive cylinder</p> <p>0.37 ElekW 200-240/380-440 V 3 50/60 Hz WxDxH 440x690x680 mm kg 47 m³ 0.34</p> <p>Included Accessory 653203 Abrasive plate for T10 or T15 1</p>	<p>603340 T10E324C</p>	
<p>10 kg Vegetable Peeler without Plate</p> <p>0.37 ElekW 200-240/380-440 V 3 50/60 Hz WxDxH 440x690x680 mm kg 51 m³ 0.34</p>	<p>603269 T10ENP</p>	
<p>10 kg Vegetable Peeler. Abrasive Plate</p> <p>0.37 ElekW 220-240 V 1N 50/60 Hz WxDxH 440x690x680 mm kg 48 m³ 0.34</p> <p>Included Accessory 653203 Abrasive plate for T10 or T15 1</p>	<p>601792 T10E1</p>	
<p>10 kg Vegetable Peeler. Abrasive Plate - Marine</p> <p>0.37 ElekW 100-120 V 1N 60 Hz WxDxH 440x690x680 mm kg 49 m³ 0.34</p> <p>Included Accessory 653203 Abrasive plate for T10 or T15 1</p>	<p>600296 T10E101NC</p>	
<p>10 kg Vegetable Peeler. Abrasive Plate</p> <p>0.37 ElekW 200-240/380-440 V 3 50/60 Hz WxDxH 440x690x680 mm kg 46 m³ 0.32</p> <p>Included Accessory 653203 Abrasive plate for T10 or T15 1</p>	<p>601805 T10E324</p>	



Food Preparation

Multi purpose peeling machines

◀◀ (T10E/T15E)

Description	Code	
<p>15 kg Vegetable Peeler. Abrasive Plate and abrasive cylinder</p> <p>0.37 ElekW 220-240 V 1N 50/60 Hz WxDxH 440x690x750 mm kg 49 m³ 0.35</p> <p>Included Accessory 653203 Abrasive plate for T10 or T15 1</p>	<p>603341 T15E1C</p>	
<p>15 kg Vegetable Peeler. Abrasive Plate and abrasive cylinder</p> <p>0.37 ElekW 200-240/380-440 V 3 50/60 Hz WxDxH 440x690x750 mm kg 48 m³ 0.35</p> <p>Included Accessory 653203 Abrasive plate for T10 or T15 1</p>	<p>603342 T15E324C</p>	
<p>15 kg Vegetable Peeler. Abrasive Plate</p> <p>0.37 ElekW 220-240 V 1N 50/60 Hz WxDxH 440x690x750 mm kg 50 m³ 0.34</p> <p>Included Accessory 653203 Abrasive plate for T10 or T15 1</p>	<p>601900 T15E1</p>	
<p>15 kg Vegetable Peeler. Abrasive Plate</p> <p>0.37 ElekW 200-240/380-440 V 3 50/60 Hz WxDxH 440x690x750 mm kg 47 m³ 0.32</p> <p>Included Accessory 653203 Abrasive plate for T10 or T15 1</p>	<p>601903 T15E324</p>	
<p>15 kg stainless steel Vegetable Peeler with flat control panel. NO Plate</p> <p>0.37 ElekW 200-240/380-440 V 3 50/60 Hz WxDxH 440x690x750 mm kg 52 m³ 0.35</p>	<p>600872 T15E</p>	

Accessories for T10E/T15E

Description	Code
<p>Abrasive plate for T10 or T15</p> <p>WxDxH 375x375x90 mm kg 6.50 m³ 0.02</p>	<p>653203 API5</p>

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◀◀ (Accessories for T10E/T15E)




Description	Code
Abrasive plate for large onions T10 and T15 (not for models with abrasive cylinder) WxDxH 375x375x90 mm kg 5.36 m ³ 0.02	653205 APLO15
Abrasive plate for small onions, shallots and garlic T10 or T15, 388 mm diam.(not for models with abrasive cylinder) WxDxH 388x388x90 mm kg 6.20 m ³ 0.02	653184 APO15
Knife plate for 10 and 15 kg vegetable peelers (not for models with abrasive cylinder) WxDxH 383x383x85 mm kg 3.42 m ³ 0.03	653204 KP15
Stainless steel seashell plate for 10/15 kg vegetable peelers (not for models with abrasive cylinder) WxDxH 387x387x102 mm kg 4.40 m ³ 0.02	653620 SSPXVP
Washing plate for T10 or T15 (not for models with abrasive cylinder) WxDxH 386x386x85 mm kg 4 m ³ 0.02	653058 WP15
Drying basket for T10 WxDxH 390x390x390 mm kg 2.81 m ³ 0.05	653208 DB10





Food Preparation

Multi purpose peeling machines

◀◀ (Accessories for T10E/T15E)

Description	Code	
<p>Drying basket for T15</p> <p>WxDxH 390x390x390 mm kg 3.09 m³ 0.04</p>	<p>653209 DB15</p>	
<p>Filter table with sliding shelf</p> <p>WxDxH 494x762x724 mm kg 19.74 m³ 0.20</p>	<p>653784 FTSHVP</p>	
<p>Filter table with sliding shelf, pre-assembled</p> <p>WxDxH 494x762x724 mm kg 18.80 m³ 0.30</p>	<p>653783 FTSHAVP</p>	

Ti25

Description	Code	
<p>25 kg stainless steel Vegetable Peeler with abrasive Plate and cylinder. Filter table included. Equipped with electrovalve to automatically open/close the water system. Flat control panel</p> <p>0.90 ElekW 220-240/380-415 V 3 50 Hz WxDxH 565x880x1425 mm kg 112 m³ 0.88</p> <p>Included Accessory 653506 Abrasive plate for 25 kg vegetable peeler 1</p>	<p>603258 TI25FIT</p>	
<p>25 kg stainless steel Vegetable Peeler with abrasive Plate and cylinder. Filter table included. Equipped with electrovalve to automatically open/close the water system. Flat control panel, suitable for Marine applications</p> <p>0.90 ElekW 220-277/380-480 V 3 60 Hz WxDxH 565x880x1425 mm kg 103 m³ 0.74</p> <p>Included Accessory 653506 Abrasive plate for 25 kg vegetable peeler 1</p>	<p>600875 TI2536M</p>	

Accessories for Ti25

Description	Code
Abrasive plate for 25 kg vegetable peeler WxDxH 530x530x50 mm kg 15	653506 AP25



T25E

Description	Code
25 kg Vegetable Peeler. Stainless steel body with abrasive Plate and abrasive cylinder. Suitable for 100 to 500 meals 0.90 ElekW 220-240/380-415 V 3 50 Hz WxDxH 585x785x1215 mm kg 89 m³ 0.74 Included Accessory 653506 Abrasive plate for 25 kg vegetable peeler 1	602007 T25EF350
25 kg Vegetable Peeler. Stainless steel body with abrasive Plate and abrasive cylinder. Suitable for 100 to 500 meals 1.10 ElekW 220-240 V 1N 50 Hz WxDxH 585x785x1215 mm kg 90 m³ 0.74 Included Accessory 653506 Abrasive plate for 25 kg vegetable peeler 1	602010 T25EF150



Accessories for T25E

Description	Code
Abrasive plate for 25 kg vegetable peeler WxDxH 530x530x50 mm kg 15	653506 AP25
Mobile trolley with filter tray for 25 kg peeler WxDxH 420x560x1020 mm kg 31 m³ 0.64	653302 MTFT25






Food Preparation

Multi purpose peeling machines

◀◀ (Accessories for T25E)

Description	Code
Waste dilution unit for 25 kg vegetable peeler WxDxH 150x80x150 mm kg 2 m ³ 0.01	653509 WDU25

Guide to choosing vegetable washers / spin dryers

CUSTOMER	CHARACTERISTICS
VEGETABLE WASHER/DRYER	
 <p>LVA 100B</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering facilities. ▶ Up to 200 settings ▶ Mainly used for leafy vegetables. <ul style="list-style-type: none"> ▶ Washing and drying in one appliance ▶ Automatic washing cycle ▶ Spin drying cycle
SPIN DRYERS	
 <p>EL40</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering facilities. ▶ 100 - 300 settings ▶ Main use: drying all types of leafy vegetables and herbs, salads, spinach, parsley, leeks, etc. <ul style="list-style-type: none"> ▶ Ergonomic and easy to use ▶ Two drying cycles to permit drying of delicate vegetables
 <p>ELX65</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering and central kitchens. ▶ 200 - 500 settings ▶ Main use: drying all types of leafy vegetables and herbs, salads, spinach, parsley, leeks, etc. <ul style="list-style-type: none"> ▶ Easy to use ▶ Version with plastic basket for easy transportation of vegetables ▶ Version with stainless steel basket

Food Preparation

Vegetable washers and spin dryers

LV200 - LV300

Description	Code
Vegetable Washer with fixed well capacity 200 lt, charge for cycle: 8/30 Kg 1.10 ElekW 400 V 3N 50 Hz WxDxH 1200x700x850 mm kg 133 m ³ 1.30	660031 LV200
Vegetable Washer with fixed well capacity 300 lt, charge for cycle: 10/40 Kg 1.10 ElekW 400 V 3N 50 Hz WxDxH 1500x900x850 mm kg 196 m ³ 1.83	660033 LV300



LV300/301 - LV500/501

Description	Code
Vegetable Washer with tilting well capacity 300 lt, charge for cycle: 10/40 Kg 1.20 ElekW 400 V 3N 50 Hz WxDxH 1500x900x850 mm kg 248 m ³ 1.83	660034 LV300R
Vegetable Washer with tilting well capacity 300 lt, charge for cycle: 10/40 Kg, automatic 1.20 ElekW 400 V 3N 50 Hz WxDxH 1500x900x850 mm kg 228 m ³ 1.84	660030 LV301R
Vegetable Washer with tilting well capacity 500 lt, charge for cycle: 14/70 Kg 1.60 ElekW 400 V 3N 50 Hz WxDxH 1800x1000x850 mm kg 296 m ³ 2.54	660036 LV500R
Vegetable Washer with tilting well capacity 500 lt, charge for cycle: 14/70 Kg, automatic 1.60 ElekW 400 V 3N 50 Hz WxDxH 1800x1000x850 mm kg 304 m ³ 2.54	660037 LV501R



LVA100B

Description	Code
<p>Food Washer and Dryer - load 2/6 kg - washing phase 60 rpm, drying phase 270 rpm</p> <p>0.90 ElekW 230 V 1N 50 Hz WxDxH 700x700x1000 mm kg 117 m³ 0.70</p> <p>Included Accessory 921014 Basket with square holes (5x5 mm) for vegetable washer 1</p>	<p>660072 LVA100B</p>
<p>Food Washer and Dryer, programmable - load 2/6 kg - washing phase 60 rpm, drying phase 270 rpm</p> <p>0.90 ElekW 230 V 1N 50 Hz WxDxH 700x700x1000 mm kg 116 m³ 0.67</p> <p>Included Accessory 921014 Basket with square holes (5x5 mm) for vegetable washer 1</p>	<p>660071 LVA100D</p>



Accessories for LVA100B

Description	Code
<p>Basket with square holes (5x5 mm) for vegetable washer</p> <p>WxDxH 500x500x270 mm kg 6 m³ 0.08</p>	<p>921014 CEFPXLVA</p>

EL40

Description	Code
<p>5 kg Vegetable Dryer with 32 lt basket volume. Spin drying automatic cycle</p> <p>0.37 ElekW 220-240 V 1N 50/60 Hz WxDxH 460x540x800 mm kg 47 m³ 0.64</p> <p>Included Accessory 653131 Basket for 5 kg vegetable dryer 1</p>	<p>601837 EL40F</p>



Food Preparation

Vegetable washers and spin dryers

Accessories for EL40



Description	Code
Basket for 5 kg vegetable dryer WxDxH 385x385x335 mm kg 4 m ³ 0.08	653131 BK40

ELX65

Description	Code
10 kg Vegetable Dryer with 65 lt basket volume. Spin drying automatic cycle. Plastic basket 0.75 ElekW 200-240/380-415 V 3 50 Hz WxDxH 578x639x1005 mm kg 68 m ³ 0.64 Included Accessory 653304 Additional plastic basket for 10 kg vegetable dryer 1	601979 ELX65F5
10 kg Vegetable Dryer with 65 lt basket volume. Spin drying automatic cycle. Plastic basket 0.75 ElekW 220-240 V 1N 50 Hz WxDxH 578x639x1005 mm kg 71 m ³ 0.63 Included Accessory 653304 Additional plastic basket for 10 kg vegetable dryer 1	601987 ELX65F25
10 kg Vegetable Dryer with 65 lt basket volume. Spin drying automatic cycle. Stainless steel basket with aluminium Base 0.75 ElekW 220-240/380-415 V 3 50 Hz WxDxH 578x639x1005 mm kg 73 m ³ 0.65 Included Accessory 653303 Stainless steel basket with aluminium base for 10 kg vegetable dryer 1	601980 ELX65XF5







Accessories for ELX65

Description	Code	
Stainless steel basket with aluminium base for 10 kg vegetable dryer WxDxH 485x485x420 mm kg 16 m ³ 0.19	653303 BKX65	
Additional plastic basket for 10 kg vegetable dryer WxDxH 460x460x435 mm kg 5.97 m ³ 0.19	653304 BK65	



Food Preparation

Slicers

Gravity slicers - Belt transmission

Description	Code	
Gravity Slicer 250mm, belt transmission (230V; 1+N; 50) 0.19 ElekW 230 V 1N 50 Hz WxDxH 510x420x370 mm kg 24 m ³ 0.19	601130 MSG25B	
Gravity Slicer 300mm, belt transmission (230V; 1+N; 50) 0.19 ElekW 230 V 1N 50 Hz WxDxH 620x510x450 mm kg 25 m ³ 0.19	601131 MSG30B	
Gravity Slicer 350mm, belt transmission (400V; 3; 50) 0.38 ElekW 400 V 3N 50 Hz WxDxH 695x560x520 mm kg 52 m ³ 0.54	601132 MSG35B	
Gravity Slicer, automatic with slice counter, blade diameter 330 mm belt transmission - 4 speeds and 3 strokes 0.38 ElekW 230 V 1N 50 Hz WxDxH 690x578x531 mm kg 61 m ³ 0.33	603329 FM33B	

Gravity slicers - Gear transmission

Description	Code	
Gravity Slicer 300mm, gear transmission (230V; 1+N; 50) 0.50 ElekW 230 V 1N 50 Hz WxDxH 720x520x520 mm kg 48 m ³ 0.38	601134 MSG30G	
Gravity Slicer 350mm, gear transmission (400V; 3; 50) 0.50 ElekW 400 V 3N 50 Hz WxDxH 760x530x550 mm kg 53 m ³ 0.39	601135 MSG35G	



◀◀ (Gravity slicers - Gear transmission)

Description	Code
<p>Gravity Slicer 300mm, gear transmission - SEMI-automatic (230V; 1+N; 50) Slice counter available as optional, to be ordered as an S-code</p> <p>0.50 ElekW 230 V 1N 50 Hz WxDxH 760x520x590 mm kg 75 m³ 0.50</p>	<p>601009 MSGA30G</p>



Vertical slicers - Belt transmission

Description	Code
<p>Vertical Slicer 300mm, belt transmission (230V; 1+N; 50)</p> <p>0.20 ElekW 230 V 1N 50 Hz WxDxH 650x630x540 mm kg 33 m³ 0.33</p>	<p>601139 MSV30B</p>
<p>Vertical Slicer 350mm, belt transmission (400V; 3; 50)</p> <p>0.38 ElekW 400 V 3N 50 Hz WxDxH 700x630x560 mm kg 51 m³ 0.53</p>	<p>601140 MSV35B</p>
<p>Vertical Slicer with special tightening arm for deli meats, blade diameter 300 mm and cut capacity: 220x220 (square); 220 (round); 230x220 (rectangular), belt transmission</p> <p>0.21 ElekW 230 V 1N 50 Hz WxDxH 590x570x500 mm kg 41 m³ 0.38</p>	<p>603330 LUX300BS</p>
<p>Vertical Slicer with special tightening arm for deli meats, blade diameter 350 mm and cut capacity: 265x265 (square); 265 (round); 340x265 (rectangular), belt transmission</p> <p>0.37 ElekW 400 V 3N 50 Hz WxDxH 740x630x560 mm kg 50 m³ 0.51</p>	<p>603331 LUX350BS</p>



Food Preparation

Slicers

Bread slicer - CPX

Description	Code
Single-chute electric Bread Slicer. Hourly output up to 14000 slices 0.37 ElekW 220-240 V 1N 50 Hz WxDxH 472x418x857 mm kg 34 m³ 0.14	603265 CPXF215



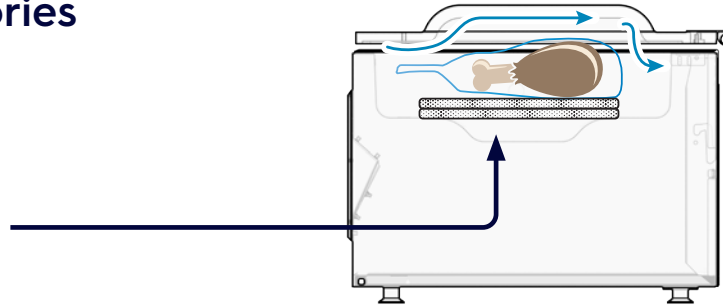
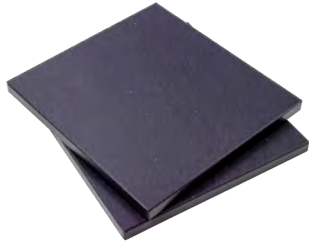
Accessories for Bread slicer - CPX

Description	Code
Table with shelf and 1/1 GN tray WxDxH 445x690x576 mm kg 16.08 m³ 0.24	653180 TT11



Vacuum packers

Included Accessories



Place the maximum number of PE filling tables inside the vacuum chamber, according to the size of the bag/container to be packed. (2 or 3 PE filling tables included, depending on model).

Optional Accessories

650239



650242



Stainless steel trolley
(2 sizes) for table top models

cod. **650239** - 470x570x700mm (H)
cod. **650242** - 570x630x700mm (H)

Inclined shelf to vacuum
liquids (2 sizes)

300mm cod. **650240**
400mm cod. **650241**

Bluetooth label printer
controlled via App

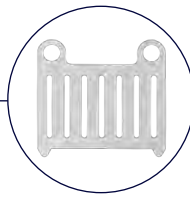
cod. **650243**

Vacuum packers

External Vacuum with external bags (inert gas cannot be inserted)

In case the food to be packed is bigger than the chamber, embossed bags have to be used:

- ▶ keep the bag outside the chamber, with bag opening parallel to the sealing bar using the **plastic accessory 'easy'** included with the appliance, see handbook for usage details.
- ▶ close lid and start the standard vacuum program



Range of different embossed bags available through spares organization.

External Vacuum with external containers (inert gas cannot be inserted)



External vacuum program –
lid open, sealing bar not active

Air is extracted from the container thanks to a tube with valve (spares code **OPRQXV**), until reaching the set parameters of vacuum and extra vacuum



Tube for external vacuum and range of GN containers with valve on the lid are available through spare parts organization.

Vacuum sealing

SMOOTH storage vacuum bags - 90 µm thickness

► suitable for temperatures between -40°C / +40°C / +75°C (for 30 min.)

Code*	Size (mm)	Qty	Code*	Size (mm)	Qty
OS1500	200x300	100	OS1505	300x500	100
OS1503	250x350	100	OS1506	350x450	100
OS1504	250x400	100	OS2472	400x500	50
OS1501	300x400	100	OS1507	400x600	100

SMOOTH storage vacuum bags - 140 µm thickness

► suitable for temperatures between -40°C / +40°C / +75°C (for 30 min.)

Code*	Size (mm)	Qty	Code*	Size (mm)	Qty
OS1531	150x300	100	OS1512	300x400	100
OS1508	200x300	100	OS1513	300x500	100
OS1509	200x400	100	OS1514	350x450	100
OS1510	250x350	100	OS1515	400x500	50
OS1511	250x400	100	OS1516	400x600	50

EMBOSSSED storage vacuum bags - 90 µm thickness

► suitable for temperatures between -40°C / +40°C / +75°C (for 30 min.)

Code*	Size (mm)	Qty	Code*	Size (mm)	Qty
OS1517	200x300	100	OS1520	300x500	100
OS1518	250x400	100	OS1521	400x500	50
OS1519	300x400	100	OS1522	400x600	50

RECYCLABLE storage vacuum bags - 85 µm thickness

► ideal for quick reheating
► suitable for temperatures between -25°C / +85°C (for 2 hours) / +100°C (for 30 min.)

Code*	Size (mm)	Qty	Code*	Size (mm)	Qty
OS2899	150x300	100	OS2902	300x400	100
OS2900	200x300	100	OS2903	400x600	100
OS2901	250x350	100			

*Spare part code, to be ordered through the local spares organization

Vacuum sealing

SMOOTH Cook and Chill vacuum bags - 80 µm thickness

► suitable for temperatures between -40°C / +40°C / +100°C (for 2h) / +121°C (for 1h)

Code*	Size (mm)	Qty	Code*	Size (mm)	Qty
OS1532	150X300	100	OS2474	300x400	100
OS1523	200x300	100	OS1526	400x500	100
OS2473	250x350	100	OS2475	400x600	50

EMBOSSED Cook and Chill vacuum bags - 90 µm thickness

► suitable for temperatures between -40°C / +40°C / +121°C (for 4h)

Code*	Size (mm)	Qty
OS2476	150X300	50
OS2477	200x300	50
OS2478	250x350	50
OS2479	300x400	50



SYV valve in stainless steel for core probe

It creates a barrier against air, where the probe needle pierces the bag, thus allowing safe detection of the core temperature of vacuum cooked food.

- Compatible with glass jar cooking in the oven
- Suitable for use in cooking and blast chilling processes from -20°C to 130°C.
- Suitable for cooking processes in a bain-marie up to 100°C and in a steam oven up to 130°C.

Code*	Description
OS2788	SYV valve for core probe

*Spare part code, to be ordered through the local spares organization

Vacuum sealing



Stainless steel containers for sous-vide preservation

► maximum lid sealing temperature: 90°C

Code*	Description	GN	WxD (mm)	H (mm)	Qty
0S1533	Stainless steel containers with lid in Tritan™	1/1	530x325	100	1
0S1534	Stainless steel containers with lid in Tritan™	1/1	530x325	150	1
0S1535	Stainless steel containers with lid in Tritan™	1/2	325x265	100	1
0S1536	Stainless steel containers with lid in Tritan™	1/2	325x265	150	1
0S1537	Stainless steel containers with lid in Tritan™	1/3	325x175	100	1
0S1538	Stainless steel containers with lid in Tritan™	1/3	325x175	150	1

Lid in Tritan™ with gasket for stainless steel containers

► maximum lid sealing temperature: 90°C



Code*	Description	GN	WxD (mm)	Qty
0S2616	Lid in Tritan™ with gasket for stainless steel containers	1/1	530x325	1
0S2617	Lid in Tritan™ with gasket for stainless steel containers	1/2	325x265	1
0S2618	Lid in Tritan™ with gasket for stainless steel containers	1/3	325x175	1

Stainless steel lid with gasket for stainless steel containers

► maximum lid sealing temperature: 90°C



Code*	Description	GN	LxP (mm)	Qty
0S2619	Stainless steel lid for stainless steel containers	1/1	530x325	1
0S2620	Stainless steel lid for stainless steel containers	1/2	325x265	1

*Spare part code, to be ordered through the local spares organization

Vacuum sealing



External vacuum hose for containers

► External vacuum device in plastic material complete with sleeve and connection

Code*	Length (mm)	Ø ext. (mm)	Ø int. (mm)
OPRQXV	1140	18	12



Accessory for external vacuum packing

► To be used with embossed bags

Code*	Description	Pcs
OPRRC6	Easy Flat 35	3
OPRRC7	Easy Flat 40	3



Polyethylene filling plates

Code*	WxDxH (mm)	Qty
OPRRBS	280X250X20	1
OPRRBT	320X300X20	1
OPRRBU	420X310X25	1

Code*	WxDxH (mm)	Qty
OPRRBV	460X440X25	1
OPRRBW	620X335X25	1
OPRRBX	620X390X25	1



Label printer kit

(4 ribbons and 9 adhesive label rolls)

Code*
OPRQXS



Black ink replacement ribbon

for label printer (4 pieces)

Code*	WxD (mm)	Length (m)
OPRQXT	50x30	30







Adhesive label rolls

(set of 9 adhesive rolls)



Code*	WxD (mm)	Labels
OPRQXU	50x60	200 per roll

*Spare part code, to be ordered through the local spares organization

Table Top vacuum packers

Description	Code	
Vacuum Packer, 8 m ³ /h, table top, digital display 0.60 ElekW 220-240 V 1N 50-60 Hz WxDxH 425x479x374 mm kg 46 m ³ 0.35	602178 EVP08D	
Vacuum Packer, 12 m ³ /h, table top, digital display 0.70 ElekW 220/240 V 1N 50-60 Hz WxDxH 415x587x437 mm kg 57 m ³ 0.37	602179 EVP12D	
Vacuum Packer, 16 m ³ /h, table top, digital display 0.80 ElekW 220-240 V 1N 50-60 Hz WxDxH 531x594x440 mm kg 72 m ³ 0.38	602180 EVP16D	
Vacuum Packer, 20 m ³ /h, table top, touch screen 0.90 ElekW 220-240 V 1N 50-60 Hz WxDxH 531x594x440 mm kg 79 m ³ 0.39	602181 EVP20T	

Accessories for Table Top vacuum packers


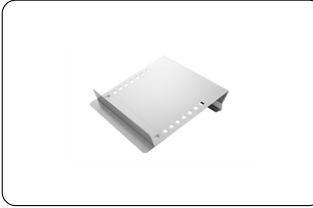

Description	Code	
Stainless steel trolley 470x570x700mm (H) WxDxH 470x570x700 mm kg 20 m ³ 0.35	650239 CART47	
Stainless steel trolley 570x630x700mm (H) WxDxH 570x630x700 mm kg 23 m ³ 0.35	650242 CART57	





Food Preparation

Complementary products



◀◀ (Accessories for Table Top vacuum packers)

Description	Code	
Inclined shelf to vacuum liquids, 300mm (for models with 310mm sealing bar or multiples) WxDxH 300x255x72 mm kg 1 m ³ 0.02	650240 IFTVL300	
Inclined shelf to vacuum liquids, 400mm (for models with 410mm sealing bar or multiples) WxDxH 400x303x67 mm kg 2 m ³ 0.02	650241 IFTVL400	
Label printer, bluetooth, for 50x60mm labels, with display in English or Italian 0.04 ElekW 100-240 V 1N 50/60 Hz WxDxH 200x100x60 mm kg 2.20 m ³ 0.01	650243 LABPRINT	

Free standing vacuum packers

Description	Code	
Vacuum Packer, 25 m ³ /h, on wheels 1.20 ElekW 220-240 V 1N 50-60 Hz WxDxH 607x696x1002 mm kg 148 m ³ 0.89	602182 EVP25A	
Vacuum Packer, 60 m ³ /h, on wheels 1.50 ElekW 400 V 3N 50-60 Hz WxDxH 697x772x1034 mm kg 206 m ³ 1.13	602183 EVP60A	

Accessories for free standing vacuum packers

Description	Code	
Inclined shelf to vacuum liquids, 300mm (for models with 310mm sealing bar or multiples) WxDxH 300x255x72 mm kg 1 m ³ 0.02	650240 IFTVL300	
Inclined shelf to vacuum liquids, 400mm (for models with 410mm sealing bar or multiples) WxDxH 400x303x67 mm kg 2 m ³ 0.02	650241 IFTVL400	

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Food Preparation: Bakery/Pastry/Pizza

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Planetary mixers for bakery/pastry/pizza

	CUSTOMER	CHARACTERISTICS
 <p>BE5 BE8</p>	<ul style="list-style-type: none"> ▶ Bakeries / Pastry making and Pizzerias ▶ 10 - 50 settings ▶ Max capacity in kneading (60% of water): 5 lt: 1,5 kg flour 8 lt: 2,5 kg flour 	<ul style="list-style-type: none"> ▶ Portable, table top models ▶ Powerful, silent asynchronous motor for intensive and professional kneading, blending and whipping ▶ BPA-free safety screen, easy to remove thanks to the "clip" system (no screws), activates the raising and the lowering of the bowl ▶ Electronic variable speed models from 20-220 rpm (planetary movement) ▶ Dishwasher safe stainless steel tools, bowls and splash guard ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together
 <p>XBM10 - XBE10</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering facilities ▶ 10 - 100 settings ▶ Max capacity in kneading (60% of water): 10 lt: 3,5 kg flour 	<ul style="list-style-type: none"> ▶ Table top version with stainless steel structure ▶ Powerful and silent asynchronous motor for intensive and professional kneading, blending and whipping ▶ BPA-free safety screen, removable without tools, easy to clean, activates the raising and the lowering of the bowl ▶ Flat waterproof control panel equipped with timer ▶ Electronic and mechanical speed variator ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together
 <p>XBB20</p>	<ul style="list-style-type: none"> ▶ Bakeries / Pastry making and Pizzerias ▶ 50 - 150 settings ▶ Max capacity in kneading (60% of water): 20 lt: 7 kg flour 	<ul style="list-style-type: none"> ▶ Sturdy and reinforced construction for continuous kneading ▶ 3 fixed speeds (40, 80, 160 rpm) and electronic variable speed (from 30 to 175 rpm) ▶ Powerful and silent asynchronous motor for intensive and professional kneading, blending and whipping ▶ Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation ▶ The solid safety screen and the stainless steel wire structure are both removable and disassembled for cleaning
 <p>XBB30</p>	<ul style="list-style-type: none"> ▶ Bakeries / Pastry making and Pizzerias ▶ 100 - 300 settings ▶ Max capacity in kneading (60% of water): 30 lt: 8 kg flour 	

Planetary mixers

Planetary mixers for bakery/pastry/pizza

	CUSTOMER	CHARACTERISTICS
 <p>MB40 - MBE40</p>	<ul style="list-style-type: none"> ▶ Bakeries / Pastry making and Pizzerias ▶ 100 to 400 settings ▶ Max capacity in kneading (60% of water): 40 lt: 10 kg flour 	<ul style="list-style-type: none"> ▶ Sturdy and reinforced construction for continuous kneading ▶ Electronic variable speed and/or 3 fixed speeds ▶ Powerful and silent asynchronous motor for intensive and professional kneading, blending and whipping ▶ Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation ▶ The solid safety screen and the stainless steel wire structure are both removable and disassembled for cleaning ▶ Flat waterproof control panel equipped with timer ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together
 <p>BMX60-BMXE60-XBE60</p>	<ul style="list-style-type: none"> ▶ Bakeries / Pastry making and Pizzerias ▶ 400 - 800 settings ▶ Max capacity in kneading (60% of water): 60 lt: 20 kg flour 80 lt: 25 kg flour 	
 <p>XBE80 - BMXE80</p>	<ul style="list-style-type: none"> ▶ Freestanding high productivity versions ▶ Powerful and silent asynchronous motor for intensive and professional kneading, blending and whipping, including extensive bakery and pastry preparations ▶ Solid BPA-free safety screen, covering the stainless steel wire one, limits the flour and unsafe dust particles when used in bakery and pastry preparation ▶ The solid safety screen is removable for cleaning ▶ Flat waterproof control panel equipped with timer, bowl lighting and motorized functions (depending on the model) ▶ Stainless steel spiral hook for extensive kneading ▶ Bowl detection device allows the mixer to switch on only when the bowl and the safety screen are properly installed and positioned together 	

BE5 - 5 liters

Description	Code												
<p>5 lt Planetary Mixer, bowl detection device, electronic speed variation. Equipped with stainless steel spiral hook, paddle and whisk. Equipped with highly resistant safety screen - BPA free</p> <p>0.45 ElekW 200-240 V 1N 50/60 Hz WxDxH 266x416x487 mm kg 19 m³ 0.11</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653295</td> <td>Bowl 5 lt for BE5</td> <td>1</td> </tr> <tr> <td>653756</td> <td>Stainless steel paddle 5 lt</td> <td>1</td> </tr> <tr> <td>653757</td> <td>Stainless steel whisk 5 lt</td> <td>1</td> </tr> <tr> <td>653765</td> <td>Sainless steel spiral hook 5 lt</td> <td>1</td> </tr> </table>	653295	Bowl 5 lt for BE5	1	653756	Stainless steel paddle 5 lt	1	653757	Stainless steel whisk 5 lt	1	653765	Sainless steel spiral hook 5 lt	1	<p>600192 BE5BY</p>
653295	Bowl 5 lt for BE5	1											
653756	Stainless steel paddle 5 lt	1											
653757	Stainless steel whisk 5 lt	1											
653765	Sainless steel spiral hook 5 lt	1											
<p>5 lt Planetary Mixer, bowl detection device, electronic speed variation. Equipped with stainless steel spiral hook, paddle, whisk and K type accessory hub. Equipped with highly resistant safety screen - BPA free</p> <p>0.45 ElekW 200-240 V 1N 50/60 Hz WxDxH 266x416x487 mm kg 19 m³ 0.11</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653295</td> <td>Bowl 5 lt for BE5</td> <td>1</td> </tr> <tr> <td>653756</td> <td>Stainless steel paddle 5 lt</td> <td>1</td> </tr> <tr> <td>653757</td> <td>Stainless steel whisk 5 lt</td> <td>1</td> </tr> <tr> <td>653765</td> <td>Sainless steel spiral hook 5 lt</td> <td>1</td> </tr> </table>	653295	Bowl 5 lt for BE5	1	653756	Stainless steel paddle 5 lt	1	653757	Stainless steel whisk 5 lt	1	653765	Sainless steel spiral hook 5 lt	1	<p>600193 BE5BYA</p>
653295	Bowl 5 lt for BE5	1											
653756	Stainless steel paddle 5 lt	1											
653757	Stainless steel whisk 5 lt	1											
653765	Sainless steel spiral hook 5 lt	1											



Accessories for BE5 - 5 liters







Description	Code
<p>Bowl 5 lt for BE5</p> <p>WxDxH 206x250x194 mm kg 1.41 m³ 0.01</p>	<p>653295 CUV5</p>
<p>Sainless steel spiral hook 5 lt</p> <p>WxDxH 90x205x205 mm kg 0.41</p>	<p>653765 CRO5X</p>



Food Preparation: Bakery/Pastry/Pizza

Planetary mixers

◀◀ (Accessories for BE5 - 5 liters)

Description	Code	
Stainless steel paddle 5 lt WxDxH 135x205x40 mm kg 1	653756 PAL5X	
Stainless steel whisk 5 lt WxDxH 140x205x205 mm kg 0.55 m³ 0.01	653757 FOU5X	
Closed splash guard for BE5/8 without accessory hub WxDxH 255x255x150 mm kg 1 m³ 0.03	653781 SPLG	
Closed splash guard for BE5/8 with accessory hub WxDxH 255x255x150 mm kg 1 m³ 0.02	653782 SPLGH	
60 mm meatmincer for attachment type K (12 mm square hub) and 1 disc WxDxH 167x175x340 mm kg 1.65 m³ 0.01	653043 H60K	
3 discs (3-4,5-8 mm) for meatmincer WxDxH 60x60x30 mm kg 0.65 m³ 0.01	653044 DSETH60K	

▶▶

Food Preparation: Bakery/Pastry/Pizza

Planetary mixers

◀◀ (BE8 - 8 liters)

Description	Code												
<p>8 lt Planetary Mixer, bowl detection device, electronic speed variation. Equipped with stainless steel spiral hook, paddle, whisk and K type accessory hub. Equipped with highly resistant safety screen - BPA free</p> <p>0.60 ElekW 200-240 V 1N 50/60 Hz WxDxH 292x416x527 mm kg 21 m³ 0.11</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653766</td> <td>Stainless steel bowl 8 lt</td> <td>1</td> </tr> <tr> <td>653767</td> <td>Stainless steel spiral hook 8 lt</td> <td>1</td> </tr> <tr> <td>653768</td> <td>Stainless steel paddle 8 lt</td> <td>1</td> </tr> <tr> <td>653769</td> <td>Stainless steel whisk 8 lt</td> <td>1</td> </tr> </table>	653766	Stainless steel bowl 8 lt	1	653767	Stainless steel spiral hook 8 lt	1	653768	Stainless steel paddle 8 lt	1	653769	Stainless steel whisk 8 lt	1	<p>600196 BE8BYA</p>
653766	Stainless steel bowl 8 lt	1											
653767	Stainless steel spiral hook 8 lt	1											
653768	Stainless steel paddle 8 lt	1											
653769	Stainless steel whisk 8 lt	1											








Accessories for BE8 - 8 liters

Description	Code
<p>Stainless steel bowl 8 lt</p> <p>WxDxH 236x292x234 mm kg 2 m³ 0.02</p>	<p>653766 CUV8</p>
<p>Stainless steel spiral hook 8 lt</p> <p>WxDxH 95x242x242 mm kg 0.64 m³ 0.01</p>	<p>653767 CRO8X</p>
<p>Stainless steel paddle 8 lt</p> <p>WxDxH 147x246x42 mm kg 0.75</p>	<p>653768 PAL8X</p>
<p>Stainless steel whisk 8 lt</p> <p>WxDxH 143x250x143 mm kg 0.59</p>	<p>653769 FOU8X</p>



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◀◀ (Accessories for BE8 - 8 liters)

Description	Code	
Closed splash guard for BE5/8 without accessory hub WxDxH 255x255x150 mm kg 1 m ³ 0.03	653781 SPLG	
Closed splash guard for BE5/8 with accessory hub WxDxH 255x255x150 mm kg 1 m ³ 0.02	653782 SPLGH	
60 mm meatmincer for attachment type K (12 mm square hub) and 1 disc WxDxH 167x175x340 mm kg 1.65 m ³ 0.01	653043 H60K	
3 discs (3-4,5-8 mm) for meatmincer WxDxH 60x60x30 mm kg 0.65 m ³ 0.01	653044 DSETH60K	
Pasta kit (lasagne,tagliatelle,tagliolini) WxDxH 255x75x50 mm kg 3	653300 PKLTT150	
Pasta kit accessory (spaghetti 2 mm) WxDxH 255x75x50 mm kg 2	653298 PKSPAG150	

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Food Preparation: Bakery/Pastry/Pizza

Planetary mixers

◀◀ (Accessories for BE8 - 8 liters)

Description	Code
Pasta kit accessory (lasagne 142,5 mm) WxDxH 255x75x50 mm kg 1.40	653296 PKL150



XBM10 - 10 litres

Description	Code
10 It Planetary Mixer, bowl detection device, with mechanical speed variation. Equipped with spiral hook, paddle and whisk. Equipped with highly resistant safety screen - BPA free 0.50 ElekW 380-415 V 3 50 Hz WxDxH 454x606x700 mm kg 57 m ³ 0.30 Included Accessory	600230 XBM10B
653267 Paddle 10 It 1 653268 Spiral Hook 10 It 1 653269 Whisk 10 It 1 653276 Bowl 10 It 1	



XBE10 - 10 litres

Description	Code
10 It Planetary Mixer, bowl detection device, electronic speed variation. Equipped with spiral hook, paddle and whisk. Equipped with highly resistant safety screen - BPA free 0.75 ElekW 200-240 V 1N 50/60 Hz WxDxH 454x606x700 mm kg 49 m ³ 0.31 Included Accessory	600198 XBE10B
653267 Paddle 10 It 1 653268 Spiral Hook 10 It 1 653269 Whisk 10 It 1 653276 Bowl 10 It 1	



◀◀ (XBE10 - 10 litres)

Description	Code												
<p>10 lt Planetary Mixer, bowl detection device, electronic speed variation. Equipped with spiral hook, paddle, whisk and H type accessory hub. Equipped with highly resistant safety screen - BPA free</p> <p>0.75 ElekW 200-240 V 1N 50/60 Hz WxDxH 454x606x700 mm kg 49 m³ 0.31</p> <p>Included Accessory</p> <table border="0"> <tr> <td>653267</td> <td>Paddle 10 lt</td> <td>1</td> </tr> <tr> <td>653268</td> <td>Spiral Hook 10 lt</td> <td>1</td> </tr> <tr> <td>653269</td> <td>Whisk 10 lt</td> <td>1</td> </tr> <tr> <td>653276</td> <td>Bowl 10 lt</td> <td>1</td> </tr> </table>	653267	Paddle 10 lt	1	653268	Spiral Hook 10 lt	1	653269	Whisk 10 lt	1	653276	Bowl 10 lt	1	<p>600199 XBE10BA</p>
653267	Paddle 10 lt	1											
653268	Spiral Hook 10 lt	1											
653269	Whisk 10 lt	1											
653276	Bowl 10 lt	1											



Accessories for XBM10 and XBE10 - 10 litres

Description	Code
<p>Bowl 10 lt</p> <p>WxDxH 340x285x230 mm kg 3 m³ 0.03</p>	<p>653276 CUVXBE10</p>
<p>Paddle 10 lt</p> <p>WxDxH 160x50x282 mm kg 0.44</p>	<p>653267 PALXBE10</p>
<p>Spiral Hook 10 lt</p> <p>WxDxH 130x130x280 mm kg 0.41</p>	<p>653268 CROXBE10</p>
<p>Whisk 10 lt</p> <p>WxDxH 160x160x280 mm kg 0.73</p>	<p>653269 FOUXBE10</p>



Food Preparation: Bakery/Pastry/Pizza

Planetary mixers

XBB20 - 20 litres

Description	Code												
<p>20 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and electronic variable speed. Equipped with spiral hook, paddle, whisk and protection grid. Suitable for bakery preparation</p> <p>1.50 ElekW 200-240 V 1N 50/60 Hz WxDxH 575x675x1220 mm kg 111 m³ 0.97</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650121</td> <td>Bowl 20 lt mixer</td> <td>1</td> </tr> <tr> <td>653114</td> <td>Spiral Hook 20 lt</td> <td>1</td> </tr> <tr> <td>653116</td> <td>Paddle 20 lt</td> <td>1</td> </tr> <tr> <td>653254</td> <td>Reinforced Whisk 20 lt (for heavy duty use)</td> <td>1</td> </tr> </table>	650121	Bowl 20 lt mixer	1	653114	Spiral Hook 20 lt	1	653116	Paddle 20 lt	1	653254	Reinforced Whisk 20 lt (for heavy duty use)	1	<p>600255 XBBE20B</p>
650121	Bowl 20 lt mixer	1											
653114	Spiral Hook 20 lt	1											
653116	Paddle 20 lt	1											
653254	Reinforced Whisk 20 lt (for heavy duty use)	1											





Accessories for XBB20 - 20 litres


Description	Code
<p>Bowl 20 lt mixer</p> <p>WxDxH 460x340x300 mm kg 6.51 m³ 0.07</p>	<p>650121 BW20</p>
<p>Spiral Hook 20 lt</p> <p>WxDxH 185x185x320 mm kg 1 m³ 0.02</p>	<p>653114 CRO20</p>
<p>Paddle 20 lt</p> <p>WxDxH 205x70x320 mm kg 0.94 m³ 0.02</p>	<p>653116 PAL20</p>
<p>Whisk 20 lt</p> <p>WxDxH 185x185x320 mm kg 1</p>	<p>653109 FOU20</p>



◀◀ (Accessories for XBB20 - 20 litres)

Description	Code	
<p>Reinforced Whisk 20 lt (for heavy duty use)</p> <p>WxDxH 185x185x320 mm kg 0.90 m³ 0.02</p>	<p>653254 FOUR20</p>	
<p>10 lt reduction kit (bowl, spiral hook, paddle, whisk) for 20 lt planetary mixers</p> <p>WxDxH 340x310x500 mm kg 5.64 m³ 0.06</p>	<p>650122 KR10XB20</p>	
<p>Kit wheels for 20/30/40 litre planetary mixers (only XB models)</p> <p>WxDxH 400x540x195 mm kg 3.30 m³ 0.05</p>	<p>653552 CASTEQ</p>	

XBB30 - 30 litres

Description	Code													
<p>30 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and electronic variable speed. Equipped with spiral hook, paddle, whisk and protection grid. Suitable for bakery preparation</p> <p>1.50 ElekW 200-240 V 1N 50/60 Hz</p> <p>WxDxH 575x675x1220 mm kg 113 m³ 0.97</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650123</td> <td>Bowl 30 lt mixer</td> <td>1</td> </tr> <tr> <td>653161</td> <td>Spiral Hook 30 lt</td> <td>1</td> </tr> <tr> <td>653165</td> <td>Paddle 30 lt</td> <td>1</td> </tr> <tr> <td>653253</td> <td>Reinforced Whisk 30 lt (for heavy duty use)</td> <td>1</td> </tr> </table>	650123	Bowl 30 lt mixer	1	653161	Spiral Hook 30 lt	1	653165	Paddle 30 lt	1	653253	Reinforced Whisk 30 lt (for heavy duty use)	1	<p>600271 XBBE30B</p>	
650123	Bowl 30 lt mixer	1												
653161	Spiral Hook 30 lt	1												
653165	Paddle 30 lt	1												
653253	Reinforced Whisk 30 lt (for heavy duty use)	1												

Food Preparation: Bakery/Pastry/Pizza

Planetary mixers

Accessories for XBB30 - 30 litres

Description	Code
Bowl 30 lt mixer WxDxH 370x350x500 mm kg 8.14 m ³ 0.06	650123 BW30
Spiral Hook 30 lt WxDxH 180x180x380 mm kg 1.13	653161 CRO30
Paddle 30 lt WxDxH 230x70x380 mm kg 1.11 m ³ 0.01	653165 PAL30
Whisk 30 lt WxDxH 200x200x380 mm kg 0.94 m ³ 0.02	653166 FOU30
Reinforced Whisk 30 lt (for heavy duty use) WxDxH 200x200x380 mm kg 1.01 m ³ 0.01	653253 FOUR30
10 lt reduction kit (bowl, spiral hook, paddle, whisk) and removable spout for 30 lt planetary mixers WxDxH 280x465x380 mm kg 5.61	650124 KRI0XB30



◀◀ (Accessories for XBB30 - 30 litres)

Description	Code
<p>20 lt reduction kit (bowl, spiral hook, paddle, whisk) for 30 lt planetary mixers</p> <p>WxDxH 340x540x400 mm kg 9.16 m³ 0.07</p>	<p>650125 KR20XB30</p>
<p>Bowl trolley for 30 lt planetary mixers (cannot be used with wheel kit 653552)</p> <p>WxDxH 310x564x984 mm kg 11.70 m³ 0.24</p>	<p>653562 BT30XB</p>
<p>Kit wheels for 20/30/40 litre planetary mixers (only XB models)</p> <p>WxDxH 400x540x195 mm kg 3.30 m³ 0.05</p>	<p>653552 CASTEQ</p>



MBE40 - 40 litres

Description	Code												
<p>40 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and electronic variable speed. Equipped with spiral hook, paddle and whisk. Suitable for bakery preparation</p> <p>2.20 ElekW 200-240 V 1N 50/60 Hz</p> <p>WxDxH 655x850x1370 mm kg 203 m³ 1.42</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650128</td> <td>Bowl 40 lt</td> <td>1</td> </tr> <tr> <td>653092</td> <td>Spiral Hook 40 lt</td> <td>1</td> </tr> <tr> <td>653093</td> <td>Paddle 40 lt</td> <td>1</td> </tr> <tr> <td>653127</td> <td>Reinforced Whisk 40 lt (for heavy duty use)</td> <td>1</td> </tr> </table>	650128	Bowl 40 lt	1	653092	Spiral Hook 40 lt	1	653093	Paddle 40 lt	1	653127	Reinforced Whisk 40 lt (for heavy duty use)	1	<p>600276 MBE40B</p>
650128	Bowl 40 lt	1											
653092	Spiral Hook 40 lt	1											
653093	Paddle 40 lt	1											
653127	Reinforced Whisk 40 lt (for heavy duty use)	1											



Food Preparation: Bakery/Pastry/Pizza

Planetary mixers

◀◀ (MBE40 - 40 litres)

Description	Code												
<p>40 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and electronic variable speed. Equipped with spiral hook, paddle and whisk. Suitable for bakery preparation</p> <p>2.20 ElekW 380-480 V 3 50/60 Hz WxDxH 655x850x1370 mm kg 204 m³ 1.42</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650128</td> <td>Bowl 40 lt</td> <td>1</td> </tr> <tr> <td>653092</td> <td>Spiral Hook 40 lt</td> <td>1</td> </tr> <tr> <td>653093</td> <td>Paddle 40 lt</td> <td>1</td> </tr> <tr> <td>653127</td> <td>Reinforced Whisk 40 lt (for heavy duty use)</td> <td>1</td> </tr> </table>	650128	Bowl 40 lt	1	653092	Spiral Hook 40 lt	1	653093	Paddle 40 lt	1	653127	Reinforced Whisk 40 lt (for heavy duty use)	1	<p>600275 MBE40B3</p>
650128	Bowl 40 lt	1											
653092	Spiral Hook 40 lt	1											
653093	Paddle 40 lt	1											
653127	Reinforced Whisk 40 lt (for heavy duty use)	1											
<p>40 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation. Equipped with spiral hook, paddle, whisk and H type accessory hub. Suitable for bakery preparation</p> <p>2.20 ElekW 200-240 V 1N 50/60 Hz WxDxH 655x850x1370 mm kg 195 m³ 1.41</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650128</td> <td>Bowl 40 lt</td> <td>1</td> </tr> <tr> <td>653092</td> <td>Spiral Hook 40 lt</td> <td>1</td> </tr> <tr> <td>653093</td> <td>Paddle 40 lt</td> <td>1</td> </tr> <tr> <td>653127</td> <td>Reinforced Whisk 40 lt (for heavy duty use)</td> <td>1</td> </tr> </table>	650128	Bowl 40 lt	1	653092	Spiral Hook 40 lt	1	653093	Paddle 40 lt	1	653127	Reinforced Whisk 40 lt (for heavy duty use)	1	<p>600272 MBE40AB</p>
650128	Bowl 40 lt	1											
653092	Spiral Hook 40 lt	1											
653093	Paddle 40 lt	1											
653127	Reinforced Whisk 40 lt (for heavy duty use)	1											
<p>40 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with 3 fixed speeds and variable speed. Equipped with spiral hook, paddle and reinforced whisk. Suitable for bakery preparations</p> <p>2.20 ElekW 200-240 V 1N 50/60 Hz WxDxH 655x850x1370 mm kg 199 m³ 1.42</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650128</td> <td>Bowl 40 lt</td> <td>1</td> </tr> <tr> <td>653092</td> <td>Spiral Hook 40 lt</td> <td>1</td> </tr> <tr> <td>653093</td> <td>Paddle 40 lt</td> <td>1</td> </tr> <tr> <td>653127</td> <td>Reinforced Whisk 40 lt (for heavy duty use)</td> <td>1</td> </tr> </table>	650128	Bowl 40 lt	1	653092	Spiral Hook 40 lt	1	653093	Paddle 40 lt	1	653127	Reinforced Whisk 40 lt (for heavy duty use)	1	<p>600273 MBE40XB</p>
650128	Bowl 40 lt	1											
653092	Spiral Hook 40 lt	1											
653093	Paddle 40 lt	1											
653127	Reinforced Whisk 40 lt (for heavy duty use)	1											







Accessories for MBE40 - 40 litres

Description	Code
<p>Bowl 40 lt</p> <p>WxDxH 560x470x390 mm kg 10 m³ 0.11</p>	<p>650128 BW40</p>



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◀◀ (Accessories for MBE40 - 40 litres)

Description	Code	
Spiral Hook 40 lt WxDxH 240x240x460 mm kg 3 m ³ 0.03	653092 CRO40	
Paddle 40 lt WxDxH 280x80x460 mm kg 3 m ³ 0.03	653093 PAL40	
Fine Whisk 40 lt (for emulsions) WxDxH 250x250x460 mm kg 3 m ³ 0.03	653094 FOU40	
Reinforced Whisk 40 lt (for heavy duty use) WxDxH 250x250x460 mm kg 2.74 m ³ 0.03	653127 FOUR40	
20 lt reduction kit (bowl, spiral hook, paddle, whisk) for 40 lt planetary mixers - bakery models WxDxH 560x470x440 mm kg 13 m ³ 0.12	650126 KR20MB40	
Bowl trolley for 40/60/80 lt planetary mixers WxDxH 356x654x1050 mm kg 12.88 m ³ 0.22	653585 BT468	

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Food Preparation: Bakery/Pastry/Pizza

Planetary mixers

◀◀ (Accessories for MBE40 - 40 litres)

Description	Code
<p>Bowl scraper 40 lt</p> <p>WxDxH 140x140x510 mm kg 2 m³ 0.01</p>	<p>650186</p> <p>BS40</p>

BMX60 - 60 litres

Description	Code												
<p>60 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variator, timer and bowl lighting. Manual bowl movement. Equipped with stainless steel spiral hook, paddle and whisk</p> <p>1.54 ElekW 220-240/380-415 V 3 50 Hz</p> <p>WxDxH 685x1087x1445 mm kg 330 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td>1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td>1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td>1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600277</p> <p>BMX60B3</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											
<p>60 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variator, timer and bowl lighting. Manual bowl movement. Equipped with stainless steel spiral hook, paddle and whisk</p> <p>1.54 ElekW 220-240/380-415 V 3 50 Hz</p> <p>WxDxH 685x1087x1445 mm kg 330 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td>1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td>1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td>1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600281</p> <p>BMX60X3B</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											



◀◀ (BMX60 - 60 litres)

Description	Code												
<p>60 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with mechanical speed variator, timer and bowl lighting. Manual bowl movement. Equipped with stainless steel spiral hook, paddle and whisk. With H type accessory hub</p> <p>1.54 ElekW 220-240/380-415 V 3 50 Hz WxDxH 685x1087x1445 mm kg 337 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td>1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td>1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td>1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600279 BMXM60AB3</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											



BMXE60 - 60 litres

Description	Code												
<p>60 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electromechanical speed variator and with motorized bowl movement. Equipped with stainless steel spiral hook, paddle and whisk. Timer and bowl lighting included</p> <p>1.79 ElekW 220-240/380-415 V 3 50 Hz WxDxH 685x1030x1445 mm kg 347 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td>1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td>1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td>1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600278 BMXE60B3</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											



Food Preparation: Bakery/Pastry/Pizza

Planetary mixers

XBE60 - 60 litres

Description	Code												
<p>60 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, electronic speed variation with motorized bowl movement, timer and bowl lighting. Equipped with stainless steel spiral hook, paddle and whisk</p> <p>4 ElekW 380-440 V 3N 50/60 Hz WxDxH 685x1050x1445 mm kg 315 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td>1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td>1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td>1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600282 XBE603B</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											
<p>60 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, electronic speed variation with motorized bowl movement, timer and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and H type accessory hub</p> <p>4 ElekW 380-440 V 3N 50/60 Hz WxDxH 685x1050x1445 mm kg 324 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td>1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td>1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td>1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600283 XBE60A3B</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											
<p>60 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, electronic speed variation with motorized bowl movement, timer and bowl lighting. Equipped with stainless steel spiral hook, paddle and whisk</p> <p>4 ElekW 380-440 V 3N 50/60 Hz WxDxH 685x1050x1445 mm kg 324 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650129</td> <td>Bowl 60 lt mixer</td> <td>1</td> </tr> <tr> <td>653083</td> <td>Paddle 60 lt</td> <td>1</td> </tr> <tr> <td>653084</td> <td>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653086</td> <td>Whisk 60 lt</td> <td>1</td> </tr> </table>	650129	Bowl 60 lt mixer	1	653083	Paddle 60 lt	1	653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1	653086	Whisk 60 lt	1	<p>600284 XBE60X3B</p>
650129	Bowl 60 lt mixer	1											
653083	Paddle 60 lt	1											
653084	Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers	1											
653086	Whisk 60 lt	1											



Accessories for BMX60/BMXE60 and XBE60 - 60 litres

Description	Code
<p>Bowl 60 lt mixer</p> <p>WxDxH 600x500x440 mm kg 15 m³ 0.18</p>	<p>650129 BW60</p>
<p>Stainless steel (AISI 303) Spiral Hook for 60 lt planetary mixers</p> <p>WxDxH 200x280x550 mm kg 7 m³ 0.07</p>	<p>653084 CRO60</p>
<p>Paddle 60 lt</p> <p>WxDxH 300x100x560 mm kg 5 m³ 0.07</p>	<p>653083 PAL60</p>
<p>Whisk 60 lt</p> <p>WxDxH 280x280x560 mm kg 4.55 m³ 0.06</p>	<p>653086 FOU60</p>
<p>Reinforced Whisk 60 lt (for heavy duty use)</p> <p>WxDxH 280x280x560 mm kg 6 m³ 0.08</p>	<p>653097 FOUR60</p>
<p>40 lt reduction kit (bowl, spiral hook, paddle, whisk) for 60 lt and 80 lt planetary mixers</p> <p>WxDxH 594x444x390 mm kg 22.16 m³ 0.18</p>	<p>650127 KR40XB6080</p>



Food Preparation: Bakery/Pastry/Pizza

Planetary mixers

◀◀ (Accessories for BMX60/BMXE60 and XBE60 - 60 litres)

Description	Code
<p>Bowl trolley for 40/60/80 lt planetary mixers</p> <p>WxDxH 356x654x1050 mm kg 12.88 m³ 0.22</p>	<p>653585 BT468</p>



BMXE80 - 80 litres

Description	Code															
<p>80 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electric control of the speed variator, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley.</p> <p>2.09 ElekW 220-240/380-415 V 3 50 Hz</p> <p>WxDxH 685x1030x1445 mm kg 363 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650130</td> <td>Bowl 80 lt mixer</td> <td>1</td> </tr> <tr> <td>653133</td> <td>Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653134</td> <td>Whisk 80 lt</td> <td>1</td> </tr> <tr> <td>653135</td> <td>Paddle 80 lt</td> <td>1</td> </tr> <tr> <td>653585</td> <td>Bowl trolley for 40/60/80 lt planetary mixers</td> <td>1</td> </tr> </table>	650130	Bowl 80 lt mixer	1	653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1	653134	Whisk 80 lt	1	653135	Paddle 80 lt	1	653585	Bowl trolley for 40/60/80 lt planetary mixers	1	<p>600287 BMXE80B3</p>
650130	Bowl 80 lt mixer	1														
653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1														
653134	Whisk 80 lt	1														
653135	Paddle 80 lt	1														
653585	Bowl trolley for 40/60/80 lt planetary mixers	1														
<p>80 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electric control of the speed variator, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley. H type</p> <p>2.09 ElekW 220-240/380-415 V 3 50 Hz</p> <p>WxDxH 685x1030x1445 mm kg 345 m³ 1.68</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650130</td> <td>Bowl 80 lt mixer</td> <td>1</td> </tr> <tr> <td>653133</td> <td>Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653134</td> <td>Whisk 80 lt</td> <td>1</td> </tr> <tr> <td>653135</td> <td>Paddle 80 lt</td> <td>1</td> </tr> <tr> <td>653585</td> <td>Bowl trolley for 40/60/80 lt planetary mixers</td> <td>1</td> </tr> </table>	650130	Bowl 80 lt mixer	1	653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1	653134	Whisk 80 lt	1	653135	Paddle 80 lt	1	653585	Bowl trolley for 40/60/80 lt planetary mixers	1	<p>600288 BMXE80AB3</p>
650130	Bowl 80 lt mixer	1														
653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1														
653134	Whisk 80 lt	1														
653135	Paddle 80 lt	1														
653585	Bowl trolley for 40/60/80 lt planetary mixers	1														



XBE80- 80 litres

Description	Code															
<p>80 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley</p> <p>4 ElekW 380-440 V 3N 50/60 Hz WxDxH 685x1050x1445 mm kg 340 m³ 1.70</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650130</td> <td>Bowl 80 lt mixer</td> <td>1</td> </tr> <tr> <td>653133</td> <td>Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653134</td> <td>Whisk 80 lt</td> <td>1</td> </tr> <tr> <td>653135</td> <td>Paddle 80 lt</td> <td>1</td> </tr> <tr> <td>653585</td> <td>Bowl trolley for 40/60/80 lt planetary mixers</td> <td>1</td> </tr> </table>	650130	Bowl 80 lt mixer	1	653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1	653134	Whisk 80 lt	1	653135	Paddle 80 lt	1	653585	Bowl trolley for 40/60/80 lt planetary mixers	1	<p>600289 XBE80B3</p>
650130	Bowl 80 lt mixer	1														
653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1														
653134	Whisk 80 lt	1														
653135	Paddle 80 lt	1														
653585	Bowl trolley for 40/60/80 lt planetary mixers	1														
<p>80 lt Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley. H type accessory</p> <p>4 ElekW 380-440 V 3N 50/60 Hz WxDxH 685x1050x1445 mm kg 345 m³ 1.68</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650130</td> <td>Bowl 80 lt mixer</td> <td>1</td> </tr> <tr> <td>653133</td> <td>Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653134</td> <td>Whisk 80 lt</td> <td>1</td> </tr> <tr> <td>653135</td> <td>Paddle 80 lt</td> <td>1</td> </tr> <tr> <td>653585</td> <td>Bowl trolley for 40/60/80 lt planetary mixers</td> <td>1</td> </tr> </table>	650130	Bowl 80 lt mixer	1	653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1	653134	Whisk 80 lt	1	653135	Paddle 80 lt	1	653585	Bowl trolley for 40/60/80 lt planetary mixers	1	<p>600290 XBE80AB3</p>
650130	Bowl 80 lt mixer	1														
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653585	Bowl trolley for 40/60/80 lt planetary mixers	1														
<p>80 lt stainless steel Planetary Mixer, bowl detection device and SOLID BPA free safety screen, with electronic speed variation, timer, motorized bowl movement and bowl lighting. Equipped with stainless steel spiral hook, paddle, whisk and bowl trolley</p> <p>4 ElekW 380-440 V 3N 50/60 Hz WxDxH 685x1050x1445 mm kg 345 m³ 1.68</p> <p>Included Accessory</p> <table border="0"> <tr> <td>650130</td> <td>Bowl 80 lt mixer</td> <td>1</td> </tr> <tr> <td>653133</td> <td>Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers</td> <td>1</td> </tr> <tr> <td>653134</td> <td>Whisk 80 lt</td> <td>1</td> </tr> <tr> <td>653135</td> <td>Paddle 80 lt</td> <td>1</td> </tr> <tr> <td>653585</td> <td>Bowl trolley for 40/60/80 lt planetary mixers</td> <td>1</td> </tr> </table>	650130	Bowl 80 lt mixer	1	653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1	653134	Whisk 80 lt	1	653135	Paddle 80 lt	1	653585	Bowl trolley for 40/60/80 lt planetary mixers	1	<p>600291 XBE80XB3</p>
650130	Bowl 80 lt mixer	1														
653133	Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers	1														
653134	Whisk 80 lt	1														
653135	Paddle 80 lt	1														
653585	Bowl trolley for 40/60/80 lt planetary mixers	1														



Food Preparation: Bakery/Pastry/Pizza

Planetary mixers

Accessories for BMXE80 and XBE80 - 80 litres

Description	Code
<p>Stainless steel (AISI 303) Spiral Hook for 80 lt planetary mixers</p> <p>WxDxH 185x260x670 mm kg 7 m³ 0.11</p>	<p>653133 CRO80</p>
<p>Paddle 80 lt</p> <p>WxDxH 300x100x680 mm kg 7 m³ 0.11</p>	<p>653135 PAL80</p>
<p>Whisk 80 lt</p> <p>WxDxH 300x300x680 mm kg 8 m³ 0.11</p>	<p>653134 FOU80</p>
<p>Bowl 80 lt mixer</p> <p>WxDxH 600x500x570 mm kg 27 m³ 0.35</p>	<p>650130 BW80</p>
<p>40 lt reduction kit (bowl, spiral hook, paddle, whisk) for 60 lt and 80 lt planetary mixers</p> <p>WxDxH 594x444x390 mm kg 22.16 m³ 0.18</p>	<p>650127 KR40XB6080</p>
<p>60 lt reduction kit (bowl, spiral hook, paddle, whisk) for 80 lt planetary mixers</p> <p>WxDxH 510x500x700 mm kg 29 m³ 0.18</p>	<p>650131 KR60XB80</p>



◀◀ (Accessories for BMXE80 and XBE80 - 80 litres)

Description	Code
Bowl trolley for 40/60/80 lt planetary mixers WxDxH 356x654x1050 mm kg 12.88 m ³ 0.22	<p style="text-align: center;">653585 BT468</p>



Guide to choosing Fork and spiral dough kneaders

	CUSTOMER	CHARACTERISTICS
FORK KNEADERS		
 <p>BPO25-BPO45</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering Facilities / Bakeries / Pizzerias ▶ Medium size pastry shops 	<ul style="list-style-type: none"> ▶ Removable bowl for easier cleaning ▶ Motor with 2 speeds for optimum kneading ▶ Transparent screen to avoid the emission of flour into the work area
SPIRAL KNEADERS		
 <p>ZSP</p>	<ul style="list-style-type: none"> ▶ Pizzerias / Bakeries 	<ul style="list-style-type: none"> ▶ Stainless steel bowl ▶ Protective screen in stainless steel or transparent ▶ Bowl with rounded bottom facilitates cleaning ▶ 2 speed models available on request
 <p>PSF50</p>	<ul style="list-style-type: none"> ▶ Pizzerias with high output ▶ Bakeries / Catering facilities 	<ul style="list-style-type: none"> ▶ Spiral dough kneaders with 50 and 90 lt capacities ▶ Stainless steel bowl ▶ Two speed kneading motor with manual speed variation ▶ Protective screen to avoid the emission of flour into the work area ▶ Rounded bottom stainless steel bowl facilitates cleaning ▶ Stainless steel mixing arm ▶ Asynchronous industrial motor for long life and silent operation
 <p>PSR100</p>		

BPO45

Description	Code
<p>40 lt angled-shaft Kneader with vertically adjustable tool and bowl brake. 45/90 rpm, 2 speeds</p> <p>0.75 ElekW 200-240 V 1N 50/60 Hz WxDxH 591x798x782 mm kg 97 m³ 0.67</p>	<p>601994 BPO45F1</p>



Accessories for BPO45

Description	Code
<p>Stainless steel mobile stand. Height: 730 mm</p> <p>WxDxH 445x525x690 mm kg 14.96 m³ 0.05</p>	<p>653017 MSX</p>



ZSP 1 speed

Description	Code
<p>12 lt spiral Dough Kneader, 1 speed (tool speed 126 rpm)</p> <p>0.55 ElekW 400 V 3N 50 Hz WxDxH 280x520x580 mm kg 49 m³ 0.13</p>	<p>291250 ZSP10</p>
<p>25 lt spiral Dough Kneader, 1 speed (tool speed 127 rpm)</p> <p>0.75 ElekW 400 V 3N 50 Hz WxDxH 390x690x670 mm kg 76 m³ 0.28</p>	<p>291251 ZSP20</p>
<p>32 lt spiral Dough Kneader, 1 speed (tool speed 127 rpm)</p> <p>0.75 ElekW 400 V 3N 50 Hz WxDxH 420x720x670 mm kg 79 m³ 0.54</p>	<p>291252 ZSP25</p>



Food Preparation: Bakery/Pastry/Pizza

Dough Kneaders

◀◀ (ZSP 1 speed)

Description	Code
<p>38 lt spiral Dough Kneader with central shaft, 1 speed (tool speed 95 rpm)</p> <p>1.10 ElekW 400 V 3N 50 Hz WxDxH 420x760x910 mm kg 118 m³ 0.46</p>	<p>291253 ZSP30</p>
<p>49 lt spiral Dough Kneader with central shaft, 1 speed (tool speed 95 rpm)</p> <p>1.10 ElekW 400 V 3N 50 Hz WxDxH 480x810x950 mm kg 131 m³ 0.57</p>	<p>291254 ZSP40</p>
<p>Kit wheels with brakes for Spiral Kneaders 12-49lt</p> <p>WxDxH 8x4x11 mm kg 1.24</p>	<p>650042 SPWBK</p>



PSF50

Description	Code
<p>50 lt bowl capacity, 10 lt liquid capacity, 2 speed tool and bowl. Timer</p> <p>2 ElekW 380-440 V 3 50/60 Hz WxDxH 537x968x1043 mm kg 179 m³ 1.43</p>	<p>601256 PSF50</p>

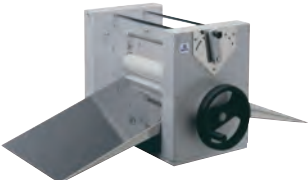




PSR100

Description	Code
<p>Spiral Kneader, 90 lt bowl capacity, 18 lt liquid capacity, 2 speed tool and bowl. Manual speed variation</p> <p>2.80 ElekW 380-415 V 3 50 Hz WxDxH 630x990x1230 mm kg 300 m³ 1.42</p>	<p>601217 PSR100</p>



Guide to choosing dough sheeters

	CUSTOMER	CHARACTERISTICS
 <p>LMP 400</p>	<ul style="list-style-type: none"> ▶ Restaurants / Catering Facilities / Small kitchens with integrated bakery. 	<ul style="list-style-type: none"> ▶ Space saving and easy to move after use ▶ 60 mm teflon coated cylinders ▶ Working length : 400 mm ▶ Removable stainless steel slides
 <p>LMP 500</p>	<ul style="list-style-type: none"> ▶ Traditional Restaurants, Small and medium catering facilities. ▶ Up to 300 settings 	<ul style="list-style-type: none"> ▶ Easy to use ▶ Slides are teflon coated to facilitate the sliding of the dough ▶ Can work all types of dough even those very thin ▶ Removable slides ▶ Manual lever to invert cylinder rotation
 <p>LMP 500 B</p>	<ul style="list-style-type: none"> ▶ Large catering and small central kitchens. ▶ Up to 1000 settings 	<ul style="list-style-type: none"> ▶ Machine for high productivity but easy to use ▶ Rollers can be folded to occupy less space ▶ Rollers with variable speed. Speed can be adjusted both on entering side and exiting side ▶ Removable scrapers ▶ Manual lever to invert cylinder rotation

Food Preparation: Bakery/Pastry/Pizza

Dough Sheeters

LMP400

Description	Code
<p>Hand Dough Sheeter, cylinders (diam. 60 mm), working width 400 mm, thickness 0,1 to 27 mm. Removable stainless steel flaps</p> <p>WxDxH 1000x680x400 mm kg 39 m³ 0.23</p>	<p>603531 LMP400</p>



LMP500

Description	Code
<p>Table standing Dough Sheeter, cylinders (diam. 60 mm), working width 500 mm, thickness 0,1 to 27 mm. Removable Teflon coated flaps</p> <p>0.37 ElekW 230/400 V 3 50/60 Hz WxDxH 1000x835x470 mm kg 75 m³ 0.20</p>	<p>603532 LMP5003</p>
<p>Table standing Dough Sheeter, cylinders (diam. 60 mm), working width 500 mm, thickness 0,1 to 27 mm. Removable Teflon coated flaps</p> <p>0.37 ElekW 230 V 1 50 Hz WxDxH 1000x835x470 mm kg 75 m³ 0.20</p>	<p>603533 LMP5001</p>






Accessories for LMP500



Description	Code
<p>Trolley for table standing dough sheeters</p> <p>WxDxH 1310x765x755 mm kg 43 m³ 0.52</p>	<p>653599 TR500</p>
<p>Remote foot pedal (low tension 24V) to change rolling direction. For electric dough sheeters</p> <p>WxDxH 160x120x80 mm kg 1</p>	<p>653600 PEDALR</p>



LMP500BT

Description	Code	
<p>Table standing belt Dough Sheeter with tilting tables, working width 500 mm. Belt length 1000 mm. Removable scrapers. 1 speed</p> <p>0.55 ElekW 230/400 V 3 50/60 Hz WxDxH 2380x980x540 mm kg 145 m³ 0.92</p>	<p>603535 LMP500BT</p>	
<p>Table standing belt Dough Sheeter with tilting tables, working width 500 mm. Belt length 800 mm. Removable scrapers. 1 speed</p> <p>0.55 ElekW 230/400 V 3 50/60 Hz WxDxH 2050x880x660 mm kg 130 m³ 0.92</p>	<p>616037 LMP500B8T3</p>	
<p>Table standing belt Dough Sheeter with tilting tables, working width 500 mm. Belt length 800 mm. Removable scrapers. 1 speed</p> <p>0.55 ElekW 230 V 1 50 Hz WxDxH 2050x880x660 mm kg 131 m³ 0.92</p>	<p>616038 LMP500B8T1</p>	

Accessories for LMP500BT

Description	Code	
<p>Remote foot pedal (low tension 24V) to change rolling direction. For electric dough sheeters</p> <p>WxDxH 160x120x80 mm kg 1</p>	<p>653600 PEDALR</p>	
<p>Cutting module for croissants. Triangle cut 140x128 mm. Only compatible with variable speed models</p> <p>WxDxH 600x255x255 mm kg 16 m³ 0.09</p>	<p>653125 TCGP500C</p>	

Food Preparation: Bakery/Pastry/Pizza

Dough Sheeters

LMP500BF

Description	Code
<p>Floor standing belt Dough Sheeter with tilting tables, working width 500 mm. Belt length 1000 mm. Removable scrapers. 1 speed</p> <p>0.75 ElekW 230/400 V 3 50/60 Hz WxDxH 2380x890x1265 mm kg 198 m³ 1.44</p>	<p>603536 LMP500BF1</p>
<p>Floor standing belt Dough Sheeter with tilting tables, working width 500 mm. Belt length 1000 mm. Removable scrapers. Variable speed. Fitting with croissant module</p> <p>0.75 ElekW 230 V 1 50/60 Hz WxDxH 2380x890x1265 mm kg 199 m³ 1.44</p>	<p>601129 LMP50BFVC</p>



Accessories for LMP500BF

Description	Code
<p>Remote foot pedal (low tension 24V) to change rolling direction. For electric dough sheeters</p> <p>WxDxH 160x120x80 mm kg 1</p>	<p>653600 PEDALR</p>
<p>Cutting module for croissants. Triangle cut 140x128 mm. Only compatible with variable speed models</p> <p>WxDxH 600x255x255 mm kg 16 m³ 0.09</p>	<p>653125 TCGP500C</p>





LMP600BF

Description	Code
<p>Floor standing belt Dough Sheeter with tilting tables, working width 600 mm. Belt length 1300 mm. Removable scrapers. 2 speeds. Fitting with croissant module</p> <p>1.10 ElekW 400 V 3 50 Hz WxDxH 3050x1020x1290 mm kg 265 m³ 1.82</p>	<p>603538 LMP600BF</p>



Accessories for LMP600BF

Description	Code	
<p>Cutting module for croissants. Triangle cut 130x140 mm WxDxH 635x290x230 mm kg 22 m³ 0.11</p>	<p>653601 TCE600</p>	
<p>Remote foot pedal (low tension 24V) to change rolling direction. For electric dough sheeters WxDxH 160x120x80 mm kg 1</p>	<p>653600 PEDALR</p>	

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Glasswashers Single skin



	SHORT SINGLE SKIN XS				SINGLE SKIN S				
	402272 EXS	402274 EXSP	402275 EXSG	402276 EXSG6	402288 ES	402289 ESP	402290 ESG	402291 ESGU	402292 ESGC
Rack dimension (mm)	350*350 (Ø350) up to 380*380 (Ø380)								
Cycle time (seconds)	120								
Cold rinse cycle	No								
Capacity per hour (racks)	30								
Electrical supply	230V/ 1N/ 50Hz		230V/ 1N/ 60Hz		230V/ 1N/ 50Hz		230V/ 1N/ 50Hz		
Power plug type	Schuko		None		Schuko		UK		
Control panel	Electro-mechanical								
Double skin cabinet	No								
Tank construction	Welded								
Wash arms	Lower arm in plastic								
Rinse arms	Upper and Lower arms in plastic								
Tank filter	No								
Rinse aid dispenser	Included	Included	Included	Included	Included	Included	Included	Included	Included
Detergent dispenser	No	No	Included	Included	No	No	Included	Included	Included
Drain pump	No	Included	Included	Included	No	Included	Included	Included	Included
Rinse booster pump	No	No	No	No	No	No	No	No	No
Water softener	No	No	No	No	No	No	No	No	No
Rinse water consumption (l/cycle)	2								
Installed power (kW)	2.7								
Charging height (mm)	240								
Max height for glasses (mm)	240 (with rack 867036)		240 (with rack 867036)		290 (with rack 864470)		290		
Max height for dishes (mm)	n/a		n/a		320 (with rack 867039)		320 (with rack 867039)		

Glasswashers Double Skin

Dishwashing Equipment Glasswashers



	SHORT DOUBLE SKIN S - 3 CYCLES				DOUBLE SKIN S - 1 CYCLE				
	402208 ESSIC	402209 ESSICW	402210 ESSICWP	402211 ESSICWPB	402212 ESSICP3 400*400 (Ø400)	402201 ESI	402202 ESIG	402203 ESIGU	402204 ESICBP6
Rack dimension (mm)	120/ 300/ 120								
Cycle time (seconds)	Yes								
Cold rinse cycle	Yes								
Capacity per hour (racks)	30								
Electrical supply	230V/ 1N/ 50Hz		400V/ 3N/ 50Hz		230V/ 1N/ 50Hz		230V/ 1N/ 60Hz		230V/ 1N/ 60Hz
Power plug type	Schuko		None		Schuko		UK		None
Control panel	Electronic								
Double skin cabinet	Yes								
Tank construction	Pressed								
Wash arms	Upper and lower arm in stainless steel								
Rinse arms	Upper and lower arm in stainless steel								
Tank filter	Included								
Rinse aid dispenser	Included	Included	Included	Included	Included	Included	Included	Included	Included
Detergent dispenser	Option	Option	Option	Option	Option	No	Included	Included	No
Drain pump	Option	Option	Included	Included	Included	No	Included	Included	Included
Rinse booster pump	Option	Option	Option	Included	Option	Option	Option	Option	Included
Water softener	No	Included	Included	Included	No	No	No	No	No
Rinse water consumption (l/cycle)	2.3 (hot rinse)/1.8 (cold rinse)								
Installed power (kW)	3,3	3,3	3,3	3,3	4,8	2,3	2,3	2,3	2,3 (hot rinse)/ 2.0 (cold rinse)
Charging height (mm)	210								
Max height for glasses (mm)	205 (with rack 864470)								
Max height for dishes (mm)	230 (with rack 867039)								

Glasswashers



DOUBLE SKIN S - 3 CYCLES														
	402215	402216	402217	402218	402220	402221	402222	402223	402224	402225	402226	402227	402228	402230
	ESIC	ESICG	ESICW	ESICWP	ESICWG	ESICWPB	ESICP3	ESICG3	ESICWPP6	ESDICWGB	ESDICWGBU	ESDICG	ESDICWG	ESDIAG
Rack dimension (mm)	400*400 (Ø400)													
Cycle time (sec.)	120/ 300 /120													
Wash Safe Control	No													
Cold rinse cycle	Yes													
Capacity per hour (racks)	30													
Electrical supply	230V/ 1N/ 50Hz	230V/ 1N/ 50Hz	230V/ 1N/ 50Hz	230V/ 1N/ 50Hz	230V/ 1N/ 50Hz	230V/ 1N/ 50Hz	400V/ 3N/ 50Hz	400V/ 3N/ 50Hz	230V/ 1N/ 60Hz	230V/ 1N/ 50Hz	230V/ 1N/ 50Hz	230V/ 1N/ 50Hz	230V/ 1N/ 50Hz	230V/ 1N/ 50Hz
Power plug type	Schuko													
Control panel	Electronic													
Double skin cabinet	Yes													
Tank construction	Pressed													
Wash arms	Upper and lower in stainless steel													
Rinse arms	Upper and lower in stainless steel													
Tank filter	Included													
Rinse aid dispenser	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included
Detergent dispenser	Option	Included	Option	Option	Included	Option	Included	Included	Option	Included	Included	Included	Included	Included
Drain pump	Option	Included	Option	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included
Rinse booster pump	Option	Option	Option	Option	Option	Included	Option	Included	Included	Included	Included	Option	Option	Included
Water softener	No	No	Included	Included	Included	Included	Option	Option	Included	Included	Included	No	Included	No
Rinse water consumption (l/cycle)	2.3 (hot rinse)/ 1.8 (cold rinse)													
Installed power (kW)	3,3	3,3	3,3	3,3	3,3	3,3	4,8	4,8	3,3	3,3	2,3	3,3	3,3	3,3
Charging height (mm)	290													
Max height for glasses (mm)	285 (with rack 864470)													
Max height for dishes (mm)	310 (with rack 867039)													

Dishwashing Equipment

Glasswashers

Single Skin XS - electromechanic

Description	Code
<p>Glasswasher (extrasmall), with single skin, rinse aid dispenser and built-in drain pump, 1 cycle, 30b/h</p> <p>220-240 V 1 50 Hz WxDxH 440x497x640 mm kg 39 m³ 0.25</p> <p>Included Accessory</p> <p>867036 Square basket for glasses, 380x380x150mm 1 867048 Insert for 12 saucers, 290X90x75mm 1</p>	<p>402274 EXSP</p>
<p>Glasswasher (extrasmall), with single skin, built-in drain pump and detergent and rinse aid dispenser, 1 cycle, 30b/h</p> <p>220-240 V 1 50 Hz WxDxH 440x497x640 mm kg 39 m³ 0.25</p> <p>Included Accessory</p> <p>867036 Square basket for glasses, 380x380x150mm 1 867047 Round basket for glasses, 400x180mm 1 867048 Insert for 12 saucers, 290X90x75mm 1</p>	<p>402275 EXSG</p>



Single Skin S - electromechanic

Description	Code
<p>Glasswasher (small), with single skin, rinse aid dispenser and built-in drain pump, 1 cycle, 30b/h</p> <p>2.70 ElekW 220-240 V 1 50 Hz WxDxH 455x550x700 mm kg 42 m³ 0.29</p> <p>Included Accessory</p> <p>864470 Square basket for glasses 400x400x150mm 1 867048 Insert for 12 saucers, 290X90x75mm 1 867049 Square cutlery container, 89x113x113mm 1</p>	<p>402289 ESP</p>
<p>Glasswasher (small), with single skin, built-in drain pump and detergent and rinse aid dispenser, 1 cycle, 30b/h</p> <p>2.70 ElekW 220-240 V 1 50 Hz WxDxH 455x550x700 mm kg 42 m³ 0.29</p> <p>Included Accessory</p> <p>864470 Square basket for glasses 400x400x150mm 1 867048 Insert for 12 saucers, 290X90x75mm 1 867049 Square cutlery container, 89x113x113mm 1</p>	<p>402290 ESG</p>



◀◀ (Single Skin S - electromechanic)

Description	Code
<p>Glasswasher (small), with single skin, built-in drain pump, detergent and rinse aid dispenser and cold rinse, 1 cycle, 30b/h</p> <p>2.70 ElekW 220-240 V 1 50 Hz WxDxH 455x550x700 mm kg 42 m³ 0.29</p> <p>Included Accessory</p> <p>864470 Square basket for glasses 400x400x150mm 1 867048 Insert for 12 saucers, 290X90x75mm 1 867049 Square cutlery container, 89x113x113mm 1</p>	<p>402292 ESGU</p>



Double Skin S - electromechanic

Description	Code
<p>Glasswasher (small), with double skin, built-in drain pump, detergent and rinse aid dispensers, 1 cycle, 30b/h</p> <p>3.30 ElekW 230 V 1 50 Hz WxDxH 460x565x715 mm kg 41 m³ 0.30</p> <p>Included Accessory</p> <p>864470 Square basket for glasses 400x400x150mm 1</p>	<p>402202 ESIG</p>



Double Skin S - electronic

Description	Code
<p>Glasswasher (small), with double skin, electronic control, cold rinse, built-in drain pump and rinse aid dispenser, 3 cycles, 30b/h - no plug (400V/3N)</p> <p>4.80 ElekW 400 V 3N 50 Hz WxDxH 460x565x715 mm kg 43 m³ 0.31</p> <p>Included Accessory</p> <p>864003 Stainless steel tank filter 1 864470 Square basket for glasses 400x400x150mm 1</p>	<p>402222 ESICP3</p>
<p>Glasswasher (small), with insulated double skin, electronic control, cold rinse, built-in drain pump, detergent and rinse aid dispensers, 3 cycles, 30b/h - no plug (400V/3N)</p> <p>4.80 ElekW 400 V 3N 50 Hz WxDxH 460x565x715 mm kg 46 m³ 0.30</p> <p>Included Accessory</p> <p>864003 Stainless steel tank filter 1 864470 Square basket for glasses 400x400x150mm 1</p>	<p>402223 ESDICG3</p>








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Dishwashing Equipment






Glasswashers

◀◀ (Double Skin S - electronic)

Description	Code							
<p>Glasswasher (small), with double skin, electronic control, cold rinse, built-in water softener, drain pump and rinse aid dispenser, 3 cycles, 30b/h</p> <p>3.30 ElekW 220-240 V 1 50 Hz WxDxH 460x565x715 mm kg 44 m³ 0.29</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864470	Square basket for glasses 400x400x150mm	1	<p>402218 ESICWP</p>	
864003	Stainless steel tank filter	1						
864470	Square basket for glasses 400x400x150mm	1						
<p>Glasswasher (small), with double skin, electronic control, cold rinse, built-in water softener, drain pump, detergent and rinse aid dispensers, 3 cycles, 30b/h</p> <p>3.30 ElekW 220-240 V 1 50 Hz WxDxH 460x565x715 mm kg 45 m³ 0.30</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864470	Square basket for glasses 400x400x150mm	1	<p>402220 ESICWG</p>	
864003	Stainless steel tank filter	1						
864470	Square basket for glasses 400x400x150mm	1						
<p>Glasswasher (small), with double skin, electronic control, cold rinse, built-in water softener, rinse booster pump, drain pump and rinse aid dispenser, 3 cycles, 30b/h</p> <p>3.30 ElekW 220-240 V 1 50 Hz WxDxH 460x565x715 mm kg 49 m³ 0.29</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864470	Square basket for glasses 400x400x150mm	1	<p>402221 ESICWBP</p>	
864003	Stainless steel tank filter	1						
864470	Square basket for glasses 400x400x150mm	1						
<p>Glasswasher (small), with insulated double skin, electronic control, cold rinse, built-in water softener, rinse booster pump, drain pump, detergent and rinse aid dispensers, 3 cycles, 30b/h</p> <p>3.30 ElekW 220-240 V 1 50 Hz WxDxH 460x565x715 mm kg 52 m³ 0.30</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864470	Square basket for glasses 400x400x150mm	1	<p>402225 ESDICWGB</p>	
864003	Stainless steel tank filter	1						
864470	Square basket for glasses 400x400x150mm	1						
<p>Glasswasher (small), with insulated double skin, electronic control, cold rinse, built-in drain pump, detergent and rinse aid dispensers, 3 cycles, 30b/h</p> <p>3.30 ElekW 220-240 V 1 50 Hz WxDxH 460x565x715 mm kg 45 m³ 0.27</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864470	Square basket for glasses 400x400x150mm	1	<p>402227 ESDICG</p>	
864003	Stainless steel tank filter	1						
864470	Square basket for glasses 400x400x150mm	1						

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◀◀ (Double Skin S - electronic)

Description	Code							
<p>Glasswasher (small), with insulated double skin, electronic control, cold rinse, built-in water softener, drain pump, detergent and rinse aid dispensers, 3 cycles, 30b/h</p> <p>3.30 ElekW 220-240 V 1 50 Hz WxDxH 460x565x715 mm kg 47 m³ 0.27</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864470	Square basket for glasses 400x400x150mm	1	<p>402228 ESDICWG</p>	
864003	Stainless steel tank filter	1						
864470	Square basket for glasses 400x400x150mm	1						
<p>Glasswasher (small), with double skin, electronic control, cold rinse, built-in detergent dispenser, rinse aid dispenser and drain pump, 3 cycles, 30b/h</p> <p>3.30 ElekW 200-240 V 1 50 Hz WxDxH 460x565x715 mm kg 43 m³ 0.29</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864470	Square basket for glasses 400x400x150mm	1	<p>402216 ESICG</p>	
864003	Stainless steel tank filter	1						
864470	Square basket for glasses 400x400x150mm	1						
<p>Glasswasher (small), with insulated double skin, electronic control, cold rinse, built-in drain pump, detergent and rinse aid dispensers, 30b/h, 230V/ 1N/ 50Hz - Thermal label compliant</p> <p>3.30 ElekW 220-240 V 1 50 Hz WxDxH 460x565x715 mm kg 45 m³ 0.27</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864470	Square basket for glasses 400x400x150mm	1	<p>402229 ESDICGTL</p>	
864003	Stainless steel tank filter	1						
864470	Square basket for glasses 400x400x150mm	1						
<p>Glasswasher (small), with WASH-SAFE CONTROL, insulated double skin, electronic control, built-in drain pump, detergent and rinse aid dispensers, 3 cycles, 30b/h</p> <p>3.30 ElekW 220-240 V 1 50 Hz WxDxH 460x565x715 mm kg 50 m³ 0.27</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864470	Square basket for glasses 400x400x150mm	1	<p>402230 ESDIAG</p>	
864003	Stainless steel tank filter	1						
864470	Square basket for glasses 400x400x150mm	1						
<p>Glasswasher (small), with WASH-SAFE CONTROL, insulated double skin, electronic control, built-in drain pump, detergent and rinse aid dispensers, 3 cycles, no plug, 30b/h</p> <p>4.80 ElekW 400 V 3N 50 Hz WxDxH 460x565x715 mm kg 49 m³ 0.31</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864470	Square basket for glasses 400x400x150mm	1	<p>402320 ESDIAG3</p>	
864003	Stainless steel tank filter	1						
864470	Square basket for glasses 400x400x150mm	1						

Dishwashing Equipment

Glasswashers

Double Skin Short S

Description	Code									
<p>Glasswasher (short small), with double skin, electronic control, cold rinse, built-in water softener, drain pump and rinse aid dispenser, 3 cycles, 30b/h</p> <p>3.30 ElekW 220-240 V 1 50 Hz WxDxH 460x565x635 mm kg 43 m³ 0.27</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864242	Yellow cutlery container	1	864470	Square basket for glasses 400x400x150mm	1	<p>402210 ESSICWP</p>
864003	Stainless steel tank filter	1								
864242	Yellow cutlery container	1								
864470	Square basket for glasses 400x400x150mm	1								
<p>Glasswasher (short small), with double skin, electronic control, cold rinse, built-in water softener, rinse booster pump, drain pump and rinse aid dispenser, 3 cycles, 30b/h</p> <p>3.30 ElekW 220-240 V 1 50 Hz WxDxH 460x565x635 mm kg 46 m³ 0.27</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864242	Yellow cutlery container	1	864470	Square basket for glasses 400x400x150mm	1	<p>402211 ESSICWPB</p>
864003	Stainless steel tank filter	1								
864242	Yellow cutlery container	1								
864470	Square basket for glasses 400x400x150mm	1								
<p>Glasswasher (short small), with double skin, electronic control, cold rinse, built-in drain pump and rinse aid dispenser, 3 cycles, 30b/h - no plug (400V/3N)</p> <p>4.80 ElekW 400 V 3N 50 Hz WxDxH 460x565x635 mm kg 40 m³ 0.26</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864003</td> <td>Stainless steel tank filter</td> <td>1</td> </tr> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>1</td> </tr> <tr> <td>864470</td> <td>Square basket for glasses 400x400x150mm</td> <td>1</td> </tr> </table>	864003	Stainless steel tank filter	1	864242	Yellow cutlery container	1	864470	Square basket for glasses 400x400x150mm	1	<p>402212 ESSICP3</p>
864003	Stainless steel tank filter	1								
864242	Yellow cutlery container	1								
864470	Square basket for glasses 400x400x150mm	1								



Accessories for Glasswashers: installation

Description	Code
<p>Rinse booster pump kit for single tank pressure dishwasher</p> <p>0.55 ElekW 230 V 1N 50/60 Hz WxDxH 350x300x250 mm kg 5.19 m³ 0.02</p>	<p>864051 RBPIT</p>



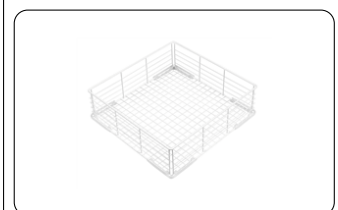
◀◀ (Accessories for Glasswashers: installation)

Description	Code
Pressure reducer for single tank dishwasher WxDxH 50x50x20 mm kg 1.10 m ³ 0.02	864461 PRDW
Kit tall feet for glasswasher (available only for single skin glasswasher) WxDxH 15x15x100 mm kg 4	867066 KTFGW
Drain pump kit for glasswasher electronic WxDxH 180x120x120 mm kg 2 m ³ 0.02	864465 KITDPGW
Kit detergent dispenser for Single Skin XS and Single Skin S Glasswasher WxDxH 1x1x1 mm kg 0.50	867072 KDDGWSS



Accessories for Glasswashers: baskets




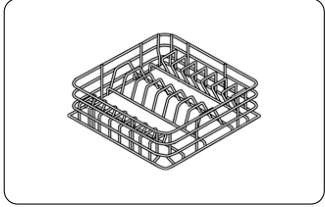


Description	Code
Basket for glasses (395x395x115) WxDxH 395x395x115 mm kg 2 m ³ 0.02	867033 SBG100
Basket for glasses (h 100 mm) WxDxH 395x395x100 mm kg 1.17 m ³ 0.02	867053 WTAC02



Dishwashing Equipment


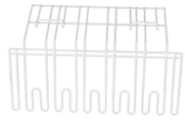


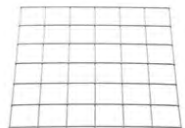
Glasswashers

◀◀ (Accessories for Glasswashers: baskets)

Description	Code	
Basket for glasses (h 200 mm) WxDxH 395x395x200 mm kg 1.46 m ³ 0.04	867054 WTAC03	
Basket for glasses with angled base WxDxH 395x395x200 mm kg 2.42 m ³ 0.04	867056 WTAC05	
Basket for glasses and saucers/cutlery inserts WxDxH 395x395x100 mm kg 1.53 m ³ 0.02	867055 WTAC04	
Basket for 16 plates diam.190 mm, 8 plates diam. 240 mm WxDxH 395x395x100 mm kg 3 m ³ 0.02	867052 WTAC01	
Round basket kit with square frame WxDxH 400x400x140 mm kg 1.55 m ³ 0.03	867057 WTAC06	
Yellow cutlery container WxDxH 110x110x150 mm kg 0.10	864242 CESTPOSI	

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◀◀ (Accessories for Glasswashers: baskets)




Description	Code	
Kit 4 plastic boxes for cutlery - yellow WxDxH 220x220x150 mm kg 0.32 m ³ 0.01	865574 WTAC53	
Insert for "flute" glasses WxDxH 100x400x100 mm kg 0.34 m ³ 0.01	867058 WTAC07	
Insert for 14 saucers WxDxH 352x110x100 mm kg 0.31 m ³ 0.01	867060 WTAC09	
Insert for 7 plates d. 240mm WxDxH 327x240x100 mm kg 2 m ³ 0.01	867062 WTAC11	
Inclined insert for cups WxDxH 110x350x100 mm kg 1 m ³ 0.01	867061 WTAC10	
Cover rack for small and light items (500x500 baskets) WxDxH 458x458x10 mm kg 2 m ³ 0.03	867016 COVGR	

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Dishwashing Equipment

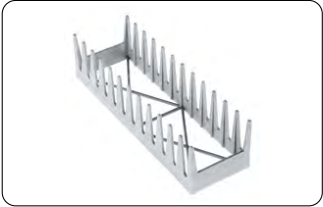

Glasswashers

◀◀ (Accessories for Glasswashers: baskets)



Description	Code	
Square basket for glasses, 350x350x150mm WxDxH 350x350x150 mm kg 0.82 m ³ 0.02	867034 SBG350	
Round basket for glasses, 350x160mm WxDxH 350x350x160 mm kg 0.73 m ³ 0.02	867035 RGB350	
Square basket for glasses, 380x380x150mm WxDxH 380x380x150 mm kg 0.97 m ³ 0.02	867036 SBG380	
Round basket for glasses, 380x170mm WxDxH 380x380x170 mm kg 0.72 m ³ 0.02	867037 RGB380	
Square basket for glasses, 400x400x110mm WxDxH 400x400x110 mm kg 1.02 m ³ 0.02	867039 SBP400	
Round basket for glasses, 400x180mm WxDxH 400x400x180 mm kg 0.82 m ³ 0.03	867047 RGB400180	

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◀◀ (Accessories for Glasswashers: baskets)

Description	Code	
Insert for 12 saucers, 290X90x75mm WxDxH 90x290x75 mm kg 0.18 m ³ 0.01	867048 I12S	
Square cutlery container, 89x113x113mm WxDxH 113x113x89 mm kg 0.12	867049 SCC	
Square basket for glasses 400x400x150mm WxDxH 400x400x150 mm kg 0.98 m ³ 0.02	864470 SBGW400	
Inclination insert for glasses 400x400 mm WxDxH 400x400x110 mm kg 1 m ³ 0.02	867069 RGB400H	

Accessories for Glasswashers: filters and water treatment

Description	Code	
Filter for partial demineralization WxDxH 288x255x550 mm kg 18.04 m ³ 0.07	864017 PARTDEMI	
Filter for total demineralization WxDxH 288x255x550 mm kg 18.85 m ³ 0.05	864367 TOTALDEMI5	



Dishwashing Equipment

Glasswashers

◀◀ (Accessories for Glasswashers: filters and water treatment)

Description	Code
Flow meter for demineralization filter WxDxH 100x60x30 mm kg 0.17	864468 F MDF
Stainless steel tank filter WxDxH 170x415x33 mm kg 1.25 m ³ 0.01	864003 SSTFNGW
Kit to measure total and partial water hardness WxDxH 100x60x30 mm kg 0.20	864050 KMHW
Kit detergent dispenser WxDxH 180x120x120 mm kg 0.75 m ³ 0.02	864469 KITDDGW
Kit tank filter for Glasswasher (available only for single skin S Glasswasher, produced from May 2022, S/N 21820261) WxDxH 450x515x15 mm kg 1.62 m ³ 0.01	867079 KITFGWSS



Standard undercounter



STANDARD UNDERCOUNTER - 2 CYCLES

	400201	400202	400204	400206	400217	400209	400210	400218	400205	400211	400212	400213	400214	400215	400216	400219
	ELI	ELID	ELIP	ELIG	ELAIP	ELAIW	ELAIWP	ELAIG	ELIP6	EL3	EL3P	EL3G	ELA3W	ELA3WP	ELA3WG	ELAIG6
Rack dimension (mm)	500*500															
Cycle time (sec)	120/180															
Cold rinse cycle	No															
Capacity per hour (racks)	30															
Electrical supply	230V/ 1N/ 50Hz		230V/ 1N/ 50Hz		230V/ 1N/ 50Hz; convertible on-site to 400V/ 3N or 230V/ 3/ 50Hz		230V/ 1N/ 50Hz; convertible on-site to 400V/ 3N or 230V/ 3/ 50Hz		230V/ 1N/ 60Hz		400V/ 3N/ 50Hz; convertible on-site to 230V/ 3 or 230V/ 1N/ 50Hz		400V/ 3N/ 50Hz; convertible on-site to 230V/ 3 or 230V/ 1N/ 50Hz		230V/ 1N/ 60Hz; convertible on-site to 400V/ 3N or 230V/ 3/ 60Hz	
Boiler type	Pressure		Pressure		Atmospheric		Atmospheric		Pressure		Pressure		Pressure		Atmospheric	
Double skin cabinet	No															
Tank construction	Welded															
Wash arms	Upper and lower in plastic															
Rinse arms	Upper and lower in plastic															
Tank filter	No															
Rinse aid dispenser	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included
Detergent dispenser	Option	Included	Option	Included	Option	Option	Option	Included	Option	Option	Option	Included	Option	Included	Included	Included
Drain pump	Option	Option	Included	Included	Included	Option	Included	Included	Included	Option	Included	Included	Option	Included	Included	Included
Rinse booster pump	Option	Option	Option	Option	Included	Included	Included	Included	Option	Option	Option	Option	Included	Included	Included	Included
Water softener	No	No	No	No	No	Included	Included	No	No	No	No	No	Included	Included	Included	No
Rinse water consumption (l/cycle)	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3	3
Installed power (kW)	3,65	3,65	3,65	2,85	3,65	3,65	3,65	5,35	3,65	5,35	5,35	5,35	5,35	5,35	5,35	5,35
Charging height (mm)	330															
Max height for glasses (mm)	310 (with rack 867040)															
Max height for dishes (mm)	320 (with rack 867002) or 350 (with rack 867000)															

Standard undercounter



STANDARD UNDERCOUNTER - 3 CYCLES						
	400220 ELA3G	400221 ELA3G6	400222 EL3POWAG	400223 ELA3GMCD	400259 ELA3GTL	400260 ELA3GTL6
Rack dimension (mm)	500*500					
Cycle time (seconds)	75/ 180/ 120		120/180	120/180/240		90/120/240
Cold rinse cycle	No					
Capacity per hour (racks)	48		30	40		40
Electrical supply	400V/ 3N/ 50Hz; convertible on-site to 230V/ 3 or 250V/ 1N/ 50Hz		400V/ 3N/ 50Hz; convertible on-site to 230V/ 3 or 250V/ 1N/ 50Hz		400V/ 3N/ 50Hz; convertible on-site to 230V/ 3N/ 60Hz; 400V/ 3N or 250V/ 1N/ 60Hz	
Boiler type	Atmospheric		Pressure	Atmospheric		
Double skin cabinet	No					
Tank construction	Welded					
Wash arms	Upper and lower in plastic					
Rinse arms	Upper and lower in plastic					
Tank filter	No					
Rinse aid dispenser	Included	Included	Included	Included	Included	Included
Detergent dispenser	Included	Included	No	Included	Included	Included
Drain pump	Included	Included	Included	Included	No	No
Rinse booster pump	Included	Included	No	Included	Included	Included
Water softener	No	No	No	No	No	No
Rinse water consumption (l/cycle)	3	3	3	3	3	3
Installed power (kW)	5,35	5,35	5,35	5,35	5,35	5,35
Charging height (mm)	330					
Max height for glasses (mm)	310 (with rack 867040)					
Max height for dishes (mm)	320 (with rack 867002) or 350 (with rack 867000)					

Green&Clean undercounter



GREEN & CLEAN UNDERCOUNTER





	502702 ELI3CG	502701 ELI3	502703 ELA13	502704 ELA13P	502706 ELA13G	502707 ELA1IG	502705 ELA13P6	502709 ELA13WP	502710 ELA1IWG
Rack dimension (mm)	500*500								
Cycle time (seconds)	90/120/240								
Cold rinse cycle	Yes								
Capacity per hour (racks)	40								
Electrical supply	400V/3N/50Hz; convertible on-site to 230V/1N or 230V/3/50Hz								
Boiler type	Pressure								
Double skin cabinet	Yes								
Tank construction	Pressed								
Wash arms	Upper and lower in stainless steel								
Rinse arms	Upper and lower in stainless steel								
Tank filter	Included								
Rinse aid dispenser	Included	Included	Included	Included	Included	Included	Included	Included	Included
Detergent dispenser	Included	Option	Option	Option	Included	Included	Option	Option	Included
Drain pump	Included	Option	Option	Included	Included	Included	Option	Included	Included
Rinse booster pump	Option	Option	Included	Included	Included	Included	Included	Included	Included
Water softener	No	No	No	No	No	No	No	Included	Included
Rinse water consumption (l/cycle)	2,5	2,5	2,5	2,5	2,5	2,5	2,5	2,5	2,5
Installed power (kW)	6,85	6,85	6,85	6,85	6,85	6,85	6,85	6,85	6,85
Charging height (mm)	335								
Max height for glasses (mm)	315 (with rack 867040)								
Max height for dishes (mm)	325 (with rack 867002) or 355 (with rack 867000)								

Green&Clean
undercounter

	HYGIENE&CLEAN			CAFE-LINE		WINE LINE		PASTRY LINE	
	502722 EUCA060/DD	502724 EUCA060WS	502072 EUCA060	502719 ELA13GCL	502720 ELA1GCL	502721 ELA15GWL	402313 EXLIG	402314 EXLIWG	
Rack dimension (mm)	90/120 (DIN 10512 compliant)/ 240 (A ₀ 60 compliant)		500*500	90/ 120/ 240	90/ 113/ 173	500*500 & 500*600	120/180/360/540	500*500 & 500*600	20/180/360/540
Cycle time (seconds)	90/120 (DIN 10512 compliant)/ 240 (A ₀ 60 compliant)			90/ 120/ 240	90/ 113/ 173				
Cold rinse cycle	No		No	No	No	No	No	No	No
Capacity per hour (racks)	12		40	40	40	30	30	30	30
Electrical supply	400V/ 3N/ 50Hz; convertible on-site to 230V/ 1N or 230V/ 3/ 50Hz		400V/ 3N/ 50Hz; convertible on-site to 230V/ 1N or 230V/ 3/ 50Hz	400V/ 3N/ 50Hz; convertible on-site to 230V/ 1N or 230V/ 3/ 50Hz	380-415 V/3N/50Hz; convertible on site to 230V/ 1N/ 50 Hz or 230V/ 3 /50 Hz				
Boiler type	Atmospheric		Atmospheric	Atmospheric	Atmospheric				
Double skin cabinet	Yes		Yes	Yes	Yes				
Tank construction	Pressed		Pressed	Pressed	Pressed				
Wash arms	Upper and lower in stainless steel		Upper and lower in stainless steel	Upper and lower in stainless steel	Upper and lower in stainless steel				
Rinse arms	Upper and lower in stainless steel		Upper and lower in stainless steel	Upper and lower in stainless steel	Upper and lower in stainless steel				
Tank filter	Included		Included	Included	Included	Included	Included	Included	Included
Rinse aid dispenser	Included	Included	Included	Included	Included	Included	Included	Included	Included
Detergent dispenser	Option	Option	Included	Included	Included	Included	Included	Included	Included
Drain pump	Included	Included	Included	Included	Included	Included	Included	Included	Included
Rinse booster pump	Included	Included	Included	Included	Included	Included	Included	Included	Included
Water softener	No	Included	No	No	No	No	No	No	Included
Rinse water consumption (l/cycle)	3 (1st & 2nd cycle)/ 4 (3rd cycle)		2,5	2,5	3,8	2,2	2,2	2,2	2,2
Installed power (kW)	6,85	6,85	6,85	9,85	6,85	6,85	6,65	6,65	6,65
Charging height (mm)	335	335	335	335	335	410	410	410	410
Max height for glasses (mm)	315 (with rack 867040)		315 (with rack 867040)	315 (with rack 867040)	270 (with rack 867019)	390 (with rack 867040)			
Max height for dishes (mm)	325 (with rack 867002) or 355 (with rack 867000)		325 (with rack 867002) or 355 (with rack 867000)	325 (with rack 867002) or 355 (with rack 867000)	325 (with rack 867002) or 355 (with rack 867000)	400 (with rack 867002) or 430 (with rack 867000)			



green&clean Undercounters - EUCI and EUCAI





Description	Code										
<p>Undercounter Dishwasher with pressure boiler, double skin, cold rinse, built-in drain pump, detergent and rinse aid dispensers, 3 phase, 720d/h</p> <p>6.85 ElekW 380-415 V 3N 50 Hz WxDxH 600x615x820 mm kg 69 m³ 0.50</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502702 ELI3CG</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, double skin, built-in drain pump, detergent and rinse aid dispensers, 1 phase, 720d/h</p> <p>5.35 ElekW 230 V 1 50 Hz WxDxH 600x615x820 mm kg 72 m³ 0.51</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502707 ELAIIG</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, double skin, built-in drain pump, detergent and rinse aid dispensers, 3 phase, 720d/h</p> <p>5.35 ElekW 400 V 3N 50 Hz WxDxH 600x615x820 mm kg 71 m³ 0.51</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502706 ELAI3G</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, double skin, built-in drain pump and rinse aid dispenser, 3 phase, 720d/h - 60Hz</p> <p>5.35 ElekW 400 V 3N 60 Hz WxDxH 600x615x820 mm kg 71 m³ 0.51</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502705 ELAI3P6</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									



Dishwashing Equipment




Undercounters

◀◀ (green&clean Undercounters - EUCI and EUCAI)


Description	Code										
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, double skin, built-in drain pump and rinse aid dispenser, 3 phase, 720d/h</p> <p>5.35 ElekW 400 V 3N 50 Hz WxDxH 600x615x820 mm kg 71 m³ 0.51</p> <p>Included Accessory</p> <table> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502704 ELAI3P</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									
<p>Undercounter Dishwasher with pressure boiler, double skin, built-in drain pump, detergent and rinse aid dispensers, 720d/h - 400V/ 3/ 50Hz - Marine</p> <p>6.85 ElekW 400 V 3 50 Hz WxDxH 600x615x820 mm kg 73 m³ 0.50</p> <p>Included Accessory</p> <table> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502711 ELI3G5M</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									
<p>Undercounter Dishwasher with pressure boiler, double skin, built-in drain pump, detergent and rinse aid dispensers, 720d/h - 440V/ 3/ 60Hz - Marine</p> <p>6.85 ElekW 440 V 3 60 Hz WxDxH 600x615x820 mm kg 72 m³ 0.51</p> <p>Included Accessory</p> <table> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502713 ELI3G6M</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, with double skin, built-in drain pump, detergent and rinse aid dispensers, 3 phase, 720d/h - Thermal label compliant</p> <p>5.35 ElekW 400 V 3N 50 Hz WxDxH 600x615x820 mm kg 70 m³ 0.51</p> <p>Included Accessory</p> <table> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502718 ELAI3GTL</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									



◀◀ (green&clean Undercounters - EUCl and EUCAI)

Description	Code	
<p>Undercounter Dishwasher with pressure boiler, double skin, built-in drain pump, detergent and rinse aid dispensers, 720d/h - 230V/ 1N/ 60Hz - Marine</p> <p>6.85 ElekW 230 V 1 60 Hz WxDxH 600x615x820 mm kg 72 m³ 0.51</p> <p>Included Accessory</p> <p>864242 Yellow cutlery container 2 867002 Basket for 18 dinner plates - yellow 1 867007 Basket for 48 small cups or 24 cups - blue 1</p>	<p>502714 ELIIG36M</p>	
<p>Undercounter Dishwasher with atmospheric boiler, double skin, built-in drain pump, detergent and rinse aid dispensers, USPH, 540d/h - 440V/ 3/ 60Hz - Marine</p> <p>6.85 ElekW 440 V 3 60 Hz WxDxH 600x615x820 mm kg 77 m³ 0.51</p> <p>Included Accessory</p> <p>864242 Yellow cutlery container 2 867002 Basket for 18 dinner plates - yellow 1 867007 Basket for 48 small cups or 24 cups - blue 1</p>	<p>502715 ELAI3GUSPH6</p>	
<p>Undercounter Dishwasher with atmospheric boiler, double skin, built-in drain pump, detergent and rinse aid dispensers, USPH, 540d/h - 400V/ 3/ 50Hz - Marine</p> <p>6.85 ElekW 400 V 3 50 Hz WxDxH 600x615x820 mm kg 78 m³ 0.51</p> <p>Included Accessory</p> <p>864242 Yellow cutlery container 2 867002 Basket for 18 dinner plates - yellow 1 867007 Basket for 48 small cups or 24 cups - blue 1</p>	<p>502744 ELAI3GUSPH5</p>	

green&clean Undercounters with continuous water softener - EUCAI

Description	Code	
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, double skin, built-in continuous water softener, drain pump and rinse aid dispenser, 3 phase, 720d/h</p> <p>5.35 ElekW 400 V 3N 50 Hz WxDxH 600x615x820 mm kg 72 m³ 0.50</p> <p>Included Accessory</p> <p>864242 Yellow cutlery container 2 867002 Basket for 18 dinner plates - yellow 1 867007 Basket for 48 small cups or 24 cups - blue 1</p>	<p>502709 ELAI3WP</p>	

▶▶

Dishwashing Equipment

Undercounters

◀◀ (green&clean Undercounters with continuous water softener - EUCAI)

Description	Code									
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, double skin, built-in continuous water softener, drain pump, detergent and rinse aid dispensers, 1 phase, 720d/h</p> <p>5.35 ElekW 230 V 1 50 Hz WxDxH 600x615x820 mm kg 76 m³ 0.50</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502710 ELAI1WG</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867007	Basket for 48 small cups or 24 cups - blue	1								



Undercounters - EUCAI - Wine Line

Description	Code						
<p>Undercounter Dishwasher with atmospheric boiler, double skin, built-in drain pump, detergent and rinse aid dispensers, 3 phase, 720d/h - Wine line</p> <p>6.85 ElekW 400 V 3N 50 Hz WxDxH 600x615x820 mm kg 74 m³ 0.51</p> <p>Included Accessory</p> <table border="0"> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> <tr> <td>867019</td> <td>Basket for long stem wine glasses</td> <td>1</td> </tr> </table>	867007	Basket for 48 small cups or 24 cups - blue	1	867019	Basket for long stem wine glasses	1	<p>502721 ELAI3GWL</p>
867007	Basket for 48 small cups or 24 cups - blue	1					
867019	Basket for long stem wine glasses	1					



Undercounters - EUCAI - Cafè line

Description	Code									
<p>Undercounter Dishwasher with atmospheric boiler, double skin, built-in drain pump, detergent and rinse aid dispensers, 3 phase, 720d/h - Cafè line</p> <p>9.85 ElekW 400 V 3N 50 Hz WxDxH 600x615x820 mm kg 73 m³ 0.50</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502719 ELAI3GCL</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867007	Basket for 48 small cups or 24 cups - blue	1								



◀◀ (Undercounters - EUCAI - Cafè line)

Description	Code									
<p>Undercounter Dishwasher with atmospheric boiler, double skin, built-in drain pump, detergent and rinse aid dispensers, 1 phase, 720d/h - Cafè line</p> <p>6.85 ElekW 230 V 1 50 Hz WxDxH 600x615x820 mm kg 73 m³ 0.51</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502720 ELAIIGCL</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867007	Basket for 48 small cups or 24 cups - blue	1								



green&clean Undercounter - DIN 10512 & A0 60

Description	Code									
<p>hygiene&clean Undercounter Dishwasher, double skin, insulated with atmospheric boiler, drain pump, detergent and rinse aid dispenser, complies with DIN 10512 and A0 60 standards, 40r/h</p> <p>6.85 ElekW 400 V 3N 50 Hz WxDxH 600x612x850 mm kg 74 m³ 0.50</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867000</td> <td>Basket for 12 soup bowls - green</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867000	Basket for 12 soup bowls - green	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502072 EUCA060</p>
864242	Yellow cutlery container	2								
867000	Basket for 12 soup bowls - green	1								
867007	Basket for 48 small cups or 24 cups - blue	1								
<p>hygiene&clean Undercounter Dishwasher with atmospheric boiler, double skin, built-in drain pump and rinse aid dispenser, complies with DIN 10512 and EN 15883-1 standards reaching A0 60 disinfection level, 3 phase, 40B/H or 480D/H</p> <p>6.85 ElekW 400 V 3N 50 Hz WxDxH 600x615x820 mm kg 73 m³ 0.51</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867000</td> <td>Basket for 12 soup bowls - green</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867000	Basket for 12 soup bowls - green	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502722 EUCA060DD</p>
864242	Yellow cutlery container	2								
867000	Basket for 12 soup bowls - green	1								
867007	Basket for 48 small cups or 24 cups - blue	1								



Dishwashing Equipment

Undercounters

◀◀ (green&clean Undercounter - DIN 10512 & A0 60)

Description	Code									
<p>hygiene&clean Undercounter Dishwasher with atmospheric boiler, double skin, built-in continuous water softener, drain pump, detergent and rinse aid dispensers, complies with DIN 10512 and EN 15883-1 standards reaching A0 60 disinfection level, 3 phase, 40B/H or 480D/H</p> <p>6.85 ElekW 400 V 3N 50 Hz WxDxH 600x615x820 mm kg 75 m³ 0.51</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867000</td> <td>Basket for 12 soup bowls - green</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867000	Basket for 12 soup bowls - green	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>502724 EUCA060WS</p>
864242	Yellow cutlery container	2								
867000	Basket for 12 soup bowls - green	1								
867007	Basket for 48 small cups or 24 cups - blue	1								








green&clean Undercounters - EUCA (ROW)

Description	Code									
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, single skin, built-in drain pump, detergent and rinse aid dispensers, 3 phase, 48b/h</p> <p>5.35 ElekW 400 V 3N 50 Hz WxDxH 600x648x820 mm kg 65 m³ 0.50</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864222</td> <td>Stainless steel tank filter for single skin undercounter</td> <td>1</td> </tr> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> </table>	864222	Stainless steel tank filter for single skin undercounter	1	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>400220 ELA3G</p>
864222	Stainless steel tank filter for single skin undercounter	1								
864242	Yellow cutlery container	1								
867002	Basket for 18 dinner plates - yellow	1								
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, single skin, built-in drain pump, detergent and rinse aid dispensers, 3 phase, 720d/h - Thermal label compliant</p> <p>5.35 ElekW 400 V 3N 50 Hz WxDxH 600x648x820 mm kg 65 m³ 0.51</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864222</td> <td>Stainless steel tank filter for single skin undercounter</td> <td>1</td> </tr> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> </table>	864222	Stainless steel tank filter for single skin undercounter	1	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>400259 ELA3GTL</p>
864222	Stainless steel tank filter for single skin undercounter	1								
864242	Yellow cutlery container	1								
867002	Basket for 18 dinner plates - yellow	1								



Standard Undercounters





Description	Code										
<p>Undercounter Dishwasher with pressure boiler, single skin, built-in drain pump, detergent and rinse aid dispensers, 3 phase, 540d/h</p> <p>5.35 ElekW 400 V 3N 50 Hz WxDxH 600x648x820 mm kg 58 m³ 0.50</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>400213 EL3G</p>				
864242	Yellow cutlery container	1									
867002	Basket for 18 dinner plates - yellow	1									
<p>Undercounter Dishwasher with pressure boiler, single skin, built-in drain pump and rinse aid dispenser, 1 phase, 540d/h</p> <p>3.65 ElekW 230 V 1 50 Hz WxDxH 600x648x820 mm kg 57 m³ 0.50</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>400204 EL1P</p>				
864242	Yellow cutlery container	1									
867002	Basket for 18 dinner plates - yellow	1									
<p>Undercounter Dishwasher with pressure boiler, single skin, built-in drain pump and rinse aid dispenser, 3 phase, 540d/h</p> <p>5.35 ElekW 400 V 3N 50 Hz WxDxH 600x648x820 mm kg 57 m³ 0.51</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>400212 EL3P</p>				
864242	Yellow cutlery container	1									
867002	Basket for 18 dinner plates - yellow	1									
<p>Undercounter Dishwasher with pressure boiler, single skin, multi-rack support, built-in drain pump, detergent and rinse aid dispensers, 1 phase, 540d/h</p> <p>3.65 ElekW 230 V 1 50 Hz WxDxH 600x648x820 mm kg 60 m³ 0.51</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864222</td> <td>Stainless steel tank filter for single skin undercounter</td> <td>1</td> </tr> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> </table>	864222	Stainless steel tank filter for single skin undercounter	1	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>400208 EL1GMS</p>	
864222	Stainless steel tank filter for single skin undercounter	1									
864242	Yellow cutlery container	1									
867002	Basket for 18 dinner plates - yellow	1									
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, single skin, built-in drain pump, detergent and rinse aid dispensers, 1 phase, 720d/h</p> <p>5.35 ElekW 230 V 1 50 Hz WxDxH 600x648x820 mm kg 65 m³ 0.50</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864222</td> <td>Stainless steel tank filter for single skin undercounter</td> <td>1</td> </tr> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864222	Stainless steel tank filter for single skin undercounter	1	864242	Yellow cutlery container	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>400218 ELA1G</p>	
864222	Stainless steel tank filter for single skin undercounter	1									
864242	Yellow cutlery container	1									
867007	Basket for 48 small cups or 24 cups - blue	1									



Dishwashing Equipment

Undercounters

◀◀ (Standard Undercounters)

Description	Code	
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, single skin, built-in drain pump and rinse aid dispenser, 1 phase, 720d/h</p> <p>3.65 ElekW 230 V 1 50 Hz WxDxH 600x648x820 mm kg 62 m³ 0.51</p> <p>Included Accessory</p> <p>864242 Yellow cutlery container 1 867002 Basket for 18 dinner plates - yellow 1</p>	<p>400217 ELA1P</p>	
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, single skin, built-in drain pump and rinse aid dispenser, 1 phase, 720d/h, Schuko plug</p> <p>3.65 ElekW 230 V 1 50 Hz WxDxH 600x648x820 mm kg 62 m³ 0.51</p> <p>Included Accessory</p> <p>864242 Yellow cutlery container 1 867002 Basket for 18 dinner plates - yellow 1</p>	<p>400261 ELA1PS</p>	
<p>Undercounter Dishwasher with pressure boiler, single skin, built-in drain pump, detergent and rinse aid dispensers, 1 phase, 540d/h - 60Hz - Marine</p> <p>3.65 ElekW 230 V 1 60 Hz WxDxH 600x648x820 mm kg 66 m³ 0.50</p>	<p>400207 ELIG6M</p>	
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, single skin, built-in water softener, drain pump, detergent and rinse aid dispensers, 3 phase, 540d/h</p> <p>5.35 ElekW 400 V 3N 50 Hz WxDxH 600x648x820 mm kg 70 m³ 0.48</p> <p>Included Accessory</p> <p>864242 Yellow cutlery container 1 867002 Basket for 18 dinner plates - yellow 1</p>	<p>400216 ELA3WG</p>	

Standard Undercounters with water softener

Description	Code						
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, single skin, built-in water softener, drain pump and rinse aid dispenser, 1 phase, 540d/h</p> <p>3.65 ElekW 230 V 1 50 Hz WxDxH 600x648x820 mm kg 68 m³ 0.48</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>400210 ELA1WP</p>
864242	Yellow cutlery container	1					
867002	Basket for 18 dinner plates - yellow	1					
<p>Undercounter Dishwasher with WASH-SAFE CONTROL, single skin, built-in water softener, drain pump and rinse aid dispenser, 3 phase, 540d/h</p> <p>5.35 ElekW 400 V 3N 50 Hz WxDxH 600x648x820 mm kg 68 m³ 0.50</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>400215 ELA3WP</p>
864242	Yellow cutlery container	1					
867002	Basket for 18 dinner plates - yellow	1					



Undercounter dishwashers - Pastry Line

Description	Code						
<p>Undercounter Dishwasher for 600x400 mm trays, with double skin, atmospheric boiler, drain pump and detergent dispenser, capacity per hour of 30 baskets or 540 dishes or 120</p> <p>6.65 ElekW 380-415 V 3N 50 Hz WxDxH 600x703x850 mm kg 84 m³ 0.55</p> <p>Included Accessory</p> <table border="0"> <tr> <td>867073</td> <td>Stainless steel support for 4pcs of 600x400mm trays for Pastry Line Undercounter Dishwasher</td> <td>1</td> </tr> <tr> <td>867074</td> <td>Plastic rack (600x500mm) for utensils for Pastry Line Undercounter Dishwasher</td> <td>1</td> </tr> </table>	867073	Stainless steel support for 4pcs of 600x400mm trays for Pastry Line Undercounter Dishwasher	1	867074	Plastic rack (600x500mm) for utensils for Pastry Line Undercounter Dishwasher	1	<p>402313 EXLIG</p>
867073	Stainless steel support for 4pcs of 600x400mm trays for Pastry Line Undercounter Dishwasher	1					
867074	Plastic rack (600x500mm) for utensils for Pastry Line Undercounter Dishwasher	1					
<p>Undercounter Dishwasher for 600x400 mm trays, with double skin, atmospheric boiler, drain pump, detergent dispenser and water softener, capacity per hour of 30 baskets or 540 dishes or 120 trays</p> <p>6.65 ElekW 380-415 V 3N 50 Hz WxDxH 600x703x850 mm kg 87 m³ 0.55</p> <p>Included Accessory</p> <table border="0"> <tr> <td>867073</td> <td>Stainless steel support for 4pcs of 600x400mm trays for Pastry Line Undercounter Dishwasher</td> <td>1</td> </tr> <tr> <td>867074</td> <td>Plastic rack (600x500mm) for utensils for Pastry Line Undercounter Dishwasher</td> <td>1</td> </tr> </table>	867073	Stainless steel support for 4pcs of 600x400mm trays for Pastry Line Undercounter Dishwasher	1	867074	Plastic rack (600x500mm) for utensils for Pastry Line Undercounter Dishwasher	1	<p>402314 EXLIWG</p>
867073	Stainless steel support for 4pcs of 600x400mm trays for Pastry Line Undercounter Dishwasher	1					
867074	Plastic rack (600x500mm) for utensils for Pastry Line Undercounter Dishwasher	1					



Dishwashing Equipment

Undercounters

Accessories for Undercounter dishwashers for pastry trays

Description	Code
Plastic rack (600x500mm) for utensils for Pastry Line Undercounter Dishwasher WxDxH 60x50x12 mm kg 2.10 m ³ 0.04	867074 KRUCXL
Stainless steel support for 4pcs of 600x400mm trays for Pastry Line Undercounter Dishwasher WxDxH 1x1x1 mm kg 1	867073 KSS4TUCXL
Stainless steel support for 6pcs of 600x400mm trays for Pastry Line Undercounter Dishwasher WxDxH 1x1x1 mm kg 3.21	867075 KSS6TUCXL
Stand for Pastry Line Undercounter Dishwasher WxDxH 1x1x1 mm kg 4.10 m ³ 0.24	867076 BASEUCXL

Accessories for Undercounter dishwashers: installation

Description	Code
Stand for undercounter dishwasher WxDxH 595x540x450 mm kg 8.48 m ³ 0.17	860418 WTSTAND
Kit 4 castors for double skin undercounter dishwashers WxDxH 63x80x20 mm kg 0.71	864008 WTAC98



◀◀ (Accessories for Undercounter dishwashers: installation)

Description	Code
Detergent dosing kit WxDxH 180x120x120 mm kg 0.78 m ³ 0.01	864218 KITDD
Stainless steel inlet hose kit WxDxH 38x2100x38 mm kg 4 m ³ 0.02	864016 SSHOSE
External detergent level probe kit WxDxH 100x750x100 mm kg 0.60 m ³ 0.01	864004 WTAC95
External rinse aid level probe kit WxDxH 100x750x100 mm kg 1 m ³ 0.01	864005 WTAC96
Rinse booster pump kit for single tank pressure dishwasher 0.55 ElekW 230 V 1N 50/60 Hz WxDxH 350x300x250 mm kg 5.19 m ³ 0.02	864051 RBPIT
Pressure reducer for single tank dishwasher WxDxH 50x50x20 mm kg 1.10 m ³ 0.02	864461 PRDW

Dishwashing Equipment

Undercounters

Accessories for Undercounter dishwashers: others

Description	Code
Connectivity kit for Undercounter Dishwashers and Pot Washers (ECAP) WxDxH 28x21x76 mm kg 0.28 m ³ 0.01	864479 CHKDW
Drain pump kit for 50Hz dishwashers WxDxH 180x120x120 mm kg 2 m ³ 0.02	864012 DPKLS6
Kit drain pump for undercounter cold rinse WxDxH 180x120x120 mm kg 2 m ³ 0.02	864390 DRAINPL6
5 wine glasses basket trolley WxDxH 575x575x1590 mm kg 25 m ³ 0.73	865389 DRT5WL



Accessories for Undercounter dishwashers: half size baskets

Description	Code
Half size basket universal WxDxH 500x250x80 mm kg 1.34 m ³ 0.01	864527 UBASK5025
Half size basket for plates WxDxH 500x250x85 mm kg 1.70 m ³ 0.01	864528 PBASK5025



◀◀ (Accessories for Undercounter dishwashers: half size baskets)

Description	Code
Half size basket for glasses WxDxH 500x250x173 mm kg 1.97 m ³ 0.07	864529 GBASK5025



Accessories for Undercounter dishwashers: baskets for glasses

Description	Code
Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue WxDxH 500x500x105 mm kg 1.64 m ³ 0.03	867023 WTAC72
Baskets for 16 tilted glasses (h 120 mm - diam 100 mm) - blue WxDxH 500x500x155 mm kg 2.14 m ³ 0.04	867020 WTAC69
Basket for 16 tilted glasses (h 170 mm - diam 100 mm) - blue WxDxH 500x500x205 mm kg 2.84 m ³ 0.06	867030 WTAC73
Baskets for 16 tilted glasses (h 220 mm - diam 100 mm) - blue WxDxH 500x500x255 mm kg 3.23 m ³ 0.08	867040 WTAC76
Basket for 25 vertical glasses (h 70 mm - diam 80 mm) - blue WxDxH 500x500x155 mm kg 3.26 m ³ 0.08	867043 CEB2525P









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Dishwashing Equipment

Undercounters

◀◀ (Accessories for Undercounter dishwashers: baskets for glasses)

Description	Code	
Baskets for 25 tilted glasses (h 120 mm - diam 80 mm) - blue WxDxH 500x500x155 mm kg 2.25 m ³ 0.05	867021 WTAC70	
Basket for 25 tilted glasses (h 170 mm - diam 80 mm) - blue WxDxH 500x500x205 mm kg 2.99 m ³ 0.06	867031 WTAC74	
Baskets for 25 tilted glasses (h 220 mm - diam 80 mm) - blue WxDxH 500x500x255 mm kg 3.40 m ³ 0.08	867041 WTAC77	
Baskets for 36 tilted glasses (h 120 mm - diam 70 mm) - blue WxDxH 500x500x155 mm kg 2.38 m ³ 0.05	867022 WTAC71	
Basket for 36 tilted glasses (h 170 mm - diam 70 mm) - blue WxDxH 500x500x205 mm kg 3.18 m ³ 0.06	867032 WTAC75	
Baskets for 36 tilted glasses (h 220 mm - diam 70 mm) - blue WxDxH 500x500x255 mm kg 3.60 m ³ 0.08	867042 WTAC78	

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◀◀ (Accessories for Undercounter dishwashers: baskets for glasses)





Description	Code	
Basket for 49 vertical glasses (h 70 mm - diam 60 mm) - blue WxDxH 500x500x105 mm kg 1.82 m ³ 0.03	867011 WTAC66	
Basket for 64 vertical glasses (h 70 mm - diam 50 mm) - blue WxDxH 500x500x105 mm kg 1.92 m ³ 0.03	867012 WTAC67	
Basket for 24 tilted cups - blue WxDxH 500x500x105 mm kg 2.20 m ³ 0.03	867008 WTAC63	
Basket for 48 small cups or 24 cups - blue WxDxH 500x500x105 mm kg 1.40 m ³ 0.03	867007 WTAC62	
Kit 5 baskets for 48 small cups or 24 cups - blue WxDxH 500x500x525 mm kg 8.16 m ³ 0.15	780408 WTAC47	
Kit 80 baskets for 48 small cups or 24 cups - blue WxDxH 1000x1000x2100 mm kg 130 m ³ 2.20	780409 WTAC48	

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Dishwashing Equipment

Undercounters

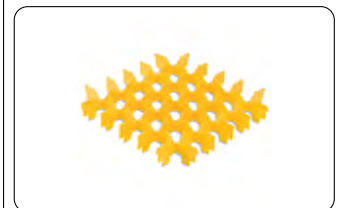
◀◀ (Accessories for Undercounter dishwashers: baskets for glasses)

Description	Code	
Green separator for 16 glasses WxDxH 500x500x80 mm kg 0.29 m ³ 0.03	864162 SEP16	
Green separator for 16 tilted glasses WxDxH 500x500x100 mm kg 0.38 m ³ 0.03	864229 SEP16T	
Kit 8 separators for 16 tilted glasses - green for 867007 WxDxH 500x500x1000 mm kg 2 m ³ 0.31	780116 WTAC35	
Blue separator for 25 glasses WxDxH 500x500x80 mm kg 0.35 m ³ 0.03	864174 SEP25	
Kit 15 separators for 25 vertical glasses - blue for 867007 WxDxH 500x500x530 mm kg 5.87 m ³ 0.16	780112 WTAC31	
Blue separator for 25 tilted glasses WxDxH 500x500x100 mm kg 0.49 m ³ 0.03	864240 SEP25T	

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◀◀ (Accessories for Undercounter dishwashers: baskets for glasses)

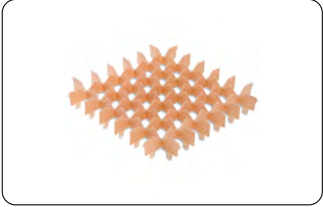
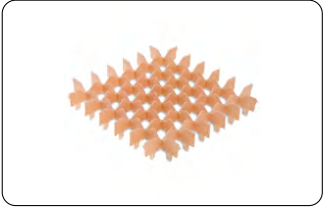

Description	Code
Kit 8 separators for 25 tilted glasses - blue for 867007 WxDxH 500x500x1000 mm kg 3.74 m ³ 0.34	780117 WTAC36
Yellow separator for 36 tilted glasses WxDxH 500x500x100 mm kg 0.63 m ³ 0.03	864241 SEP36T
Kit 8 separators for 36 tilted glasses - yellow WxDxH 500x500x1000 mm kg 2 m ³ 0.16	780118 WTAC37
Yellow separator for 36 glasses WxDxH 500x500x80 mm kg 0.42 m ³ 0.03	864183 SEP36
Blue ring to increase the dw racks height WxDxH 500x500x50 mm kg 0.45 m ³ 0.02	864058 WTAC90
Kit 12 frames for blue basket height increase WxDxH 500x500x300 mm kg 6.25 m ³ 0.16	780110 WTAC12






Dishwashing Equipment

Undercounters

◀◀ (Accessories for Undercounter dishwashers: baskets for glasses)

Description	Code	
Brown separator for 49 glasses WxDxH 500x500x80 mm kg 0.47 m ³ 0.03	864219 SEP49	
Kit 15 separators for 49 vertical glasses - brown for 867007 WxDxH 500x500x530 mm kg 7.80 m ³ 0.16	780114 WTAC33	
Red separator for 64 vertical glasses WxDxH 500x500x80 mm kg 0.57 m ³ 0.03	864228 SEP64	

Accessories for Undercounter dishwashers: baskets for plates

Description	Code	
Basket for 18 dinner plates - yellow WxDxH 500x500x105 mm kg 1.59 m ³ 0.03	867002 WTAC57	
Basket for 12 soup bowls - green WxDxH 500x500x105 mm kg 1.52 m ³ 0.03	867000 WTAC55	
Basket for 16 soup bowls/dinner plates - blue WxDxH 500x500x105 mm kg 2.44 m ³ 0.03	867001 WTAC56	



◀◀ (Accessories for Undercounter dishwashers: baskets for plates)

Description	Code
Basket for 12 plates up to 300 mm - blue WxDxH 500x500x105 mm kg 2.63 m ³ 0.03	867003 WTAC58
Kit 20 wire separators for 12 pizza plates (diam 320 mm) WxDxH 1000x1000x1050 mm kg 2 m ³ 1.06	780411 WTAC50
Kit 5 baskets for 18 dinner plates - yellow WxDxH 500x500x525 mm kg 8.95 m ³ 0.15	780402 WTAC41
Kit 80 baskets for 18 dinner plates - yellow WxDxH 1000x1000x2100 mm kg 139 m ³ 2.66	780403 WTAC42
Kit 5 baskets for 12 soup bowls - green WxDxH 500x500x525 mm kg 8.75 m ³ 0.16	780400 WTAC39
Kit 80 baskets for 12 soup bowls - green WxDxH 1000x1000x2100 mm kg 130 m ³ 2.20	780401 WTAC40



Dishwashing Equipment

Undercounters

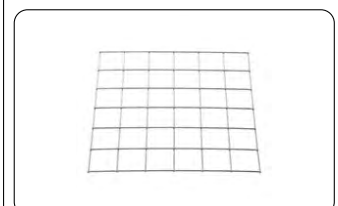
Accessories for Undercounter dishwashers: baskets for trays

Description	Code
Basket for 5 trays 530x325 mm - red, for undercounter (top level), utensil dishwashers, hood type, rack type WxDxH 500x500x105 mm kg 1.58 m ³ 0.03	867006 WTAC61
Basket for 6 trays 530x325mm (GN 1/1) - red, for undercounter (top level), utensil, hood type, rack type dishwashers WxDxH 540x505x125 mm kg 2.20 m ³ 0.04	867071 DWBGN11



Accessories for Undercounter dishwashers: baskets for cutlery

Description	Code
Basket for bulk cutlery-capacity: 100 pieces - brown WxDxH 500x500x105 mm kg 1.56 m ³ 0.03	867009 WTAC64
Basket with 16 cutlery boxes - blue WxDxH 500x500x155 mm kg 3.24 m ³ 0.05 Included Accessory 865574 Kit 4 plastic boxes for cutlery - yellow 4	867010 WTAC65
Cover rack for small and light items (500x500 baskets) WxDxH 458x458x10 mm kg 2 m ³ 0.03	867016 COVGR
Yellow cutlery container WxDxH 110x110x150 mm kg 0.10	864242 CESTPOSI



◀◀ (Accessories for Undercounter dishwashers: baskets for cutlery)

Description	Code
Kit 4 plastic boxes for cutlery - yellow WxDxH 220x220x150 mm kg 0.32 m ³ 0.01	865574 WTAC53
Kit 8 plastic boxes for cutlery - yellow WxDxH 220x220x300 mm kg 0.61 m ³ 0.04	780068 WTAC89
Kit 5 baskets for bulk cutlery: 100 pieces - brown WxDxH 500x500x525 mm kg 9 m ³ 0.15	780406 WTAC45
Kit 80 baskets for bulk cutlery: 100 pieces - brown WxDxH 1000x1000x2000 mm kg 128 m ³ 2.20	780407 WTAC46



Accessories for Undercounter dishwashers: wire baskets

Description	Code
Wire basket for 12 plates up to 320 mm WxDxH 500x500x105 mm kg 2 m ³ 0.03	867014 WTAC79
Basket for long stem wine glasses WxDxH 500x500x246 mm kg 2.61 m ³ 0.06	867019 CEB250FI



Dishwashing Equipment

Undercounters

◀◀ (Accessories for Undercounter dishwashers: wire baskets)

Description	Code
<p>Basket semi-professional 500x500x190mm</p> <p>WxDxH 500x500x200 mm kg 4.42 m³ 0.06</p> <p>Included Accessory 864242 Yellow cutlery container</p>	<p>867024 CESTOSP</p>



Accessories for Undercounter dishwashers: filters, water solutions

Description	Code
<p>8lt external automatic water softener</p> <p>0.06 ElekW 230 V 1 50/60 Hz</p> <p>WxDxH 245x480x560 mm kg 14.70 m³ 0.06</p>	<p>860413 ADAU</p>
<p>12lt external manual water softener</p> <p>WxDxH 190x190x515 mm kg 10.52 m³ 0.03</p>	<p>860412 WTAC20</p>
<p>20lt external manual water softener</p> <p>WxDxH 190x190x900 mm kg 21.37 m³ 0.06</p>	<p>860430 WTAC22</p>
<p>Filter for partial demineralization</p> <p>WxDxH 288x255x550 mm kg 18.04 m³ 0.07</p>	<p>864017 PARTDEMI</p>
<p>Filter for total demineralization</p> <p>WxDxH 288x255x550 mm kg 18.85 m³ 0.05</p>	<p>864367 TOTALDEMI5</p>



◀◀ (Accessories for Undercounter dishwashers: filters, water solutions)

Description	Code
Flow meter for demineralization filter WxDxH 100x60x30 mm kg 0.17	864468 FMDF
Kit to measure total and partial water hardness WxDxH 100x60x30 mm kg 0.20	864050 KMHW
Stainless steel tank filter for single skin undercounter WxDxH 480x229x27 mm kg 2.54 m ³ 0.06	864222 SSFILTERUC
External carbon filter for reverse osmosis WxDxH 225x466x460 mm kg 0.70	864393 ROCARBFILT
External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens 0.18 ElekW 220-240 V 1N 50/60 Hz WxDxH 143x483x455 mm kg 25 m ³ 0.22 Included Accessory 864393 External carbon filter for reverse osmosis 1	864388 REVOSFATM
Kit of 4 castors for reverse osmosis filter WxDxH 63x80x20 mm kg 0.26	864392 ROCASTOR



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Dishwashing Equipment

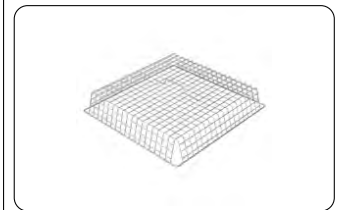
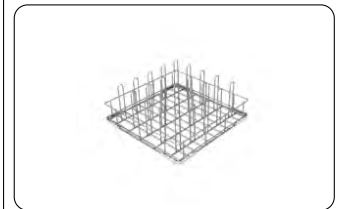
Undercounters

◀◀ (Accessories for Undercounter dishwashers: filters, water solutions)

Description	Code
Kit drain pump for undercounter cold rinse WxDxH 180x120x120 mm kg 2 m ³ 0.02	864390 DRAINPL6

Accessories for Blowers

Description	Code
Basket for reusable cups WxDxH 1x1x1 mm kg 2 m ³ 0.03	867082 BSKHD
Protection grid for light items WxDxH 1x1x1 mm kg 2 m ³ 0.03	867083 PRGRDHD









Sink units - undercounter dishwashers - Premium P

Description	Code
Sink Unit with 2 bowls 500x500x290 mm and left drainer WxDxH 1800x700x900 mm kg 51 m ³ 0.87	132941 LR2SSPEP
Sink Unit with 2 bowls 500x500x290 mm and right drainer WxDxH 1800x700x900 mm kg 95.40 m ³ 0.87	132940 LR2DSXPEP



Sink units - undercounter dishwashers - Standard







Description	Code	
<p>Cupboard Sink for Dishwasher with 1 bowl and 1 right hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 54 m³ 1.03</p>	<p>132928 MARMDXN</p>	
<p>Cupboard with 1 bowl and 1 left hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 54 m³ 1.03</p>	<p>132929 MARMSXN</p>	
<p>Cupboard Sink for Dishwasher with storage and 2 bowls 500x500x290mm and left hand drainer for Undercounter Dishwashers, 1800mm WxDxH 1800x700x1000 mm kg 75 m³ 1.53</p>	<p>132930 MLA2STN</p>	
<p>Cupboard Sink for Dishwasher with storage and 2 bowls 500x500x290 mm and right hand drainer for Undercounter Dishwashers, 1800mm WxDxH 1800x700x1000 mm kg 79 m³ 1.53</p>	<p>132931 MLA2DTN</p>	
<p>Sink Unit for Undercounter Dishwasher with 2 bowls 500x500mm and left hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 52 m³ 0.87</p>	<p>133198 NDBD1817L</p>	
<p>Sink Unit for Undercounter Dishwasher with 2 bowls 500x500mm and right hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 51 m³ 0.87</p>	<p>133197 NDBD1817R</p>	









Dishwashing Equipment

Undercounters

◀◀ (Sink units - undercounter dishwashers - Standard)

Description	Code	
<p>Sink Unit for Undercounter Dishwasher with 1 bowl 600x500x320mm and right hand drainer, 1200mm</p> <p>WxDxH 1200x700x1000 mm kg 39.30 m³ 0.59</p>	<p>133191 NSBD1217R</p>	
<p>Sink Unit for Undercounter Dishwasher with 1 bowl 600x500x320mm and left hand drainer, 1200mm</p> <p>WxDxH 1200x700x1000 mm kg 38 m³ 0.59</p>	<p>133192 NSBD1217L</p>	
<p>Sink Unit for Undercounter Dishwasher with 1 bowl 600x500x320mm and right hand drainer, 1400mm</p> <p>WxDxH 1400x700x1000 mm kg 42 m³ 0.69</p>	<p>133193 NSBD1417R</p>	
<p>Sink Unit for Undercounter Dishwasher with 1 bowl 600x500x320mm and left hand drainer, 1400mm</p> <p>WxDxH 1400x700x1000 mm kg 41 m³ 0.69</p>	<p>133194 NSBD1417L</p>	
<p>Sink Unit for Undercounter Dishwasher with 2 bowls 500x500mm and right hand drainer, 1600mm</p> <p>WxDxH 1600x700x1000 mm kg 47 m³ 0.78</p>	<p>133195 NDBD1617R</p>	
<p>Sink Unit for Undercounter Dishwasher with 2 bowls 500x500mm and left hand drainer, 1600mm</p> <p>WxDxH 1600x700x1000 mm kg 48 m³ 0.78</p>	<p>133196 NDBD1617L</p>	

Sink units - undercounter dishwashers - Eco

Description	Code	
Sink Unit for Dishwasher with 1 bowl right-hand drainer 500x500x250mm, 1200mm WxDxH 1200x700x900 mm kg 38 m ³ 0.59	132932 ESBD1217R	
Sink Unit for Dishwasher with 1 bowl left hand drainer 500x500, 1200mm WxDxH 1200x700x900 mm kg 38 m ³ 0.59	132933 ESBD1217L	
Sink Unit for Dishwasher with 1 bowl right hand drainer 500x500x250mm, 1400m WxDxH 1400x700x900 mm kg 41 m ³ 0.69	132934 ESBD1417R	
Sink Unit for Dishwasher with 1 bowl left hand drainer 500x500x250mm, 1400mm WxDxH 1400x700x900 mm kg 41 m ³ 0.69	132935 ESBD1417L	
Sink Unit for Dishwasher with 2 bowls right hand drainer 500x500x250mm, 1600mm WxDxH 1600x700x900 mm kg 47 m ³ 1.27	132936 EDBD1617R	
Sink Unit for Dishwasher with 2 bowls left hand drainer 500x500x250mm, 1600mm WxDxH 1600x700x900 mm kg 46 m ³ 0.78	132937 EDBD1617L	



Dishwashing Equipment

Undercounters

◀◀ (Sink units - undercounter dishwashers - Eco)

Description	Code
<p>Sink Unit for Dishwasher with 2 bowls right hand drainer 500x500, 1800mm</p> <p>WxDxH 1800x700x900 mm kg 50 m³ 0.87</p>	<p>132938 EDBD1817R</p>
<p>Sink Unit for Dishwasher with 2 bowls left hand drainer 500x500, 1800mm</p> <p>WxDxH 1800x700x900 mm kg 52 m³ 0.87</p>	<p>132939 EDBD1817L</p>





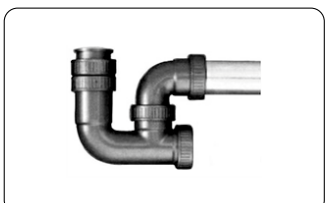


Accessories for Undercounter dishwashers: sink units

Description	Code
<p>Lower shelf for 1000 mm tables and sinks and for 1600 mm undercounter dishwasher sinks</p> <p>WxDxH 880x540x40 mm kg 7 m³ 0.03</p>	<p>855144 R11000N</p>
<p>Lower shelf for 1200mm tables and sinks and for 1800 mm undercounter dishwasher sinks</p> <p>WxDxH 1080x540x40 mm kg 7 m³ 0.04</p>	<p>855145 R11200N</p>
<p>Lower shelf for 2100mm tables and sinks</p> <p>WxDxH 2095x540x40 mm kg 20 m³ 0.07</p>	<p>855279 RL2100N</p>
<p>False bottom for right and left hand 500x500 mm bowl</p> <p>WxDxH 450x450x30 mm kg 1.86 m³ 0.01</p>	<p>895200 PAC25</p>



◀◀ (Accessories for Undercounter dishwashers: sink units)





Description	Code	
Lower shelf for 700mm tables and sinks WxDxH 695x540x40 mm kg 4 m ³ 0.02	855157 RL700N	
Elbow operated tap with spray arm and spout, single hole WxDxH 800x465x1400 mm kg 5.80 m ³ 0.02	855324 SHTEBO3M	
Maxi reel retractable hose spray unit, 6m WxDxH 380x380x374 mm kg 10 m ³ 0.03	855327 WMSA	
Maxi reel retractable hose spray unit, 10m WxDxH 430x430x460 mm kg 16 m ³ 0.05	855320 MRM10	
Maxi reel retractable hose spray unit, 15m WxDxH 470x520x550 mm kg 23 m ³ 0.07	855321 MRM15	
Single plastic drain syphon 1,5" for work tables with bowl WxDxH 190x190x90 mm kg 0.30	855306 PAC17	

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Dishwashing Equipment

Undercounters

◀◀ (Accessories for Undercounter dishwashers: sink units)

Description	Code	
<p>Single plastic drain syphon 2" for Sinks</p> <p>WxDxH 100x300x50 mm kg 1 m³ 0.01</p>	<p>895313</p> <p>SP2S</p>	
<p>Double plastic drain syphon 1,5 "</p> <p>WxDxH 190x380x90 mm kg 2 m³ 0.02</p>	<p>850021</p> <p>NDPSY15</p>	
<p>Double plastic drain syphon 2" for sinks</p> <p>WxDxH 190x380x90 mm kg 2 m³ 0.03</p>	<p>850022</p> <p>PAC06</p>	
<p>False bottom for right hand 600x500mm Bowl</p> <p>WxDxH 550x450x50 mm kg 2.28 m³ 0.02</p>	<p>895100</p> <p>PAC21</p>	
<p>False bottom for left hand 600x500mm Bowl</p> <p>WxDxH 550x450x50 mm kg 2 m³ 0.02</p>	<p>895110</p> <p>PAC22</p>	
<p>Foot operated mixer tap (hot and cold) with spout 3/4"</p> <p>WxDxH 250x320x140 mm kg 3.10 m³ 0.01</p>	<p>855328</p> <p>FOMT</p>	

Utensil dishwashers WTU40

Description	Code									
<p>Utensil Dishwasher WTU40, 65b/h, with drain pump and pressure boiler</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 642x723x1477 mm kg 100 m³ 1.02</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867045</td> <td>Wire basket for pizza plates, up to 320mm diam. trays, utensils</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867045	Wire basket for pizza plates, up to 320mm diam. trays, utensils	1	<p>503023 WTU40PDP</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867045	Wire basket for pizza plates, up to 320mm diam. trays, utensils	1								
<p>Utensil Dishwasher WTU40, 65b/h, with drain pump and atmospheric boiler, 1180 p/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 642x723x1477 mm kg 103 m³ 1.05</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867045</td> <td>Wire basket for pizza plates, up to 320mm diam. trays, utensils</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867045	Wire basket for pizza plates, up to 320mm diam. trays, utensils	1	<p>503024 WTU40ADP</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867045	Wire basket for pizza plates, up to 320mm diam. trays, utensils	1								
<p>Utensil Dishwasher WTU40, 65b/h, with drain pump and atmospheric boiler, detergent dispenser, 1180 p/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 642x723x1477 mm kg 105 m³ 1.06</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867045</td> <td>Wire basket for pizza plates, up to 320mm diam. trays, utensils</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867045	Wire basket for pizza plates, up to 320mm diam. trays, utensils	1	<p>503026 WTU40ADPD</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867045	Wire basket for pizza plates, up to 320mm diam. trays, utensils	1								



Utensil dishwashers WTU40 with continuous water softener (CWS)

Description	Code									
<p>Utensil Dishwasher WTU40, 65b/h, with drain pump, atmospheric boiler and continuous water softner</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 642x723x1477 mm kg 115 m³ 1.06</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867045</td> <td>Wire basket for pizza plates, up to 320mm diam. trays, utensils</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867045	Wire basket for pizza plates, up to 320mm diam. trays, utensils	1	<p>503025 WTU40ADPWS</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867045	Wire basket for pizza plates, up to 320mm diam. trays, utensils	1								



Dishwashing Equipment

Utensil Washers



Accessories Utensil dishwashers WTU40: installation

Description	Code
Rinse booster pump kit for single tank pressure dishwasher 0.55 ElekW 230 V 1N 50/60 Hz WxDxH 350x300x250 mm kg 5.19 m ³ 0.02	864051 RBPIT
Detergent dosing kit WxDxH 180x120x120 mm kg 0.78 m ³ 0.01	864218 KITDD

Accessories Utensil dishwashers WTU40: others



Description	Code
Connectivity kit for Undercounter Dishwashers and Pot Washers (ECAP) WxDxH 28x21x76 mm kg 0.28 m ³ 0.01	864479 CHKDW

Accessories Utensil dishwashers WTU40: baskets for glasses and cups

Description	Code	
Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue WxDxH 500x500x105 mm kg 1.64 m ³ 0.03	867023 WTAC72	
Baskets for 16 tilted glasses (h 120 mm - diam 100 mm) - blue WxDxH 500x500x155 mm kg 2.14 m ³ 0.04	867020 WTAC69	



◀◀ (Accessories Utensil dishwashers WTU40: baskets for glasses and cups)




Description	Code	
Basket for 16 tilted glasses (h 170 mm - diam 100 mm) - blue WxDxH 500x500x205 mm kg 2.84 m ³ 0.06	867030 WTAC73	
Baskets for 16 tilted glasses (h 220 mm - diam 100 mm) - blue WxDxH 500x500x255 mm kg 3.23 m ³ 0.08	867040 WTAC76	
Basket for 25 vertical glasses (h 70 mm - diam 80 mm) - blue WxDxH 500x500x155 mm kg 3.26 m ³ 0.08	867043 CEB2525P	
Baskets for 25 tilted glasses (h 120 mm - diam 80 mm) - blue WxDxH 500x500x155 mm kg 2.25 m ³ 0.05	867021 WTAC70	
Basket for 25 tilted glasses (h 170 mm - diam 80 mm) - blue WxDxH 500x500x205 mm kg 2.99 m ³ 0.06	867031 WTAC74	
Baskets for 25 tilted glasses (h 220 mm - diam 80 mm) - blue WxDxH 500x500x255 mm kg 3.40 m ³ 0.08	867041 WTAC77	

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Dishwashing Equipment


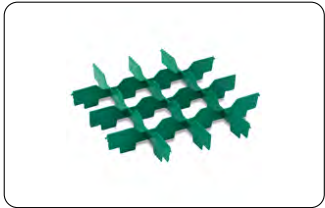


Utensil Washers

◀◀ (Accessories Utensil dishwashers WTU40: baskets for glasses and cups)

Description	Code	
<p>Baskets for 36 tilted glasses (h 120 mm - diam 70 mm) - blue</p> <p>WxDxH 500x500x155 mm kg 2.38 m³ 0.05</p>	<p>867022 WTAC71</p>	
<p>Basket for 36 tilted glasses (h 170 mm - diam 70 mm) - blue</p> <p>WxDxH 500x500x205 mm kg 3.18 m³ 0.06</p>	<p>867032 WTAC75</p>	
<p>Baskets for 36 tilted glasses (h 220 mm - diam 70 mm) - blue</p> <p>WxDxH 500x500x255 mm kg 3.60 m³ 0.08</p>	<p>867042 WTAC78</p>	
<p>Basket for 49 vertical glasses (h 70 mm - diam 60 mm) - blue</p> <p>WxDxH 500x500x105 mm kg 1.82 m³ 0.03</p>	<p>867011 WTAC66</p>	
<p>Basket for 64 vertical glasses (h 70 mm - diam 50 mm) - blue</p> <p>WxDxH 500x500x105 mm kg 1.92 m³ 0.03</p>	<p>867012 WTAC67</p>	
<p>Basket for 24 tilted cups - blue</p> <p>WxDxH 500x500x105 mm kg 2.20 m³ 0.03</p>	<p>867008 WTAC63</p>	



◀◀ (Accessories Utensil dishwashers WTU40: baskets for glasses and cups)


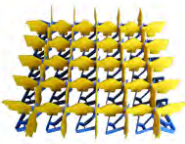


Description	Code	
Basket for 48 small cups or 24 cups - blue WxDxH 500x500x105 mm kg 1.40 m ³ 0.03	867007 WTAC62	
Green separator for 16 glasses WxDxH 500x500x80 mm kg 0.29 m ³ 0.03	864162 SEP16	
Green separator for 16 tilted glasses WxDxH 500x500x100 mm kg 0.38 m ³ 0.03	864229 SEP16T	
Kit 8 separators for 16 tilted glasses - green for 867007 WxDxH 500x500x1000 mm kg 2 m ³ 0.31	780116 WTAC35	
Blue separator for 25 glasses WxDxH 500x500x80 mm kg 0.35 m ³ 0.03	864174 SEP25	
Kit 15 separators for 25 vertical glasses - blue for 867007 WxDxH 500x500x530 mm kg 5.87 m ³ 0.16	780112 WTAC31	

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Dishwashing Equipment

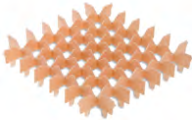
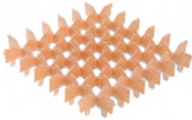

Utensil Washers

◀◀ (Accessories Utensil dishwashers WTU40: baskets for glasses and cups)

Description	Code	
Blue separator for 25 tilted glasses WxDxH 500x500x100 mm kg 0.49 m ³ 0.03	864240 SEP25T	
Kit 8 separators for 25 tilted glasses - blue for 867007 WxDxH 500x500x1000 mm kg 3.74 m ³ 0.34	780117 WTAC36	
Yellow separator for 36 tilted glasses WxDxH 500x500x100 mm kg 0.63 m ³ 0.03	864241 SEP36T	
Kit 8 separators for 36 tilted glasses - yellow WxDxH 500x500x1000 mm kg 2 m ³ 0.16	780118 WTAC37	
Yellow separator for 36 glasses WxDxH 500x500x80 mm kg 0.42 m ³ 0.03	864183 SEP36	
Blue ring to increase the dw racks height WxDxH 500x500x50 mm kg 0.45 m ³ 0.02	864058 WTAC90	

▶▶

◀◀ (Accessories Utensil dishwashers WTU40: baskets for glasses and cups)

Description	Code	
Kit 12 frames for blue basket height increase WxDxH 500x500x300 mm kg 6.25 m ³ 0.16	780110 WTAC12	
Brown separator for 49 glasses WxDxH 500x500x80 mm kg 0.47 m ³ 0.03	864219 SEP49	
Kit 15 separators for 49 vertical glasses - brown for 867007 WxDxH 500x500x530 mm kg 7.80 m ³ 0.16	780114 WTAC33	
Red separator for 64 vertical glasses WxDxH 500x500x80 mm kg 0.57 m ³ 0.03	864228 SEP64	
Kit 5 baskets for 48 small cups or 24 cups - blue WxDxH 500x500x525 mm kg 8.16 m ³ 0.15	780408 WTAC47	
Kit 80 baskets for 48 small cups or 24 cups - blue WxDxH 1000x1000x2100 mm kg 130 m ³ 2.20	780409 WTAC48	

Dishwashing Equipment

Utensil Washers

Accessories for Utensil dishwashers WTU40: baskets for plates

Description	Code
Basket for 18 dinner plates - yellow WxDxH 500x500x105 mm kg 1.59 m ³ 0.03	867002 WTAC57
Basket for 12 soup bowls - green WxDxH 500x500x105 mm kg 1.52 m ³ 0.03	867000 WTAC55
Basket for 16 soup bowls/dinner plates - blue WxDxH 500x500x105 mm kg 2.44 m ³ 0.03	867001 WTAC56
Basket for 12 plates up to 300 mm - blue WxDxH 500x500x105 mm kg 2.63 m ³ 0.03	867003 WTAC58
Kit 20 wire separators for 12 pizza plates (diam 320 mm) WxDxH 1000x1000x1050 mm kg 2 m ³ 1.06	780411 WTAC50
Kit 5 baskets for 18 dinner plates - yellow WxDxH 500x500x525 mm kg 8.95 m ³ 0.15	780402 WTAC41



◀◀ (Accessories for Utensil dishwashers WTU40: baskets for plates)

Description	Code
Kit 80 baskets for 18 dinner plates - yellow WxDxH 1000x1000x2100 mm kg 139 m ³ 2.66	780403 WTAC42
Kit 5 baskets for 12 soup bowls - green WxDxH 500x500x525 mm kg 8.75 m ³ 0.16	780400 WTAC39
Kit 80 baskets for 12 soup bowls - green WxDxH 1000x1000x2100 mm kg 130 m ³ 2.20	780401 WTAC40

Accessories - Utensil dishwashers WTU40: baskets for trays

Description	Code
Basket for 5 trays 530x325 mm - red, for undercounter (top level), utensil dishwashers, hood type, rack type WxDxH 500x500x105 mm kg 1.58 m ³ 0.03	867006 WTAC61
Basket for 6 trays 530x325mm (GN 1/1) - red, for undercounter (top level), utensil, hood type, rack type dishwashers WxDxH 540x505x125 mm kg 2.20 m ³ 0.04	867071 DWBGN11
Basket for 6 trays 530x370 mm - red WxDxH 500x500x105 mm kg 1.59 m ³ 0.03	866743 WTAC54



Dishwashing Equipment

Utensil Washers

◀◀ (Accessories - Utensil dishwashers WTU40: baskets for trays)

Description	Code
Basket for 7 trays 530x370 mm - red (open on one side) WxDxH 500x500x105 mm kg 1.61 m ³ 0.03	867004 WTAC59
Basket for 5 half insulated trays 530x370 mm - red WxDxH 500x500x150 mm kg 3.17 m ³ 0.05	867005 WTAC60
Kit 5 baskets for 7 trays 530x370mm - red WxDxH 500x500x525 mm kg 9.20 m ³ 0.15	780404 WTAC43
Kit 80 baskets for 7 trays 530x370mm - red WxDxH 1000x1000x2100 mm kg 144 m ³ 2.20	780405 WTAC44



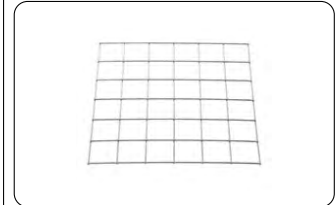
Accessories Utensil dishwashers WTU40: baskets for cutlery

Description	Code
Basket for bulk cutlery-capacity: 100 pieces - brown WxDxH 500x500x105 mm kg 1.56 m ³ 0.03	867009 WTAC64
Basket with 16 cutlery boxes - blue WxDxH 500x500x155 mm kg 3.24 m ³ 0.05 Included Accessory 865574 Kit 4 plastic boxes for cutlery - yellow 4	867010 WTAC65



◀◀ (Accessories Utensil dishwashers WTU40: baskets for cutlery)






Description	Code
Cover rack for small and light items (500x500 baskets) WxDxH 458x458x10 mm kg 2 m ³ 0.03	867016 COVGR
Yellow cutlery container WxDxH 110x110x150 mm kg 0.10	864242 CESTPOS1
Kit 4 plastic boxes for cutlery - yellow WxDxH 220x220x150 mm kg 0.32 m ³ 0.01	865574 WTAC53
Kit 8 plastic boxes for cutlery - yellow WxDxH 220x220x300 mm kg 0.61 m ³ 0.04	780068 WTAC89
Kit 5 baskets for bulk cutlery: 100 pieces - brown WxDxH 500x500x525 mm kg 9 m ³ 0.15	780406 WTAC45
Kit 80 baskets for bulk cutlery: 100 pieces - brown WxDxH 1000x1000x2000 mm kg 128 m ³ 2.20	780407 WTAC46




Dishwashing Equipment

Utensil Washers

Accessories for Utensil dishwashers WTU40: wire baskets






Description	Code	
Wire basket for 12 plates up to 320 mm WxDxH 500x500x105 mm kg 2 m ³ 0.03	867014 WTAC79	
Basket for long stem wine glasses WxDxH 500x500x246 mm kg 2.61 m ³ 0.06	867019 CEB250FI	
Basket semi-professional 500x500x190mm WxDxH 500x500x200 mm kg 4.42 m ³ 0.06 Included Accessory 864242 Yellow cutlery container 1	867024 CESTOSP	
Wire basket for pizza plates, up to 320mm diam. trays, utensils WxDxH 535x550x103 mm kg 6.90 m ³ 0.03	867045 WTAC100	
Wire basket (550x535mm) for utensils WxDxH 535x550x103 mm kg 2.40 m ³ 0.03	867046 WTAC101	

Accessories Utensil dw WTU40: filters and water treatment solutions

Description	Code	
Filter for partial demineralization WxDxH 288x255x550 mm kg 18.04 m ³ 0.07	864017 PARTDEMI	



◀◀ (Accessories Utensil dw WTU40: filters and water treatment solutions)

Description	Code	
Flow meter for demineralization filter WxDxH 100x60x30 mm kg 0.17	864468 FMDF	
Filter for total demineralization WxDxH 288x255x550 mm kg 18.85 m ³ 0.05	864367 TOTALDEMI5	
12lt external manual water softener WxDxH 190x190x515 mm kg 10.52 m ³ 0.03	860412 WTAC20	
8lt external automatic water softener 0.06 ElekW 230 V 1 50/60 Hz WxDxH 245x480x560 mm kg 14.70 m ³ 0.06	860413 ADAU	
External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens 0.18 ElekW 220-240 V 1N 50/60 Hz WxDxH 143x483x455 mm kg 25 m ³ 0.22 Included Accessory 864393 External carbon filter for reverse osmosis 1	864388 REVOSFATM	
Kit to measure total and partial water hardness WxDxH 100x60x30 mm kg 0.20	864050 KMHW	

Green&Clean Hood Type dishwasher

Dishwashing Equipment Hood Type Dishwashers



	SINGLE SKIN HOOD										
	505100 EHT8	504296 EHT8E	505102 EHT8DD	505103 EHT8G	504297 EHT8EG	505104 EHT8LGUK	505105 EHT8WSG	505073 EHT8ROW	505075 EHT8ROW6	505074 EHT8O	505076 EHT8O6
Rack dimension (mm)	500*500										
Cycle time (seconds)	45/ 84/ 150 (high productivity mode) or 57/ 84/ 150 (NSF ANSI 3 mode)										
Soft start	Yes										
Capacity per hour (racks)	83 (high productivity mode) or 63 (NSF ANSI 3 mode)										
Electrical supply	400V/ 3N/ 50Hz; convertible on-site to 230V/ 3 or 230V/ 1N/ 50Hz 230V/ 3/ 60Hz; convertible on-site to 400/ 3N or 230V/ 3 or 230V/ 1N/ 60Hz 400V/ 3N/ 50Hz; convertible on-site to 230V/ 3 or 230V/ 1N/ 50Hz 400V/ 3N/ 60Hz; convertible on-site to 230V/ 3 or 230V/ 1N/ 60Hz Atmospheric in AISI 316										
Boiler type & material	Atmospheric in AISI 304										
Double skin insulated hood	No										
Automatic hood open & close	No										
Tank construction	Pressed										
Wash & rinse arms	Upper and lower in stainless steel										
Filtering system	Simple overflow pipe & top tank filter										
Rinse aid dispenser	Included	Included	Included	Included	Included	Included	Included	Included	Option	Option	Option
Detergent dispenser	Option	Option	Included	Included	Included	Included	Included	Option	Option	Option	Option
Drain pump	Option	Option	Option	Included	Included	Included	Included	Option	Option	Option	Option
Air gap & Rinse booster pump	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included
Water softener	No	No	No	No	No	No	Included	No	No	No	No
Zero Lime device	Option	Option	Option	Option	Option	Included	No	Option	Option	Option	Option
Energy Saving Device	No	Included	No	No	Included	No	No	No	No	No	No
External pre-arrangement for solid detergent	No	No	No	No	No	No	No	No	No	No	No
Rinse water consumption (l/cycle)	2										
Installed power (kW)	9,9										
Charging height (mm)	440										
Max height for glasses (mm)	415 (with rack 867040)										
Max height for dishes (mm)	435 (with rack 867002) or 465 (with rack 867000)										

Green&Clean Hood Type dishwasher



DOUBLE SKIN HOOD - MANUAL										
	504259 EHT8I	504267 EHT8IS	504258 EHT8IG	504257 EHT8IWG	504260 EHT8IROW	504261 EHT8IROW6	504256 EHT8ILG	504254 EHT8IELG	504255 EHT8IEWSG	504288 EHT8IELG6
Rack dimension (mm)	500*500									
Cycle time (seconds)	45/ 84/ 150 (high productivity mode) or 57/ 84/ 150 (NSF ANSI 3 mode)									
Soft start	Yes									
Capacity per hour (racks)	83 (high productivity mode) or 63 (NSF ANSI 3 mode)									
Electrical supply	400V/ 3N/ 50Hz, convertible on-site to 230V/ 3 or 230V/ 1N/ 50Hz									
Boiler type & material	Atmospheric in AISI 304									
Double skin insulated hood	Yes									
Automatic hood open & close	No									
Tank construction	Pressed									
Wash & rinse arms	Upper and lower in stainless steel									
Filtering system	Clear Blue filtering system									
Rinse aid dispenser	Included	Included	Included	Included	Option	Option	Included	Included	Included	Included
Detergent dispenser	Option	Option	Included	Included	Option	Option	Included	Included	Included	Included
Drain pump	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included
Air gap & Rinse booster pump	Included	Included	Included	Included	Included	Included	Included	Included	Included	Included
Water softener	No	No	No	Included	No	No	No	No	Included	No
Zero Lime device	Option	Option	Option	No	Option	Option	Included	Included	No	Included
Energy Saving Device	No	No	No	No	No	No	No	Included	Included	Included
External pre-arrangement for solid detergent	No	Yes	No	No	No	No	No	No	No	No
Rinse water consumption (l/cycle)	2									
Installed power (kW)	9,9									
Charging height (mm)	440									
Max height for glasses (mm)	415 (with rack 867040)									
Max height for dishes (mm)	435 (with rack 867002) or 465 (with rack 867000)									

Dishwashing Equipment Hood Type Dishwashers

Dishwashing Equipment






Hood Type Dishwashers

Green&Clean Hood Type dishwasher



DOUBLE SKIN HOOD - AUTOMATIC			
504251 EHT8TIL	504292 EHT8TILG	504250 EHT8TIEL	504293 EHT8TIELG
Rack dimension (mm)	500*500		
Cycle time (seconds)	45/ 84/ 150 (high productivity mode) or 57/ 84/ 150 (NSF ANSI 3 mode)		
Soft start	Yes		
Capacity per hour (racks)	83 (high productivity mode) or 63 (NSF ANSI 3 mode)		
Electrical supply	400V/ 3N/ 50Hz; convertible on-site to 230V/ 3 or 230V 1N/ 50Hz		
Boiler type & material	Atmospheric in AISI 316		
Double skin insulated hood	Yes		
Automatic hood open & close	Yes		
Tank construction	Pressed		
Wash & rinse arms	Upper and lower in stainless steel		
Filtering system	Clear Blue filtering system		
Rinse aid dispenser	Included	Included	Included
Detergent dispenser	Option	Included	Option
Drain pump	Included	Included	Included
Air gap & Rinse booster pump	Included	Included	Included
Water softener	No	No	No
Zero Lime device	Included	Included	Included
Energy Saving Device	No	No	Included
External pre-arrangement for solid detergent	Yes	No	Yes
Rinse water consumption (l/cycle)	2		
Installed power (kW)	9,9		
Charging height (mm)	440		
Max height for glasses (mm)	415 (with rack 867040)		
Max height for dishes (mm)	435 (with rack 867002) or 465 (with rack 867000)		

green&clean hood type - Single Skin manual






Description	Code							
<p>Hood Type Dishwasher, with single skin manual hood, atmospheric boiler, built-in rinse aid dispenser, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 746x755x1549 mm kg 121 m³ 1.22</p> <p>Included Accessory</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 15%;">864242</td> <td style="width: 70%;">Yellow cutlery container</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td style="text-align: right;">1</td> </tr> </table>	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>505100 EHT8</p>	
864242	Yellow cutlery container	1						
867002	Basket for 18 dinner plates - yellow	1						
<p>Hood Type Dishwasher, with single skin manual hood, atmospheric boiler, built-in detergent dispenser and rinse aid dispenser, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 746x755x1549 mm kg 117 m³ 1.23</p> <p>Included Accessory</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 15%;">864242</td> <td style="width: 70%;">Yellow cutlery container</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td style="text-align: right;">1</td> </tr> </table>	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>505102 EHT8DD</p>	
864242	Yellow cutlery container	1						
867002	Basket for 18 dinner plates - yellow	1						
<p>Hood Type Dishwasher, with single skin manual hood, atmospheric boiler, built-in detergent dispenser, rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 746x755x1549 mm kg 119 m³ 1.23</p> <p>Included Accessory</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 15%;">864242</td> <td style="width: 70%;">Yellow cutlery container</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td style="text-align: right;">1</td> </tr> </table>	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>505103 EHT8G</p>	
864242	Yellow cutlery container	1						
867002	Basket for 18 dinner plates - yellow	1						
<p>Hood Type Dishwasher, with single skin manual hood, atmospheric boiler, ZERO LIME Device, built-in detergent, rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 746x755x1549 mm kg 122 m³ 1.23</p> <p>Included Accessory</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 15%;">864242</td> <td style="width: 70%;">Yellow cutlery container</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td style="text-align: right;">1</td> </tr> </table>	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>505104 EHT8LGUK</p>	
864242	Yellow cutlery container	1						
867002	Basket for 18 dinner plates - yellow	1						
<p>Hood Type Dishwasher, with single skin manual hood, atmospheric boiler, built-in continuous water softener, built-in detergent dispenser, rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 746x755x1549 mm kg 126 m³ 1.21</p> <p>Included Accessory</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 15%;">864242</td> <td style="width: 70%;">Yellow cutlery container</td> <td style="width: 15%; text-align: right;">1</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td style="text-align: right;">1</td> </tr> </table>	864242	Yellow cutlery container	1	867002	Basket for 18 dinner plates - yellow	1	<p>505105 EHT8WSG</p>	
864242	Yellow cutlery container	1						
867002	Basket for 18 dinner plates - yellow	1						







Dishwashing Equipment

Hood Type Dishwashers

◀◀ (green&clean hood type - Single Skin manual)

Description	Code	
<p>Hood Type Dishwasher, with single skin manual hood, atmospheric boiler, 80r/h, 400V/50Hz - (Marine)</p> <p>9.90 ElekW 400 V 3 50 Hz WxDxH 746x755x1549 mm kg 125 m³ 1.23</p> <p>Included Accessory</p> <p>864242 Yellow cutlery container 1 867002 Basket for 18 dinner plates - yellow 1</p>	<p>505079 EHT8M</p>	
<p>Hood Type Dishwasher, with single skin manual hood, atmospheric boiler, 80r/h, 400V/60Hz - (Marine)</p> <p>9.90 ElekW 400 V 3 60 Hz WxDxH 746x755x1549 mm kg 123 m³ 1.23</p> <p>Included Accessory</p> <p>864242 Yellow cutlery container 1 867002 Basket for 18 dinner plates - yellow 1</p>	<p>506060 EHT8M46</p>	
<p>Hood Type Dishwasher, with single skin manual hood, atmospheric boiler, 80r/h, 440V/60Hz - (Marine)</p> <p>9.90 ElekW 440 V 3 60 Hz WxDxH 746x755x1549 mm kg 126 m³ 1.23</p> <p>Included Accessory</p> <p>864242 Yellow cutlery container 1 867002 Basket for 18 dinner plates - yellow 1</p>	<p>505080 EHT8M6</p>	
<p>Hood Type Dishwasher, with single skin manual hood, atmospheric boiler, built-in rinse aid dispenser,ESD, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 746x755x2273 mm kg 154 m³ 1.59</p> <p>Included Accessory</p> <p>864242 Yellow cutlery container 2 867002 Basket for 18 dinner plates - yellow 1</p>	<p>504296 EHT8E</p>	
<p>Hood Type Dishwasher, with single skin manual hood, atmospheric boiler, built-in detergent dispenser, rinse aid dispenser and drain pump, ESD, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 746x755x2273 mm kg 155 m³ 1.59</p> <p>Included Accessory</p> <p>864242 Yellow cutlery container 2 867002 Basket for 18 dinner plates - yellow 1</p>	<p>504297 EHT8EG</p>	

green&clean Hood Type - double skin manual

Description	Code										
<p>Hood Type Dishwasher, with double skin insulated manual hood, Wash Safe Control, CLEAR BLUE Filtering System, built-in detergent dispenser, rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 752x755x1567 mm kg 132 m³ 1.23</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504258 EHT8IG</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									
<p>Hood Type Dishwasher, with double skin insulated manual hood, Wash Safe Control, CLEAR BLUE Filtering System, built-in continuous water softener, built-in detergent dispenser, rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 752x755x1567 mm kg 137 m³ 1.23</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504257 EHT8IWSG</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									
<p>Hood Type Dishwasher, with double skin insulated manual hood, Wash Safe Control, ZERO LIME Device, CLEAR BLUE Filtering System, built-in detergent dispenser, rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 752x755x1567 mm kg 132 m³ 1.23</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504256 EHT8ILG</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									
<p>Hood Type Dishwasher, with double skin insulated manual hood, Wash Safe Control, CLEAR BLUE Filtering System, built-in rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 752x755x1567 mm kg 130 m³ 1.23</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504259 EHT8I</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									



Dishwashing Equipment

Hood Type Dishwashers

◀◀ (green&clean Hood Type - double skin manual)

Description	Code										
<p>green&clean Hood type dishwasher with Wash-Safe Control, double skin insulated manual hood, CLEAR BLUE filtering system and drain pump, detergent and rinse aid dispensers, 50 racks/h, 400V/ 3N/ 50Hz - Thermal label compliant</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 752x755x1567 mm kg 134 m³ 1.23</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504069 EHT81GM</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									
<p>Hood Type Dishwasher, with double skin insulated manual hood, Wash Safe Control, CLEAR BLUE Filtering System, built-in continuous water softener, built-in detergent dispenser, rinse aid dispenser, drain pump and reinforced rack support, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 752x755x1567 mm kg 138 m³ 1.23</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504081 EHT81WSGR</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									
<p>Hood Type Dishwasher, with double skin insulated manual hood, Wash Safe Control, Energy Saving Device (ESD), built-in continuous water softener, built-in detergent dispenser, rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 752x755x2273 mm kg 174 m³ 1.56</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504255 EHT81EWSG</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									
<p>Hood Type Dishwasher, with double skin insulated manual hood, Wash Safe Control, Energy Saving Device (ESD), ZERO LIME Device, CLEAR BLUE Filtering System, built-in detergent dispenser, rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 752x755x2273 mm kg 172 m³ 1.59</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504254 EHT81ELG</p>	
864242	Yellow cutlery container	2									
867002	Basket for 18 dinner plates - yellow	1									
867007	Basket for 48 small cups or 24 cups - blue	1									



◀◀ (green&clean Hood Type - double skin manual)

Description	Code									
<p>Hood Type Dishwasher, with manual double skin insulated, Energy Saving Device, ZERO LIME Device, CLEAR BLUE Filtering System, 80r/h - 380-400V/3N/60Hz</p> <p>9.90 ElekW 380-400 V 3N 60 Hz WxDxH 752x755x2273 mm kg 171 m³ 1.57</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504288 EHT8IELG6</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867007	Basket for 48 small cups or 24 cups - blue	1								
<p>Hood Type Dishwasher, with double skin insulated manual hood, Wash Safe Control, Energy Saving Device (ESD), built-in continuous water softener, built-in detergent dispenser, rinse aid dispenser, drain pump and reinforced rack support, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 752x755x2273 mm kg 166 m³ 1.56</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504079 EHT8IEWSGR</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867007	Basket for 48 small cups or 24 cups - blue	1								



green&clean Hood Type - double skin automatic

Description	Code									
<p>Hood Type Dishwasher, with double skin insulated automatic hood, Wash Safe Control, ZERO LIME Device, CLEAR BLUE Filtering System, rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 667x755x1567 mm kg 139 m³ 1.04</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504251 EHT8TIL</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867007	Basket for 48 small cups or 24 cups - blue	1								
<p>Hood Type Dishwasher, with double skin insulated automatic hood, Wash Safe Control, Energy Saving Device (ESD), ZERO LIME Device, CLEAR BLUE Filtering System, rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 667x755x2273 mm kg 171 m³ 1.34</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504250 EHT8TIEL</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867007	Basket for 48 small cups or 24 cups - blue	1								



Dishwashing Equipment

Hood Type Dishwashers

◀◀ (green&clean Hood Type - double skin automatic)

Description	Code									
<p>Hood Type Dishwasher, with double skin insulated automatic hood, Wash Safe Control, ZERO LIME Device, CLEAR BLUE Filtering System, built-in detergent and rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 667x755x1567 mm kg 142 m³ 1.01</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504292 EHT8TILG</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867007	Basket for 48 small cups or 24 cups - blue	1								
<p>Hood Type Dishwasher, with double skin insulated automatic hood with Energy Saving Device, Wash Safe Control, ZERO LIME Device, CLEAR BLUE Filtering System, built-in detergent and rinse aid dispenser and drain pump, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 667x755x2273 mm kg 171 m³ 1.35</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867002</td> <td>Basket for 18 dinner plates - yellow</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867002	Basket for 18 dinner plates - yellow	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504293 EHT8TIELG</p>
864242	Yellow cutlery container	2								
867002	Basket for 18 dinner plates - yellow	1								
867007	Basket for 48 small cups or 24 cups - blue	1								






green&clean Hood Type - DIN 10512 & A0 60

Description	Code									
<p>hygiene&clean Hood Type Dishwasher, with double skin insulated automatic hood, WASH-SAFE CONTROL, ZERO LIME Device, CLEAR BLUE Filtering System, built-in detergent and rinse aid dispenser and drain pump, complies with DIN 10512 and EN 15883-1 standards reaching A0 60 disinfection level, 80r/h</p> <p>9.90 ElekW 400 V 3N 50 Hz WxDxH 667x755x1567 mm kg 141 m³ 1.01</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864242</td> <td>Yellow cutlery container</td> <td>2</td> </tr> <tr> <td>867000</td> <td>Basket for 12 soup bowls - green</td> <td>1</td> </tr> <tr> <td>867007</td> <td>Basket for 48 small cups or 24 cups - blue</td> <td>1</td> </tr> </table>	864242	Yellow cutlery container	2	867000	Basket for 12 soup bowls - green	1	867007	Basket for 48 small cups or 24 cups - blue	1	<p>504149 EHTA060</p>
864242	Yellow cutlery container	2								
867000	Basket for 12 soup bowls - green	1								
867007	Basket for 48 small cups or 24 cups - blue	1								



green&clean Hood Type XL

Description	Code	
Hood Type XL Utensil Washer with drain pump, detergent and rinse aid dispensers, 60 b/h 9.90 ElekW 380-400 V 3N 50 Hz WxDxH 990x988x1567 mm kg 160 m ³ 1.75	520519 EHT60XLG	
Hood Type XL Utensil Washer, with double skin manual hood, atmospheric boiler, drain pump, 60r/h, China 9.90 ElekW 380-400 V 3N 50 Hz WxDxH 990x988x1567 mm kg 161 m ³ 1.80	520517 EHT60XL	
Hood Type XL Utensil Washer with drain pump, detergent and rinse aid dispensers, Energy Saving Device (ESD), 60 b/h 9.90 ElekW 380-415 V 3N 50 Hz WxDxH 990x988x2273 mm kg 198 m ³ 2.08	520529 EHT60XLG-ESD	

Accessories for Hood Type: installation




Description	Code
Detergent dispenser kit for hood type 0.07 ElekW 230 V 1N 50/60 Hz WxDxH 180x120x120 mm kg 0.85 m ³ 0.01	864369 KITDET
Rinse aid dispenser kit for hood type 0.01 ElekW 230 V 1N 50/60 Hz WxDxH 180x120x120 mm kg 0.75 m ³ 0.01	864368 KITRAD
ZERO LIME device kit with pump and air gap for hood type 0.06 ElekW 230 V 1N 50/60 Hz WxDxH 330x300x500 mm kg 3.20 m ³ 0.06	864526 KITDL



Dishwashing Equipment

Hood Type Dishwashers

◀◀ (Accessories for Hood Type: installation)

Description	Code	
<p>Delimiting device kit for Hood Type (drain pump included)</p> <p>0.06 ElekW 230 V 1N 50/60 Hz WxDxH 330x300x500 mm kg 4.62 m³ 0.06</p>	<p>864391 KITDLDP</p>	
<p>Drain pump kit for single skin hood type</p> <p>0.03 ElekW 200-240 V 1N 50/60 Hz WxDxH 184x184x72 mm kg 2 m³ 0.02</p>	<p>864346 KITDP</p>	
<p>Stainless steel inlet hose kit</p> <p>WxDxH 38x2100x38 mm kg 4 m³ 0.02</p>	<p>864016 SSHOSE</p>	
<p>Connection plate (short) for left side to connect handling system to hood type</p> <p>WxDxH 620x5x100 mm kg 2</p>	<p>865163 HSACPHTS</p>	
<p>Connection plate (long) for front and right side to connect handling system to hood type</p> <p>WxDxH 620x345x910 mm kg 7.46 m³ 0.25</p>	<p>865164 HSACPHL</p>	
<p>Frontal control panel for double skin automatic Hood Type Dishwasher</p> <p>WxDxH 632x101x668 mm kg 7.80 m³ 0.08</p>	<p>864466 FCPHEADS</p>	

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◀◀ (Accessories for Hood Type: installation)

Description	Code
<p>Front control panel for double skin hood type dishwasher WxDxH 632x101x668 mm kg 7.80 m³ 0.08</p>	<p>864372 FCPHTEDS</p>
<p>Front control panel for single skin hood type dishwasher WxDxH 632x101x668 mm kg 8 m³ 0.08</p>	<p>864374 FCPHTSS</p>
<p>Pressure reducer for single tank dishwasher WxDxH 50x50x20 mm kg 1.10 m³ 0.02</p>	<p>864461 PRDW</p>
<p>Kit of 100mm feet for Hood Type Dishwasher WxDxH 70x70x100 mm kg 5 m³ 0.01</p>	<p>864464 KIT100FTHT</p>



Accessories for Hood Type: others

Description	Code
<p>Connectivity kit for Single Skin Hood Type Dishwashers (ECAP) 0.01 ElekW 230 V 1N 50/60 Hz WxDxH 260x150x70 mm kg 1.07 m³ 0.01</p>	<p>864006 HACCPKITHT</p>
<p>Connectivity kit for Double Skin Hood Type Dishwashers (ECAP) WxDxH 500x10x10 mm kg 0.16</p>	<p>864007 HACCPCB</p>



Dishwashing Equipment







Hood Type Dishwashers

◀◀ (Accessories for Hood Type: others)

Description	Code
<p>Ethernet connector for ECAP protocol appliances</p> <p>WxDxH 200x40x200 mm kg 0.24 m³ 0.01</p>	<p>922768 ETHRNTRJ45</p>
<p>Connecting kit for duet manual hood type dishwasher</p> <p>WxDxH 120x120x40 mm kg 1.36</p>	<p>865264 CONKIT2HT</p>
<p>Connecting table for duet manual hood type dishwasher</p> <p>WxDxH 140x745x320 mm kg 2.25 m³ 0.04</p>	<p>865265 CONTAB2HT</p>
<p>Connecting undershelf for duet manual hood type dishwasher</p> <p>WxDxH 130x510x40 mm kg 2.97 m³ 0.01</p>	<p>865266 UNSHELF2HT</p>
<p>Kit of rack and support to wash fryer basket</p> <p>WxDxH 540x550x110 mm kg 4.15 m³ 0.05</p>	<p>864463 KRSFB</p>
<p>Extra heavy rack support for hood type dishwasher</p> <p>WxDxH 627x545x84 mm kg 3 m³ 0.04</p>	<p>865493 KITEHRSHT</p>



Accessories for Hood Type: baskets for glasses and cups







Description	Code	
Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue WxDxH 500x500x105 mm kg 1.64 m ³ 0.03	867023 WTAC72	
Baskets for 16 tilted glasses (h 120 mm - diam 100 mm) - blue WxDxH 500x500x155 mm kg 2.14 m ³ 0.04	867020 WTAC69	
Basket for 16 tilted glasses (h 170 mm - diam 100 mm) - blue WxDxH 500x500x205 mm kg 2.84 m ³ 0.06	867030 WTAC73	
Baskets for 16 tilted glasses (h 220 mm - diam 100 mm) - blue WxDxH 500x500x255 mm kg 3.23 m ³ 0.08	867040 WTAC76	
Basket for 25 vertical glasses (h 70 mm - diam 80 mm) - blue WxDxH 500x500x155 mm kg 3.26 m ³ 0.08	867043 CEB2525P	
Baskets for 25 tilted glasses (h 120 mm - diam 80 mm) - blue WxDxH 500x500x155 mm kg 2.25 m ³ 0.05	867021 WTAC70	



Dishwashing Equipment

Hood Type Dishwashers

◀◀ (Accessories for Hood Type: baskets for glasses and cups)

Description	Code	
<p>Basket for 25 tilted glasses (h 170 mm - diam 80 mm) - blue</p> <p>WxDxH 500x500x205 mm kg 2.99 m³ 0.06</p>	<p>867031 WTAC74</p>	
<p>Baskets for 25 tilted glasses (h 220 mm - diam 80 mm) - blue</p> <p>WxDxH 500x500x255 mm kg 3.40 m³ 0.08</p>	<p>867041 WTAC77</p>	
<p>Baskets for 36 tilted glasses (h 120 mm - diam 70 mm) - blue</p> <p>WxDxH 500x500x155 mm kg 2.38 m³ 0.05</p>	<p>867022 WTAC71</p>	
<p>Basket for 36 tilted glasses (h 170 mm - diam 70 mm) - blue</p> <p>WxDxH 500x500x205 mm kg 3.18 m³ 0.06</p>	<p>867032 WTAC75</p>	
<p>Baskets for 36 tilted glasses (h 220 mm - diam 70 mm) - blue</p> <p>WxDxH 500x500x255 mm kg 3.60 m³ 0.08</p>	<p>867042 WTAC78</p>	
<p>Basket for 49 vertical glasses (h 70 mm - diam 60 mm) - blue</p> <p>WxDxH 500x500x105 mm kg 1.82 m³ 0.03</p>	<p>867011 WTAC66</p>	

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Dishwashing Equipment

Hood Type Dishwashers

◀◀ (Accessories for Hood Type: baskets for glasses and cups)

Description	Code	
<p>Basket for 64 vertical glasses (h 70 mm - diam 50 mm) - blue</p> <p>WxDxH 500x500x105 mm kg 1.92 m³ 0.03</p>	<p>867012 WTAC67</p>	
<p>Basket for 24 tilted cups - blue</p> <p>WxDxH 500x500x105 mm kg 2.20 m³ 0.03</p>	<p>867008 WTAC63</p>	
<p>Basket for 48 small cups or 24 cups - blue</p> <p>WxDxH 500x500x105 mm kg 1.40 m³ 0.03</p>	<p>867007 WTAC62</p>	
<p>Green separator for 16 glasses</p> <p>WxDxH 500x500x80 mm kg 0.29 m³ 0.03</p>	<p>864162 SEPI6</p>	
<p>Green separator for 16 tilted glasses</p> <p>WxDxH 500x500x100 mm kg 0.38 m³ 0.03</p>	<p>864229 SEPI6T</p>	
<p>Kit 8 separators for 16 tilted glasses - green for 867007</p> <p>WxDxH 500x500x1000 mm kg 2 m³ 0.31</p>	<p>780116 WTAC35</p>	

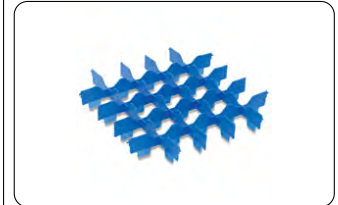


Dishwashing Equipment

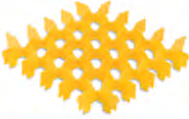

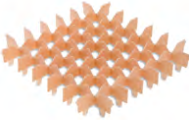


Hood Type Dishwashers

◀◀ (Accessories for Hood Type: baskets for glasses and cups)

Description	Code
Blue separator for 25 glasses WxDxH 500x500x80 mm kg 0.35 m ³ 0.03	864174 SEP25
Kit 15 separators for 25 vertical glasses - blue for 867007 WxDxH 500x500x530 mm kg 5.87 m ³ 0.16	780112 WTAC31
Blue separator for 25 tilted glasses WxDxH 500x500x100 mm kg 0.49 m ³ 0.03	864240 SEP25T
Kit 8 separators for 25 tilted glasses - blue for 867007 WxDxH 500x500x1000 mm kg 3.74 m ³ 0.34	780117 WTAC36
Yellow separator for 36 tilted glasses WxDxH 500x500x100 mm kg 0.63 m ³ 0.03	864241 SEP36T
Kit 8 separators for 36 tilted glasses - yellow WxDxH 500x500x1000 mm kg 2 m ³ 0.16	780118 WTAC37



◀◀ (Accessories for Hood Type: baskets for glasses and cups)

Description	Code	
Yellow separator for 36 glasses WxDxH 500x500x80 mm kg 0.42 m ³ 0.03	864183 SEP36	
Blue ring to increase the dw racks height WxDxH 500x500x50 mm kg 0.45 m ³ 0.02	864058 WTAC90	
Kit 12 frames for blue basket height increase WxDxH 500x500x300 mm kg 6.25 m ³ 0.16	780110 WTAC12	
Brown separator for 49 glasses WxDxH 500x500x80 mm kg 0.47 m ³ 0.03	864219 SEP49	
Kit 15 separators for 49 vertical glasses - brown for 867007 WxDxH 500x500x530 mm kg 7.80 m ³ 0.16	780114 WTAC33	
Red separator for 64 vertical glasses WxDxH 500x500x80 mm kg 0.57 m ³ 0.03	864228 SEP64	

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Dishwashing Equipment

Hood Type Dishwashers

◀◀ (Accessories for Hood Type: baskets for glasses and cups)

Description	Code
Kit 5 baskets for 48 small cups or 24 cups - blue WxDxH 500x500x525 mm kg 8.16 m ³ 0.15	780408 WTAC47
Kit 80 baskets for 48 small cups or 24 cups - blue WxDxH 1000x1000x2100 mm kg 130 m ³ 2.20	780409 WTAC48

Accessories for Hood Type: baskets for plates

Description	Code	
Basket for 18 dinner plates - yellow WxDxH 500x500x105 mm kg 1.59 m ³ 0.03	867002 WTAC57	
Basket for 12 soup bowls - green WxDxH 500x500x105 mm kg 1.52 m ³ 0.03	867000 WTAC55	
Basket for 16 soup bowls/dinner plates - blue WxDxH 500x500x105 mm kg 2.44 m ³ 0.03	867001 WTAC56	
Basket for 12 plates up to 300 mm - blue WxDxH 500x500x105 mm kg 2.63 m ³ 0.03	867003 WTAC58	

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◀◀ (Accessories for Hood Type: baskets for plates)

Description	Code
Kit 20 wire separators for 12 pizza plates (diam 320 mm) WxDxH 1000x1000x1050 mm kg 2 m ³ 1.06	780411 WTAC50
Kit 5 baskets for 18 dinner plates - yellow WxDxH 500x500x525 mm kg 8.95 m ³ 0.15	780402 WTAC41
Kit 80 baskets for 18 dinner plates - yellow WxDxH 1000x1000x2100 mm kg 139 m ³ 2.66	780403 WTAC42
Kit 5 baskets for 12 soup bowls - green WxDxH 500x500x525 mm kg 8.75 m ³ 0.16	780400 WTAC39
Kit 80 baskets for 12 soup bowls - green WxDxH 1000x1000x2100 mm kg 130 m ³ 2.20	780401 WTAC40

Accessories for Hood Type: baskets for trays

Description	Code
Basket for 5 trays 530x325 mm - red, for undercounter (top level), utensil dishwashers, hood type, rack type WxDxH 500x500x105 mm kg 1.58 m ³ 0.03	867006 WTAC61



Dishwashing Equipment



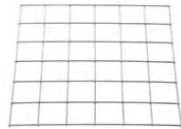


Hood Type Dishwashers

◀◀ (Accessories for Hood Type: baskets for trays)

Description	Code
<p>Basket for 6 trays 530x325mm (GN 1/1) - red, for undercounter (top level), utensil, hood type, rack type dishwashers</p> <p>WxDxH 540x505x125 mm kg 2.20 m³ 0.04</p>	<p>867071 DWBGN11</p>
<p>Basket for 6 trays 530x370 mm - red</p> <p>WxDxH 500x500x105 mm kg 1.59 m³ 0.03</p>	<p>866743 WTAC54</p>
<p>Basket for 7 trays 530x370 mm - red (open on one side)</p> <p>WxDxH 500x500x105 mm kg 1.61 m³ 0.03</p>	<p>867004 WTAC59</p>
<p>Basket for 5 half insulated trays 530x370 mm - red</p> <p>WxDxH 500x500x150 mm kg 3.17 m³ 0.05</p>	<p>867005 WTAC60</p>
<p>Kit 5 baskets for 7 trays 530x370mm - red</p> <p>WxDxH 500x500x525 mm kg 9.20 m³ 0.15</p>	<p>780404 WTAC43</p>
<p>Kit 80 baskets for 7 trays 530x370mm - red</p> <p>WxDxH 1000x1000x2100 mm kg 144 m³ 2.20</p>	<p>780405 WTAC44</p>



Accessories for Hood Type: baskets for cutlery

Description	Code	
Basket for bulk cutlery-capacity: 100 pieces - brown WxDxH 500x500x105 mm kg 1.56 m ³ 0.03	867009 WTAC64	
Basket with 16 cutlery boxes - blue WxDxH 500x500x155 mm kg 3.24 m ³ 0.05 Included Accessory 865574 Kit 4 plastic boxes for cutlery - yellow 4	867010 WTAC65	
Cover rack for small and light items (500x500 baskets) WxDxH 458x458x10 mm kg 2 m ³ 0.03	867016 COVGR	
Yellow cutlery container WxDxH 110x110x150 mm kg 0.10	864242 CESTPOS1	
Kit 4 plastic boxes for cutlery - yellow WxDxH 220x220x150 mm kg 0.32 m ³ 0.01	865574 WTAC53	
Kit 8 plastic boxes for cutlery - yellow WxDxH 220x220x300 mm kg 0.61 m ³ 0.04	780068 WTAC89	






Dishwashing Equipment

Hood Type Dishwashers







◀◀ (Accessories for Hood Type: baskets for cutlery)

Description	Code
Kit 5 baskets for bulk cutlery: 100 pieces - brown WxDxH 500x500x525 mm kg 9 m ³ 0.15	780406 WTAC45
Kit 80 baskets for bulk cutlery: 100 pieces - brown WxDxH 1000x1000x2000 mm kg 128 m ³ 2.20	780407 WTAC46

Accessories for Hood Type: wire baskets

Description	Code	
Wire basket for 12 plates up to 320 mm WxDxH 500x500x105 mm kg 2 m ³ 0.03	867014 WTAC79	
Basket for long stem wine glasses WxDxH 500x500x246 mm kg 2.61 m ³ 0.06	867019 CEB250FI	
Basket semi-professional 500x500x190mm WxDxH 500x500x200 mm kg 4.42 m ³ 0.06 Included Accessory 864242 Yellow cutlery container 1	867024 CESTOSP	

Accessories for Hood Type: filters and water treatment solutions

Description	Code	
<p>8lt external automatic water softener</p> <p>0.06 ElekW 230 V 1 50/60 Hz</p> <p>WxDxH 245x480x560 mm kg 14.70 m³ 0.06</p>	<p>860413 ADAU</p>	
<p>12lt external manual water softener</p> <p>WxDxH 190x190x515 mm kg 10.52 m³ 0.03</p>	<p>860412 WTAC20</p>	
<p>20lt external manual water softener</p> <p>WxDxH 190x190x900 mm kg 21.37 m³ 0.06</p>	<p>860430 WTAC22</p>	
<p>Kit to measure total and partial water hardness</p> <p>WxDxH 100x60x30 mm kg 0.20</p>	<p>864050 KMHW</p>	
<p>Filter for partial demineralization</p> <p>WxDxH 288x255x550 mm kg 18.04 m³ 0.07</p>	<p>864017 PARTDEMI</p>	
<p>Filter for total demineralization</p> <p>WxDxH 288x255x550 mm kg 18.85 m³ 0.05</p>	<p>864367 TOTALDEMI5</p>	



Dishwashing Equipment

Hood Type Dishwashers

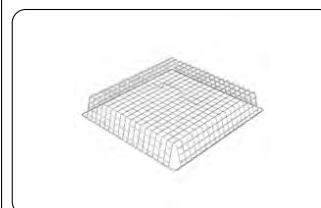
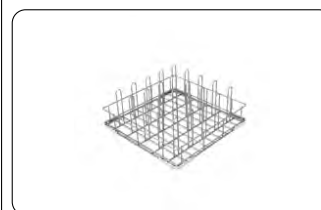
◀◀ (Accessories for Hood Type: filters and water treatment solutions)

Description	Code
Flow meter for demineralization filter WxDxH 100x60x30 mm kg 0.17	864468 FMDF
CLEAR BLUE Filtering System kit for single skin hood type WxDxH 558x291x61 mm kg 3.46 m ³ 0.06	864329 KITFS
External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens 0.18 ElekW 220-240 V 1N 50/60 Hz WxDxH 143x483x455 mm kg 25 m ³ 0.22 Included Accessory 864393 External carbon filter for reverse osmosis 1	864388 REVOSFATM
Kit of 4 castors for reverse osmosis filter WxDxH 63x80x20 mm kg 0.26	864392 ROCASTOR









Accessories for Blowers

Description	Code
Basket for reusable cups WxDxH 1x1x1 mm kg 2 m ³ 0.03	867082 BSKHD
Protection grid for light items WxDxH 1x1x1 mm kg 2 m ³ 0.03	867083 PRGRDHD



Pre-wash tables






Description	Code	
Prewash table with 500x400mm bowl for Hood Type, r>l, 800mm WxDxH 800x745x1170 mm kg 21 m ³ 0.48	865306 BHHPTB08R	
Prewash table with 500x400mm bowl for Hood Type, l>r, 800mm WxDxH 800x745x1170 mm kg 20 m ³ 0.54	865307 BHHPTB08L	
Prewash table with 500x400mm bowl for Hood Type, r>l, 1200mm WxDxH 1200x745x1170 mm kg 25 m ³ 0.78	865308 BHHPTB12R	
Prewash table with 500x400mm bowl for Hood Type, l>r, 1200mm WxDxH 1200x745x1170 mm kg 25 m ³ 0.78	865309 BHHPTB12L	
Prewash table with 500x400mm bowl for Hood Type, r>l, 1800mm WxDxH 1800x745x1170 mm kg 33 m ³ 1.17	865312 BHHPTB18R	
Prewash table with 500x400mm bowl for Hood Type, l>r, 1800mm WxDxH 1800x745x1170 mm kg 34 m ³ 1.07	865313 BHHPTB18L	



Dishwashing Equipment

Hood Type Dishwashers

◀◀ (Pre-wash tables)

Description	Code	
<p>Prewash table with 600x500mm bowl for Hood Type, r>l, 1200mm</p> <p>WxDxH 1200x745x1170 mm kg 26 m³ 0.79</p>	<p>865314 BHHPT6B12R</p>	
<p>Prewash table with 600x500mm bowl for Hood Type, l>r, 1200mm</p> <p>WxDxH 1200x745x1170 mm kg 26 m³ 0.79</p>	<p>865315 BHHPT6B12L</p>	
<p>Prewash table with 500x400mm bowl & hole for Hood Type, r>l, 1400mm</p> <p>WxDxH 1400x745x1170 mm kg 29 m³ 0.93</p>	<p>865310 BHHPTBH14R</p>	
<p>Prewash table with 500x400mm bowl & hole for Hood Type, l>r, 1400mm</p> <p>WxDxH 1400x745x1170 mm kg 28 m³ 0.93</p>	<p>865311 BHHPTBH14L</p>	
<p>Prewash table with 500x400mm bowl and strainer for Hood Type, right>left, 1200mm</p> <p>WxDxH 1200x745x1170 mm kg 30 m³ 0.78</p>	<p>865328 PTSBHT12R</p>	
<p>Prewash table with 500x400mm bowl and strainer for Hood Type, left>right, 1200mm</p> <p>WxDxH 1200x745x1170 mm kg 32 m³ 0.88</p>	<p>865329 PTSBHT12L</p>	

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◀◀ (Pre-wash tables)

Description	Code
Prewash table with 500x400mm bowl and strainer for Hood Type, right>left, 1800mm WxDxH 1800x745x1170 mm kg 44 m ³ 1.36	865332 PTSBHT18R
Prewash table with 500x400mm bowl and strainer for Hood Type, left>right, 1800mm WxDxH 1800x745x1170 mm kg 42 m ³ 1.17	865333 PTSBHT18L
Soaking Sink Trolley for cutlery 610mm WxDxH 610x610x550 mm kg 18 m ³ 0.30	361264 SSTR06
Undershelf for Dishwasher table, 800mm WxDxH 800x510x95 mm kg 4 m ³ 0.04	865351 BHHUS08
Undershelf for Dishwasher table, 1200 mm WxDxH 1200x510x95 mm kg 10 m ³ 0.06	865352 BHHUS12
Undershelf for Dishwasher table, 1400mm WxDxH 1400x510x95 mm kg 15 m ³ 0.18	865353 BHHUS14


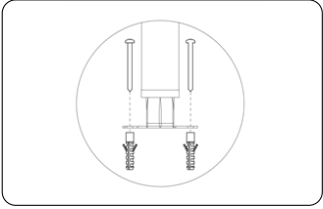




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Dishwashing Equipment

Hood Type Dishwashers

◀◀ (Pre-wash tables)

Description	Code	
Undershelf for Dishwasher table, 1800mm WxDxH 1800x510x95 mm kg 16 m ³ 0.17	865354 BHHUS18	
Single plastic drain syphon 2" for Sinks WxDxH 100x300x50 mm kg 1 m ³ 0.01	895313 SP2S	
Floor fastening kit for 2 square legs WxDxH 200x200x1 mm kg 0.46 m ³ 0.01	865386 BHFF	
Basket guide for Dishwasher table with bowl 600 mm for Hood Type and Rack Type Dishwasher WxDxH 630x50x40 mm kg 1.02 m ³ 0.01	865370 BHHRBG	
Prewash infill Top with bowl, r>l, 1000mm WxDxH 1050x765x600 mm kg 20 m ³ 0.70	865317 BHHPIB10R	
Prewash infill Top with bowl, l>r, 1000mm WxDxH 1050x765x600 mm kg 21 m ³ 0.74	865318 BHHPIB10L	

Loading/unloading tables

Description	Code	
Dishwasher table, loading & unloading, 600mm WxDxH 600x600x910 mm kg 9 m ³ 0.20	865302 BHHLU06	
Dishwasher table, loading and unloading, 800mm WxDxH 800x600x910 mm kg 10 m ³ 0.20	865263 BHHLU08	
Dishwasher table, loading & unloading, 1200mm WxDxH 1200x600x910 mm kg 14 m ³ 0.16	865303 BHHLU12	
Dishwasher table, loading & unloading, 1800mm WxDxH 1800x600x910 mm kg 24 m ³ 0.24	865304 BHHLU18	
Dishwasher service shelf 700 mm for Hood Type EHT WxDxH 700x600x310 mm kg 10 m ³ 0.12	865300 BHHDWSS06	
Undershelf for Dishwasher table, 600mm WxDxH 600x510x95 mm kg 3 m ³ 0.03	865350 BHHSU06	

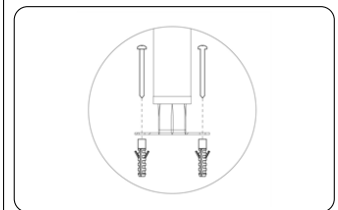


Dishwashing Equipment

Hood Type Dishwashers

◀◀ (Loading/unloading tables)

Description	Code
Undershelf for Dishwasher table, 800mm WxDxH 800x510x95 mm kg 4 m ³ 0.04	865351 BHHUS08
Undershelf for Dishwasher table, 1200 mm WxDxH 1200x510x95 mm kg 10 m ³ 0.06	865352 BHHUS12
Undershelf for Dishwasher table, 1800mm WxDxH 1800x510x95 mm kg 16 m ³ 0.17	865354 BHHUS18
Floor fastening kit for 2 square legs WxDxH 200x200x1 mm kg 0.46 m ³ 0.01	865386 BHFF






Pre-wash infill tops




Description	Code
Prewash infill Top with bowl, r>l, 1000mm WxDxH 1050x765x600 mm kg 20 m ³ 0.70	865317 BHHPIB10R
Prewash infill Top with bowl, l>r, 1000mm WxDxH 1050x765x600 mm kg 21 m ³ 0.74	865318 BHHPIB10L



◀◀ (Pre-wash infill tops)

Description	Code	
Basket guide for Dishwasher table with bowl 600 mm for Hood Type and Rack Type Dishwasher WxDxH 630x50x40 mm kg 1.02 m ³ 0.01	865370 BHHRBG	
Elbow operated tap with spray arm and spout, single hole WxDxH 800x465x1400 mm kg 5.80 m ³ 0.02	855324 SHTEBO3M	
Single plastic drain syphon 2" for Sinks WxDxH 100x300x50 mm kg 1 m ³ 0.01	895313 SP2S	

Sorting tables







Description	Code	
Sorting table, Right>Left, 1000x800 mm WxDxH 1000x800x1551 mm kg 49 m ³ 1.12	865334 BHST1008R	
Sorting table, Left>Right, 1000x800 mm WxDxH 1000x800x1551 mm kg 49 m ³ 1.02	865335 BHST1008L	
Sorting table, Right>Left, 1700x800 mm WxDxH 1700x800x1551 mm kg 72 m ³ 1.75	865336 BHST1708R	

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Dishwashing Equipment






Hood Type Dishwashers

◀◀ (Sorting tables)

Description	Code	
Sorting table, Left>Right, 1700x800 mm WxDxH 1700x800x1551 mm kg 70 m ³ 1.77	865337 BHST1708L	
Sorting table, Right>Left, 1700x1100 mm WxDxH 1700x1100x1551 mm kg 19 m ³ 2.52	865342 BHST1711R	
Sorting table, Left>Right, 1700x1100 mm WxDxH 1700x1100x1551 mm kg 94 m ³ 2.42	865343 BHST1711L	
Sorting table, Right>Left, 2200x800 mm WxDxH 2200x800x1551 mm kg 86 m ³ 2.63	865338 BHST2208R	
Sorting table, Left>Right, 2200x800 mm WxDxH 2200x800x1551 mm kg 87 m ³ 2.29	865339 BHST2208L	
Sorting table, Right>Left, 2700x800 mm WxDxH 2700x800x1551 mm kg 95 m ³ 2.83	865340 BHST2708R	

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◀◀ (Sorting tables)

Description	Code	
Sorting table, Left>Right, 2700x800 mm WxDxH 2700x800x1551 mm kg 110 m ³ 2.83	865341 BHST2708L	
Sorting table, Right>Left, 2200x1100 mm WxDxH 2200x1100x1551 mm kg 99 m ³ 3.10	865344 BHST2211R	
Sorting table, Left>Right, 2200x1100 mm WxDxH 2200x1100x1551 mm kg 25 m ³ 3.23	865345 BHST2211L	
Sorting table, Right>Left, 2700x1100 mm WxDxH 2700x1100x1551 mm kg 121 m ³ 3.83	865346 BHST2711R	
Sorting table, Left>Right, 2700x1100 mm WxDxH 2700x1100x1551 mm kg 144 m ³ 3.86	865347 BHST2711L	
Shelf for Plates and baskets, 1000 mm WxDxH 980x699x315 mm kg 8 m ³ 0.36	865375 BHSTS10	

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Dishwashing Equipment

Hood Type Dishwashers

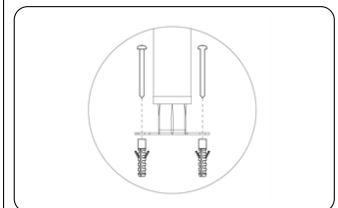
◀◀ (Sorting tables)

Description	Code
Shelf for Plates and baskets, 1700 mm WxDxH 1680x669x315 mm kg 35 m ³ 0.56	865376 BHSTS17
Shelf for Plates and baskets, 2200 mm WxDxH 2180x669x315 mm kg 10 m ³ 0.53	865377 BHSTS22
Shelf for Plates and baskets, 2700 mm WxDxH 2680x669x315 mm kg 60 m ³ 0.45	865378 BHSTS27
Tray slide for sorting table, 1000 mm WxDxH 900x300x150 mm kg 8 m ³ 0.08	865379 BHSTTS10
Tray slide for sorting table, 1700 mm WxDxH 1600x300x150 mm kg 8 m ³ 0.14	865380 BHSTTS17
Tray slide for sorting table, 2200 mm WxDxH 2100x300x150 mm kg 10 m ³ 0.14	865381 BHSTTS22



◀◀ (Sorting tables)

Description	Code
Tray slide for sorting table, 2700 mm WxDxH 2600x300x150 mm kg 8 m ³ 0.18	865382 BHSTTS27
Cutlery chute to install on tray slide WxDxH 300x350x150 mm kg 6 m ³ 0.03	865383 BHSTCCTS
Rubber ring for scraping hole WxDxH 243x243x113 mm kg 6 m ³ 0.03	865384 BHSTSHRR
Floor fastening kit for 2 square legs WxDxH 200x200x1 mm kg 0.46 m ³ 0.01	865386 BHFF



Always with something extra



Green

Maximum savings are assured by:

- the low consumption of fresh water (2 lt/cycle)
- the highly efficient rinsing (-33% in running costs, less hot water used)
- the **Energy Saving Device**
- the **ZeroLime Device**



Clean

Excellent washing results regardless of working conditions thanks to:

- the **ClearBlue** Filtering System
- the very powerful washing circuit
- the unique shape of the spray nozzles and rotating arms



Safe

Best-in-class sanitation and safety are guaranteed by:

- the **Wash-Safe Control** which provides a constant rinsing temperature of 84 °C, assuring perfect hygienic conditions and total detergent removal



Easy

Optimal visibility and easy operation both in corner and linear installations due to:

- the innovative angular position of the control panel
- the integrated LED display (on automatic models)



Dishwashing Equipment

Handling System for Hood Type Dishwashers

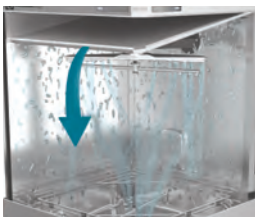


- ▶ **Double skin hood** with sloped ceiling for improved rinsing performance, low noise level* and reduction in heat loss

* (less than 63 dBA)



- ▶ **ESD Energy Saving Device**
Highly efficient. No need for additional ventilation. Increased savings as machine uses generated steam to pre-heat water.



- **Slanted wash arms and ceiling** for maximum performance as wash water no longer drops on dishes after rinsing phase, guaranteeing optimal results



- ▶ **ZeroLime Device**
Less energy consumption thanks to higher efficiency of heating elements. Lime-free nozzles for better rinsing results.



- ▶ **ClearBlue Filtering System** maximizes washing performance and lowers running costs



- **IP25 protection**
Full protection against water jets and solid objects/animals (larger than 6mm).



- **24 liter pressed tank** in front of machine makes cleaning operations faster and easier.



- **Wash-Safe Control**
Atmospheric circuit with cold water supply guarantees optimal washing performance and productivity.



- ▶ **Continuous water softener** provides spot-free results and reduces scale build-up. A sensor advises when the salt container needs refilling. Integrated to avoid overflowing during salt refilling.



- ▶ **Detergent dispenser, rinse aid dispenser and drain pump** incorporated into machine to facilitate installation.

● Standard feature on all models

▶ Feature on selected models

Dishwashing Equipment







Handling System for Hood Type Dishwashers



Description	EHT8TI	EHT8I	EHT8
Automatic hood	•		
Wash-Safe Control	•	•	•
Sanitation guaranteed	•	•	•
Double skin insulated hood	•	•	
Electrical connection	400V/3N/50Hz convertible on site to 230V/1N or 230/3/50Hz	400V/3N/50Hz convertible on site to 230V/1N or 230/3/50Hz	400V/3N/50Hz convertible on site to 230V/1N or 230/3/50Hz
Additional features			
ZeroLime Device	•	•	◦
ESD Energy Saving Device	•	•	•
ClearBlue Filtering System	•	•	◦
60Hz	◦	•	•
Built-in drain pump	•	•	◦
Built-in detergent dispenser & drain pump	◦	•	•
Built-in detergent dispenser	◦	•	•
Built-in detergent dispenser, drain pump & continuous water softener		•	•

- standard on selected models
- available as an optional accessory or special execution

Pre-wash tables






Description	Code	
Prewash table with 500x400mm bowl for Hood Type, r>l, 800mm WxDxH 800x745x1170 mm kg 21 m ³ 0.48	865306 BHHPTB08R	
Prewash table with 500x400mm bowl for Hood Type, l>r, 800mm WxDxH 800x745x1170 mm kg 20 m ³ 0.54	865307 BHHPTB08L	
Prewash table with 500x400mm bowl for Hood Type, r>l, 1200mm WxDxH 1200x745x1170 mm kg 25 m ³ 0.78	865308 BHHPTB12R	
Prewash table with 500x400mm bowl for Hood Type, l>r, 1200mm WxDxH 1200x745x1170 mm kg 25 m ³ 0.78	865309 BHHPTB12L	
Prewash table with 500x400mm bowl for Hood Type, r>l, 1800mm WxDxH 1800x745x1170 mm kg 33 m ³ 1.17	865312 BHHPTB18R	
Prewash table with 500x400mm bowl for Hood Type, l>r, 1800mm WxDxH 1800x745x1170 mm kg 34 m ³ 1.07	865313 BHHPTB18L	



Dishwashing Equipment

Handling System for Hood Type Dishwashers

◀◀ (Pre-wash tables)

Description	Code	
<p>Prewash table with 600x500mm bowl for Hood Type, r>l, 1200mm</p> <p>WxDxH 1200x745x1170 mm kg 26 m³ 0.79</p>	<p>865314 BHHPT6B12R</p>	
<p>Prewash table with 600x500mm bowl for Hood Type, l>r, 1200mm</p> <p>WxDxH 1200x745x1170 mm kg 26 m³ 0.79</p>	<p>865315 BHHPT6B12L</p>	
<p>Prewash table with 500x400mm bowl & hole for Hood Type, r>l, 1400mm</p> <p>WxDxH 1400x745x1170 mm kg 29 m³ 0.93</p>	<p>865310 BHHPTBH14R</p>	
<p>Prewash table with 500x400mm bowl & hole for Hood Type, l>r, 1400mm</p> <p>WxDxH 1400x745x1170 mm kg 28 m³ 0.93</p>	<p>865311 BHHPTBH14L</p>	
<p>Prewash table with 500x400mm bowl and strainer for Hood Type, right>left, 1200mm</p> <p>WxDxH 1200x745x1170 mm kg 30 m³ 0.78</p>	<p>865328 PTSBHT12R</p>	
<p>Prewash table with 500x400mm bowl and strainer for Hood Type, left>right, 1200mm</p> <p>WxDxH 1200x745x1170 mm kg 32 m³ 0.88</p>	<p>865329 PTSBHT12L</p>	

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Dishwashing Equipment

Handling System for Hood Type Dishwashers

◀◀ (Pre-wash tables)

Description	Code	
<p>Prewash table with 500x400mm bowl and strainer for Hood Type, right>left, 1800mm WxDxH 1800x745x1170 mm kg 44 m³ 1.36</p>	<p>865332 PTSBHT18R</p>	
<p>Prewash table with 500x400mm bowl and strainer for Hood Type, left>right, 1800mm WxDxH 1800x745x1170 mm kg 42 m³ 1.17</p>	<p>865333 PTSBHT18L</p>	
<p>Prewash infill Top with bowl, r>l, 1000mm WxDxH 1050x765x600 mm kg 20 m³ 0.70</p>	<p>865317 BHHPIB10R</p>	
<p>Prewash infill Top with bowl, l>r, 1000mm WxDxH 1050x765x600 mm kg 21 m³ 0.74</p>	<p>865318 BHHPIB10L</p>	

Loading/unloading tables




Description	Code	
<p>Dishwasher table, loading & unloading, 600mm WxDxH 600x600x910 mm kg 9 m³ 0.20</p>	<p>865302 BHHLU06</p>	
<p>Dishwasher table, loading and unloading, 800mm WxDxH 800x600x910 mm kg 10 m³ 0.20</p>	<p>865263 BHHLU08</p>	

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Dishwashing Equipment

Handling System for Hood Type Dishwashers

◀◀ (Loading/unloading tables)

Description	Code	
Dishwasher table, loading & unloading, 1200mm WxDxH 1200x600x910 mm kg 14 m ³ 0.16	865303 BHHLU12	
Dishwasher table, loading & unloading, 1800mm WxDxH 1800x600x910 mm kg 24 m ³ 0.24	865304 BHHLU18	
Dishwasher service shelf 700 mm for Hood Type EHT WxDxH 700x600x310 mm kg 10 m ³ 0.12	865300 BHHDWSS06	

Sorting/scraping tables







Description	Code	
Sorting table, Right>Left, 1000x800 mm WxDxH 1000x800x1551 mm kg 49 m ³ 1.12	865334 BHST1008R	
Sorting table, Left>Right, 1000x800 mm WxDxH 1000x800x1551 mm kg 49 m ³ 1.02	865335 BHST1008L	
Sorting table, Right>Left, 1700x800 mm WxDxH 1700x800x1551 mm kg 72 m ³ 1.75	865336 BHST1708R	

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Dishwashing Equipment

Handling System for Hood Type Dishwashers

◀◀ (Sorting/scraping tables)

Description	Code	
Sorting table, Left>Right, 1700x800 mm WxDxH 1700x800x1551 mm kg 70 m ³ 1.77	865337 BHST1708L	
Sorting table, Right>Left, 1700x1100 mm WxDxH 1700x1100x1551 mm kg 19 m ³ 2.52	865342 BHST1711R	
Sorting table, Left>Right, 1700x1100 mm WxDxH 1700x1100x1551 mm kg 94 m ³ 2.42	865343 BHST1711L	
Sorting table, Right>Left, 2200x800 mm WxDxH 2200x800x1551 mm kg 86 m ³ 2.63	865338 BHST2208R	
Sorting table, Left>Right, 2200x800 mm WxDxH 2200x800x1551 mm kg 87 m ³ 2.29	865339 BHST2208L	
Sorting table, Right>Left, 2700x800 mm WxDxH 2700x800x1551 mm kg 95 m ³ 2.83	865340 BHST2708R	

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Dishwashing Equipment

Handling System for Hood Type Dishwashers

◀◀ (Sorting/scraping tables)

Description	Code	
Sorting table, Left>Right, 2700x800 mm WxDxH 2700x800x1551 mm kg 110 m ³ 2.83	865341 BHST2708L	
Sorting table, Right>Left, 2200x1100 mm WxDxH 2200x1100x1551 mm kg 99 m ³ 3.10	865344 BHST2211R	
Sorting table, Left>Right, 2200x1100 mm WxDxH 2200x1100x1551 mm kg 25 m ³ 3.23	865345 BHST2211L	
Sorting table, Right>Left, 2700x1100 mm WxDxH 2700x1100x1551 mm kg 121 m ³ 3.83	865346 BHST2711R	
Sorting table, Left>Right, 2700x1100 mm WxDxH 2700x1100x1551 mm kg 144 m ³ 3.86	865347 BHST2711L	

Front loading Pot&Pan washers

Description	Code	
<p>Electric Pot&Pan Washer with electronic control, drain pump, detergent and rinse aid dispenser</p> <p>13 ElekW 400 V 3N 50 Hz WxDxH 876x900x1791 mm kg 244 m³ 2.09</p> <p>Included Accessory</p> <p>864182 Extra rack for containers and trays 1 864191 Stainless steel basket for pot washer, 688mm 1</p>	<p>506048 EPPWESG</p>	
<p>Electric Pot&Pan Washer with electronic control, drain pump, detergent and rinse aid dispenser, high opening</p> <p>13 ElekW 400 V 3N 50 Hz WxDxH 876x900x1991 mm kg 255 m³ 2.39</p> <p>Included Accessory</p> <p>864182 Extra rack for containers and trays 1 864191 Stainless steel basket for pot washer, 688mm 1</p>	<p>506050 EPPWEHG</p>	
<p>Electric Pot&Pan Washer with electronic control, drain pump, detergent and rinse aid dispenser</p> <p>17 ElekW 400 V 3N 50 Hz WxDxH 1552x900x1791 mm kg 352 m³ 3.38</p> <p>Included Accessory</p> <p>864182 Extra rack for containers and trays 2 864192 Stainless steel basket for pot washer, 1351mm 1</p>	<p>506054 EPPWELG</p>	
<p>Electric Pot&Pan Washer with electronic control, detergent and rinse aid dispenser</p> <p>17 ElekW 380-400 V 3N 60 Hz WxDxH 1552x900x1791 mm kg 340 m³ 4.36</p> <p>Included Accessory</p> <p>864182 Extra rack for containers and trays 2 864192 Stainless steel basket for pot washer, 1351mm 1</p>	<p>506055 EPPWELG60</p>	
<p>Electric Pot&Pan Washer with electronic control, drain pump, detergent and rinse aid dispenser - marine</p> <p>17 ElekW 400 V 3 50 Hz WxDxH 1552x900x1791 mm kg 340 m³ 4.02</p> <p>Included Accessory</p> <p>864182 Extra rack for containers and trays 2 864192 Stainless steel basket for pot washer, 1351mm 1</p>	<p>190400 EPPWELGM5</p>	

Dishwashing Equipment

Pot&Pan washers

Front loading Pot&Pan washers - DIN 10512 & A0 60

Description	Code									
<p>hygiene&clean Electric small Pot&Pan Washer with WASH-SAFE CONTROL, drain pump, detergent and rinse aid dispenser, complies with DIN 10512 and EN 15883-1 standards reaching A0 60 disinfection level</p> <p>13 ElekW 400 V 3N 50 Hz WxDxH 876x900x1791 mm kg 246 m³ 2.09</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864182</td> <td>Extra rack for containers and trays</td> <td>1</td> </tr> <tr> <td>864191</td> <td>Stainless steel basket for pot washer, 688mm</td> <td>1</td> </tr> <tr> <td>867000</td> <td>Basket for 12 soup bowls - green</td> <td>1</td> </tr> </table>	864182	Extra rack for containers and trays	1	864191	Stainless steel basket for pot washer, 688mm	1	867000	Basket for 12 soup bowls - green	1	<p>506058 EPPWA060</p>
864182	Extra rack for containers and trays	1								
864191	Stainless steel basket for pot washer, 688mm	1								
867000	Basket for 12 soup bowls - green	1								



Pass-through Pot&Pan washers





Description	Code						
<p>Pot&Pan Washer, automatic hood, front/side feeding with multi-rack support</p> <p>13.50 ElekW 400 V 3N 50 Hz WxDxH 833x890x1760 mm kg 258 m³ 1.73</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864182</td> <td>Extra rack for containers and trays</td> <td>1</td> </tr> <tr> <td>864189</td> <td>Extra stainless steel basket for pot washer 700mm</td> <td>1</td> </tr> </table>	864182	Extra rack for containers and trays	1	864189	Extra stainless steel basket for pot washer 700mm	1	<p>506065 EPPWEASMS</p>
864182	Extra rack for containers and trays	1					
864189	Extra stainless steel basket for pot washer 700mm	1					
<p>Pot&Pan Washer, automatic hood, front/side feeding with multi-rack support</p> <p>15.50 ElekW 400 V 3N 50 Hz WxDxH 1433x890x1760 mm kg 360 m³ 3.73</p> <p>Included Accessory</p> <table border="0"> <tr> <td>864182</td> <td>Extra rack for containers and trays</td> <td>2</td> </tr> <tr> <td>864190</td> <td>Extra stainless steel basket for pot washer 1300mm</td> <td>1</td> </tr> </table>	864182	Extra rack for containers and trays	2	864190	Extra stainless steel basket for pot washer 1300mm	1	<p>506066 EPPWEALMS</p>
864182	Extra rack for containers and trays	2					
864190	Extra stainless steel basket for pot washer 1300mm	1					



Accessories for Pot&Pan washers: others

Description	Code
<p>Connectivity kit for Undercounter Dishwashers and Pot Washers (ECAP)</p> <p>WxDxH 28x21x76 mm kg 0.28 m³ 0.01</p>	<p>864479 CHKDW</p>

Accessories for Pot&Pan washers: baskets

Description	Code	
Extra stainless steel basket for pot washer 700mm WxDxH 700x630x550 mm kg 10 m ³ 0.32	864189 WTAC27	
Extra stainless steel basket for pot washer 1300mm WxDxH 1300x630x550 mm kg 17 m ³ 0.59	864190 WTAC28	
Stainless steel basket for pot washer, 688mm WxDxH 688x716x100 mm kg 7 m ³ 0.06	864191 WTAC82	
Stainless steel basket for pot washer, 1351mm WxDxH 1351x716x100 mm kg 11 m ³ 0.10	864192 WTAC83	
Extra rack for containers and trays WxDxH 318x521x270 mm kg 4 m ³ 0.05	864182 WTAC25	
Reinforced stainless steel basket for pot&pan, 688mm WxDxH 688x716x100 mm kg 7 m ³ 0.06	864394 RRPPWS	



Dishwashing Equipment

Pot&Pan washers

◀◀ (Accessories for Pot&Pan washers: baskets)

Description	Code
Reinforced stainless steel basket for pot&pan, 1351mm WxDxH 1351x716x100 mm kg 11 m ³ 0.10	864395 RRPPWL
Kit for trays in Potwashers WxDxH 556x216x222 mm kg 3.14 m ³ 0.08	864471 KITTPW9









Accessories for Pot&Pan washers: filters and water treatment solutions

Description	Code
Filter for partial demineralization WxDxH 288x255x550 mm kg 18.04 m ³ 0.07	864017 PARTDEMI
Filter for total demineralization WxDxH 288x255x550 mm kg 18.85 m ³ 0.05	864367 TOTALDEMI5
Flow meter for demineralization filter WxDxH 100x60x30 mm kg 0.17	864468 FMDF
Kit to measure total and partial water hardness WxDxH 100x60x30 mm kg 0.20	864050 KMHW



Handling systems for pass-through Pot&Pan washers

Description	Code	
Prewash table with deep left basin for pass-through Pot and Pan Washer, 900mm WxDxH 900x867x1123 mm kg 31 m ³ 0.60	865361 BHPPTB09L	
Prewash table with deep left basin for pass-through Pot and Pan Washer, 1400mm WxDxH 1400x867x1123 mm kg 40 m ³ 0.91	865362 BHPPTB14L	
Prewash table with deep right basin for pass-through Pot and Pan Washer, 900mm WxDxH 900x867x1123 mm kg 10 m ³ 0.60	865357 BHPPTB09R	
Prewash table with deep right basin for pass-through Pot and Pan Washer, 1400mm WxDxH 1400x867x1123 mm kg 41 m ³ 0.91	865358 BHPPTB14R	
Unloading table with grid undershelf, 900mm WxDxH 900x712x843 mm kg 12 m ³ 0.27	865359 BHPUTS09	
Unloading table with grid undershelf, 1400mm WxDxH 1400x712x843 mm kg 16 m ³ 0.41	865360 BHPUTS14	

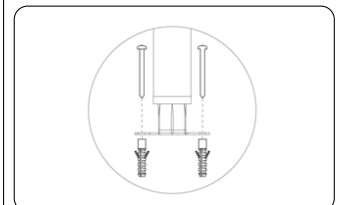


Dishwashing Equipment

Pot&Pan washers

◀◀ (Handling systems for pass-through Pot&Pan washers)

Description	Code
Grid undershelf for Pot and Pan Washer table, 900 mm WxDxH 800x590x70 mm kg 6 m ³ 0.06	865365 BHPGUS09
Grid undershelf for Pot and Pan Washer table, 900 mm WxDxH 1300x590x70 mm kg 6 m ³ 0.06	865366 BHPGUS14
Undershelf for Pot and Pan Washer table, 900 mm WxDxH 800x590x70 mm kg 6 m ³ 0.06	865387 BHPUS09
Undershelf for Pot and Pan Washer table, 1400 mm WxDxH 1300x590x70 mm kg 8 m ³ 0.09	865388 BHPUS14
Single plastic drain syphon 2" for Sinks WxDxH 100x300x50 mm kg 1 m ³ 0.01	895313 SP2S
Floor fastening kit for 2 square legs WxDxH 200x200x1 mm kg 0.46 m ³ 0.01	865386 BHFF



Ease of Use is everything

Dishwashing Equipment
Rack Type dishwashers

The new Electrolux Professional **green&clean Single Rinse Rack Type Dishwasher** guarantees **lowest running costs in its category** and consistent results load after load. The perfect example of sustainability, reliability and ease of use.



**Only 1,5 liters/rack
in 1,20 m length**

Save €3.530* a year. green&clean's innovative rinse module uses less water, less electricity, less detergent and less rinse aid.

Energy saving up to 7kWh with Energy Saving Device (ESD).



Guaranteed sanitation

Reach perfect hygiene with 84 °C constant rinse temperature. Guaranteed also with different water inlet conditions.

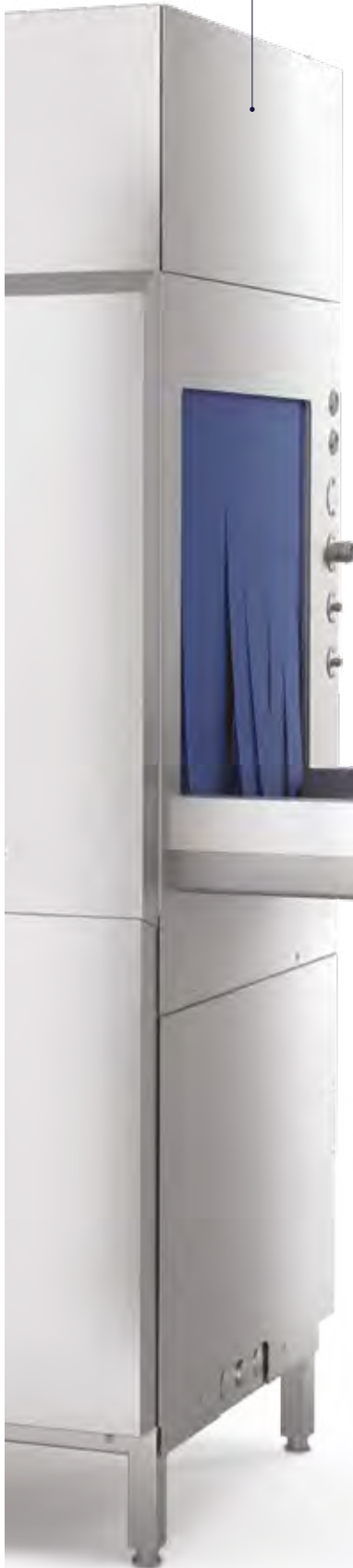
* Cost savings are calculated by Electrolux Professional Lab which is accredited by UL and Intertek. Comparison made between green&clean Rack Type Dishwasher and an equivalent conventional machine using 330 liters/hour per rinsing at 10 °C inlet. For a restaurant serving 200 meals/peak hour over 360 days period.

One. Your personal digital ally

OnE App, the new Electrolux Professional advanced web platform, monitors and tracks the total process 24/7 providing you with the right solution to optimize your workflow and your dishwashing area. Plus, remote speed diagnosis reducing any inconvenience for unexpected breakdowns.

Dishwashing Equipment

Rack Type dishwashers



Simple to use

green&clean's touchscreen interface talks to you. Up to 24 languages and a new simple touch panel. Easy to understand technical info and guided troubleshooting for fast fixes.



Keep washing, no downtime

Keep washing, even if something goes wrong. No more downtime or hand washing whilst your service technician arrives, thanks to the **Non-Stop automatic backup mode**.

Simple to install

Fast and easy external connections (water, power and chemicals) tried and tested by Electrolux Professional Authorized Service Partner for a faster and safer set-up.



Crystal clear washing results

Performance guaranteed for any utensils and wares in case of water pressure drop. The wash and rinse is powerful, allowing the water to reach every corner of the rack.



Only 10 minutes to take care of your green&clean Single Rinse Rack Type Dishwasher day by day. Scan to watch the video.

Crystal clear washing performance

Dishwashing Equipment
Rack Type dishwashers



Compact & powerful - perfect washing and rinsing results every time.



Crystal clear washing results thanks to the wide wash arms consistently blasting high water pressure into every corner of the machine. Sparkling results every time.



Smooth automatic operation thanks to an optimum distance between the curtain and rinse arm. In this way the curtains do not block the upper arm, ensuring that the rinse water thoroughly covers the complete rack.

Safety is peace of mind



No more worries, sanitation is always under control.

Water pressure guaranteeing a high powered rinse cycle for excellent hygiene

Optimum hygiene thanks to the adjustable pressure valve which stabilizes incoming water pressure to ensure the proper rinsing pressure.



The simple



Dishwashing Equipment
Rack Type dishwashers

green&clean's touchscreen interface facilitates your daily tasks.
Easy operations, easy installation and simply guided troubleshooting.

Up to **24**
languages and
a new simple
touch panel.

Using green&clean couldn't be easier. Simple graphics guide the user through the quick and easy steps to access different options.
Different users. Different information.

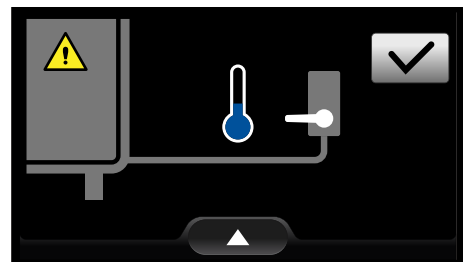


green&clean's touchscreen interface talks your language.

- **Operator:** Simple animations and little text make everyday use foolproof.
- **Internal maintenance staff:** Easy to access, easy to understand technical info and protected access with a level 1 password.
- **Electrolux Professional Authorized Service Partners:** Faster troubleshooting at a glance with technical information and protected access with a level 2 password.

Fast fixes thanks to guided troubleshooting

The machine will show you how to troubleshoot. Service intervention is only requested when strictly necessary.



Open cold water notification



No more downtime with Non-Stop automatic backup mode

Dishwashing Equipment
Rack Type dishwashers

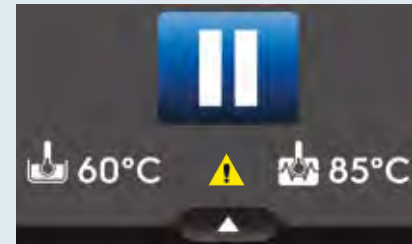
Keep washing, even if something goes wrong. No more downtime or hand washing while waiting for a service engineer.

green&clean Single Rinse Rack Type Dishwashers automatically adopt a different working mode, bypassing faults, to continue washing.

Built-in sensors rapidly identify any issues and activate back-up modes such as altering temperature.



1. When a warning message is notified, push the **CONTINUE** button to activate non-stop automatic backup mode.



2. Your green&clean Single Rinse Rack Type switches into back up mode to allow you to wash, but the **warning sign** ⚠️ reminds to the operator to ask for a service check.



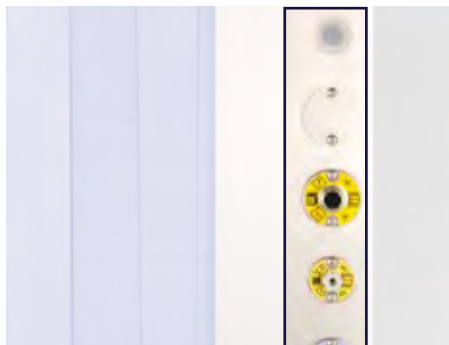
Easy installation

Fast, easy and fool-proof external connections for a faster and safer set-up with plug-in configuration.

No need to open panels or drill holes.



Water connections



Chemicals connections



Single-point power connection

Make it

Dishwashing Equipment

Rack Type dishwashers

to measure

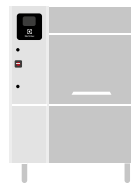
Add various custom options and upgrades whenever you like, even on-site. green&clean Single Rinse Rack Type Dishwasher grows with your business through time.

First select the right combination for your needs:

100
racks/hr

Washes 300 full meal sets in 2 hours.

Wash + Rinse



1120 mm

	Default installed power	Minimum installed power
Single Rinse Hot water connection	25,2 kW	13,2 kW
Single Rinse ESD model Cold water connection	25,5 kW	13,5 kW

Then select the right drying solution:

No Dryer

No need for extra drying beyond the natural evaporation generated by the hot temperature of the wares.

No extra space needed.

Straight Dryer

Recommended for dishes, fitting straight line set-ups.

Dry



560 mm

Corner Dryer




Recommended for dishes, saves space thanks to the front or back exit direction.

Dry



872 mm

Single Rinse Rack Type dishwashers - 100 racks per hour

Description	Code							
<p>Single Rinse Rack Type Dishwasher, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 50Hz</p> <p>25.20 ElekW 380-415 V 3N 50 Hz WxDxH 1120x920x1785 mm kg 220 m³ 2.63</p>	<p>534058 ESR10E5</p>							
<p>Single Rinse Rack Type Dishwasher with Energy Saving Device, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 50 Hz</p> <p>25.50 ElekW 380-415 V 3N 50 Hz WxDxH 1120x920x1785 mm</p> <p>Including:</p> <table border="0" data-bbox="177 864 898 1021"> <tr> <td>534058</td> <td>Single Rinse Rack Type Dishwasher, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 50Hz kg 220 m³ 2.63</td> <td>1</td> </tr> <tr> <td>864478</td> <td>ESD for single-rinse Rack Type dishwasher, electric kg 10 m³ 0.11</td> <td>1</td> </tr> </table>	534058	Single Rinse Rack Type Dishwasher, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 50Hz kg 220 m ³ 2.63	1	864478	ESD for single-rinse Rack Type dishwasher, electric kg 10 m ³ 0.11	1	<p>CC0EC8 ESR10E5E</p>	
534058	Single Rinse Rack Type Dishwasher, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 50Hz kg 220 m ³ 2.63	1						
864478	ESD for single-rinse Rack Type dishwasher, electric kg 10 m ³ 0.11	1						
<p>Single Rinse Rack Type Dishwasher with Medium Dryer, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 50Hz</p> <p>29.60 ElekW 380-415 V 3N 50 Hz WxDxH 1680x920x1785 mm</p> <p>Including:</p> <table border="0" data-bbox="177 1283 898 1462"> <tr> <td>534058</td> <td>Single Rinse Rack Type Dishwasher, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 50Hz kg 220 m³ 2.63</td> <td>1</td> </tr> <tr> <td>534059</td> <td>Medium hot air blower zone without door for single rinse Rack Type dishwasher, 50Hz & 60Hz kg 61 m³ 0.74</td> <td>1</td> </tr> </table>	534058	Single Rinse Rack Type Dishwasher, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 50Hz kg 220 m ³ 2.63	1	534059	Medium hot air blower zone without door for single rinse Rack Type dishwasher, 50Hz & 60Hz kg 61 m ³ 0.74	1	<p>CC0ECC ESR10E5D</p>	
534058	Single Rinse Rack Type Dishwasher, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 50Hz kg 220 m ³ 2.63	1						
534059	Medium hot air blower zone without door for single rinse Rack Type dishwasher, 50Hz & 60Hz kg 61 m ³ 0.74	1						



Dishwashing Equipment

Rack Type dishwashers

◀◀ (Single Rinse Rack Type dishwashers - 100 racks per hour)

Description	Code									
<p>Single Rinse Rack Type Dishwasher with Energy Saving Device and Medium Dryer, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site</p> <p>30 ElekW 380-415 V 3N 50 Hz WxDxH 1680x920x1785 mm</p> <p>Including:</p> <table border="0"> <tr> <td>534058</td> <td>Single Rinse Rack Type Dishwasher, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 50Hz kg 220 m³ 2.63</td> <td>1</td> </tr> <tr> <td>534059</td> <td>Medium hot air blower zone without door for single rinse Rack Type dishwasher, 50Hz & 60Hz kg 61 m³ 0.74</td> <td>1</td> </tr> <tr> <td>864478</td> <td>ESD for single-rinse Rack Type dishwasher, electric kg 10 m³ 0.11</td> <td>1</td> </tr> </table>	534058	Single Rinse Rack Type Dishwasher, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 50Hz kg 220 m ³ 2.63	1	534059	Medium hot air blower zone without door for single rinse Rack Type dishwasher, 50Hz & 60Hz kg 61 m ³ 0.74	1	864478	ESD for single-rinse Rack Type dishwasher, electric kg 10 m ³ 0.11	1	<p>CC0EC5 ESR10E5ED</p>
534058	Single Rinse Rack Type Dishwasher, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 50Hz kg 220 m ³ 2.63	1								
534059	Medium hot air blower zone without door for single rinse Rack Type dishwasher, 50Hz & 60Hz kg 61 m ³ 0.74	1								
864478	ESD for single-rinse Rack Type dishwasher, electric kg 10 m ³ 0.11	1								
<p>Single Rinse Rack Type Dishwasher, 100 racks/hour, electric, touch screen, insulated doors, customized direction on-site, 60Hz</p> <p>25.20 ElekW 380-415 V 3N 60 Hz WxDxH 1120x920x1785 mm kg 221 m³ 2.63</p>	<p>534410 ESR10E6</p>									



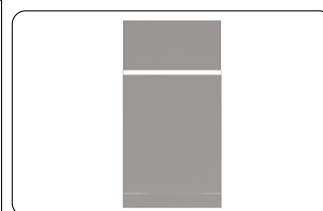
Remote pre-wash modules

Description	Code
<p>Remote prewash module, machine driven - left to right</p> <p>0.90 ElekW 220-230 V 1N 50 Hz WxDxH 600x726x1450 mm kg 105 m³ 0.85</p>	<p>510502 RPWMDDR</p>
<p>Remote Prewash Module, Machine driven - right to left</p> <p>0.90 ElekW 220-230 V 1N 50 Hz WxDxH 600x726x1450 mm kg 110 m³ 0.86</p>	<p>510503 RPWMDDL</p>



Single Rinse Rack Type dishwashers - dryers

Description	Code
<p>Corner drying zone for Single Rinse Rack Type Dishwasher, 50Hz & 60Hz</p> <p>4.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 872x872x877 mm kg 53 m³ 0.89</p>	<p>534411 NCDSRE56</p>
<p>Medium hot air blower zone without door for single rinse Rack Type dishwasher, 50Hz & 60Hz</p> <p>4.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 560x795x1130 mm kg 61 m³ 0.74</p>	<p>534059 NMHSDRE56</p>



Accessories for Single Rinse Rack Type dishwashers

Description	Code
<p>ESD for single-rinse Rack Type dishwasher, electric</p> <p>WxDxH 350x450x325 mm kg 10 m³ 0.11</p>	<p>864478 NESDSRE</p>
<p>Silicon courtains for single and dual rinse Rack Type dishwasher</p> <p>WxDxH 1x1x1 mm kg 3.50 m³ 0.40</p>	<p>865503 KITSCSRT</p>
<p>Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm</p> <p>WxDxH 200x670x880 mm kg 13 m³ 0.10</p>	<p>865498 KITSHSRE</p>
<p>Kit end limit switch for Rack Type dishwasher</p> <p>WxDxH 120x100x85 mm kg 1.37 m³ 0.01</p>	<p>864138 ENDLIMITRT</p>



Dishwashing Equipment

Rack Type dishwashers

◀◀ (Accessories for Single Rinse Rack Type dishwashers)

Description	Code
<p>Kit water softener for Rack Type dishwasher</p> <p>0.25 ElekW 230 V 1 50 Hz WxDxH 828x510x730 mm kg 94 m³ 1.08</p>	<p>865284 KITWSRT</p>
<p>Kit water softener and reverse osmosis for Rack Type Dishwasher</p> <p>0.80 ElekW 230 V 1 50 Hz WxDxH 1755x510x665 mm kg 188 m³ 2.11</p>	<p>865494 KITSWOSRT2</p>
<p>Kit of hot water softener for Rack Type dishwasher</p> <p>0.25 ElekW 230 V 1 50 Hz WxDxH 820x295x435 mm kg 41 m³ 0.91</p>	<p>865495 KITWSHWRT</p>
<p>Connection bracket for plain undershelf and grid undershelf (to be used if roller conveyor is connected directly to Rack Type Dishwasher with splash hood)</p> <p>WxDxH 604x95x201 mm kg 2.73 m³ 0.08</p>	<p>865235 HSACBUSSH</p>
<p>Plain undershelf with hole for drain for Hot Air Blower, 560 mm</p> <p>WxDxH 560x1x1 mm kg 3 m³ 0.02</p>	<p>863228 PLSH560</p>
<p>Grid undershelf for Hot Air Blower, 555 mm</p> <p>WxDxH 555x1x1 mm kg 1 m³ 0.01</p>	<p>863229 GUNSH555</p>



◀◀ (Accessories for Single Rinse Rack Type dishwashers)

Description	Code
HACCP cable connection for Rack Type dishwasher WxDxH 190x290x110 mm kg 0.50 m ³ 0.01	<p style="text-align: center;">865490 HACCPCRT</p>
Ethernet board (NIU-LAN) for green&clean Rack Type Dishwashers WxDxH 28x21x76 mm kg 0.59 m ³ 0.01	<p style="text-align: center;">922696 ETHBOARD</p>

Ease of Use is everything

Dishwashing Equipment
Rack Type dishwashers

The new **green&clean Dual Rinse Rack Type Dishwashers** guarantee one of the **lowest running costs in their category** and consistent results load after load. The perfect example of sustainability, reliability and ease of use.



Use less, save more

Consume only **0,9 - 1,2 liters/rack** in a compact size and **save €2.900**** a year*.

green&clean's innovative rinse circuit uses less water, less electricity, less detergent and less rinse aid.



Save up to **7kWh in energy** and guarantee an **optimal working climate** with the Energy Saving Device (ESD)*.



Consistent performance and **maximum efficiency** over time with automatic ZeroLime* descaling device



Guaranteed sanitation

Reach perfect hygiene with **85 °C constant** rinse temperature. Guaranteed also with different water inlet conditions.



OnE. Your personal digital ally

OnE App, the new Electrolux Professional advanced web platform, monitors and tracks the total process 24/7 providing you with the right solution to optimize your workflow and your dishwashing area. Plus, remote speed diagnosis reducing any inconvenience for unexpected breakdowns.

Rack Type dishwashers



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Fast and easy external connections (water, power and chemicals) tried and tested by Electrolux Professional Authorized Service Partner for a faster and safer set-up.



Crystal clear washing results

Brilliant washing results and perfectly clean plates at every use thanks to the advanced **ClearBlue** Filtering System* that keeps water cleaner longer.

** Cost savings are calculated by Electrolux Professional Lab which is accredited by UL and Intertek. Comparison made between green&clean Dual Rinse Rack Type Dishwasher and an equivalent conventional machine using **240 liters/hour** for rinsing at 10 °C inlet, for a restaurant serving 500 meals/peak hour over a 360 day period.

Stronger roots,



Dishwashing Equipment
Rack Type dishwashers

highest performance

When considering the cost of an investment, the up-front expense is just the tip of the iceberg. Operating costs accumulate, year after year, and make up the largest share of your expense. With **green&clean Dual Rinse Rack Type** you can save:

+27%*
in profits

Consume only 0,9 - 1,2 liters/rack in a compact size and **save €2.900*** a year*.

green&clean Dual Rinse's innovative rinse circuit uses less water, less electricity, less detergent and less rinse aid.



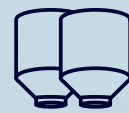
22%

less energy*



30%

less water*



32%

less detergent
and rinse aid*

* Cost savings are calculated by Electrolux Professional Lab which is accredited by UL and Intertek. Comparison made between green&clean Dual Rinse Rack Type Dishwasher and an equivalent conventional machine using **240 liters/hour** for rinsing at 10 °C inlet, for a restaurant serving 500 meals/peak hour over a 360 day period.

8

Save energy, save time, save money

Dishwashing Equipment
Rack Type dishwashers

green&clean Dual Rinse Rack Type guarantees high efficiency, low energy consumption, lower running costs and consistent performance.

-22%
energy
consumption

Save 1070 €/year on energy and say goodbye to manual descaling. No limescale build-up means heating elements at maximum efficiency to continue performing over time with automatic **ZeroLime** descaling device.



Better for you, better for the environment

green&clean Dual Rinse Rack Type makes the workplace cooler and the workers happier while **saving up to 7kWh in energy** thanks to the Energy Saving Device (ESD) which **avoids heat dispersion** into the environment.

Crystal clear



Dishwashing Equipment
Rack Type dishwashers

washing performance

Brilliantly clean tableware, utensils, trays and gastronorm containers.
green&clean's **ClearBlue Filtering System*** keeps water free from food residues.



Outstanding washing performance

Spotlessly clean wares and no downtime to change water.

ClearBlue Filtering System* removes all trace of food residue from the wash water thus improving detergent efficiency and giving outstanding results. With an inclined tank filter, food debris is collected, guided through a multi-stage filtering system and then flushed away.

Clean water, always

The wash water is always clean without extra effort from the operator thanks to the **automatic wash tank dump & fill*** during washing. Some 20% of the water is dumped and refilled automatically: every 150 racks for the wash tank and every 50 racks for the pre-wash tank

95%
of food residue
filtered means
superbly clean
results, less
maintenance and
less downtime*.



* Dual Rinse models



Crystal clear washing results thanks to the wide wash arms consistently blasting high water pressure into every corner of the machine. Sparkling results every time.



Smooth automatic operation thanks to an optimum distance between the curtain and rinse arm. In this way the curtains do not block the upper arm, ensuring that the rinse water thoroughly covers the complete rack.

Safety is peace of mind



Dishwashing Equipment
Rack Type dishwashers

No more worries, sanitation is always under control thanks to the constant rinse temperature of 85 °C.



Perfect sanitation

Sanitation and rinse quality are guaranteed with green&clean's **Wash-Safe Control***.

It maintains a constant rinse temperature of 85 °C thanks to the hydraulic system featuring a standard air gap and 3 rinse pumps.

85° C

constant rinse temperature means maximum level of hygiene.



*on selected Dual Rinse models

Best-in-class safety: DIN 10510 compliant

The new green&clean Dual Rinse RackType complies with:

- **German DIN 10510: Food hygiene - Commercial dishwashing with multitank-transport dishwashers - Hygiene requirements, procedure testing** standard for hygiene requirements of multitank dishwashers.

* Only Dual Rinse models



Water pressure guarantees a high powered rinse cycle for excellent hygiene

Optimum hygiene thanks to the adjustable pressure valve which stabilizes incoming water pressure to ensure the proper rinsing pressure.



The simple



Dishwashing Equipment Rack Type dishwashers

The green&clean touchscreen interface facilitates your daily tasks.
Easy operations, easy installation and simply guided troubleshooting.

A touchscreen interface that talks your language

Using green&clean couldn't be easier. Simple graphics guide the user through the quick and easy steps to access different options.
Different users. Different information.

Up to **24** languages and a new simple touch panel.



Dual Rinse control panel



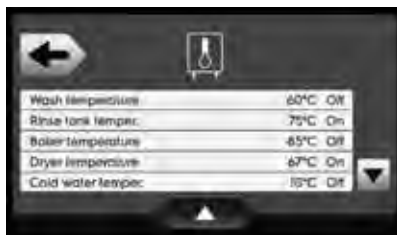
For the operator

Simple animations and little text make everyday use foolproof



For internal maintenance staff

Easy to access, easy to understand technical info and protected access with a level 1 password.



For Electrolux Professional Authorized Service Partners

Faster troubleshooting at a glance, technical information and protected access with a level 2 password.



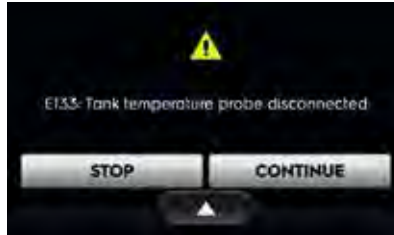
No more downtime with Non-Stop automatic backup modes*

Dishwashing Equipment
Rack Type dishwashers

Keep washing, even if something goes wrong. No more downtime or hand washing whilst your service technician arrives.

green&clean Single and Dual Rinse Rack Type Dishwashers automatically adopt a different working mode, bypassing faults, to continue washing.

Built-in sensors rapidly identify any issues and activate back-up modes such as altering temperature.



1. When a warning message is notified, push the **CONTINUE** button to activate non-stop automatic backup mode.



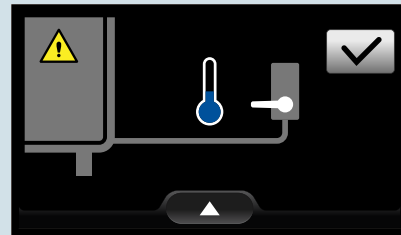
2. Your green&clean Rack Type switches into back up mode to allow you to wash, but the **warning sign** reminds the operator to ask for a service check.



* Dual Rinse models

Fast fixes thanks to guided troubleshooting

The machine will show you how to troubleshoot. Service intervention is only requested when strictly necessary.



Open cold water notification

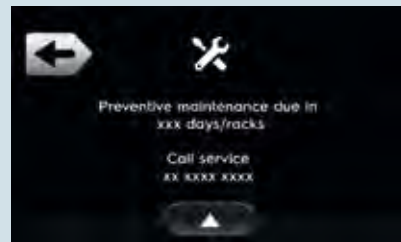
Hassle-free maintenance and repairs. No need to move the machine.

Faster check-ups and repairs with easy front access to all components.



Prevent downtime

The machine will automatically call for preventive maintenance checks.



More than just a simple dishwasher



Dishwashing Equipment
Rack Type dishwashers

From installation to customization and upgrades at any time, accessories and after-sales support, green&clean gives you much, much more than just a dishwasher.

Easy installation



No need to open panels or drill holes.

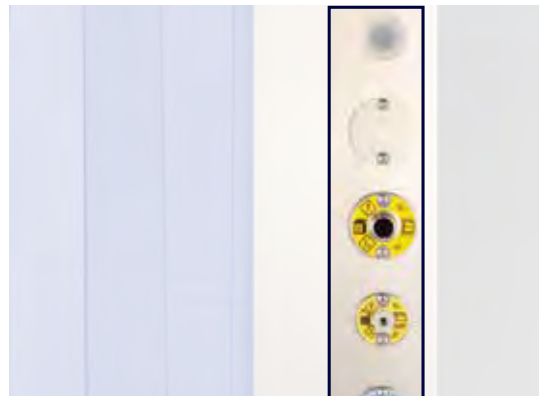
Fast and easy external connections for a faster and safer set-up with plug-in configuration.



Single-point power connection



Water connections



Chemical connections

Make it to measure

Dishwashing Equipment Rack Type dishwashers

Add various custom options and upgrades whenever you like, even on-site. green&clean Single and Dual Rinse Rack Type Dishwashers grow with your business through time.

First select the right combination for your needs:

**100
racks/hr**

Washes 300 full meal sets in 2 hours.

Wash + Rinse



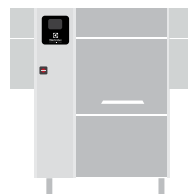
1120 mm

	Default installed power	Minimum installed power
Single Rinse*	25,2 kW	13,2 kW

**150
racks/hr**

Washes 500 full meal sets in 2 hours.

Wash + Rinse



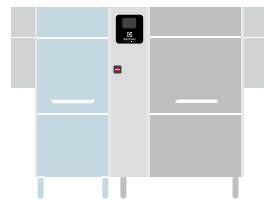
1120 mm

Dual Rinse*	22 kW	12 kW
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**200
racks/hr**

Reduce labor costs thanks to the pre-wash module.

Pre-wash + Wash + Rinse



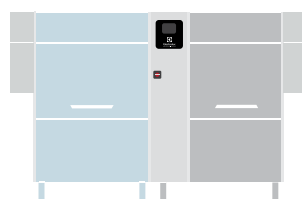
1680 mm

Dual Rinse*	22,3 kW	12,3 kW
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**250
racks/hr**

Increase efficiency and speed with the large pre-wash module.

Pre-wash + Wash + Rinse



2010 mm

Dual Rinse*	28,5 kW	18,5 kW
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* Hot water connection. For cold water connection, choose model with Energy Saving Device

green&clean Rack Type Dishwasher grows with your business.

Dishwashing Equipment
Rack Type dishwashers

Rack Type for you couldn't be simpler and as your business grows and changes, the unique modular system means that green&clean Rack Type Dishwasher grows with you.

and drying modules and add upgrades and customizations at factory level or on-site, whenever you like.

Then select the right drying solution:

No dryer

No need for extra drying beyond the natural evaporation generated by the hot temperature of the wares.

No extra space needed.

Medium dryer

Medium capacity, recommended for dishes, fitting straight line set-ups. Available with* and without door.

dry



560 mm

Corner dryer

Medium capacity, recommended for dishes, saves space thanks to the front or back exit direction.

dry



872 mm

Large dryer*

Medium capacity, recommended for glasses.






dry



850 mm

* for Dual Rinse models

Dual Rinse Rack Type dishwashers - 150 racks per hour

Description	Code	
<p>Dual rinse rack type dishwasher, 150 racks/hour, CLEAR BLUE Filtering System, electric, touch screen, customized direction on-site, 50Hz</p> <p>22 ElekW 380-415 V 3N 50 Hz WxDxH 1320x925x1785 mm kg 239 m³ 2.48</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 1</p>	<p>534061 EDR150EC5</p>	
<p>Dual rinse rack type dishwasher, 150 racks/hour, Energy Saving Device, CLEAR BLUE Filtering System, electric, touch screen, customized direction on-site, 50Hz</p> <p>26.10 ElekW 380-415 V 3N 50 Hz WxDxH 1520x925x1908 mm kg 274 m³ 2.63</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 2</p>	<p>534062 EDR150EC5V</p>	
<p>Dual rinse rack type dishwasher, 150 racks/hour, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, customized direction on-site</p> <p>22.30 ElekW 380-415 V 3N 50 Hz WxDxH 1320x925x1785 mm kg 252 m³ 2.48</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 1</p>	<p>535102 EDR150ECA5W</p>	
<p>Dual rinse rack type dishwasher, 150 racks/hour, Energy Saving Device, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, customized direction on-site</p> <p>26.50 ElekW 380-415 V 3N 50 Hz WxDxH 1520x925x1908 mm kg 285 m³ 2.63</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 2</p>	<p>535103 EDR150ECA5WV</p>	
<p>Dual rinse rack type dishwasher, 150 racks/hour, CLEAR BLUE Filtering System, electric, touch screen, customized direction on-site, USPH compliant, 50Hz - Marine</p> <p>42 ElekW 400 V 3 50 Hz WxDxH 1320x925x1785 mm kg 265 m³ 2.48</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 1</p>	<p>535126 EDR150EC5M</p>	



Dishwashing Equipment

Rack Type dishwashers

◀◀ (Dual Rinse Rack Type dishwashers - 150 racks per hour)

Description	Code
<p>Dual rinse rack type dishwasher, 150 racks/hour, CLEAR BLUE Filtering System, electric, touch screen, customized direction on-site, USPH compliant, 60Hz - Marine</p> <p>42 ElekW 440 V 3 60 Hz WxDxH 1320x925x1785 mm kg 260 m³ 2.46</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 1</p>	<p>535127 EDR150EC6M</p>







Dual Rinse Rack Type dishwashers - 200 racks per hour

Description	Code
<p>Dual rinse rack type dishwasher, 200 racks/hour, CLEAR BLUE Filtering System, electric, touch screen, customized direction on-site, 50Hz</p> <p>22.30 ElekW 380-415 V 3N 50 Hz WxDxH 1880x925x1785 mm</p> <p>Including:</p> <p>534061 Dual rinse rack type dishwasher, 150 racks/hour, CLEAR BLUE Filtering System, electric, touch screen, customized direction on-site, 50Hz kg 239 m³ 2.48 1</p> <p>535095 Medium pre-wash zone for green&clean Dual Rinse Rack Type Dishwasher kg 123 m³ 1.29 1</p> <p>865506 Kit electronic board for Dual Rinse Rack Type Dishwasher kg 0.65 m³ 0.01 1</p>	<p>CC0FVN CC0FVN</p>
<p>Dual rinse rack type dishwasher, 200 racks/hour, Energy Saving Device, CLEAR BLUE Filtering System, electric, touch screen, Right>Left, 50Hz</p> <p>26.50 ElekW 380-415 V 3N 50 Hz WxDxH 2080x925x1908 mm kg 408 m³ 3.77</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 2</p>	<p>535100 EDR20PER5V</p>
<p>Dual rinse rack type dishwasher, 200 racks/hour, Energy Saving Device, CLEAR BLUE Filtering System, electric, touch screen, Left>Right, 50Hz</p> <p>26.50 ElekW 380-415 V 3N 50 Hz WxDxH 2080x925x1908 mm kg 381 m³ 3.78</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 2</p>	<p>535092 EDR20PEL5V</p>



◀◀ (Dual Rinse Rack Type dishwashers - 200 racks per hour)

Description	Code							
<p>Dual rinse rack type dishwasher, 200 racks/hour, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, customized direction on-site</p> <p>22.70 ElekW 380-415 V 3N 50 Hz WxDxH 1880x925x1785 mm</p> <p>Including:</p> <table border="0"> <tr> <td data-bbox="181 663 261 685">535095</td> <td data-bbox="301 663 804 734">Medium pre-wash zone for green&clean Dual Rinse Rack Type Dishwasher kg 123 m³ 1.29</td> <td data-bbox="884 663 900 685">1</td> </tr> <tr> <td data-bbox="181 741 261 763">535102</td> <td data-bbox="301 741 804 864">Dual rinse rack type dishwasher, 150 racks/hour, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, customized direction on-site kg 252 m³ 2.48</td> <td data-bbox="884 741 900 763">1</td> </tr> </table>	535095	Medium pre-wash zone for green&clean Dual Rinse Rack Type Dishwasher kg 123 m ³ 1.29	1	535102	Dual rinse rack type dishwasher, 150 racks/hour, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, customized direction on-site kg 252 m ³ 2.48	1	<p>CC0FVV CC0FVV</p>	
535095	Medium pre-wash zone for green&clean Dual Rinse Rack Type Dishwasher kg 123 m ³ 1.29	1						
535102	Dual rinse rack type dishwasher, 150 racks/hour, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, customized direction on-site kg 252 m ³ 2.48	1						
<p>Dual rinse rack type dishwasher, 200 racks/hour, Energy Saving Device, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, Right>Left</p> <p>26.70 ElekW 380-415 V 3N 50 Hz WxDxH 2080x925x1908 mm kg 408 m³ 3.77</p> <p>Included Accessory</p> <table border="0"> <tr> <td data-bbox="181 1144 261 1167">865498</td> <td data-bbox="301 1144 820 1193">Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm</td> <td data-bbox="884 1144 900 1167">2</td> </tr> </table>	865498	Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm	2	<p>535104 EDR20PERA5WV</p>				
865498	Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm	2						
<p>Dual rinse rack type dishwasher, 200 racks/hour, Energy Saving Device, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, Left>Right</p> <p>26.70 ElekW 380-415 V 3N 50 Hz WxDxH 2080x925x1908 mm kg 401 m³ 3.78</p> <p>Included Accessory</p> <table border="0"> <tr> <td data-bbox="181 1469 261 1491">865498</td> <td data-bbox="301 1469 820 1518">Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm</td> <td data-bbox="884 1469 900 1491">2</td> </tr> </table>	865498	Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm	2	<p>535105 EDR20PELA5WV</p>				
865498	Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm	2						
<p>Dual rinse rack type dishwasher, 200 racks/hour, CLEAR BLUE Filtering System, electric, touch screen, customized direction on-site, thermal label compliant</p> <p>42 ElekW 380-415 V 3N 50 Hz WxDxH 1320x925x1785 mm kg 244 m³ 2.48</p> <p>Included Accessory</p> <table border="0"> <tr> <td data-bbox="181 1760 261 1783">865498</td> <td data-bbox="301 1760 820 1809">Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm</td> <td data-bbox="884 1760 900 1783">1</td> </tr> </table>	865498	Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm	1	<p>535108 EDR200EC5</p>				
865498	Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm	1						

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Dishwashing Equipment

Rack Type dishwashers

◀◀ (Dual Rinse Rack Type dishwashers - 200 racks per hour)

Description	Code
<p>Dual rinse rack type dishwasher, 200 racks/hour, Energy Saving Device, CLEAR BLUE Filtering System, electric, touch screen, customized direction on-site, thermal label compliant</p> <p>41.10 ElekW 380-415 V 3N 50 Hz WxDxH 1520x925x1908 mm kg 275 m³ 2.63</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 2</p>	<p>535109 EDR200EC5V</p>







Dual Rinse Rack Type dishwashers - 250 racks per hour

Description	Code
<p>Dual rinse rack type dishwasher, 250racks/hour, CLEAR BLUE Filtering System, electric, touch screen, customized direction on-site, 50Hz</p> <p>28.50 ElekW 380-415 V 3N 50 Hz WxDxH 2210x925x1785 mm</p> <p>Including:</p> <p>534061 Dual rinse rack type dishwasher, 150 racks/hour, CLEAR BLUE Filtering System, electric, touch screen, customized direction on-site, 50Hz kg 239 m³ 2.48 1</p> <p>535096 Large pre-wash zone for green&clean Dual Rinse Rack Type Dishwasher kg 157 m³ 1.90 1</p> <p>865506 Kit electronic board for Dual Rinse Rack Type Dishwasher kg 0.65 m³ 0.01 1</p>	<p>CC0FVP CC0FVP</p>
<p>Dual rinse rack type dishwasher, 250 racks/hour, Energy Saving Device, CLEAR BLUE Filtering System, electric, touch screen, Right>Left, 50Hz</p> <p>32.60 ElekW 380-415 V 3N 50 Hz WxDxH 2410x925x1908 mm kg 415 m³ 4.47</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 2</p>	<p>535093 EDR25PER5V</p>



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◀◀ (Dual Rinse Rack Type dishwashers - 250 racks per hour)





Description	Code	
<p>Dual rinse rack type dishwasher, 250 racks/hour, Energy Saving Device, CLEAR BLUE Filtering System, electric, touch screen, Left>Right, 50Hz</p> <p>32.60 ElekW 380-415 V 3N 50 Hz WxDxH 2410x925x1908 mm kg 413 m³ 4.47</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 2</p>	<p>535094 EDR25PEL5V</p>	
<p>Dual rinse rack type dishwasher, 250 racks/hour, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, customized direction on-site</p> <p>28.80 ElekW 380-415 V 3N 50 Hz WxDxH 2210x925x1785 mm</p> <p>Including:</p> <p>535096 Large pre-wash zone for green&clean Dual Rinse Rack Type Dishwasher kg 157 m³ 1.90 1</p> <p>535102 Dual rinse rack type dishwasher, 150 racks/hour, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, customized direction on-site kg 252 m³ 2.48 1</p>	<p>CC0FVW CC0FVW</p>	
<p>Dual rinse rack type dishwasher, 250 racks/hour, Energy Saving Device, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, Right>Left</p> <p>33 ElekW 380-415 V 3N 50 Hz WxDxH 2410x925x1908 mm kg 467 m³ 4.46</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 2</p>	<p>535106 EDR25PERA5WV</p>	
<p>Dual rinse rack type dishwasher, 250 racks/hour, Energy Saving Device, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, electric, touch screen, Left>Right</p> <p>33 ElekW 380-415 V 3N 50 Hz WxDxH 2410x925x1908 mm kg 467 m³ 4.46</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 2</p>	<p>535107 EDR25PELA5WV</p>	

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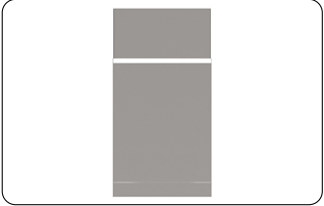
Dishwashing Equipment

Rack Type dishwashers



◀◀ (Dual Rinse Rack Type dishwashers - 250 racks per hour)

Description	Code	
<p>Dual rinse rack type dishwasher, 250 racks/hour, CLEAR BLUE Filtering System, electric, touch screen, Right>Left, thermal label compliant</p> <p>42.30 ElekW 380-415 V 3N 50 Hz WxDxH 1880x925x1785 mm kg 345 m³ 3.66</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 1</p>	<p>535110 EDR250ER5</p>	
<p>Dual rinse rack type dishwasher, 250 racks/hour, CLEAR BLUE Filtering System, electric, touch screen, Left>Right, thermal label compliant</p> <p>42.30 ElekW 380-415 V 3N 50 Hz WxDxH 1880x925x1785 mm kg 408 m³ 3.77</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 1</p>	<p>535111 EDR250EL5</p>	
<p>Dual rinse rack type dishwasher, 250 racks/hour, Energy Saving Device, CLEAR BLUE Filtering System, electric, touch screen, Right>Left, thermal label compliant</p> <p>41.50 ElekW 380-415 V 3N 50 Hz WxDxH 2080x925x1908 mm kg 387 m³ 3.78</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 2</p>	<p>535112 EDR250ER5V</p>	
<p>Dual rinse rack type dishwasher, 250 racks/hour, Energy Saving Device, CLEAR BLUE Filtering System, electric, touch screen, Left>Right, thermal label compliant</p> <p>41.50 ElekW 380-415 V 3N 50 Hz WxDxH 2080x925x1908 mm kg 408 m³ 3.77</p> <p>Included Accessory 865498 Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm 2</p>	<p>535113 EDR250EL5V</p>	

Dual Rinse Rack Type dishwashers - Pre-washing modules

Description	Code	
<p>Medium pre-wash zone for green&clean Dual Rinse Rack Type Dishwasher</p> <p>7.37 ElekW 380-415 V 3N 50 Hz WxDxH 560x825x1785 mm kg 123 m³ 1.29</p>	<p>535095 NMPWDRE</p>	
<p>Large pre-wash zone for green&clean Dual Rinse Rack Type Dishwasher</p> <p>15.50 ElekW 380-415 V 3N 50 Hz WxDxH 890x825x1785 mm kg 157 m³ 1.90</p>	<p>535096 NLPWDRE</p>	
<p>Medium pre-wash zone for green&clean Dual Rinse Rack Type Dishwasher, 50Hz - Marine</p> <p>7.37 ElekW 400 V 3 50 Hz WxDxH 560x825x1785 mm kg 126 m³ 1.28</p>	<p>535130 NMPWDRE5M</p>	
<p>Medium pre-wash zone for green&clean Dual Rinse Rack Type Dishwasher, 60Hz - Marine</p> <p>7.37 ElekW 440 V 3 60 Hz WxDxH 560x825x1785 mm kg 122 m³ 1.29</p>	<p>535131 NMPWDRE6M</p>	


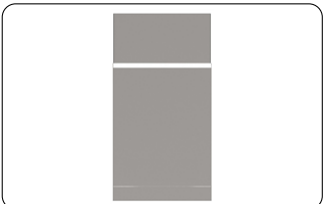


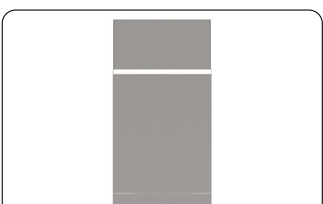

Remote pre-wash modules

Description	Code	
<p>Remote prewash module, machine driven - left to right</p> <p>0.90 ElekW 220-230 V 1N 50 Hz WxDxH 600x726x1450 mm kg 105 m³ 0.85</p>	<p>510502 RPWMDDR</p>	
<p>Remote Prewash Module, Machine driven - right to left</p> <p>0.90 ElekW 220-230 V 1N 50 Hz WxDxH 600x726x1450 mm kg 110 m³ 0.86</p>	<p>510503 RPWMDDL</p>	

Dishwashing Equipment




Rack Type dishwashers

Dual Rinse Rack Type dishwashers - dryers

Description	Code	
<p>Medium drying zone with door for green&clean Dual Rinse Rack Type Dishwasher</p> <p>4.40 ElekW 380-415 V 3N 50 Hz WxDxH 560x825x1172 mm kg 69 m³ 0.73</p>	<p>535097 NMDDRE5</p>	
<p>Medium hot air blower zone without door for Dual Rinse Rack Type Dishwasher, 50Hz & 60Hz</p> <p>4.40 ElekW 380-415 V 3N 50/60 Hz WxDxH 560x795x1130 mm kg 63 m³ 0.74</p>	<p>535141 NMHDRE56</p>	
<p>Large drying zone with door for green&clean Dual Rinse Rack Type Dishwasher</p> <p>8.50 ElekW 380-415 V 3N 50/60 Hz WxDxH 890x825x1785 mm kg 137 m³ 1.90</p>	<p>535098 NLDDRE5</p>	
<p>Corner drying zone for green&clean Dual Rinse Rack Type Dishwasher</p> <p>8.50 ElekW 380-415 V 3N 50 Hz WxDxH 872x872x877 mm kg 61 m³ 0.89</p>	<p>535099 NCDDRE5</p>	
<p>Medium hot air blower zone without door for Dual Rinse Rack Type dishwasher, 50Hz - Marine</p> <p>4.40 ElekW 400 V 3 50 Hz WxDxH 560x795x1130 mm kg 62 m³ 0.74</p>	<p>535135 NMHABDR5M</p>	
<p>Large drying zone with door for green&clean Dual Rinse Rack Type Dishwasher, 50Hz - Marine</p> <p>8.50 ElekW 400 V 3 50 Hz WxDxH 890x825x1785 mm kg 139 m³ 1.90</p>	<p>535136 NLDDRE5M</p>	



◀◀ (Dual Rinse Rack Type dishwashers - dryers)

Description	Code	
<p>Medium hot air blower zone without door for Dual Rinse Rack Type dishwasher, 60Hz - Marine</p> <p>4.40 ElekW 400 V 3 60 Hz WxDxH 560x795x1130 mm kg 62 m³ 0.74</p>	<p>535138 NMHABDR6M</p>	
<p>Large drying zone with door for green&clean Dual Rinse Rack Type Dishwasher, 60Hz - Marine</p> <p>8.50 ElekW 440 V 3 60 Hz WxDxH 890x825x1785 mm kg 139 m³ 1.89</p>	<p>535139 NLDDRE6M</p>	
<p>Corner drying zone for green&clean Dual Rinse Rack Type Dishwasher, 60Hz - Marine</p> <p>8.50 ElekW 440 V 3 60 Hz WxDxH 872x872x877 mm kg 57 m³ 0.89</p>	<p>535140 NCDDRE6M</p>	

Accessories for Dual Rinse Rack Type dishwashers

Description	Code
<p>Kit electronic board for Dual Rinse Rack Type Dishwasher</p> <p>WxDxH 190x290x110 mm kg 0.65 m³ 0.01</p>	<p>865506 KITEBDR</p>
<p>Kit delime & door cleaning for dual for Rinse Rack Rack Type Dishwasher</p> <p>WxDxH 320x320x260 mm kg 3 m³ 0.03</p>	<p>865507 KITDLWDR</p>
<p>Kit electronic connection for motorized table and remote pre wash module for Dual Rinse Rack Type Dishwasher</p> <p>WxDxH 190x290x110 mm kg 1.20 m³ 0.01</p>	<p>865508 KITECDR</p>

▶▶

Dishwashing Equipment





Rack Type dishwashers

◀◀ (Accessories for Dual Rinse Rack Type dishwashers)

Description	Code
Pipe extension kit for additional 22" pre-wash module on Dual Rinse Rack Type Dishwasher with ESD WxDxH 780x280x350 mm kg 3.90 m ³ 0.09	865509 KITEPESDDR
Pipe extension kit for additional 35" pre-wash module on Dual Rinse Rack Type Dishwasher with ESD WxDxH 780x280x350 mm kg 2.50 m ³ 0.08	865501 KITEPESDDR
Silicon courtains for single and dual rinse Rack Type dishwasher WxDxH 1x1x1 mm kg 3.50 m ³ 0.40	865503 KITSCSRT
Splash hood kit for single and dual rinse Rack Type Dishwasher, 200 mm WxDxH 200x670x880 mm kg 13 m ³ 0.10	865498 KITSHSRE
Plain undershelf with hole for drain for Hot Air Blower, 560 mm WxDxH 560x1x1 mm kg 3 m ³ 0.02	863228 PLSH560
Grid undershelf for Hot Air Blower, 555 mm WxDxH 555x1x1 mm kg 1 m ³ 0.01	863229 GUNSH555



◀◀ (Accessories for Dual Rinse Rack Type dishwashers)

Description	Code	
<p>Kit end limit switch for Rack Type dishwasher</p> <p>WxDxH 120x100x85 mm kg 1.37 m³ 0.01</p>	<p>864138 ENDLIMITRT</p>	
<p>Connection bracket for plain undershelf and grid undershelf (to be used if roller conveyor is connected directly to Rack Type Dishwasher with splash hood)</p> <p>WxDxH 604x95x201 mm kg 2.73 m³ 0.08</p>	<p>865235 HSACBUSSH</p>	
<p>Kit water softener for Rack Type dishwasher</p> <p>0.25 ElekW 230 V 1 50 Hz</p> <p>WxDxH 828x510x730 mm kg 94 m³ 1.08</p>	<p>865284 KITWSRT</p>	
<p>Kit water softener and reverse osmosis for Rack Type Dishwasher</p> <p>0.80 ElekW 230 V 1 50 Hz</p> <p>WxDxH 1755x510x665 mm kg 188 m³ 2.11</p>	<p>865494 KITSWOSRT2</p>	
<p>HACCP cable connection for Rack Type dishwasher</p> <p>WxDxH 190x290x110 mm kg 0.50 m³ 0.01</p>	<p>865490 HACCPCRT</p>	
<p>Ethernet board (NIU-LAN) for green&clean Rack Type Dishwashers</p> <p>WxDxH 28x21x76 mm kg 0.59 m³ 0.01</p>	<p>922696 ETHBOARD</p>	

The backbone of your business

With the **lowest running costs in the industry** and guaranteed results load after load the new **green&clean Rack Type Dishwasher** from Electrolux Professional is the best in class for sustainability and reliability making it the **backbone of your business**.



Lowest running costs in the industry

Save € 3.240* a year. Using just one glass of water per rack, green&clean's innovative rinse module uses less water, less electricity, less detergent and less rinse aid.



Consistent performance

Say goodbye to manual descaling and keep maximum efficiency to continue performing over time with automatic **ZeroLime** descaling device.



Made-to-measure

Creating the ideal Rack Type for you couldn't be easier and if your needs change, green&clean's innovative modular system means custom options and upgrades can be added on-site whenever you like. Ask your dealer to configure the ideal solution for you.

Simple to use

green&clean's touchscreen interface talks your language. Different users. Different information. Easy to understand technical info and guided troubleshooting for fast fixes.





Completely Ventless
Steam-free surroundings and no spend on ventilation with green&clean **Naturally Ventless** solution.



Brilliant washing results
Perfectly clean plates at every use thanks to the advanced **ClearBlue** Filtering System that keeps water cleaner for longer.



Guaranteed sanitation
Perfectly hygienic results with **Wash-Safe Control** guaranteeing constant **85 °C** rinse temperature.



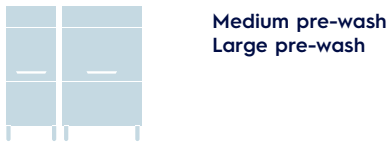
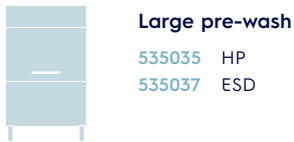
OnE. Your personal digital ally

OnE App, the new Electrolux Professional advanced web platform, monitors and tracks the total process 24/7 providing you with the right solution to optimize your workflow and your dishwashing area. Plus, remote speed diagnosis reducing any inconvenience for unexpected breakdowns.

Are you not happy with the pre-set machines?

Create your solution starting from the base models!

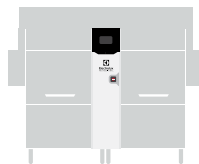
Pre-wash modules



Base models

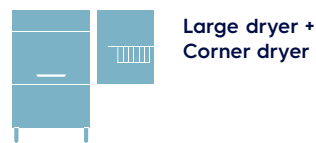
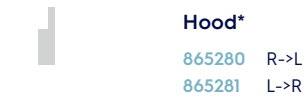


535016 ESD R->L
535017 ESD L->R



535002 HP R->L
535003 HP L->R

Drying modules



Rules:

Position of modules for direction from Left to Right (L->R):
Hood-> Pre-wash-> Wash+Rinse-> Drying

Note:

Note
Pre-wash and Drying modules are reversible on site
Hood is included in entrance and exit in the Heat Pump models.
Hood is included in entrance only in the ESD models.
* Only for ESD models if needed at exit

Complete machine

NEW PNC	NEW Model	Capacity (R/H)	Heating	Direction	Version	Voltage	Destination	300mm hood	Medium Pre-Wash
535002	EMR15NERV	150	Electric	R>L	HP	400V/ 3N/ 50Hz	EU + UK + Australia	2	
535003	EMR15NELV	150	Electric	L>R	HP	400V/ 3N/ 50Hz	EU + UK + Australia	2	
535016	EMR15NEREW	150	Electric	R>L	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	
535017	EMR15NELEW	150	Electric	L>R	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	
535006	EMR20NERV	200	Electric	R>L	HP	400V/ 3N/ 50Hz	EU + UK + Australia	2	1
535007	EMR20NELV	200	Electric	L>R	HP	400V/ 3N/ 50Hz	EU + UK + Australia	2	1
535018	EMR20NEREW	200	Electric	R>L	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	1
535019	EMR20NELEW	200	Electric	L>R	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	1
535010	EMR25NERV	250	Electric	R>L	HP	400V/ 3N/ 50Hz	EU + UK + Australia	2	
535011	EMR25NELV	250	Electric	L>R	HP	400V/ 3N/ 50Hz	EU + UK + Australia	2	
535020	EMR25NEREW	250	Electric	R>L	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	
535021	EMR25NELEW	250	Electric	L>R	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	
535014	EMR30NERV	300	Electric	R>L	HP	400V/ 3N/ 50Hz	EU + UK + Australia	2	1
535015	EMR30NELV	300	Electric	L>R	HP	400V/ 3N/ 50Hz	EU + UK + Australia	2	1
535022	EMR30NEREW	300	Electric	R>L	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	1
535023	EMR30NELEW	300	Electric	L>R	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	1

Complete machine with dryer

NEW PNC	NEW Model	Capacity (R/H)	Heating	Direction	Version	Voltage	Destination	300mm hood	Medium Pre-Wash
535048	EMR15MEREW	150	Electric	R>L	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	
535049	EMR15MELEW	150	Electric	L>R	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	
535050	EMR15LEREW	150	Electric	R>L	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	
535051	EMR15LELEW	150	Electric	L>R	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	
535052	EMR20MEREW	200	Electric	R>L	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	1
535053	EMR20MELEW	200	Electric	L>R	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	1
535054	EMR20LEREW	200	Electric	R>L	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	1
535055	EMR20LELEW	200	Electric	L>R	ESD	400V/ 3N/ 50Hz	EU + UK + Australia	1	1

Dishwashing Equipment

Rack Type dishwashers

Large Pre-Wash	Wash + Rinse	Zero lime device	Water meter	Note
	1	Included	Included	WRAS approved components
	1	Included	Included	WRAS approved components
	1	Included		WRAS approved components
	1	Included		WRAS approved components
	1	Included	Included	WRAS approved components
	1	Included	Included	WRAS approved components
	1	Included		WRAS approved components
	1	Included		WRAS approved components
1	1	Included	Included	WRAS approved components
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1	1	Included	Included	WRAS approved components
1	1	Included		WRAS approved components
1	1	Included		

Wash + Rinse	Medium dryer with door	Large dryer with door	Zero lime device	Note
1	1		Included	WRAS approved components
1	1		Included	WRAS approved components
1		1	Included	WRAS approved components
1		1	Included	WRAS approved components
1	1		Included	WRAS approved components
1	1		Included	WRAS approved components
1		1	Included	WRAS approved components
1		1	Included	WRAS approved components

Single module

NEW PNC	NEW Model	Description	Heating	Direction	Version	Voltage	Destination	Zero lime device	Water meter	Note
535033	NMPWEV	Medium Pre-wash module	Electric	reversible	HP	380-415 V 3N 50 Hz	EU + UK + Australia	Included	Included	WRAS approved
535036	EMPWEEW	Medium Pre-wash module	Electric	reversible	ESD	380-415 V 3N 50 Hz	EU + UK + Australia	Included		WRAS approved
535035	NLPWEV	Large Pre-wash module	Electric	reversible	HP	380-415 V 3N 50 Hz	EU + UK + Australia	Included	Included	WRAS approved
535037	ELPWEEW	Large Pre-wash module	Electric	reversible	ESD	380-415 V 3N 50 Hz	EU + UK + Australia	Included		WRAS approved
535038	NMDE	Medium Dryer with door	Electric	reversible	ESD/ HP	380-415 V 3N 50 Hz	EU + UK + Australia			WRAS approved
535039	NLDE	Large Dryer with door	Electric	reversible	ESD/ HP	380-415 V 3N 50 Hz	EU + UK + Australia			WRAS approved
534056	NMHABE	Medium Hot air blower without door	Electric	reversible	ESD/ HP	380-415 V 3N 50 Hz	EU + UK + Australia			WRAS approved
534057	NCDE	Corner dryer	Electric	reversible	ESD/ HP	380-415 V 3N 50 Hz	EU + UK + Australia			WRAS approved

Dishwashing Equipment


Rack Type dishwashers

Multi Rinse Rack Type dishwashers - 150 racks per hour

Description	Code						
<p>Multi Rinse Rack Type Dishwasher, 150 racks/hour, electric, Right>Left, ventless heat pump, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WRAS/Watermark app</p> <p>22.40 ElekW 380-415 V 3N 50 Hz WxDxH 2380x895x2100 mm kg 672 m³ 6.04</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> <tr> <td>865286</td> <td>Kit water meter</td> <td>1</td> </tr> </table>	865282	Kit delime for rack type	1	865286	Kit water meter	1	<p>535002 EMR15NERV</p>
865282	Kit delime for rack type	1					
865286	Kit water meter	1					
<p>Multi Rinse Rack Type Dishwasher, 150 racks/hour, electric, Left>Right, ventless heat pump, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WRAS/Watermark app</p> <p>22.40 ElekW 380-415 V 3N 50 Hz WxDxH 2380x895x2100 mm kg 675 m³ 6.17</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> <tr> <td>865286</td> <td>Kit water meter</td> <td>1</td> </tr> </table>	865282	Kit delime for rack type	1	865286	Kit water meter	1	<p>535003 EMR15NELV</p>
865282	Kit delime for rack type	1					
865286	Kit water meter	1					
<p>Multi Rinse Rack Type Dishwasher, 150 racks/hour, electric, Right>Left, Energy Saving Device, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WRAS/Watermark a</p> <p>27.80 ElekW 380-415 V 3N 50 Hz WxDxH 2080x895x1785 mm kg 446 m³ 5.33</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535016 EMR15NEREW</p>
865280	Kit splash hood for rack type with ESD	1					
865282	Kit delime for rack type	1					
<p>Multi Rinse Rack Type Dishwasher, 150 racks/hour, electric, Left>Right, Energy Saving Device, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WRAS/Watermark a</p> <p>27.80 ElekW 380-415 V 3N 50 Hz WxDxH 2080x895x1785 mm kg 448 m³ 5.31</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535017 EMR15NELEW</p>
865280	Kit splash hood for rack type with ESD	1					
865282	Kit delime for rack type	1					







Multi Rinse Rack Type dishwashers - 200 racks per hour

Description	Code							
<p>Multi Rinse Rack Type Dishwasher, 200 racks/hour, electric, Right>Left, ventless heat pump, medium pre-wash, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, W</p> <p>24.30 ElekW 380-415 V 3N 50 Hz WxDxH 2940x895x2100 mm kg 798 m³ 7.33</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> <tr> <td>865286</td> <td>Kit water meter</td> <td>1</td> </tr> </table>	865282	Kit delime for rack type	1	865286	Kit water meter	1	<p>535006 EMR20NERV</p>	
865282	Kit delime for rack type	1						
865286	Kit water meter	1						
<p>Multi Rinse Rack Type Dishwasher, 200 racks/hour, electric, Left>Right, ventless heat pump, medium pre-wash, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, W</p> <p>24.30 ElekW 380-415 V 3N 50 Hz WxDxH 2940x895x2100 mm kg 800 m³ 7.29</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> <tr> <td>865286</td> <td>Kit water meter</td> <td>1</td> </tr> </table>	865282	Kit delime for rack type	1	865286	Kit water meter	1	<p>535007 EMR20NELV</p>	
865282	Kit delime for rack type	1						
865286	Kit water meter	1						
<p>Multi Rinse Rack Type Dishwasher, 200 racks/hour, electric, Right>Left, Energy Saving Device, medium pre-wash, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors,</p> <p>29.70 ElekW 380-415 V 3N 50 Hz WxDxH 2640x895x1785 mm kg 564 m³ 6.47</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535018 EMR20NEREW</p>	
865280	Kit splash hood for rack type with ESD	1						
865282	Kit delime for rack type	1						
<p>Multi Rinse Rack Type Dishwasher, 200 racks/hour, electric, Left>Right, Energy Saving Device, medium pre-wash, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors,</p> <p>29.70 ElekW 380-415 V 3N 50 Hz WxDxH 2640x895x1785 mm kg 566 m³ 6.38</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535019 EMR20NELEW</p>	
865280	Kit splash hood for rack type with ESD	1						
865282	Kit delime for rack type	1						





Dishwashing Equipment

Rack Type dishwashers

Multi Rinse Rack Type dishwashers - 250 racks per hour

Description	Code							
<p>Multi Rinse Rack Type Dishwasher, 250 racks/hour, electric, Right>Left, ventless heat pump, large pre-wash, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WR</p> <p>27.40 ElekW 380-415 V 3N 50 Hz WxDxH 3270x895x2100 mm kg 840 m³ 8.20</p> <p>Included Accessory</p> <table> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> <tr> <td>865286</td> <td>Kit water meter</td> <td>1</td> </tr> </table>	865282	Kit delime for rack type	1	865286	Kit water meter	1	<p>535010 EMR25NERV</p>	
865282	Kit delime for rack type	1						
865286	Kit water meter	1						
<p>Multi Rinse Rack Type Dishwasher, 250 racks/hour, electric, Left>Right, ventless heat pump, large pre-wash, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WR</p> <p>27.40 ElekW 380-415 V 3N 50 Hz WxDxH 3270x895x2100 mm kg 893 m³ 8.09</p> <p>Included Accessory</p> <table> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> <tr> <td>865286</td> <td>Kit water meter</td> <td>1</td> </tr> </table>	865282	Kit delime for rack type	1	865286	Kit water meter	1	<p>535011 EMR25NELV</p>	
865282	Kit delime for rack type	1						
865286	Kit water meter	1						
<p>Multi Rinse Rack Type Dishwasher, 250 racks/hour, electric, Right>Left, Energy Saving Device, large pre-wash, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors,</p> <p>32.80 ElekW 380-415 V 3N 50 Hz WxDxH 2970x895x1785 mm kg 617 m³ 7.10</p> <p>Included Accessory</p> <table> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535020 EMR25NEREW</p>	
865280	Kit splash hood for rack type with ESD	1						
865282	Kit delime for rack type	1						
<p>Multi Rinse Rack Type Dishwasher, 250 racks/hour, electric, Left>Right, Energy Saving Device, large pre-wash, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors,</p> <p>32.80 ElekW 380-415 V 3N 50 Hz WxDxH 2970x895x1785 mm kg 620 m³ 7.10</p> <p>Included Accessory</p> <table> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535021 EMR25NELEW</p>	
865280	Kit splash hood for rack type with ESD	1						
865282	Kit delime for rack type	1						

Multi Rinse Rack Type dishwashers - 300 racks per hour

Description	Code							
<p>Multi Rinse Rack Type Dishwasher, 300 racks/hour, electric, Right>Left, ventless heat pump, 2 pre-wash, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WRAS/W</p> <p>27.80 ElekW 380-415 V 3N 50 Hz WxDxH 3830x895x2100 mm kg 1038 m³ 9.04</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> <tr> <td>865286</td> <td>Kit water meter</td> <td>1</td> </tr> </table>	865282	Kit delime for rack type	1	865286	Kit water meter	1	<p>535014 EMR30NERV</p>	
865282	Kit delime for rack type	1						
865286	Kit water meter	1						
<p>Multi Rinse Rack Type Dishwasher, 300 racks/hour, electric, Left>Right, ventless heat pump, 2 pre-wash, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WRAS/</p> <p>27.80 ElekW 380-415 V 3N 50 Hz WxDxH 3830x895x2100 mm kg 1002 m³ 9.38</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> <tr> <td>865286</td> <td>Kit water meter</td> <td>1</td> </tr> </table>	865282	Kit delime for rack type	1	865286	Kit water meter	1	<p>535015 EMR30NELV</p>	
865282	Kit delime for rack type	1						
865286	Kit water meter	1						
<p>Multi Rinse Rack Type Dishwasher, 300 racks/hour, electric, Right>Left, Energy Saving Device, 2 pre-wash, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WRAS</p> <p>33.20 ElekW 380-415 V 3N 50 Hz WxDxH 3530x895x1785 mm kg 763 m³ 8.44</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535022 EMR30NEREW</p>	
865280	Kit splash hood for rack type with ESD	1						
865282	Kit delime for rack type	1						
<p>Multi Rinse Rack Type Dishwasher, 300 racks/hour, electric, Left>Right, Energy Saving Device, 2 pre-wash, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WRA</p> <p>33.20 ElekW 380-415 V 3N 50 Hz WxDxH 3530x895x1785 mm kg 730 m³ 8.71</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535023 EMR30NELEW</p>	
865280	Kit splash hood for rack type with ESD	1						
865282	Kit delime for rack type	1						

Dishwashing Equipment

Rack Type dishwashers

Multi Rinse Rack Type - DIN 10510 & A0 60

Description	Code									
<p>hygiene&clean Multi-rinse Rack Type Dishwasher, Energy Saving Device, ZERO LIME Device, CLEAR BLUE Filtering system, WASH-SAFE CONTROL, complies with DIN 10510 and EN 15883-1 standards reaching A0 60 disinfection level, Right>Left, 150r/h</p> <p>59.80 ElekW 380-415 V 3N 50 Hz WxDxH 3270x895x1785 mm kg 673 m³ 7.07</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>2</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> <tr> <td>867000</td> <td>Basket for 12 soup bowls - green</td> <td>3</td> </tr> </table>	865280	Kit splash hood for rack type with ESD	2	865282	Kit delime for rack type	1	867000	Basket for 12 soup bowls - green	3	<p>535142 EMRA060R</p>
865280	Kit splash hood for rack type with ESD	2								
865282	Kit delime for rack type	1								
867000	Basket for 12 soup bowls - green	3								
<p>hygiene&clean Multi-rinse Rack type Dishwasher, Energy Saving Device, ZERO LIME Device, CLEAR BLUE Filtering system, WASH-SAFE CONTROL, complies with DIN 10510 and EN 15883-1 standards reaching A0 60 disinfection level, Left>Right, 150r/h</p> <p>59.80 ElekW 380-415 V 3N 50 Hz WxDxH 3270x895x1785 mm kg 647 m³ 7.24</p> <p>Included Accessory</p> <table border="0"> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>2</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> <tr> <td>867000</td> <td>Basket for 12 soup bowls - green</td> <td>3</td> </tr> </table>	865280	Kit splash hood for rack type with ESD	2	865282	Kit delime for rack type	1	867000	Basket for 12 soup bowls - green	3	<p>535143 EMRA060L</p>
865280	Kit splash hood for rack type with ESD	2								
865282	Kit delime for rack type	1								
867000	Basket for 12 soup bowls - green	3								






Multi Rinse Rack Type dishwashers - 150 racks per hour - with Dryer

Description	Code									
<p>Multi Rinse Rack Type Dishwasher, 150 racks/hour, medium dryer, electric, Right>Left, Energy Saving Device, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WR</p> <p>32.20 ElekW 380-415 V 3N 50 Hz WxDxH 2640x895x2020 mm kg 524 m³ 7.29</p> <p>Included Accessory</p> <table border="0"> <tr> <td>535038</td> <td>Medium drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher</td> <td>1</td> </tr> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	535038	Medium drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher	1	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535048 EMR15MEREW</p>
535038	Medium drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher	1								
865280	Kit splash hood for rack type with ESD	1								
865282	Kit delime for rack type	1								






◀◀ (Multi Rinse Rack Type dishwashers - 150 racks per hour - with Dryer)

Description	Code										
<p>Multi Rinse Rack Type Dishwasher, 150 racks/hour, medium dryer, electric, Left>Right, Energy Saving Device, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WR</p> <p>32.20 ElekW 380-415 V 3N 50 Hz WxDxH 2640x895x2020 mm kg 524 m³ 7.29</p> <p>Included Accessory</p> <table border="0"> <tr> <td>535038</td> <td>Medium drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher</td> <td>1</td> </tr> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	535038	Medium drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher	1	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535049 EMR15MELEW</p>	
535038	Medium drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher	1									
865280	Kit splash hood for rack type with ESD	1									
865282	Kit delime for rack type	1									
<p>Multi Rinse Rack Type Dishwasher, 150 racks/hour, large dryer, electric, Right>Left, Energy Saving Device, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WRA</p> <p>36.30 ElekW 380-415 V 3N 50 Hz WxDxH 2970x895x2020 mm kg 631 m³ 8.09</p> <p>Included Accessory</p> <table border="0"> <tr> <td>535039</td> <td>Large drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher</td> <td>1</td> </tr> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	535039	Large drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher	1	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535050 EMR15LEREW</p>	
535039	Large drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher	1									
865280	Kit splash hood for rack type with ESD	1									
865282	Kit delime for rack type	1									
<p>Multi Rinse Rack Type Dishwasher, 150 racks/hour, large dryer, electric, Left>Right, Energy Saving Device, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated doors, WRA</p> <p>36.30 ElekW 380-415 V 3N 50 Hz WxDxH 2970x895x2020 mm kg 636 m³ 8.09</p> <p>Included Accessory</p> <table border="0"> <tr> <td>535039</td> <td>Large drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher</td> <td>1</td> </tr> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	535039	Large drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher	1	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535051 EMR15LELEW</p>	
535039	Large drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher	1									
865280	Kit splash hood for rack type with ESD	1									
865282	Kit delime for rack type	1									

Dishwashing Equipment

Rack Type dishwashers

Multi Rinse Rack Type dishwashers - 200 racks per hour - with Dryer

Description	Code	
<p>Multi Rinse Rack Type Dishwasher, 200 racks/hour, medium prewash&dryer, electric, Right>Left, Energy Saving Device, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated d</p> <p>34.10 ElekW 380-415 V 3N 50 Hz WxDxH 3200x895x2020 mm kg 657 m³ 9.38</p> <p>Included Accessory</p> <p>535038 Medium drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher 1</p> <p>865280 Kit splash hood for rack type with ESD 1</p> <p>865282 Kit delime for rack type 1</p>	<p>535052 EMR20MEREW</p>	
<p>Multi Rinse Rack Type Dishwasher, 200 racks/hour, medium prewash&dryer, electric, Left>Right, Energy Saving Device, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, insulated d</p> <p>34.10 ElekW 380-415 V 3N 50 Hz WxDxH 3200x895x2020 mm kg 694 m³ 9.13</p> <p>Included Accessory</p> <p>535038 Medium drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher 1</p> <p>865280 Kit splash hood for rack type with ESD 1</p> <p>865282 Kit delime for rack type 1</p>	<p>535053 EMR20MELEW</p>	
<p>Multi Rinse Rack Type Dishwasher, 200 racks/hour, medium pre-wash, large dryer, electric, Right>Left, Energy Saving Device, constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, ins</p> <p>38.20 ElekW 380-415 V 3N 50 Hz WxDxH 3530x895x2020 mm kg 727 m³ 9.38</p> <p>Included Accessory</p> <p>535039 Large drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher 1</p> <p>865280 Kit splash hood for rack type with ESD 1</p> <p>865282 Kit delime for rack type 1</p>	<p>535054 EMR20LEREW</p>	



◀◀ (Multi Rinse Rack Type dishwashers - 200 racks per hour - with Dryer)

Description	Code									
<p>Multi Rinse Rack Type Dishwasher, 200 racks/hour, medium pre-wash, large dryer, electric, Left>Right, Energy Saving Device, , constant rinse, self cleaning, ZERO LIME Device, CLEAR BLUE Filtering System, WASH-SAFE CONTROL, touch screen, variable speeds, i</p> <p>38.20 ElekW 380-415 V 3N 50 Hz WxDxH 3530x895x2020 mm kg 727 m³ 9.40</p> <p>Included Accessory</p> <table border="0"> <tr> <td>535039</td> <td>Large drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher</td> <td>1</td> </tr> <tr> <td>865280</td> <td>Kit splash hood for rack type with ESD</td> <td>1</td> </tr> <tr> <td>865282</td> <td>Kit delime for rack type</td> <td>1</td> </tr> </table>	535039	Large drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher	1	865280	Kit splash hood for rack type with ESD	1	865282	Kit delime for rack type	1	<p>535055 EMR20LELEW</p>
535039	Large drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher	1								
865280	Kit splash hood for rack type with ESD	1								
865282	Kit delime for rack type	1								



Multi Rinse Rack Type dishwashers - Pre-washing modules - medium

Description	Code
<p>Medium pre-wash zone for Electrolux green&clean Multi Rinse Rack Type Dishwasher with Ventless Heat Pump, ZERO LIME Device, WRAS/Watermark approval</p> <p>7.37 ElekW 380-415 V 3N 50 Hz WxDxH 560x825x2020 mm kg 130 m³ 1.43</p>	<p>535033 NMPWEV</p>
<p>Medium pre-wash zone for Electrolux green&clean Multi Rinse Rack Type Dishwasher with Energy Saving Device, ZERO LIME Device, WRAS/Watermark approval</p> <p>7.37 ElekW 380-415 V 3N 50 Hz WxDxH 560x825x1785 mm kg 127 m³ 1.29</p>	<p>535036 NMPWEEW</p>



Multi Rinse Rack Type dishwashers - Pre-washing modules - large

Description	Code
<p>Large pre-wash zone for Electrolux green&clean Multi Rinse Rack Type Dishwasher with Ventless Heat Pump, ZERO LIME Device, WRAS/Watermark approval.</p> <p>15.50 ElekW 380-415 V 3N 50 Hz WxDxH 890x825x2020 mm kg 191 m³ 2.08</p>	<p>535035 NLPWEV</p>



Dishwashing Equipment

Rack Type dishwashers

◀◀ (Multi Rinse Rack Type dishwashers - Pre-washing modules - large)

Description	Code
<p>Large pre-wash zone for Electrolux green&clean Multi Rinse Rack Type Dishwasher with Energy Saving Device, ZERO LIME Device, WRAS/Watermark approval</p> <p>15.50 ElekW 380-415 V 3N 50 Hz WxDxH 890x825x1785 mm kg 168 m³ 1.90</p>	<p>535037 NLPWEEW</p>







Remote pre-wash modules

Description	Code
<p>Remote Prewash Module, with cord conveyor</p> <p>0.90 ElekW 220-230 V 1N 50 Hz WxDxH 600x726x1450 mm kg 98 m³ 0.99</p>	<p>510501 RPMWC</p>
<p>Remote prewash module, machine driven - left to right</p> <p>0.90 ElekW 220-230 V 1N 50 Hz WxDxH 600x726x1450 mm kg 105 m³ 0.85</p>	<p>510502 RPWMDDR</p>
<p>Remote Prewash Module, Machine driven - right to left</p> <p>0.90 ElekW 220-230 V 1N 50 Hz WxDxH 600x726x1450 mm kg 110 m³ 0.86</p>	<p>510503 RPWMDDL</p>
<p>90° corner remote pre-wash zone with cord conveyor</p> <p>0.90 ElekW 220-230 V 1N 50 Hz WxDxH 600x726x1450 mm kg 135 m³ 0.98</p>	<p>510504 RPWM90C</p>



Multi Rinse Rack Type dishwashers - dryers

Description	Code	
<p>Medium drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher</p> <p>4.40 ElekW 380-415 V 3N 50 Hz WxDxH 560x825x2020 mm kg 80 m³ 1.02</p>	<p>535038 NMDE</p>	
<p>Large drying zone with door for Electrolux green&clean Multi Rinse Rack Type Dishwasher</p> <p>8.50 ElekW 380-415 V 3N 50 Hz WxDxH 890x825x2020 mm kg 148 m³ 2.10</p>	<p>535039 NLDE</p>	
<p>Medium hot air blower zone without door for Electrolux green&clean Multi Rinse Rack Type Dishwasher</p> <p>4.40 ElekW 380-415 V 3N 50 Hz WxDxH 560x795x1362 mm kg 75 m³ 1.01</p>	<p>534056 NMHABE</p>	
<p>Corner drying zone for Electrolux green&clean Multi Rinse Rack Type Dishwasher</p> <p>8.50 ElekW 380-415 V 3N 50 Hz WxDxH 872x872x2020 mm kg 74 m³ 1.16</p>	<p>534057 NCDE</p>	

Accessories for green&clean Rack Type Dishwashers

Description	Code
<p>Kit splash hood for rack type with ESD</p> <p>WxDxH 305x670x420 mm kg 14.70 m³ 0.14</p>	<p>865280 KITSHRTER</p>
<p>Kit to convert pre-wash module to wash module</p> <p>WxDxH 240x500x230 mm kg 2.60 m³ 0.03</p>	<p>865281 KITSHRTEL</p>



Dishwashing Equipment

Rack Type dishwashers

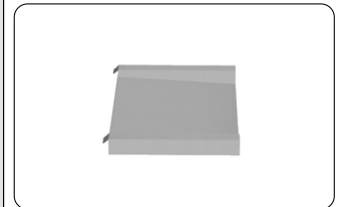
◀◀ (Accessories for green&clean Rack Type Dishwashers)

Description	Code
<p>Kit delime for rack type</p> <p>WxDxH 320x320x260 mm kg 3 m³ 0.03</p>	<p>865282 KITDLRT</p>
<p>Kit water softener for Rack Type dishwasher</p> <p>0.25 ElekW 230 V 1 50 Hz</p> <p>WxDxH 828x510x730 mm kg 94 m³ 1.08</p>	<p>865284 KITWSRT</p>
<p>Kit water softener and reverse osmosis for Rack Type Dishwasher</p> <p>0.80 ElekW 230 V 1 50 Hz</p> <p>WxDxH 1755x510x665 mm kg 188 m³ 2.11</p>	<p>865494 KITSWOSRT2</p>
<p>Kit water meter</p> <p>WxDxH 190x290x110 mm kg 1 m³ 0.01</p>	<p>865286 KITWMRT</p>
<p>Kit to adapt motorized table with green&clean Rack Type - Europe, UK, M.E., Africa, Asia, Latin America, Oceania</p> <p>WxDxH 5000x10x10 mm kg 1.34 m³ 0.20</p>	<p>865232 HSAKAMMRT</p>
<p>Kit electronic connection for motorized table and remote pre-wash module</p> <p>WxDxH 190x290x110 mm kg 1.16 m³ 0.01</p>	<p>865290 KITECMT</p>



◀◀ (Accessories for green&clean Rack Type Dishwashers)

Description	Code
<p>Kit of splash panel to change on the splash hood for 90° and 180° curve table</p> <p>WxDxH 200x500x230 mm kg 1.40 m³ 0.03</p>	<p>865291 KSP90T</p>
<p>Lateral panel (to be used instead of splash hood on Rack Type with ESD)</p> <p>WxDxH 295x735x5 mm kg 2.60</p>	<p>865489 TLCSHRT</p>
<p>Inclined extension table for roller conveyer</p> <p>WxDxH 770x342x52 mm kg 2.58 m³ 0.01</p>	<p>865253 IPRCT</p>
<p>Inclined extension table for splash hood</p> <p>WxDxH 346x620x910 mm kg 20 m³ 0.25</p>	<p>865254 BSSHRT</p>
<p>Inclined extension table for motorized or dishwasher driven table</p> <p>WxDxH 620x346x910 mm kg 22 m³ 0.07</p>	<p>865255 IPMT</p>
<p>Plain undershelf with hole for drain for Hot Air Blower, 560 mm</p> <p>WxDxH 560x1x1 mm kg 3 m³ 0.02</p>	<p>863228 PLSH560</p>



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Dishwashing Equipment

Rack Type dishwashers

◀◀ (Accessories for green&clean Rack Type Dishwashers)





Description	Code
Grid undershelf for Hot Air Blower, 555 mm WxDxH 555x1x1 mm kg 1 m ³ 0.01	863229 GUNSH555
HACCP cable connection for Rack Type dishwasher WxDxH 190x290x110 mm kg 0.50 m ³ 0.01	865490 HACCPRT
Ethernet board (NIU-LAN) for green&clean Rack Type Dishwashers WxDxH 28x21x76 mm kg 0.59 m ³ 0.01	922696 ETHBOARD

Accessories Rack Type: baskets for glasses and cups

Description	Code	
Basket for 16 vertical glasses (h 70 mm - diam 100 mm) - blue WxDxH 500x500x105 mm kg 1.64 m ³ 0.03	867023 WTAC72	
Baskets for 16 tilted glasses (h 120 mm - diam 100 mm) - blue WxDxH 500x500x155 mm kg 2.14 m ³ 0.04	867020 WTAC69	
Basket for 16 tilted glasses (h 170 mm - diam 100 mm) - blue WxDxH 500x500x205 mm kg 2.84 m ³ 0.06	867030 WTAC73	



◀◀ (Accessories Rack Type: baskets for glasses and cups)






Description	Code	
Baskets for 16 tilted glasses (h 220 mm - diam 100 mm) - blue WxDxH 500x500x255 mm kg 3.23 m ³ 0.08	867040 WTAC76	
Basket for 25 vertical glasses (h 70 mm - diam 80 mm) - blue WxDxH 500x500x155 mm kg 3.26 m ³ 0.08	867043 CEB2525P	
Baskets for 25 tilted glasses (h 120 mm - diam 80 mm) - blue WxDxH 500x500x155 mm kg 2.25 m ³ 0.05	867021 WTAC70	
Basket for 25 tilted glasses (h 170 mm - diam 80 mm) - blue WxDxH 500x500x205 mm kg 2.99 m ³ 0.06	867031 WTAC74	
Baskets for 25 tilted glasses (h 220 mm - diam 80 mm) - blue WxDxH 500x500x255 mm kg 3.40 m ³ 0.08	867041 WTAC77	
Baskets for 36 tilted glasses (h 120 mm - diam 70 mm) - blue WxDxH 500x500x155 mm kg 2.38 m ³ 0.05	867022 WTAC71	

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Dishwashing Equipment


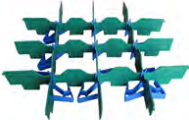


Rack Type dishwashers

◀◀ (Accessories Rack Type: baskets for glasses and cups)

Description	Code	
Basket for 36 tilted glasses (h 170 mm - diam 70 mm) - blue WxDxH 500x500x205 mm kg 3.18 m ³ 0.06	867032 WTAC75	
Baskets for 36 tilted glasses (h 220 mm - diam 70 mm) - blue WxDxH 500x500x255 mm kg 3.60 m ³ 0.08	867042 WTAC78	
Basket for 49 vertical glasses (h 70 mm - diam 60 mm) - blue WxDxH 500x500x105 mm kg 1.82 m ³ 0.03	867011 WTAC66	
Basket for 64 vertical glasses (h 70 mm - diam 50 mm) - blue WxDxH 500x500x105 mm kg 1.92 m ³ 0.03	867012 WTAC67	
Basket for 24 tilted cups - blue WxDxH 500x500x105 mm kg 2.20 m ³ 0.03	867008 WTAC63	
Basket for 48 small cups or 24 cups - blue WxDxH 500x500x105 mm kg 1.40 m ³ 0.03	867007 WTAC62	

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◀◀ (Accessories Rack Type: baskets for glasses and cups)

Description	Code	
Green separator for 16 glasses WxDxH 500x500x80 mm kg 0.29 m ³ 0.03	864162 SEP16	
Green separator for 16 tilted glasses WxDxH 500x500x100 mm kg 0.38 m ³ 0.03	864229 SEP16T	
Kit 8 separators for 16 tilted glasses - green for 867007 WxDxH 500x500x1000 mm kg 2 m ³ 0.31	780116 WTAC35	
Blue separator for 25 glasses WxDxH 500x500x80 mm kg 0.35 m ³ 0.03	864174 SEP25	
Kit 15 separators for 25 vertical glasses - blue for 867007 WxDxH 500x500x530 mm kg 5.87 m ³ 0.16	780112 WTAC31	
Blue separator for 25 tilted glasses WxDxH 500x500x100 mm kg 0.49 m ³ 0.03	864240 SEP25T	

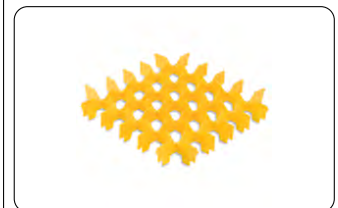
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Dishwashing Equipment

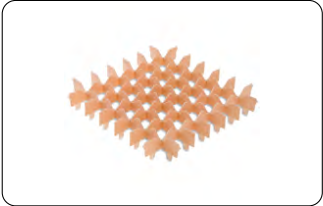
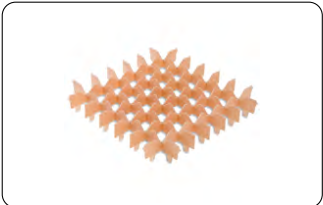

Rack Type dishwashers

◀◀ (Accessories Rack Type: baskets for glasses and cups)


Description	Code
<p>Kit 8 separators for 25 tilted glasses - blue for 867007</p> <p>WxDxH 500x500x1000 mm kg 3.74 m³ 0.34</p>	<p>780117 WTAC36</p>
<p>Yellow separator for 36 tilted glasses</p> <p>WxDxH 500x500x100 mm kg 0.63 m³ 0.03</p>	<p>864241 SEP36T</p>
<p>Kit 8 separators for 36 tilted glasses - yellow</p> <p>WxDxH 500x500x1000 mm kg 2 m³ 0.16</p>	<p>780118 WTAC37</p>
<p>Yellow separator for 36 glasses</p> <p>WxDxH 500x500x80 mm kg 0.42 m³ 0.03</p>	<p>864183 SEP36</p>
<p>Blue ring to increase the dw racks height</p> <p>WxDxH 500x500x50 mm kg 0.45 m³ 0.02</p>	<p>864058 WTAC90</p>
<p>Kit 12 frames for blue basket height increase</p> <p>WxDxH 500x500x300 mm kg 6.25 m³ 0.16</p>	<p>780110 WTAC12</p>



◀◀ (Accessories Rack Type: baskets for glasses and cups)

Description	Code	
Brown separator for 49 glasses WxDxH 500x500x80 mm kg 0.47 m ³ 0.03	864219 SEP49	
Kit 15 separators for 49 vertical glasses - brown for 867007 WxDxH 500x500x530 mm kg 7.80 m ³ 0.16	780114 WTAC33	
Red separator for 64 vertical glasses WxDxH 500x500x80 mm kg 0.57 m ³ 0.03	864228 SEP64	
Kit 5 baskets for 48 small cups or 24 cups - blue WxDxH 500x500x525 mm kg 8.16 m ³ 0.15	780408 WTAC47	
Kit 80 baskets for 48 small cups or 24 cups - blue WxDxH 1000x1000x2100 mm kg 130 m ³ 2.20	780409 WTAC48	

Accessories Rack Type: baskets for plates

Description	Code	
Basket for 18 dinner plates - yellow WxDxH 500x500x105 mm kg 1.59 m ³ 0.03	867002 WTAC57	

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Dishwashing Equipment

Rack Type dishwashers

◀◀ (Accessories Rack Type: baskets for plates)

Description	Code
Basket for 12 soup bowls - green WxDxH 500x500x105 mm kg 1.52 m ³ 0.03	867000 WTAC55
Basket for 16 soup bowls/dinner plates - blue WxDxH 500x500x105 mm kg 2.44 m ³ 0.03	867001 WTAC56
Basket for 12 plates up to 300 mm - blue WxDxH 500x500x105 mm kg 2.63 m ³ 0.03	867003 WTAC58
Kit 20 wire separators for 12 pizza plates (diam 320 mm) WxDxH 1000x1000x1050 mm kg 2 m ³ 1.06	780411 WTAC50
Kit 5 baskets for 18 dinner plates - yellow WxDxH 500x500x525 mm kg 8.95 m ³ 0.15	780402 WTAC41
Kit 80 baskets for 18 dinner plates - yellow WxDxH 1000x1000x2100 mm kg 139 m ³ 2.66	780403 WTAC42



◀◀ (Accessories Rack Type: baskets for plates)

Description	Code
Kit 5 baskets for 12 soup bowls - green WxDxH 500x500x525 mm kg 8.75 m ³ 0.16	780400 WTAC39
Kit 80 baskets for 12 soup bowls - green WxDxH 1000x1000x2100 mm kg 130 m ³ 2.20	780401 WTAC40

Accessories Rack Type: baskets for trays

Description	Code
Basket for 5 trays 530x325 mm - red, for undercounter (top level), utensil dishwashers, hood type, rack type WxDxH 500x500x105 mm kg 1.58 m ³ 0.03	867006 WTAC61
Basket for 6 trays 530x325mm (GN 1/1) - red, for undercounter (top level), utensil, hood type, rack type dishwashers WxDxH 540x505x125 mm kg 2.20 m ³ 0.04	867071 DWBGN11
Basket for 6 trays 530x370 mm - red WxDxH 500x500x105 mm kg 1.59 m ³ 0.03	866743 WTAC54
Basket for 7 trays 530x370 mm - red (open on one side) WxDxH 500x500x105 mm kg 1.61 m ³ 0.03	867004 WTAC59



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Dishwashing Equipment

Rack Type dishwashers

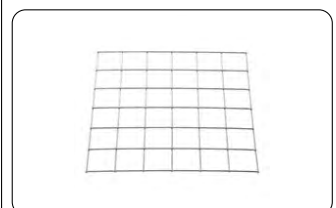
◀◀ (Accessories Rack Type: baskets for trays)

Description	Code
Basket for 5 half insulated trays 530x370 mm - red WxDxH 500x500x150 mm kg 3.17 m ³ 0.05	867005 WTAC60
Kit 5 baskets for 7 trays 530x370mm - red WxDxH 500x500x525 mm kg 9.20 m ³ 0.15	780404 WTAC43
Kit 80 baskets for 7 trays 530x370mm - red WxDxH 1000x1000x2100 mm kg 144 m ³ 2.20	780405 WTAC44



Accessories Rack Type: baskets for cutlery

Description	Code
Basket for bulk cutlery-capacity: 100 pieces - brown WxDxH 500x500x105 mm kg 1.56 m ³ 0.03	867009 WTAC64
Basket with 16 cutlery boxes - blue WxDxH 500x500x155 mm kg 3.24 m ³ 0.05 Included Accessory 865574 Kit 4 plastic boxes for cutlery - yellow 4	867010 WTAC65
Cover rack for small and light items (500x500 baskets) WxDxH 458x458x10 mm kg 2 m ³ 0.03	867016 COVGR



◀◀ (Accessories Rack Type: baskets for cutlery)

Description	Code
<p>Yellow cutlery container</p> <p>WxDxH 110x110x150 mm kg 0.10</p>	<p>864242 CESTPOS1</p>
<p>Kit 4 plastic boxes for cutlery - yellow</p> <p>WxDxH 220x220x150 mm kg 0.32 m³ 0.01</p>	<p>865574 WTAC53</p>
<p>Kit 8 plastic boxes for cutlery - yellow</p> <p>WxDxH 220x220x300 mm kg 0.61 m³ 0.04</p>	<p>780068 WTAC89</p>
<p>Kit 5 baskets for bulk cutlery: 100 pieces - brown</p> <p>WxDxH 500x500x525 mm kg 9 m³ 0.15</p>	<p>780406 WTAC45</p>
<p>Kit 80 baskets for bulk cutlery: 100 pieces - brown</p> <p>WxDxH 1000x1000x2000 mm kg 128 m³ 2.20</p>	<p>780407 WTAC46</p>



Accessories Rack Type: basket kits

Description	Code
<p>Set of 6 baskets: 2 for trays, 2 for plates, 1 for cutlery and 1 for cups</p> <p>WxDxH 500x500x630 mm kg 11.55 m³ 0.25</p>	<p>867050 WTAC84</p>




Dishwashing Equipment

Rack Type dishwashers

◀◀ (Accessories Rack Type: basket kits)

Description	Code
<p>Set of 9 baskets: 2 for trays, 3 for plates, 2 for cutlery and 2 for cups</p> <p>WxDxH 500x500x945 mm kg 14.70 m³ 0.40</p>	<p>867051 WTAC85</p>

Short roller conveyor range:

FAMILY	PNC	MODEL	DESCRIPTION	PRICE
 <p>Short roller conveyor without end plate</p>	865137	HSSRC4	Length = 400 mm	
	865138	HSSRC5	Length = 500 mm	
	865185	HSSRC6	Length = 600 mm	
	865139	HSSRC7	Length = 700 mm	
	865140	HSSRC8	Length = 800 mm	
	865141	HSSRC9	Length = 900 mm	
	865142	HSSRC10	Length = 1000 mm	
	865186	HSSRC11	Length = 1100 mm	
	863000	HSSRC12	Length = 1200 mm	
	863001	HSSRC13	Length = 1300 mm	
	863002	HSSRC14	Length = 1400 mm	
	863003	HSSRC15	Length = 1500 mm	
	865187	HSSRC16	Length = 1600 mm	
	863004	HSSRC17	Length = 1700 mm	
	863005	HSSRC18	Length = 1800 mm	
	863006	HSSRC19	Length = 1900 mm	
	863007	HSSRC20	Length = 2000 mm	
	865188	HSSRC21	Length = 2100 mm	
	863008	HSSRC22	Length = 2200 mm	
	863009	HSSRC23	Length = 2300 mm	
	863010	HSSRC24	Length = 2400 mm	
	863011	HSSRC25	Length = 2500 mm	
	863012	HSSRC26	Length = 2600 mm	

Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers




Short roller conveyor with end plate

865189	HSSRCEP11	Length = 1100 mm	
863013	HSSRCEP12	Length = 1200 mm	
863014	HSSRCEP13	Length = 1300 mm	
863015	HSSRCEP14	Length = 1400 mm	
863016	HSSRCEP15	Length = 1500 mm	
865190	HSSRCEP16	Length = 1600 mm	
863017	HSSRCEP17	Length = 1700 mm	
863018	HSSRCEP18	Length = 1800 mm	
863019	HSSRCEP19	Length = 1900 mm	
863020	HSSRCEP20	Length = 2000 mm	
865191	HSSRCEP21	Length = 2100 mm	
863021	HSSRCEP22	Length = 2200 mm	
863022	HSSRCEP23	Length = 2300 mm	
863023	HSSRCEP24	Length = 2400 mm	
863024	HSSRCEP25	Length = 2500 mm	
863025	HSSRCEP26	Length = 2600 mm	

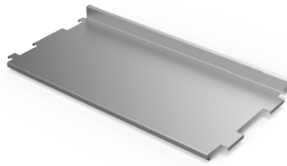

Long roller conveyor range:

FAMILY	PNC	MODEL	DESCRIPTION	PRICE	
 <p>Long roller conveyor without end plate</p>	865192	HSLRC6	Length = 600 mm		
	865193	HSLRC11	Length = 1100 mm		
	863026	HSLRC12	Length = 1200 mm		
	863027	HSLRC13	Length = 1300 mm		
	863028	HSLRC14	Length = 1400 mm		
	863029	HSLRC15	Length = 1500 mm		
	865194	HSLRC16	Length = 1600 mm		
	863030	HSLRC17	Length = 1700 mm		
	863031	HSLRC18	Length = 1800 mm		
	863032	HSLRC19	Length = 1900 mm		
	863033	HSLRC20	Length = 2000 mm		
	865195	HSLRC21	Length = 2100 mm		
	863034	HSLRC22	Length = 2200 mm		
	863035	HSLRC23	Length = 2300 mm		
	863036	HSLRC24	Length = 2400 mm		
	863037	HSLRC25	Length = 2500 mm		
	863038	HSLRC26	Length = 2600 mm		
	 <p>Long roller conveyor with end plate</p>	865196	HSLRCEP11	Length = 1100 mm	
		863039	HSLRCEP12	Length = 1200 mm	
		863040	HSLRCEP13	Length = 1300 mm	
863041		HSLRCEP14	Length = 1400 mm		
863042		HSLRCEP15	Length = 1500 mm		
865197		HSLRCEP16	Length = 1600 mm		
863043		HSLRCEP17	Length = 1700 mm		
863044		HSLRCEP18	Length = 1800 mm		
863045		HSLRCEP19	Length = 1900 mm		
863046		HSLRCEP20	Length = 2000 mm		
865198		HSLRCEP21	Length = 2100 mm		
863047		HSLRCEP22	Length = 2200 mm		
863048		HSLRCEP23	Length = 2300 mm		
863049		HSLRCEP24	Length = 2400 mm		
863050		HSLRCEP25	Length = 2500 mm		
863051		HSLRCEP26	Length = 2600 mm		


Short roller conveyor with deep basin range:

FAMILY	PNC	MODEL	DESCRIPTION	PRICE
 <p>Short roller conveyor with deep basin</p>	865210	HSSRDB8	Length = 800 mm	
	863065	HSSRDB9	Length = 900 mm	
	863066	HSSRDB10	Length = 1000 mm	
	865211	HSSRDB11	Length = 1100 mm	
	863067	HSSRDB12	Length = 1200 mm	
	863068	HSSRDB13	Length = 1300 mm	
	863069	HSSRDB14	Length = 1400 mm	
	863070	HSSRDB15	Length = 1500 mm	
	865212	HSSRDB16	Length = 1600 mm	
 <p>Short roller conveyor with deep basin and splash back</p>	865213	HSSRDB8SB	Length = 800 mm	
	863071	HSSRDB9SB	Length = 900 mm	
	863072	HSSRDB10SB	Length = 1000 mm	
	865214	HSSRDB11SB	Length = 1100 mm	
	863073	HSSRDB12SB	Length = 1200 mm	
	863074	HSSRDB13SB	Length = 1300 mm	
	863075	HSSRDB14SB	Length = 1400 mm	
	863076	HSSRDB15SB	Length = 1500 mm	
	865215	HSSRDB16SB	Length = 1600 mm	



Undershelf range for short and long roller conveyor:

FAMILY	PNC	MODEL	DESCRIPTION	PRICE
 <p>Plain undershelf</p>	865219	HSAPUS6	Length = 600 mm	
	865452	HSAPUS8	Length = 800 mm	
	865220	HSAPUS11	Length = 1100 mm	
	863077	HSAPUS12	Length = 1200 mm	
	863078	HSAPUS13	Length = 1300 mm	
	863079	HSAPUS14	Length = 1400 mm	
	863080	HSAPUS15	Length = 1500 mm	
	865221	HSAPUS16	Length = 1600 mm	
	863081	HSAPUS17	Length = 1700 mm	
	863082	HSAPUS18	Length = 1800 mm	
	863083	HSAPUS19	Length = 1900 mm	
	863084	HSAPUS20	Length = 2000 mm	
	865222	HSAPUS21	Length = 2100 mm	
	863085	HSAPUS22	Length = 2200 mm	
	863086	HSAPUS23	Length = 2300 mm	
	863087	HSAPUS24	Length = 2400 mm	
	863088	HSAPUS25	Length = 2500 mm	
	863089	HSAPUS26	Length = 2600 mm	
	 <p>Grid undershelf</p>	865236	HSAGUS6	Length = 600 mm
865453		HSAGUS8	Length = 800 mm	
865237		HSAGUS11	Length = 1100 mm	
863103		HSAGUS12	Length = 1200 mm	
863104		HSAGUS13	Length = 1300 mm	
863105		HSAGUS14	Length = 1400 mm	
863106		HSAGUS15	Length = 1500 mm	
865238		HSAGUS16	Length = 1600 mm	
863107		HSAGUS17	Length = 1700 mm	
863108		HSAGUS18	Length = 1800 mm	
863109		HSAGUS19	Length = 1900 mm	
863110		HSAGUS20	Length = 2000 mm	
865239		HSAGUS21	Length = 2100 mm	
863111		HSAGUS22	Length = 2200 mm	
863112		HSAGUS23	Length = 2300 mm	
863113		HSAGUS24	Length = 2400 mm	
863114	HSAGUS25	Length = 2500 mm		
863115	HSAGUS26	Length = 2600 mm		

Mobile roller conveyor range:

FAMILY	PNC	MODEL	DESCRIPTION	PRICE
 <p>Mobile roller conveyor</p>	865200	HSSRC11M	Length = 1145 mm	
	863052	HSSRC12M	Length = 1245 mm	
	863053	HSSRC13M	Length = 1345 mm	
	863054	HSSRC14M	Length = 1445 mm	
	863055	HSSRC15M	Length = 1545 mm	
	865201	HSSRC16M	Length = 1645 mm	
	863056	HSSRC17M	Length = 1745 mm	
	863057	HSSRC18M	Length = 1845 mm	
	863058	HSSRC19M	Length = 1945 mm	
	863059	HSSRC20M	Length = 2045 mm	
	865202	HSSRC21M	Length = 2145 mm	
	863060	HSSRC22M	Length = 2245 mm	
	863061	HSSRC23M	Length = 2345 mm	
	863062	HSSRC24M	Length = 2445 mm	
	863063	HSSRC25M	Length = 2545 mm	
	863064	HSSRC26M	Length = 2645 mm	


Undershelf range for mobile roller conveyor:

FAMILY	PNC	MODEL	DESCRIPTION	PRICE
 <p>Plain undershelf</p>	865227	HSAPUS11M	Length = 1145 mm	
	863090	HSAPUS12M	Length = 1245 mm	
	863091	HSAPUS13M	Length = 1345 mm	
	863092	HSAPUS14M	Length = 1445 mm	
	863093	HSAPUS15M	Length = 1545 mm	
	865228	HSAPUS16M	Length = 1645 mm	
	863094	HSAPUS17M	Length = 1745 mm	
	863095	HSAPUS18M	Length = 1845 mm	
	863096	HSAPUS19M	Length = 1945 mm	
	863097	HSAPUS20M	Length = 2045 mm	
	865229	HSAPUS21M	Length = 2145 mm	
	863098	HSAPUS22M	Length = 2245 mm	
	863099	HSAPUS23M	Length = 2345 mm	
	863100	HSAPUS24M	Length = 2445 mm	
	863101	HSAPUS25M	Length = 2545 mm	
863102	HSAPUS26M	Length = 2645 mm		
 <p>Grid undershelf</p>	865240	HSAGUS11M	Length = 1145 mm	
	863116	HSAGUS12M	Length = 1245 mm	
	863117	HSAGUS13M	Length = 1345 mm	
	863118	HSAGUS14M	Length = 1445 mm	
	863119	HSAGUS15M	Length = 1545 mm	
	865241	HSAGUS16M	Length = 1645 mm	
	863120	HSAGUS17M	Length = 1745 mm	
	863121	HSAGUS18M	Length = 1845 mm	
	863122	HSAGUS19M	Length = 1945 mm	
	863123	HSAGUS20M	Length = 2045 mm	
	865242	HSAGUS21M	Length = 2145 mm	
	863124	HSAGUS22M	Length = 2245 mm	
	863125	HSAGUS23M	Length = 2345 mm	
	863126	HSAGUS24M	Length = 2445 mm	
	863127	HSAGUS25M	Length = 2545 mm	
	863128	HSAGUS26M	Length = 2645 mm	

Dishwashing Equipment







Handling system for green&clean Rack Type dishwashers

Side loader range:

FAMILY	PNC	MODEL	DESCRIPTION	PRICE
 Side loader	865243	HSSL7	Length = 700 mm	
	865451	HSSL8	Length = 800 mm	
	863129	HSSL9	Length = 900 mm	
	863130	HSSL10	Length = 1000 mm	
	863131	HSSL11	Length = 1100 mm	
	863132	HSSL12	Length = 1200 mm	
	863133	HSSL13	Length = 1300 mm	
	863134	HSSL14	Length = 1400 mm	
	863135	HSSL15	Length = 1500 mm	

Handling system for green&clean Rack Type dishwashers

Basic tables - Pre-wash tables

Description	Code	
Prewash table with bowl for Rack Type Dishwasher, Right>Left, 900 mm WxDxH 900x755x1170 mm kg 24 m ³ 0.74	865402 BHRPTB09R	
Prewash table with bowl for Rack Type Dishwasher, Left>Right, 900 mm WxDxH 900x755x1170 mm kg 24 m ³ 0.70	865403 BHRPTB09L	
Prewash table with bowl for Rack Type Dishwasher, Right>Left, 1200 mm WxDxH 1200x755x1170 mm kg 26 m ³ 0.70	865404 BHRPTB11R	
Prewash table with bowl for Rack Type Dishwasher, Left>Right, 1200 mm WxDxH 1200x755x1170 mm kg 26 m ³ 0.70	865405 BHRPTB11L	
Prewash table with bowl and hole for Rack Type Dishwasher, Right>Left, 1200 mm WxDxH 1200x755x1170 mm kg 26 m ³ 0.70	865410 BHRPTBH12R	
Prewash table with bowl and hole for Rack Type Dishwasher, Left>Right, 1200 mm WxDxH 1200x755x1170 mm kg 27 m ³ 0.70	865411 BHRPTBH12L	



Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers



◀◀ (Basic tables - Pre-wash tables)

Description	Code	
Prewash table with bowl for Rack Type Dishwasher, Right>Left, 1300 mm WxDxH 1300x755x1170 mm kg 28 m ³ 0.82	865406 BHRPT6B11R	
Prewash table with bowl for Rack Type Dishwasher, Left>Right, 1300 mm WxDxH 1300x755x1170 mm kg 28 m ³ 0.82	865407 BHRPT6B11L	
Prewash table with bowl for Rack Type Dishwasher, Right>Left, 1600 mm WxDxH 1600x755x1170 mm kg 35 m ³ 1.05	865408 BHRPT6B16R	
Prewash table with bowl for Rack Type Dishwasher, Left>Right, 1600 mm WxDxH 1600x755x1170 mm kg 40 m ³ 1.05	865409 BHRPT6B16L	
Prewash table with bowl and hole for Rack Type Dishwasher, Right>Left, 1600 mm WxDxH 1600x755x1170 mm kg 32 m ³ 1.05	865425 BHRPTBH16R0	
Prewash table with bowl and hole for Rack Type Dishwasher, Left>Right, 1600 mm WxDxH 1600x755x1170 mm kg 33 m ³ 1.05	865426 BHRPTBH16L0	


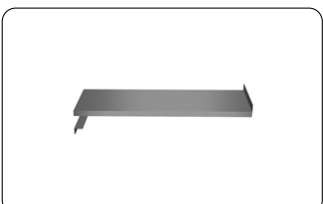

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Handling system for green&clean Rack Type dishwashers

◀◀ (Basic tables - Pre-wash tables)

Description	Code	
Prewash table with bowl and hole for Rack Type Dishwasher, Right>Left, 1700 mm WxDxH 1700x755x1170 mm kg 35 m ³ 1.05	865412 BHRPTBH16R	
Prewash table with bowl and hole for Rack Type Dishwasher, Left>Right, 1700 mm WxDxH 1700x755x1170 mm kg 34 m ³ 1.05	865413 BHRPTBH16L	

Accessories for Pre-wash tables







Description	Code	
Undershelf for dishwasher table, 900 mm kg 11 m ³ 0.06	865479 BHHUS09	
Undershelf for Dishwasher table, 1200 mm WxDxH 1200x510x95 mm kg 10 m ³ 0.06	865352 BHHUS12	
Undershelf for dishwasher table, 1300 mm WxDxH 510x1327x94 mm kg 14 m ³ 0.08	865481 BHHUS13	
Undershelf for dishwasher table, 1700 mm WxDxH 510x1727x94 mm kg 17 m ³ 0.10	865483 BHHUS17	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers



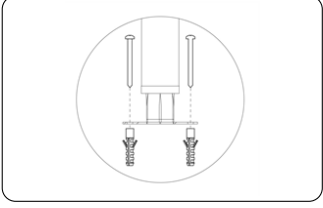

◀◀ (Accessories for Pre-wash tables)

Description	Code	
Removable bridge table, 800 mm WxDxH 800x610x0 mm kg 13 m ³ 0.47	865418 BHBT	
Removable bridge table with hole, 800 mm WxDxH 800x610x0 mm kg 14 m ³ 0.47	865419 BHBTTH	
Basket guide for Dishwasher table with bowl 600 mm for Hood Type and Rack Type Dishwasher WxDxH 630x50x40 mm kg 1.02 m ³ 0.01	865370 BHHRBG	
Elbow operated tap with spray arm and spout, single hole WxDxH 800x465x1400 mm kg 5.80 m ³ 0.02	855324 SHTEBO3M	
Single plastic drain syphon 2" for Sinks WxDxH 100x300x50 mm kg 1 m ³ 0.01	895313 SP2S	
Wall/floor mounted storing shelf, 1100 mm WxDxH 1100x578x0 mm kg 17 m ³ 0.64	865420 BHWFMSS11	



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Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Pre-wash tables)

Description	Code	
Wall/floor mounted storing shelf, 1600 mm WxDxH 1600x578x0 mm kg 23 m ³ 0.71	865421 BHWFMSS16	
2 legs for floor mounted storing shelf kg 1	855296 BHLWFMSS	
Floor fastening kit for 2 square legs WxDxH 200x200x1 mm kg 0.46 m ³ 0.01	865386 BHFF	
Strainer basket for prewash tables WxDxH 450x350x120 mm kg 0.45 m ³ 0.02	864068 HS463170	

Basic tables - Loading/unloading tables

Description	Code	
Dishwasher table, loading/unloading, 600 mm WxDxH 600x600x910 mm kg 10 m ³ 0.12	865319 BHRLU6	
Dishwasher table, loading/unloading, 1100 mm WxDxH 1100x610x910 mm kg 17 m ³ 0.18	865400 BHRLU11	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

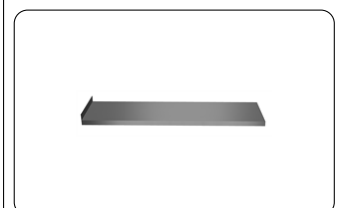
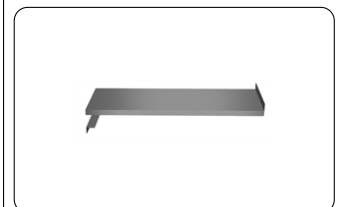
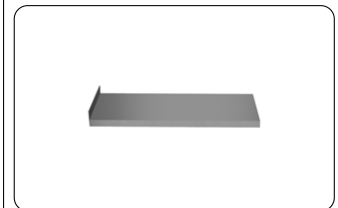
◀◀ (Basic tables - Loading/unloading tables)

Description	Code
Dishwasher table, loading/unloading, 1600 mm WxDxH 1600x610x910 mm kg 18 m ³ 0.19	865401 BHRLU16




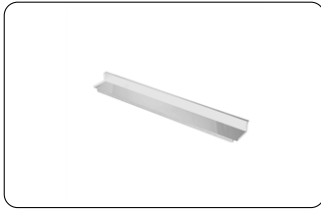



Accessories for Basic tables - Loading/unloading tables

Description	Code
Undershelf for Dishwasher table, 600mm WxDxH 600x510x95 mm kg 3 m ³ 0.03	865350 BHHUS06
Undershelf for dishwasher table, 1100 mm WxDxH 510x1127x94 mm kg 13 m ³ 0.07	865480 BHHUS11
Undershelf for dishwasher table, 1300 mm WxDxH 510x1327x94 mm kg 14 m ³ 0.08	865481 BHHUS13
Undershelf for dishwasher table, 1600 mm WxDxH 510x1627x94 mm kg 16 m ³ 0.10	865482 BHHUS16
Small splashback (to be aligned with the back of the Rack Type Dishwasher), 600 mm WxDxH 592x191x0 mm kg 4 m ³ 0.02	865422 BHSSB06



Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Basic tables - Loading/unloading tables)


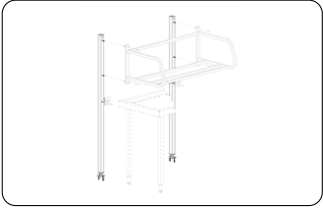
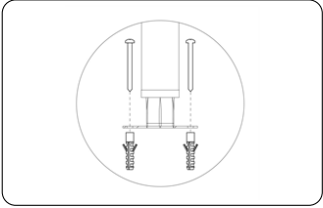
Description	Code	
Small splashback (to be aligned with the back of the Rack Type Dishwasher), 1100 mm WxDxH 1092x191x0 mm kg 6 m ³ 0.04	865423 BHSSB11	
Small splashback (to be aligned with the back of the Rack Type Dishwasher), 1600 mm WxDxH 1592x191x0 mm kg 8 m ³ 0.05	865424 BHSSB16	
Removable bridge table, 800 mm WxDxH 800x610x0 mm kg 13 m ³ 0.47	865418 BHBT	
Removable bridge table with hole, 800 mm WxDxH 800x610x0 mm kg 14 m ³ 0.47	865419 BHBT	
End limit switch for basic unloading tables WxDxH 50x200x50 mm kg 0.32 m ³ 0.01	865385 BHRELS	
Wall/floor mounted storing shelf, 1100 mm WxDxH 1100x578x0 mm kg 17 m ³ 0.64	865420 BHWFMSS11	

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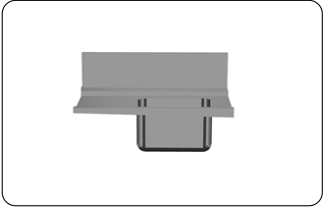
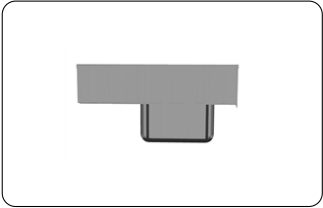
Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Basic tables - Loading/unloading tables)





Description	Code	
Wall/floor mounted storing shelf, 1600 mm WxDxH 1600x578x0 mm kg 23 m ³ 0.71	865421 BHWFMSS16	
2 legs for floor mounted storing shelf kg 1	855296 BHLWFMSS	
Floor fastening kit for 2 square legs WxDxH 200x200x1 mm kg 0.46 m ³ 0.01	865386 BHFF	

Basic tables - Pre-wash infill tops



Description	Code	
Prewash infill Top with Sink for Rack Type Dishwasher (500x400 mm), Right>Left, 1000 mm WxDxH 1000x755x1170 mm kg 21 m ³ 0.70	865487 BHRPITB10R	
Prewash infill Top with Sink for Rack Type Dishwasher (500x400 mm), Left>Right, 1000 mm WxDxH 1000x755x1170 mm kg 20 m ³ 0.70	865488 BHRPITB10L	

Handling system for green&clean Rack Type dishwashers

Accessories for Basic tables - Pre-wash infill tops

Description	Code	
Removable bridge table, 800 mm WxDxH 800x610x0 mm kg 13 m ³ 0.47	865418 BHBT	
Removable bridge table with hole, 800 mm WxDxH 800x610x0 mm kg 14 m ³ 0.47	865419 BHBTH	
Elbow operated tap with spray arm and spout, single hole WxDxH 800x465x1400 mm kg 5.80 m ³ 0.02	855324 SHTEBO3M	
Single plastic drain syphon 2" for Sinks WxDxH 100x300x50 mm kg 1 m ³ 0.01	895313 SP2S	

Basic tables - Sorting tables







Description	Code	
Sorting table, side connection, Right>Left, 1000x715 mm WxDxH 1000x715x1551 mm kg 48 m ³ 0.96	865414 BHSTS100	
Sorting table, side connection, Left>Right, 1000x715 mm WxDxH 1000x715x1551 mm kg 51 m ³ 0.96	865484 BHSTS10L	



Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Basic tables - Sorting tables)







Description	Code	
Sorting table, side connection, Right>Left, 1700x715 mm WxDxH 1700x715x1551 mm kg 70 m ³ 1.63	865415 BHSTS170	
Sorting table, side connection, Left>Right, 1700x715 mm WxDxH 1700x715x1551 mm kg 68 m ³ 1.63	865485 BHSTS17L	
Sorting table, side connection, Right>Left, 2200x715 mm WxDxH 2200x715x1551 mm kg 77 m ³ 2.11	865416 BHSTS220	
Sorting table, side connection, Left>Right, 2200x715 mm WxDxH 2200x715x1551 mm kg 72 m ³ 2.11	865486 BHSTS22L	
Sorting table, Right>Left, 1000x800 mm WxDxH 1000x800x1551 mm kg 49 m ³ 1.12	865334 BHST1008R	
Sorting table, Left>Right, 1000x800 mm WxDxH 1000x800x1551 mm kg 49 m ³ 1.02	865335 BHST1008L	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Basic tables - Sorting tables)







Description	Code	
Sorting table, Right>Left, 1700x800 mm WxDxH 1700x800x1551 mm kg 72 m ³ 1.75	865336 BHST1708R	
Sorting table, Left>Right, 1700x800 mm WxDxH 1700x800x1551 mm kg 70 m ³ 1.77	865337 BHST1708L	
Sorting table, Right>Left, 2200x800 mm WxDxH 2200x800x1551 mm kg 86 m ³ 2.63	865338 BHST2208R	
Sorting table, Left>Right, 2200x800 mm WxDxH 2200x800x1551 mm kg 87 m ³ 2.29	865339 BHST2208L	
Sorting table, Right>Left, 2700x800 mm WxDxH 2700x800x1551 mm kg 95 m ³ 2.83	865340 BHST2708R	
Sorting table, Left>Right, 2700x800 mm WxDxH 2700x800x1551 mm kg 110 m ³ 2.83	865341 BHST2708L	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Basic tables - Sorting tables)

Description	Code	
Sorting table, Right>Left, 1700x1100 mm WxDxH 1700x1100x1551 mm kg 19 m ³ 2.52	865342 BHST1711R	
Sorting table, Left>Right, 1700x1100 mm WxDxH 1700x1100x1551 mm kg 94 m ³ 2.42	865343 BHST1711L	
Sorting table, Right>Left, 2200x1100 mm WxDxH 2200x1100x1551 mm kg 99 m ³ 3.10	865344 BHST2211R	
Sorting table, Left>Right, 2200x1100 mm WxDxH 2200x1100x1551 mm kg 25 m ³ 3.23	865345 BHST2211L	
Sorting table, Right>Left, 2700x1100 mm WxDxH 2700x1100x1551 mm kg 121 m ³ 3.83	865346 BHST2711R	
Sorting table, Left>Right, 2700x1100 mm WxDxH 2700x1100x1551 mm kg 144 m ³ 3.86	865347 BHST2711L	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Basic tables - Sorting tables)

Description	Code
Free standing sorting table with 4 legs and wheels, 1000x800 mm WxDxH 1000x800x910 mm kg 37 m ³ 0.95	865417 BHSTW



Accessories for Basic tables - Sorting tables

Description	Code
Shelf for Plates and baskets, 1000 mm WxDxH 980x699x315 mm kg 8 m ³ 0.36	865375 BHSTS10
Shelf for Plates and baskets, 1700 mm WxDxH 1680x669x315 mm kg 35 m ³ 0.56	865376 BHSTS17
Shelf for Plates and baskets, 2200 mm WxDxH 2180x669x315 mm kg 10 m ³ 0.53	865377 BHSTS22
Shelf for Plates and baskets, 2700 mm WxDxH 2680x669x315 mm kg 60 m ³ 0.45	865378 BHSTS27
Tray slide for sorting table, 1000 mm WxDxH 900x300x150 mm kg 8 m ³ 0.08	865379 BHSTTS10

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Basic tables - Sorting tables)

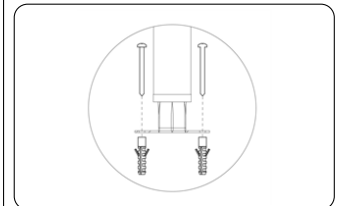
Description	Code
Tray slide for sorting table, 1700 mm WxDxH 1600x300x150 mm kg 8 m ³ 0.14	865380 BHSTTS17
Tray slide for sorting table, 2200 mm WxDxH 2100x300x150 mm kg 10 m ³ 0.14	865381 BHSTTS22
Tray slide for sorting table, 2700 mm WxDxH 2600x300x150 mm kg 8 m ³ 0.18	865382 BHSTTS27
Cutlery chute to install on tray slide WxDxH 300x350x150 mm kg 6 m ³ 0.03	865383 BHSTCCTS
Rubber ring for scraping hole WxDxH 243x243x113 mm kg 6 m ³ 0.03	865384 BHSTSHRR
Removable bridge table, 800 mm WxDxH 800x610x0 mm kg 13 m ³ 0.47	865418 BHBT



Handling system for green&clean Rack Type dishwashers

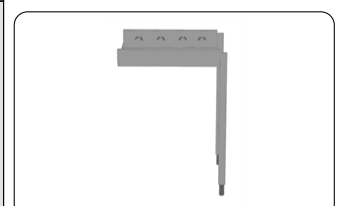
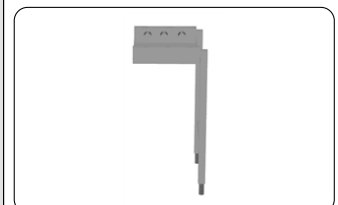
◀◀ (Accessories for Basic tables - Sorting tables)

Description	Code
Removable bridge table with hole, 800 mm WxDxH 800x610x0 mm kg 14 m ³ 0.47	865419 BHBTH
Floor fastening kit for 2 square legs WxDxH 200x200x1 mm kg 0.46 m ³ 0.01	865386 BHFF
Dish scraper WxDxH 155x87x0 mm kg 2 m ³ 0.02	855297 BHSP



Short roller conveyors


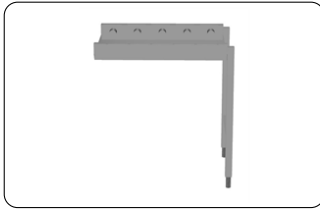
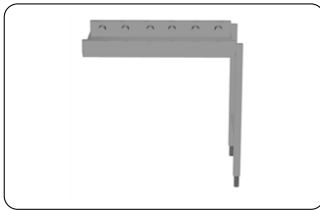

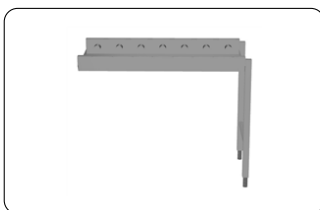
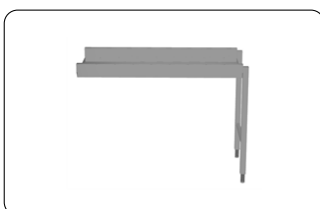
Description	Code
Conveyor, short rollers, 400 mm WxDxH 400x620x910 mm kg 19 m ³ 0.24	863137 HSSRC4
Conveyor, short rollers, 500 mm WxDxH 500x620x910 mm kg 24 m ³ 0.25	863138 HSSRC5
Conveyor, short rollers, 600 mm WxDxH 600x620x910 mm kg 23 m ³ 0.25	865185 HSSRC6



Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Short roller conveyors)

Description	Code	
Conveyor, short rollers, 700 mm WxDxH 700x620x910 mm kg 23 m ³ 0.24	863139 HSSRC7	
Conveyor, short rollers, 800 mm WxDxH 800x620x910 mm kg 26 m ³ 0.32	863140 HSSRC8	
Conveyor, short rollers, 900 mm WxDxH 900x620x910 mm kg 28 m ³ 0.32	863141 HSSRC9	
Conveyor, short rollers, 1000 mm WxDxH 1000x620x910 mm kg 29 m ³ 0.33	863142 HSSRC10	
Conveyor, short rollers, 1100 mm WxDxH 1100x620x910 mm kg 31 m ³ 0.33	865186 HSSRC11	
Conveyor, short rollers, 1200 mm WxDxH 1200x620x910 mm kg 34 m ³ 0.48	863000 HSSRC12	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Short roller conveyors)







Description	Code	
Conveyor, short rollers, 1300 mm WxDxH 1300x620x910 mm kg 6.70 m ³ 0.20	863001 HSSRC13	
Conveyor, short rollers, 1400 mm WxDxH 1400x620x910 mm kg 35 m ³ 0.20	863002 HSSRC14	
Conveyor, short rollers, 1500 mm WxDxH 1500x620x910 mm kg 37 m ³ 0.20	863003 HSSRC15	
Conveyor, short rollers, 1600 mm WxDxH 1600x620x910 mm kg 38 m ³ 0.46	865187 HSSRC16	
Conveyor, short rollers, 1700 mm WxDxH 1700x620x910 mm kg 42 m ³ 0.20	863004 HSSRC17	
Conveyor, short rollers, 1800 mm WxDxH 1800x620x910 mm kg 6.70 m ³ 0.20	863005 HSSRC18	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers







◀◀ (Short roller conveyors)

Description	Code	
Conveyor, short rollers, 1900 mm WxDxH 1900x620x910 mm kg 45 m ³ 0.55	863006 HSSRC19	
Conveyor, short rollers, 2000 mm WxDxH 2000x620x910 mm kg 67 m ³ 0.65	863007 HSSRC20	
Conveyor, short rollers, 2100 mm WxDxH 2100x620x910 mm kg 49 m ³ 0.61	865188 HSSRC21	
Conveyor, short rollers, 2200 mm WxDxH 2200x620x910 mm kg 55 m ³ 0.77	863008 HSSRC22	
Conveyor, short rollers, 2300 mm WxDxH 2300x620x910 mm kg 6.70 m ³ 0.20	863009 HSSRC23	
Conveyor, short rollers, 2400 mm WxDxH 2400x620x910 mm kg 6.70 m ³ 0.20	863010 HSSRC24	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Short roller conveyors)







Description	Code	
Conveyor, short rollers, 2500 mm WxDxH 2500x620x910 mm kg 35 m ³ 0.71	863011 HSSRC25	
Conveyor, short rollers, 2600 mm WxDxH 2600x620x910 mm kg 45 m ³ 0.33	863012 HSSRC26	
Conveyor, short rollers with end plate, 1145mm WxDxH 1145x620x910 mm kg 31 m ³ 0.37	865189 HSSRCEP11	
Conveyor, short rollers with end plate, 1245mm WxDxH 1245x620x910 mm kg 36 m ³ 0.47	863013 HSSRCEP12	
Conveyor, short rollers with end plate, 1345mm WxDxH 1345x620x910 mm kg 37 m ³ 0.33	863014 HSSRCEP13	
Conveyor, short rollers with end plate, 1445mm WxDxH 1445x620x910 mm kg 37 m ³ 0.46	863015 HSSRCEP14	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers







◀◀ (Short roller conveyors)

Description	Code	
Conveyor, short rollers with end plate, 1545mm WxDxH 1545x620x910 mm kg 39 m ³ 0.49	863016 HSSRCEP15	
Conveyor, short rollers with end plate, 1645mm WxDxH 1645x620x910 mm kg 40 m ³ 0.46	865190 HSSRCEP16	
Conveyor, short rollers with end plate, 1745mm WxDxH 1745x620x910 mm kg 47 m ³ 0.62	863017 HSSRCEP17	
Conveyor, short rollers with end plate, 1845mm WxDxH 1845x620x910 mm kg 47 m ³ 0.61	863018 HSSRCEP18	
Conveyor, short rollers with end plate, 1945mm WxDxH 1945x620x910 mm kg 42 m ³ 0.50	863019 HSSRCEP19	
Conveyor, short rollers with end plate, 2045mm WxDxH 2045x620x910 mm kg 49 m ³ 0.59	863020 HSSRCEP20	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Short roller conveyors)

Description	Code	
Conveyor, short rollers with end plate, 2145mm WxDxH 2145x620x910 mm kg 50 m ³ 0.58	865191 HSSRCEP21	
Conveyor, short rollers with end plate, 2245mm WxDxH 2245x620x910 mm kg 55 m ³ 0.76	863021 HSSRCEP22	
Conveyor, short rollers with end plate, 2345mm WxDxH 2345x620x910 mm kg 62 m ³ 0.76	863022 HSSRCEP23	
Conveyor, short rollers with end plate, 2445mm WxDxH 2445x620x910 mm kg 35 m ³ 0.75	863023 HSSRCEP24	
Conveyor, short rollers with end plate, 2545mm WxDxH 2545x620x910 mm kg 56 m ³ 0.66	863024 HSSRCEP25	
Conveyor, short rollers with end plate, 2645mm WxDxH 2645x620x910 mm kg 55 m ³ 0.70	863025 HSSRCEP26	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

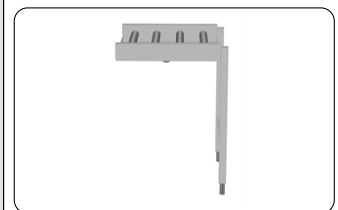
◀◀ (Short roller conveyors)

Description	Code
Roller conveyor, 90° curve Unit WxDxH 1545x1545x910 mm kg 68 m ³ 1.17	865199 HSSRC90C




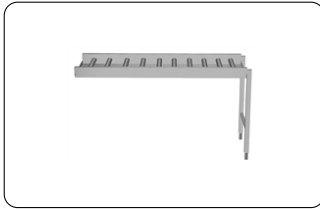




Long roller conveyor

Description	Code
Conveyor, long rollers, 600 mm WxDxH 600x620x910 mm kg 25 m ³ 0.25	865192 HSLRC6
Conveyor, long rollers, 1100 mm WxDxH 1100x620x910 mm kg 34 m ³ 0.43	865193 HSLRC11
Conveyor, long rollers, 1200 mm WxDxH 1200x620x910 mm kg 36 m ³ 0.46	863026 HSLRC12
Conveyor, long rollers, 1300 mm WxDxH 1300x620x910 mm kg 42 m ³ 0.62	863027 HSLRC13
Conveyor, long rollers, 1400 mm WxDxH 1400x620x910 mm kg 41 m ³ 0.20	863028 HSLRC14



Handling system for green&clean Rack Type dishwashers

◀◀ (Long roller conveyor)







Description	Code	
Conveyor, long rollers, 1500 mm WxDxH 1500x620x910 mm kg 41 m ³ 0.45	863029 HSLRC15	
Conveyor, long rollers, 1600 mm WxDxH 1600x620x910 mm kg 43 m ³ 0.62	865194 HSLRC16	
Conveyor, long rollers, 1700 mm WxDxH 1700x620x910 mm kg 46 m ³ 0.63	863030 HSLRC17	
Conveyor, long rollers, 1800 mm WxDxH 1800x620x910 mm kg 20 m ³ 0.47	863031 HSLRC18	
Conveyor, long rollers, 1900 mm WxDxH 1900x620x910 mm kg 32 m ³ 0.81	863032 HSLRC19	
Conveyor, long rollers, 2000 mm WxDxH 2000x620x910 mm kg 60 m ³ 0.62	863033 HSLRC20	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers







◀◀ (Long roller conveyor)

Description	Code	
Conveyor, long rollers, 2100 mm WxDxH 2100x620x910 mm kg 53 m ³ 0.80	865195 HSLRC21	
Conveyor, long rollers, 2200 mm WxDxH 2200x620x910 mm kg 6.70 m ³ 0.20	863034 HSLRC22	
Conveyor, long rollers, 2300 mm WxDxH 2300x620x910 mm kg 6.70 m ³ 0.20	863035 HSLRC23	
Conveyor, long rollers, 2400 mm WxDxH 2400x620x910 mm kg 6.70 m ³ 0.20	863036 HSLRC24	
Conveyor, long rollers, 2500 mm WxDxH 2500x620x910 mm kg 6.70 m ³ 0.20	863037 HSLRC25	
Conveyor, long rollers, 2600 mm WxDxH 2600x620x910 mm kg 66 m ³ 0.77	863038 HSLRC26	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Long roller conveyor)







Description	Code	
Conveyor, long rollers with end plate, 1145mm WxDxH 1145x620x910 mm kg 39 m ³ 0.62	865196 HSLRCEP11	
Conveyor, long rollers with end plate, 1245mm WxDxH 1245x620x910 mm kg 38 m ³ 0.48	863039 HSLRCEP12	
Conveyor, long rollers with end plate, 1345mm WxDxH 1345x620x910 mm kg 38 m ³ 0.62	863040 HSLRCEP13	
Conveyor, long rollers with end plate, 1445mm WxDxH 1445x620x910 mm kg 42 m ³ 0.20	863041 HSLRCEP14	
Conveyor, long rollers with end plate, 1545mm WxDxH 1545x620x910 mm kg 43 m ³ 0.63	863042 HSLRCEP15	
Conveyor, long rollers with end plate, 1645mm WxDxH 1645x620x910 mm kg 45 m ³ 0.63	865197 HSLRCEP16	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers





◀◀ (Long roller conveyor)

Description	Code	
Conveyor, long rollers with end plate, 1745mm WxDxH 1745x620x910 mm kg 49 m ³ 0.45	863043 HSLRCEP17	
Conveyor, long rollers with end plate, 1845mm WxDxH 1845x620x910 mm kg 50 m ³ 0.61	863044 HSLRCEP18	
Conveyor, long rollers with end plate, 1945mm WxDxH 1945x620x910 mm kg 6.70 m ³ 0.20	863045 HSLRCEP19	
Conveyor, long rollers with end plate, 2045mm WxDxH 2045x620x910 mm kg 52 m ³ 0.79	863046 HSLRCEP20	
Conveyor, long rollers with end plate, 2145mm WxDxH 2145x620x910 mm kg 54 m ³ 0.71	865198 HSLRCEP21	
Conveyor, long rollers with end plate, 2245mm WxDxH 2245x620x910 mm kg 6.70 m ³ 0.20	863047 HSLRCEP22	

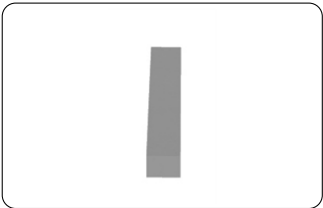

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Handling system for green&clean Rack Type dishwashers

◀◀ (Long roller conveyor)

Description	Code	
Conveyor, long rollers with end plate, 2345mm WxDxH 2345x620x910 mm kg 42 m ³ 0.99	863048 HSLRCEP23	
Conveyor, long rollers with end plate, 2445mm WxDxH 2445x620x910 mm kg 58 m ³ 0.98	863049 HSLRCEP24	
Conveyor, long rollers with end plate, 2545mm WxDxH 2545x620x910 mm kg 55 m ³ 0.96	863050 HSLRCEP25	
Conveyor, long rollers with end plate, 2645mm WxDxH 2645x620x910 mm kg 62 m ³ 1.04	863051 HSLRCEP26	

Accessories for Roller conveyors


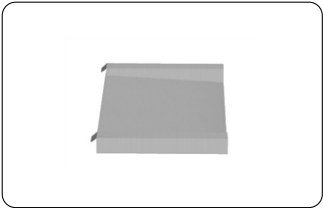
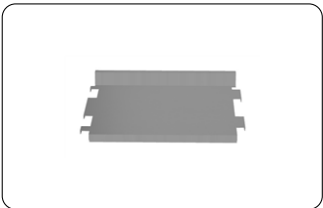



Description	Code	
End plate for conveyor table WxDxH 45x620x90 mm kg 1.22	865217 HSAEPCT	
End limit switch for short roller conveyor WxDxH 75x56x56 mm kg 1.25 m ³ 0.01	865218 HSAELSSRC	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers







◀◀ (Accessories for Roller conveyors)

Description	Code	
<p>End limit switch for long roller conveyor (kit with two short rollers and end switch)</p> <p>WxDxH 150x56x56 mm kg 1.46 m³ 0.02</p>	<p>865256 HSAELSLR7</p>	
<p>Inclined extension table for roller conveyor</p> <p>WxDxH 770x342x52 mm kg 2.58 m³ 0.01</p>	<p>865253 IPRCT</p>	
<p>Plain undershelf for roller conveyor, 600 mm</p> <p>WxDxH 600x575x40 mm kg 7.14 m³ 0.20</p>	<p>865219 HSAPUS6</p>	
<p>Plain undershelf for roller conveyor, 800 mm</p> <p>WxDxH 800x550x100 mm kg 6.70 m³ 0.20</p>	<p>865452 HSAPUS8</p>	
<p>Plain undershelf for roller conveyor, 1100 mm</p> <p>WxDxH 1100x575x40 mm kg 14 m³ 0.16</p>	<p>865220 HSAPUS11</p>	
<p>Plain undershelf for roller conveyor, 1200 mm</p> <p>WxDxH 1200x575x40 mm kg 12 m³ 0.17</p>	<p>863077 HSAPUS12</p>	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Roller conveyors)


Description	Code	
Plain undershelf for roller conveyor, 1300 mm WxDxH 1300x575x40 mm kg 16.10 m ³ 0.17	863078 HSAPUS13	
Plain undershelf for roller conveyor, 1400 mm WxDxH 1400x575x40 mm kg 7 m ³ 0.17	863079 HSAPUS14	
Plain undershelf for roller conveyor, 1500 mm WxDxH 1500x575x40 mm kg 18 m ³ 0.19	863080 HSAPUS15	
Plain undershelf for roller conveyor, 1600 mm WxDxH 1600x575x40 mm kg 14 m ³ 0.19	865221 HSAPUS16	
Plain undershelf for roller conveyor, 1700 mm WxDxH 1700x575x40 mm kg 24 m ³ 0.21	863081 HSAPUS17	
Plain undershelf for roller conveyor, 1800 mm WxDxH 1800x575x40 mm kg 7 m ³ 0.24	863082 HSAPUS18	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Roller conveyors)



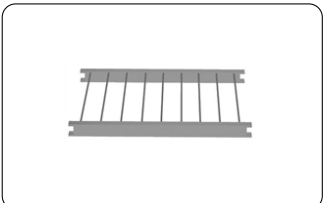
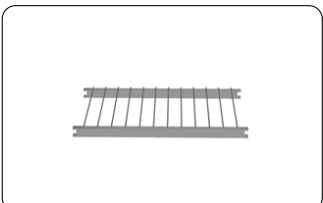

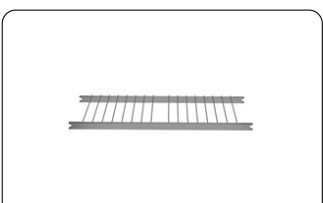
Description	Code	
Plain undershelf for roller conveyor, 1900 mm WxDxH 1900x575x40 mm kg 6.70 m ³ 0.20	863083 HSAPUS19	
Plain undershelf for roller conveyor, 2000 mm WxDxH 2000x575x40 mm kg 6.70 m ³ 0.20	863084 HSAPUS20	
Plain undershelf for roller conveyor, 2100 mm WxDxH 2100x575x40 mm kg 35 m ³ 0.11	865222 HSAPUS21	
Plain undershelf for roller conveyor, 2200 mm WxDxH 2200x575x40 mm kg 6.70 m ³ 0.20	863085 HSAPUS22	
Plain undershelf for roller conveyor, 2300 mm WxDxH 2300x575x40 mm kg 6.70 m ³ 0.20	863086 HSAPUS23	
Plain undershelf for roller conveyor, 2400 mm WxDxH 2400x575x40 mm kg 6.70 m ³ 0.20	863087 HSAPUS24	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Roller conveyors)







Description	Code	
Plain undershelf for roller conveyor, 2500 mm WxDxH 2500x575x40 mm kg 6.70 m ³ 0.20	863088 HSAPUS25	
Plain undershelf for roller conveyor, 2600 mm WxDxH 2600x575x40 mm kg 37 m ³ 0.29	863089 HSAPUS26	
Grid undershelf, 600 mm WxDxH 600x535x51 mm kg 6.70 m ³ 0.20	865236 HSAGUS6	
Grid undershelf, 800 mm WxDxH 800x535x51 mm kg 6.70 m ³ 0.20	865453 HSAGUS8	
Grid undershelf, 1100 mm WxDxH 1100x535x51 mm kg 6.93	865237 HSAGUS11	
Grid undershelf, 1200 mm WxDxH 1200x535x51 mm kg 6.70 m ³ 0.20	863103 HSAGUS12	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Roller conveyors)


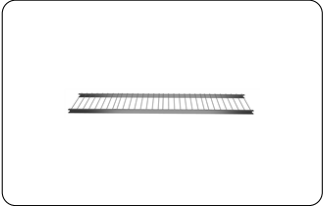




Description	Code	
Grid undershelf, 1300 mm WxDxH 1300x535x51 mm kg 6.70 m ³ 0.06	863104 HSAGUS13	
Grid undershelf, 1400 mm WxDxH 1400x535x51 mm kg 8.66 m ³ 0.07	863105 HSAGUS14	
Grid undershelf, 1500 mm WxDxH 1500x535x51 mm kg 6.70 m ³ 0.20	863106 HSAGUS15	
Grid undershelf, 1600 mm WxDxH 1600x535x51 mm kg 10 m ³ 0.09	865238 HSAGUS16	
Grid undershelf, 1700 mm WxDxH 1700x535x51 mm kg 10 m ³ 0.09	863107 HSAGUS17	
Grid undershelf, 1800 mm WxDxH 1800x535x51 mm kg 11 m ³ 0.09	863108 HSAGUS18	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Roller conveyors)


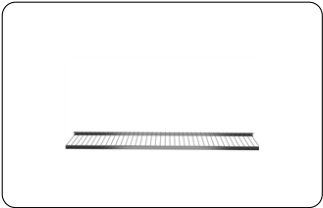
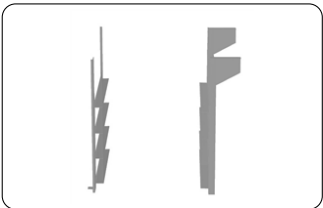
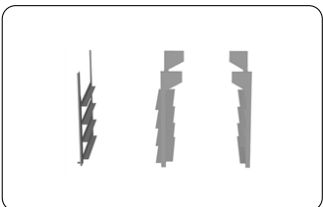
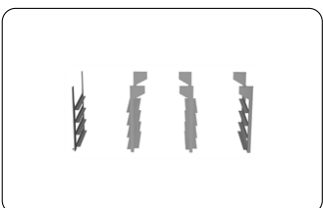
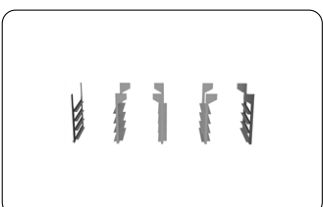
Description	Code	
Grid undershelf, 1900 mm WxDxH 1900x535x51 mm kg 12 m ³ 0.08	863109 HSAGUS19	
Grid undershelf, 2000 mm WxDxH 2000x535x51 mm kg 6.70 m ³ 0.20	863110 HSAGUS20	
Grid undershelf, 2100 mm WxDxH 2100x535x51 mm kg 6.70 m ³ 0.20	865239 HSAGUS21	
Grid undershelf, 2200 mm WxDxH 2200x535x51 mm kg 20 m ³ 0.13	863111 HSAGUS22	
Grid undershelf, 2300 mm WxDxH 2300x535x51 mm kg 7 m ³ 0.14	863112 HSAGUS23	
Grid undershelf, 2400 mm WxDxH 2400x535x51 mm kg 7 m ³ 0.14	863113 HSAGUS24	



Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

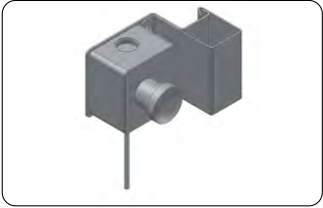
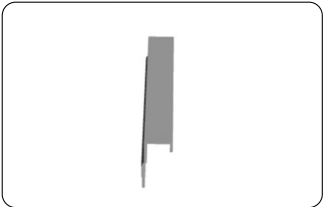



◀◀ (Accessories for Roller conveyors)

Description	Code	
<p>Grid undershelf, 2500 mm</p> <p>WxDxH 2500x535x51 mm kg 6.70 m³ 0.20</p>	<p>863114</p> <p>HSAGUS25</p>	
<p>Grid undershelf, 2600 mm</p> <p>WxDxH 2600x535x51 mm kg 12 m³ 0.10</p>	<p>863115</p> <p>HSAGUS26</p>	
<p>Guide rack for 4 dishwasher baskets, 1100 mm - 1500 mm</p> <p>WxDxH 100x560x630 mm kg 6.91 m³ 0.20</p>	<p>865223</p> <p>HSAG4R</p>	
<p>Guide rack for 8 dishwasher baskets, 1600 mm - 2000 mm</p> <p>WxDxH 100x560x630 mm kg 12.31 m³ 0.20</p>	<p>865224</p> <p>HSAG8R</p>	
<p>Guide rack for 12 dishwasher baskets, 2100 mm - 2500 mm</p> <p>WxDxH 200x560x630 mm kg 6.70 m³ 0.20</p>	<p>865225</p> <p>HSAG12R</p>	
<p>Guide rack for 16 dishwasher baskets, 2600 mm</p> <p>WxDxH 200x560x630 mm kg 6.70 m³ 0.20</p>	<p>865226</p> <p>HSAG16R</p>	


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Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Roller conveyors)

Description	Code	
Emergency stop kit for Rack Type Dishwasher (not for Basic handling system) WxDxH 190x190x190 mm kg 1.58 m ³ 0.01	865162 HSAESK	
Connection bracket for plain undershelf and grid undershelf (to be used if roller conveyor is connected directly to Rack Type Dishwasher) WxDxH 604x48x95 mm kg 1.14	865234 HSACBUS	
Connection bracket for plain undershelf and grid undershelf (to be used if roller conveyor is connected directly to Rack Type Dishwasher with splash hood) WxDxH 604x95x201 mm kg 2.73 m ³ 0.08	865235 HSACBUSSH	
Pair of legs for long conveyors connected directly to the Rack Type Dishwasher with hot air blower WxDxH 1x1x1 mm kg 3.02 m ³ 0.05	865477 HSAPLRC	
Connection plate - handling to WT90/RT10 WxDxH 620x2x120 mm kg 0.64	865165 HSACPRT	

Mobile roller conveyors







Description	Code	
Mobile conveyor, short rollers, 1145 mm WxDxH 1145x620x910 mm kg 40 m ³ 0.44	865200 HSSRC11M	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers





◀◀ (Mobile roller conveyors)

Description	Code	
Mobile conveyor, short rollers, 1245 mm WxDxH 1200x620x910 mm kg 36 m ³ 0.61	863052 HSSRC12M	
Mobile conveyor, short rollers, 1345 mm WxDxH 1300x620x910 mm kg 45 m ³ 0.63	863053 HSSRC13M	
Mobile conveyor, short rollers, 1445 mm WxDxH 1400x620x910 mm kg 35 m ³ 0.40	863054 HSSRC14M	
Mobile conveyor, short rollers, 1545 mm WxDxH 1500x620x910 mm kg 45 m ³ 0.61	863055 HSSRC15M	
Mobile conveyor, short rollers, 1645 mm WxDxH 1645x620x910 mm kg 48 m ³ 0.49	865201 HSSRC16M	
Mobile conveyor, short rollers, 1745 mm WxDxH 1700x620x910 mm kg 50 m ³ 0.79	863056 HSSRC17M	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Mobile roller conveyors)




Description	Code	
Mobile conveyor, short rollers, 1845 mm WxDxH 1800x620x910 mm kg 57 m ³ 0.82	863057 HSSRC18M	
Mobile conveyor, short rollers, 1945 mm WxDxH 1900x620x910 mm kg 52 m ³ 0.79	863058 HSSRC19M	
Mobile conveyor, short rollers, 2045 mm WxDxH 2000x620x910 mm kg 56 m ³ 0.79	863059 HSSRC20M	
Mobile conveyor, short rollers, 2145 mm WxDxH 2145x620x910 mm kg 70 m ³ 0.81	865202 HSSRC21M	
Mobile conveyor, short rollers, 2245 mm WxDxH 2200x620x910 mm kg 52 m ³ 0.99	863060 HSSRC22M	
Mobile conveyor, short rollers, 2345 mm WxDxH 2300x620x910 mm kg 58 m ³ 0.97	863061 HSSRC23M	

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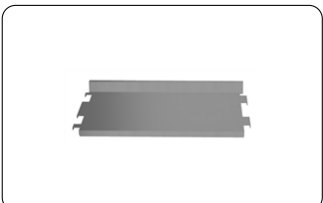
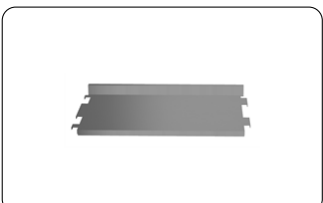

Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Mobile roller conveyors)

Description	Code	
Mobile conveyor, short rollers, 2445 mm WxDxH 2400x620x910 mm kg 6.70 m ³ 0.20	863062 HSSRC24M	
Mobile conveyor, short rollers, 2545 mm WxDxH 2500x620x910 mm kg 60 m ³ 0.97	863063 HSSRC25M	
Mobile conveyor, short rollers, 2645 mm WxDxH 2600x620x910 mm kg 72 m ³ 1	863064 HSSRC26M	

Accessories for Mobile roller conveyors

Description	Code	
Plain undershelf for mobile roller conveyor, 1145 mm WxDxH 1145x560x40 mm kg 6.70 m ³ 0.20	865227 HSAPUS11M	
Plain undershelf for mobile roller conveyor, 1245 mm WxDxH 1200x560x40 mm kg 6.70 m ³ 0.20	863090 HSAPUS12M	
Plain undershelf for mobile roller conveyor, 1345 mm WxDxH 1300x560x40 mm kg 6.70 m ³ 0.20	863091 HSAPUS13M	



Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Mobile roller conveyors)


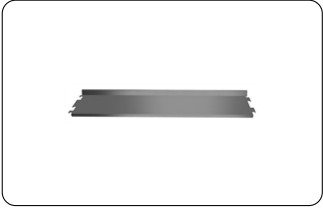




Description	Code	
Plain undershelf for mobile roller conveyor, 1445 mm WxDxH 1400x560x40 mm kg 6.70 m ³ 0.20	863092 HSAPUS14M	
Plain undershelf for mobile roller conveyor, 1545 mm WxDxH 1500x560x40 mm kg 7.10 m ³ 0.19	863093 HSAPUS15M	
Plain undershelf for mobile roller conveyor, 1645 mm WxDxH 1645x560x40 mm kg 6.70 m ³ 0.20	865228 HSAPUS16M	
Plain undershelf for mobile roller conveyor, 1745 mm WxDxH 1700x560x40 mm kg 6.70 m ³ 0.20	863094 HSAPUS17M	
Plain undershelf for mobile roller conveyor, 1845 mm WxDxH 1800x560x40 mm kg 6.70 m ³ 0.20	863095 HSAPUS18M	
Plain undershelf for mobile roller conveyor, 1945 mm WxDxH 1900x560x40 mm kg 6.70 m ³ 0.20	863096 HSAPUS19M	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers



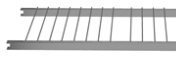



◀◀ (Accessories for Mobile roller conveyors)

Description	Code	
Plain undershelf for mobile roller conveyor, 2045 mm WxDxH 2000x560x40 mm kg 27 m ³ 0.12	863097 HSAPUS20M	
Plain undershelf for mobile roller conveyor, 2145 mm WxDxH 2145x560x40 mm kg 6.70 m ³ 0.20	865229 HSAPUS21M	
Plain undershelf for mobile roller conveyor, 2245 mm WxDxH 2200x560x40 mm kg 6.70 m ³ 0.20	863098 HSAPUS22M	
Plain undershelf for mobile roller conveyor, 2345 mm WxDxH 2300x560x40 mm kg 6.70 m ³ 0.20	863099 HSAPUS23M	
Plain undershelf for mobile roller conveyor, 2445 mm WxDxH 2400x560x40 mm kg 6.70 m ³ 0.20	863100 HSAPUS24M	
Plain undershelf for mobile roller conveyor, 2545 mm WxDxH 2500x560x40 mm kg 6.70 m ³ 0.20	863101 HSAPUS25M	



Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Mobile roller conveyors)







Description	Code	
Plain undershelf for mobile roller conveyor, 2645 mm WxDxH 2600x560x40 mm kg 6.70 m ³ 0.20	863102 HSAPUS26M	
Grid undershelf for mobile roller conveyor, 1145 mm WxDxH 835x535x51 mm kg 6.70 m ³ 0.20	865240 HSAGUS11M	
Grid undershelf for mobile roller conveyor, 1245 mm WxDxH 1200x535x51 mm kg 6.70 m ³ 0.20	863116 HSAGUS12M	
Grid undershelf for mobile roller conveyor, 1345 mm WxDxH 1300x535x51 mm kg 6.70 m ³ 0.20	863117 HSAGUS13M	
Grid undershelf for mobile roller conveyor, 1445 mm WxDxH 1400x535x51 mm kg 6.70 m ³ 0.20	863118 HSAGUS14M	
Grid undershelf for mobile roller conveyor, 1545 mm WxDxH 1500x535x51 mm kg 6.70 m ³ 0.20	863119 HSAGUS15M	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers







◀◀ (Accessories for Mobile roller conveyors)

Description	Code	
Grid undershelf for mobile roller conveyor, 1645 mm WxDxH 1305x535x51 mm kg 5 m ³ 0.05	865241 HSAGUS16M	
Grid undershelf for mobile roller conveyor, 1745 mm WxDxH 1700x533x51 mm kg 6.70 m ³ 0.20	863120 HSAGUS17M	
Grid undershelf for mobile roller conveyor, 1845 mm WxDxH 1800x533x51 mm kg 6.70 m ³ 0.20	863121 HSAGUS18M	
Grid undershelf for mobile roller conveyor, 1945 mm WxDxH 1900x533x51 mm kg 6.70 m ³ 0.20	863122 HSAGUS19M	
Grid undershelf for mobile roller conveyor, 2045 mm WxDxH 2000x533x51 mm kg 7 m ³ 0.12	863123 HSAGUS20M	
Grid undershelf for mobile roller conveyor, 2145 mm WxDxH 1835x533x51 mm kg 6.70 m ³ 0.20	865242 HSAGUS21M	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Mobile roller conveyors)

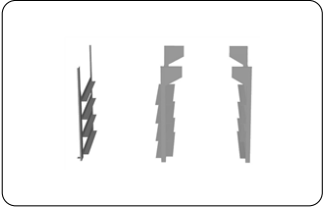
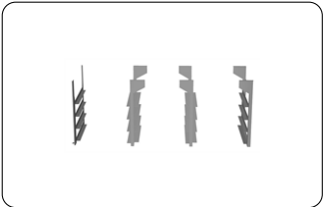
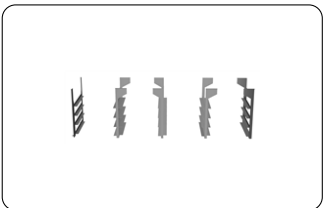

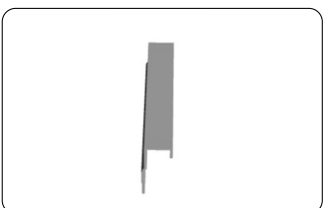
Description	Code	
Grid undershelf for mobile roller conveyor, 2245 mm WxDxH 2200x533x51 mm kg 6.70 m ³ 0.20	863124 HSAGUS22M	
Grid undershelf for mobile roller conveyor, 2345 mm WxDxH 2300x533x51 mm kg 6.70 m ³ 0.20	863125 HSAGUS23M	
Grid undershelf for mobile roller conveyor, 2445 mm WxDxH 2400x533x51 mm kg 6.70 m ³ 0.20	863126 HSAGUS24M	
Grid undershelf for mobile roller conveyor, 2545 mm WxDxH 2500x533x51 mm kg 6.70 m ³ 0.20	863127 HSAGUS25M	
Grid undershelf for mobile roller conveyor, 2645 mm WxDxH 2600x533x51 mm kg 20 m ³ 0.14	863128 HSAGUS26M	
Guide rack for 4 dishwasher baskets, 1100 mm - 1500 mm WxDxH 100x560x630 mm kg 6.91 m ³ 0.20	865223 HSAG4R	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Mobile roller conveyors)

Description	Code	
Guide rack for 8 dishwasher baskets, 1600 mm - 2000 mm WxDxH 100x560x630 mm kg 12.31 m ³ 0.20	865224 HSAG8R	
Guide rack for 12 dishwasher baskets, 2100 mm - 2500 mm WxDxH 200x560x630 mm kg 6.70 m ³ 0.20	865225 HSAG12R	
Guide rack for 16 dishwasher baskets, 2600 mm WxDxH 200x560x630 mm kg 6.70 m ³ 0.20	865226 HSAG16R	
Connection bracket for plain undershelf and grid undershelf (to be used if roller conveyor is connected directly to Rack Type Dishwasher with splash hood) WxDxH 604x95x201 mm kg 2.73 m ³ 0.08	865235 HSACBUSSH	
Connection bracket for plain undershelf and grid undershelf (to be used if roller conveyor is connected directly to Rack Type Dishwasher) WxDxH 604x48x95 mm kg 1.14	865234 HSACBUS	


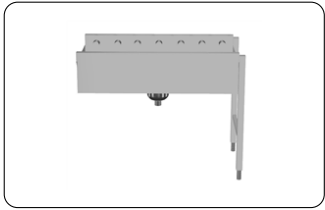


Short roller conveyor with deep basin

Description	Code	
Short roller conveyor with deep basin, 800 mm WxDxH 800x620x910 mm kg 6.70 m ³ 0.20	865210 HSSRDB8	



Handling system for green&clean Rack Type dishwashers

◀◀ (Short roller conveyor with deep basin)







Description	Code	
Short roller conveyor with deep basin, 900 mm WxDxH 900x620x910 mm kg 6.70 m ³ 0.20	863065 HSSRDB9	
Short roller conveyor with deep basin, 1000 mm WxDxH 1000x620x910 mm kg 39 m ³ 0.53	863066 HSSRDB10	
Short roller conveyor with deep basin, 1100 mm WxDxH 1100x620x910 mm kg 40 m ³ 0.44	865211 HSSRDB11	
Short roller conveyor with deep basin, 1200 mm WxDxH 1200x620x910 mm kg 45 m ³ 0.20	863067 HSSRDB12	
Short roller conveyor with deep basin, 1300 mm WxDxH 1300x620x910 mm kg 44 m ³ 0.71	863068 HSSRDB13	
Short roller conveyor with deep basin, 1400 mm WxDxH 1400x620x910 mm kg 45 m ³ 0.75	863069 HSSRDB14	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers






◀◀ (Short roller conveyor with deep basin)

Description	Code	
Short roller conveyor with deep basin, 1500 mm WxDxH 1500x620x910 mm kg 34 m ³ 0.78	863070 HSSRDB15	
Short roller conveyor with deep basin, 1600 mm WxDxH 1600x620x910 mm kg 22 m ³ 0.55	865212 HSSRDB16	
Short roller conveyor with deep basin and splashback, 800 mm WxDxH 735x1213x1213 mm kg 43 m ³ 0.89	865213 HSSRDB8SB	
Short roller conveyor with deep basin and splashback, 900 mm WxDxH 900x735x1213 mm kg 43 m ³ 0.93	863071 HSSRDB9SB	
Short roller conveyor with deep basin and splashback, 1000 mm WxDxH 1000x735x1213 mm kg 46 m ³ 1	863072 HSSRDB10SB	
Short roller conveyor with deep basin and splashback, 1100 mm WxDxH 1100x735x1213 mm kg 49 m ³ 1.43	865214 HSSRDB11SB	


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Handling system for green&clean Rack Type dishwashers

◀◀ (Short roller conveyor with deep basin)

Description	Code	
Short roller conveyor with deep basin and splashback, 1200 mm WxDxH 1200x735x1213 mm kg 51 m ³ 1.15	863073 HSSRDB12SB	
Short roller conveyor with deep basin and splashback, 1300 mm WxDxH 1300x735x1213 mm kg 54 m ³ 1.13	863074 HSSRDB13SB	
Short roller conveyor with deep basin and splashback, 1400 mm WxDxH 1400x735x1213 mm kg 56 m ³ 0.20	863075 HSSRDB14SB	
Short roller conveyor with deep basin and splashback, 1500 mm WxDxH 1500x735x1213 mm kg 59 m ³ 1.41	863076 HSSRDB15SB	
Short roller conveyor with deep basin and splashback, 1600 mm WxDxH 1600x735x1213 mm kg 62 m ³ 1.49	865215 HSSRDB16SB	

Accessories for Roller conveyor with deep basin


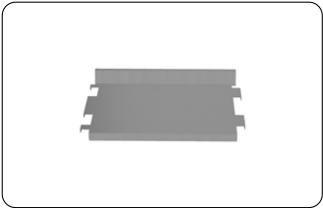




Description	Code	
Shut-off valve (suitable for the basin conveyor to close drain) WxDxH 50x190x86 mm kg 2 m ³ 0.01	865230 HSASOVC	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers







◀◀ (Accessories for Roller conveyor with deep basin)

Description	Code	
End plate for conveyor table WxDxH 45x620x90 mm kg 1.22	865217 HSAEPCT	
Plain undershelf for roller conveyor, 600 mm WxDxH 600x575x40 mm kg 7.14 m³ 0.20	865219 HSAPUS6	
Plain undershelf for roller conveyor, 800 mm WxDxH 800x550x100 mm kg 6.70 m³ 0.20	865452 HSAPUS8	
Plain undershelf for roller conveyor, 1100 mm WxDxH 1100x575x40 mm kg 14 m³ 0.16	865220 HSAPUS11	
Plain undershelf for roller conveyor, 1200 mm WxDxH 1200x575x40 mm kg 12 m³ 0.17	863077 HSAPUS12	
Plain undershelf for roller conveyor, 1300 mm WxDxH 1300x575x40 mm kg 16.10 m³ 0.17	863078 HSAPUS13	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Roller conveyor with deep basin)




Description	Code	
Plain undershelf for roller conveyor, 1400 mm WxDxH 1400x575x40 mm kg 7 m ³ 0.17	863079 HSAPUS14	
Plain undershelf for roller conveyor, 1500 mm WxDxH 1500x575x40 mm kg 18 m ³ 0.19	863080 HSAPUS15	
Plain undershelf for roller conveyor, 1600 mm WxDxH 1600x575x40 mm kg 14 m ³ 0.19	865221 HSAPUS16	
Plain undershelf for roller conveyor, 1700 mm WxDxH 1700x575x40 mm kg 24 m ³ 0.21	863081 HSAPUS17	
Plain undershelf for roller conveyor, 1800 mm WxDxH 1800x575x40 mm kg 7 m ³ 0.24	863082 HSAPUS18	
Plain undershelf for roller conveyor, 1900 mm WxDxH 1900x575x40 mm kg 6.70 m ³ 0.20	863083 HSAPUS19	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers







◀◀ (Accessories for Roller conveyor with deep basin)

Description	Code	
Plain undershelf for roller conveyor, 2000 mm WxDxH 2000x575x40 mm kg 6.70 m ³ 0.20	863084 HSAPUS20	
Plain undershelf for roller conveyor, 2100 mm WxDxH 2100x575x40 mm kg 35 m ³ 0.11	865222 HSAPUS21	
Plain undershelf for roller conveyor, 2300 mm WxDxH 2300x575x40 mm kg 6.70 m ³ 0.20	863086 HSAPUS23	
Plain undershelf for roller conveyor, 2400 mm WxDxH 2400x575x40 mm kg 6.70 m ³ 0.20	863087 HSAPUS24	
Plain undershelf for roller conveyor, 2500 mm WxDxH 2500x575x40 mm kg 6.70 m ³ 0.20	863088 HSAPUS25	
Plain undershelf for roller conveyor, 2600 mm WxDxH 2600x575x40 mm kg 37 m ³ 0.29	863089 HSAPUS26	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Roller conveyor with deep basin)






Description	Code	
Grid undershelf, 600 mm WxDxH 600x535x51 mm kg 6.70 m ³ 0.20	865236 HSAGUS6	
Grid undershelf, 800 mm WxDxH 800x535x51 mm kg 6.70 m ³ 0.20	865453 HSAGUS8	
Grid undershelf, 1100 mm WxDxH 1100x535x51 mm kg 6.93	865237 HSAGUS11	
Grid undershelf, 1200 mm WxDxH 1200x535x51 mm kg 6.70 m ³ 0.20	863103 HSAGUS12	
Grid undershelf, 1300 mm WxDxH 1300x535x51 mm kg 6.70 m ³ 0.06	863104 HSAGUS13	
Grid undershelf, 1400 mm WxDxH 1400x535x51 mm kg 8.66 m ³ 0.07	863105 HSAGUS14	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Roller conveyor with deep basin)


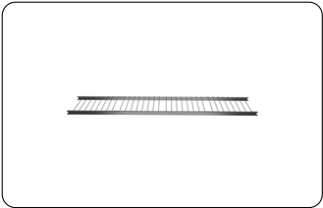

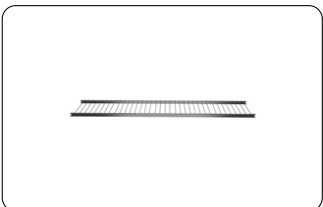
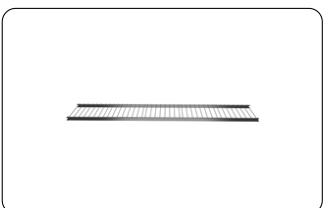
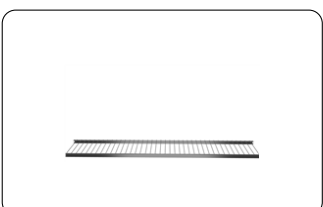
Description	Code	
Grid undershelf, 1500 mm WxDxH 1500x535x51 mm kg 6.70 m ³ 0.20	863106 HSAGUS15	
Grid undershelf, 1600 mm WxDxH 1600x535x51 mm kg 10 m ³ 0.09	865238 HSAGUS16	
Grid undershelf, 1700 mm WxDxH 1700x535x51 mm kg 10 m ³ 0.09	863107 HSAGUS17	
Grid undershelf, 1800 mm WxDxH 1800x535x51 mm kg 11 m ³ 0.09	863108 HSAGUS18	
Grid undershelf, 1900 mm WxDxH 1900x535x51 mm kg 12 m ³ 0.08	863109 HSAGUS19	
Grid undershelf, 2000 mm WxDxH 2000x535x51 mm kg 6.70 m ³ 0.20	863110 HSAGUS20	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Roller conveyor with deep basin)

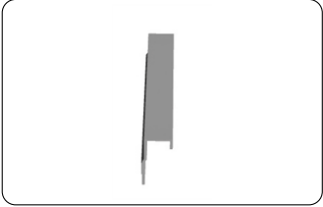
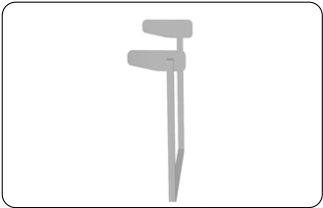




Description	Code	
Grid undershelf, 2100 mm WxDxH 2100x535x51 mm kg 6.70 m ³ 0.20	865239 HSAGUS21	
Grid undershelf, 2200 mm WxDxH 2200x535x51 mm kg 20 m ³ 0.13	863111 HSAGUS22	
Grid undershelf, 2300 mm WxDxH 2300x535x51 mm kg 7 m ³ 0.14	863112 HSAGUS23	
Grid undershelf, 2400 mm WxDxH 2400x535x51 mm kg 7 m ³ 0.14	863113 HSAGUS24	
Grid undershelf, 2500 mm WxDxH 2500x535x51 mm kg 6.70 m ³ 0.20	863114 HSAGUS25	
Grid undershelf, 2600 mm WxDxH 2600x535x51 mm kg 12 m ³ 0.10	863115 HSAGUS26	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Roller conveyor with deep basin)

Description	Code	
<p>Connection bracket for plain undershelf and grid undershelf (to be used if roller conveyor is connected directly to Rack Type Dishwasher)</p> <p>WxDxH 604x48x95 mm kg 1.14</p>	<p>865234 HSACBUS</p>	
<p>Connection bracket for plain undershelf and grid undershelf (to be used if roller conveyor is connected directly to Rack Type Dishwasher with splash hood)</p> <p>WxDxH 604x95x201 mm kg 2.73 m³ 0.08</p>	<p>865235 HSACBUSSH</p>	
<p>Pre-rinse unit (mixer, tap & shower), to be mounted on splashback</p> <p>WxDxH 200x600x100 mm kg 6.50 m³ 0.02</p>	<p>865231 HSAPRU</p>	
<p>Pre-rinse unit automatic (tap, shower), to be mounted on splashback</p> <p>WxDxH 200x600x100 mm kg 5 m³ 0.02</p>	<p>865233 HSAPRUA</p>	
<p>Elbow operated tap with spray arm and spout, single hole</p> <p>WxDxH 800x465x1400 mm kg 5.80 m³ 0.02</p>	<p>855324 SHTEBO3M</p>	
<p>Inclined extension table for splash hood</p> <p>WxDxH 346x620x910 mm kg 20 m³ 0.25</p>	<p>865254 BSSHRT</p>	

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Handling system for green&clean Rack Type dishwashers

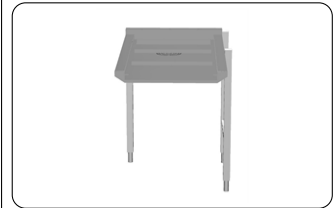
◀◀ (Accessories for Roller conveyor with deep basin)

Description	Code
Emergency stop kit for Rack Type Dishwasher (not for Basic handling system) WxDxH 190x190x190 mm kg 1.58 m ³ 0.01	865162 HSAESK



Side loader

Description	Code
Side loader, Dishwasher driven, 700 mm WxDxH 700x623x922 mm kg 33 m ³ 0.47	865243 HSSL7
Side loader, Dishwasher driven, 800 mm WxDxH 800x623x922 mm kg 33 m ³ 0.47	865451 HSSL8
Side loader, Dishwasher driven, 900 mm WxDxH 900x623x922 mm kg 29 m ³ 0.33	863129 HSSL9
Side loader, Dishwasher driven, 1000 mm WxDxH 1000x623x922 mm kg 34 m ³ 0.33	863130 HSSL10
Side loader, Dishwasher driven, 1100 mm WxDxH 1100x623x922 mm kg 35 m ³ 0.35	863131 HSSL11



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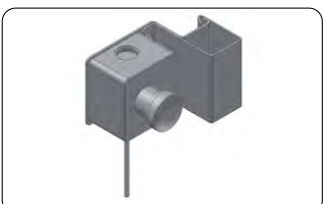
Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Side loader)

Description	Code	
Side loader, Dishwasher driven, 1200 mm WxDxH 1200x623x922 mm kg 35 m ³ 0.48	863132 HSSL12	
Side loader, Dishwasher driven, 1300 mm WxDxH 1300x623x922 mm kg 45 m ³ 0.65	863133 HSSL13	
Side loader, Dishwasher driven, 1400 mm WxDxH 1400x623x922 mm kg 35 m ³ 0.54	863134 HSSL14	
Side loader, Dishwasher driven, 1500 mm WxDxH 1500x623x922 mm kg 43 m ³ 0.50	863135 HSSL15	

Accessories for Side loader


Description	Code	
Emergency stop kit for Rack Type Dishwasher (not for Basic handling system) WxDxH 190x190x190 mm kg 1.58 m ³ 0.01	865162 HSAESK	

Handling system for green&clean Rack Type dishwashers

90° dishwasher driven curves

Description	Code	
Unloading curve Unit, 90°, Dishwasher driven, clockwise WxDxH 850x850x910 mm kg 43 m ³ 0.46	865245 HSUC90C	
Unloading curve Unit, 90°, Dishwasher driven, anti-clockwise WxDxH 850x850x910 mm kg 44 m ³ 0.46	865246 HSUC90CC	
Loading curve Unit, 90°, Dishwasher driven, clockwise WxDxH 850x850x910 mm kg 45 m ³ 0.46	865247 HSLC90C	
Loading curve Unit, 90°, Dishwasher driven, anti-clockwise WxDxH 850x850x910 mm kg 45 m ³ 0.46	865248 HSLC90CC	





Accessories for 90° dishwasher driven curves

Description	Code	
Inclined extension table for motorized or dishwasher driven table WxDxH 620x346x910 mm kg 22 m ³ 0.07	865255 IPMT	
Cover plate for 90° curve unit WxDxH 362x170x45 mm kg 0.81	863237 HSACP90C	


Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

180° dishwasher driven curves







Description	Code	
Unloading curve Unit, 180°, Dishwasher driven, clockwise WxDxH 1450x850x910 mm kg 93 m ³ 1.87	865251 HSUC180C	
Unloading curve Unit, 180°, Dishwasher driven, anti-clockwise WxDxH 1450x850x910 mm kg 92 m ³ 1.89	865252 HSUC180CC	
Loading curve Unit, 180°, Dishwasher driven, clockwise WxDxH 1450x850x910 mm kg 100 m ³ 1.91	865458 HSLC180C	
Loading curve Unit, 180°, Dishwasher driven, anti-clockwise WxDxH 1450x850x910 mm kg 6.70 m ³ 0.20	865459 HSLC180CC	

Accessories for 180° dishwasher driven curves

Description	Code	
Inclined extension table for motorized or dishwasher driven table WxDxH 620x346x910 mm kg 22 m ³ 0.07	865255 IPMT	
Cover plate for 180° curve unit WxDxH 293x249x85 mm kg 1.07 m ³ 0.01	863238 HSACPI80C	

Handling system for green&clean Rack Type dishwashers

Manual sorting tables







Description	Code	
Manual sorting table for 3 baskets, side connection, Left>Right, 1620 mm WxDxH 1620x1110x910 mm kg 119 m ³ 2.94	865204 HSMSS3LR	
Manual sorting table for 4 baskets, side connection, Left>Right, 2130 mm WxDxH 2130x1110x910 mm kg 115 m ³ 3.20	865205 HSSDB11	
Manual sorting table for 5 baskets, side connection, Left>Right, 2640 mm WxDxH 2640x1110x910 mm kg 139 m ³ 3.88	865206 HSMSS5LR	
Manual pass-through sorting table for 3 baskets, side connection, Left>Right, 1576 mm WxDxH 1576x1110x910 mm kg 97 m ³ 2.51	865207 HSMSS6LR	
Manual sorting table, 3 baskets, side connection, Right>Left, 1620 mm WxDxH 1620x1110x910 mm kg 117 m ³ 2.52	865257 HSMSS3RL	
Manual sorting table, 4 baskets, side connection, Right>Left, 2130 mm WxDxH 2130x1110x910 mm kg 118 m ³ 3.70	865258 HSMSS4RL	



Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers





◀◀ (Manual sorting tables)

Description	Code	
Manual sorting table, 5 baskets, side connection, Right>Left, 2640 mm WxDxH 2640x1110x910 mm kg 139 m ³ 3.88	865259 HSMSS5RL	
Manual pass-through sorting table, 3 baskets, side connection, Right > Left, 1576 mm WxDxH 1576x1110x910 mm kg 97 m ³ 2.51	865260 HSMSS6RL	
Manual sorting table, 3 baskets, front connection, Left>Right, 1620 mm WxDxH 1620x1110x910 mm kg 97 m ³ 2.52	865261 HSMF3LR	
Manual sorting table, 4 baskets, front connection, Left>Right, 2130 mm WxDxH 2130x1110x910 mm kg 115 m ³ 3.19	865262 HSMF4LR	
Manual sorting table, 5 baskets, front connection, Left>Right, 2640 mm WxDxH 2640x1110x910 mm kg 139 m ³ 3.88	865292 HSMF5LR	
Manual pass-through sorting table for 3 baskets, front connection, Left > Right, 1576 mm WxDxH 1576x1110x910 mm kg 97 m ³ 2.51	865293 HSMF6LR	



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Handling system for green&clean Rack Type dishwashers

◀◀ (Manual sorting tables)

Description	Code	
Manual sorting table, 3 baskets, front connection, Right>Left, 1620 mm WxDxH 1620x1110x910 mm kg 115 m ³ 2.51	865294 HSMSF3RL	
Manual sorting table, 4 baskets, front connection, Right>Left, 2130 mm WxDxH 2130x1110x910 mm kg 115 m ³ 3.19	865295 HSMSF4RL	
Manual sorting table, 5 baskets, front connection, Right>Left, 2640 mm WxDxH 2640x1110x910 mm kg 145 m ³ 4.07	865296 HSMSF5RL	
Manual pass-through sorting table for 3 baskets, front connection, Right > Left, 1576 mm WxDxH 1576x1110x910 mm kg 97 m ³ 2.51	865297 HSMSF6RL	

Accessories for Manual sorting tables


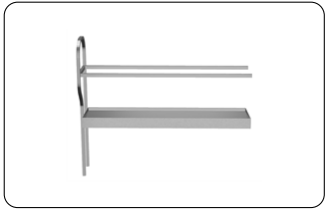


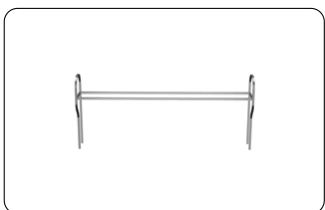
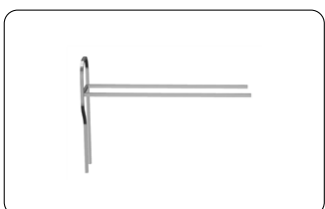
Description	Code	
Double overshelf for 3-basket sorting table, 1610 mm WxDxH 1610x470x1335 mm kg 14 m ³ 0.15	865298 HSADOS3	
Double overshelf for 4-basket sorting table, 2120 mm WxDxH 2120x470x1335 mm kg 18 m ³ 0.19	865299 HSADOS4	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers


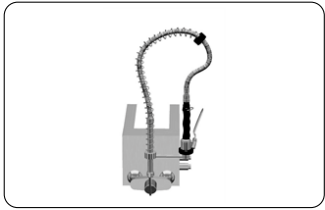



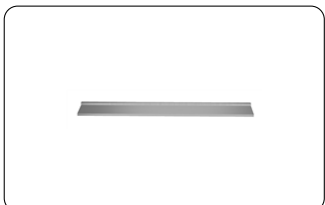
◀◀ (Accessories for Manual sorting tables)

Description	Code	
Double overshelf for 5-basket sorting table, 2630 mm WxDxH 2630x470x1335 mm kg 21 m ³ 0.23	865427 HSADOS5	
Double overshelf for pass-through 3-basket sorting table, 1576 mm WxDxH 1576x470x1335 mm kg 14 m ³ 0.15	865428 HSADOS6	
Overshelf for 3-basket sorting table, 1610 mm WxDxH 1610x450x1135 mm kg 4 m ³ 0.07	865429 HSAOS3	
Overshelf for 4-basket sorting table, 2120 mm WxDxH 2120x450x1135 mm kg 4 m ³ 0.08	865430 HSAOS4	
Overshelf for 5-basket sorting table, 2630 mm WxDxH 2630x450x1135 mm kg 4.50 m ³ 0.11	865431 HSAOS5	
Overshelf for pass-through 3-basket sorting table, 1576 mm WxDxH 1576x390x1135 mm kg 4 m ³ 0.07	865432 HSAOS6	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Manual sorting tables)

Description	Code	
Basket support for vertical stacking of baskets (to be used with overshelf) WxDxH 400x305x60 mm kg 1	865208 HSSDB11SB	
Pre-rinse unit (mixer and shower) WxDxH 200x600x100 mm kg 12 m³ 0.25	865209 HSAPRUOS	
Pre-rinse unit (thermostatic mixer and shower) to be mounted on overshelf WxDxH 600x300x700 mm kg 5 m³ 0.05	863136 HSATPROUS	
Inclined extension table for splash hood WxDxH 346x620x910 mm kg 20 m³ 0.25	865254 BSSHRT	
Tray slide for 3-basket sorting table, 1620 mm WxDxH 1620x310x62 mm kg 11 m³ 0.05	865433 HSATS3ST	
Tray slide for 4-basket sorting table, 2130 mm WxDxH 2130x310x62 mm kg 14 m³ 0.06	865434 HSATS4ST	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers






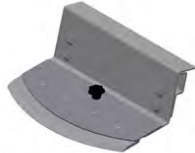
◀◀ (Accessories for Manual sorting tables)

Description	Code	
Tray slide for 5-basket sorting table, 2640 mm WxDxH 2640x310x62 mm kg 17 m ³ 0.08	865435 HSATS5ST	
Tray slide for pass-through 3-basket sorting table, 1576 mm WxDxH 1576x310x62 mm kg 11 m ³ 0.05	865436 HSATS6ST	
Tray slide fixing brackets (3pcs) WxDxH 320x380x45 mm kg 2 m ³ 0.01	865437 hsatsc	
Foldable tray slide for 3-basket sorting table, 1620 mm WxDxH 1620x310x62 mm kg 17 m ³ 0.21	865454 HSAFTSST3	
Foldable tray slide for 4-basket sorting table, 2130 mm WxDxH 2130x310x62 mm kg 28 m ³ 0.05	865455 HSAFTSST4	
Foldable tray slide for 5-basket sorting table, 2640 mm WxDxH 2640x310x62 mm kg 24 m ³ 0.32	865456 HSAFTSST5	



Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Manual sorting tables)


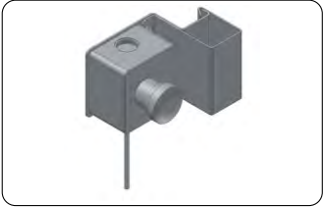




Description	Code	
Foldable tray slide for pass-through 3-basket sorting table, 1576 mm WxDxH 1576x310x62 mm kg 17 m ³ 0.20	865457 HSAFTSPST3	
Grid undershelf for 3-basket sorting table WxDxH 1573x533x52,5 mm kg 6.50 m ³ 0.05	865438 HSAGUS3R	
Grid undershelf for 4-basket sorting table WxDxH 2083x533x52,5 mm kg 9 m ³ 0.07	865439 HSAGUS4R	
Grid undershelf for 5-basket sorting table WxDxH 2593x533x52,5 mm kg 10 m ³ 0.08	865440 HSAGUS5R	
Tray slide with waste hole and rubber ring, 500 mm WxDxH 500x360x267 mm kg 6.49 m ³ 0.15	865445 HSASWS	
Dish scraper WxDxH 1x1x1 mm kg 2 m ³ 0.01	865447 HSAWSP	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers





◀◀ (Accessories for Manual sorting tables)

Description	Code	
<p>Water heating kit for wash basin</p> <p>WxDxH 40x80x105 mm kg 0.30 m³ 0.01</p>	<p>865449 HSATWBW</p>	
<p>Emergency stop kit for Rack Type Dishwasher (not for Basic handling system)</p> <p>WxDxH 190x190x190 mm kg 1.58 m³ 0.01</p>	<p>865162 HSAESK</p>	
<p>Soaking basin with lifting device for cutlery rack</p> <p>WxDxH 515x566x143 mm kg 6.70 m³ 0.20</p>	<p>865442 HSASBC</p>	
<p>Retractable pre-rinse unit with fixed thermostatic water mixer, hose length, 14mm</p> <p>WxDxH 1x1x1 mm kg 6.70 m³ 0.20</p>	<p>865460 HSAPRU6000</p>	
<p>Pre-wash spray unit, 1500 mm</p> <p>WxDxH 1x1x1 mm kg 1.67 m³ 0.20</p>	<p>865443 HSAPRU1500</p>	
<p>Tray slide for sorting table, 500 mm</p> <p>WxDxH 500x310x267 mm kg 5 m³ 0.15</p>	<p>865444 HSATS500L</p>	


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Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Manual sorting tables)

Description	Code	
Automatic basin wash with timer for 3-basket sorting table 0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x200x1550 mm kg 4.30 m ³ 0.14	865448 HSAMBWST	
Automatic basin wash with timer for 4-basket sorting table 0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x200x2060 mm kg 4.30 m ³ 0.19	865450 HSAABWST	
Automatic basin wash with timer for 5-basket sorting table 0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x200x2570 mm kg 5 m ³ 0.24	863231 HSAABWST5	
Automatic basin wash with timer for 6-basket sorting table WxDxH 200x200x3080 mm kg 20 m ³ 0.18	863236 HSAABWST6	
Brackets to support baskets under the sorting table WxDxH 553x1x150 mm kg 5 m ³ 0.01	865478 HSABSST	

Dishwasher driven sorting tables







Description	Code	
Automatic sorting table, Dishwasher driven, 3 baskets, Left>Right, 1920 mm WxDxH 1920x1110x910 mm kg 97 m ³ 2.51	865461 HSDDS3LR	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Dishwasher driven sorting tables)

Description	Code	
Automatic sorting table, Dishwasher driven, 4 baskets, Left>Right, 2430 mm WxDxH 2430x1110x910 mm kg 169 m ³ 3.55	865462 HSDDS4LR	
Automatic sorting table, Dishwasher driven, 5 baskets, Left>Right, 2940 mm WxDxH 2940x1110x910 mm kg 139 m ³ 3.88	865463 HSDDS5LR	
Pass-through automatic sorting table, Dishwasher driven, 3 baskets, Left>Right, 1576 mm WxDxH 1576x1110x910 mm kg 97 m ³ 2.51	865464 HSDDPTS3RL	
Automatic sorting table, Dishwasher driven, 3 baskets, Right>Left, 1920 mm WxDxH 1920x1110x910 mm kg 97 m ³ 2.51	865465 HSDDS3RL	
Automatic sorting table, Dishwasher driven, 4 baskets, Right>Left, 2430 mm WxDxH 2430x1110x910 mm kg 115 m ³ 3.20	865466 HSDDS4RL	
Automatic sorting table, Dishwasher driven, 5 baskets, Right>Left, 2940 mm WxDxH 2940x1110x910 mm kg 139 m ³ 3.88	865467 HSDDS5RL	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Dishwasher driven sorting tables)

Description	Code
Pass-through automatic sorting table, Dishwasher driven, 3 baskets, Right>Left, 1576 mm WxDxH 1576x1110x910 mm kg 97 m ³ 2.51	865468 HSDDPTS3LR



Accessories for Dishwasher driven sorting tables

Description	Code
Double overshelf for 3-basket sorting table, 1610 mm WxDxH 1610x470x1335 mm kg 14 m ³ 0.15	865298 HSADOS3
Double overshelf for 4-basket sorting table, 2120 mm WxDxH 2120x470x1335 mm kg 18 m ³ 0.19	865299 HSADOS4
Double overshelf for 5-basket sorting table, 2630 mm WxDxH 2630x470x1335 mm kg 21 m ³ 0.23	865427 HSADOS5
Double overshelf for pass-through 3-basket sorting table, 1576 mm WxDxH 1576x470x1335 mm kg 14 m ³ 0.15	865428 HSADOS6
Overshelf for 3-basket sorting table, 1610 mm WxDxH 1610x450x1135 mm kg 4 m ³ 0.07	865429 HSAOS3



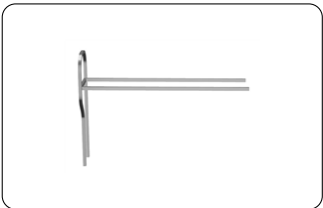

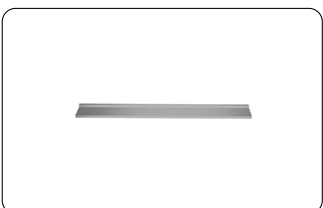
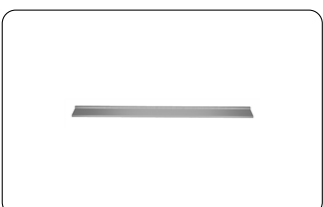


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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers


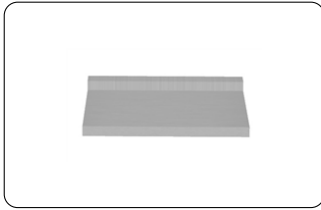
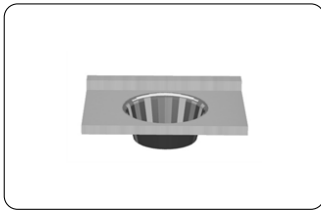



◀◀ (Accessories for Dishwasher driven sorting tables)

Description	Code	
Overshelf for 4-basket sorting table, 2120 mm WxDxH 2120x450x1135 mm kg 4 m ³ 0.08	865430 HSAOS4	
Overshelf for 5-basket sorting table, 2630 mm WxDxH 2630x450x1135 mm kg 4.50 m ³ 0.11	865431 HSAOS5	
Overshelf for pass-through 3-basket sorting table, 1576 mm WxDxH 1576x390x1135 mm kg 4 m ³ 0.07	865432 HSAOS6	
Tray slide for 3-basket sorting table, 1620 mm WxDxH 1620x310x62 mm kg 11 m ³ 0.05	865433 HSATS3ST	
Tray slide for 4-basket sorting table, 2130 mm WxDxH 2130x310x62 mm kg 14 m ³ 0.06	865434 HSATS4ST	
Tray slide for 5-basket sorting table, 2640 mm WxDxH 2640x310x62 mm kg 17 m ³ 0.08	865435 HSATS5ST	



Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Dishwasher driven sorting tables)






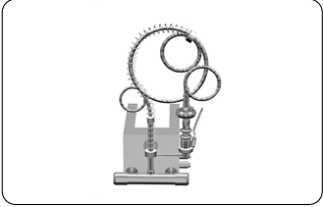
Description	Code	
Tray slide for pass-through 3-basket sorting table, 1576 mm WxDxH 1576x310x62 mm kg 11 m ³ 0.05	865436 HSATS6ST	
Tray slide for sorting table, 500 mm WxDxH 500x310x267 mm kg 5 m ³ 0.15	865444 HSATS500L	
Tray slide with waste hole and rubber ring, 500 mm WxDxH 500x360x267 mm kg 6.49 m ³ 0.15	865445 HSASWS	
Dish scraper WxDxH 1x1x1 mm kg 2 m ³ 0.01	865447 HSAWSP	
Automatic basin wash with timer for 3-basket sorting table 0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x200x1550 mm kg 4.30 m ³ 0.14	865448 HSAMBWST	
Automatic basin wash with timer for 4-basket sorting table 0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x200x2060 mm kg 4.30 m ³ 0.19	865450 HSAABWST	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers



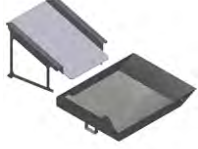


◀◀ (Accessories for Dishwasher driven sorting tables)

Description	Code	
Automatic basin wash with timer for 5-basket sorting table 0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x200x2570 mm kg 5 m ³ 0.24	863231 HSAABWST5	
Automatic basin wash with timer for 6-basket sorting table WxDxH 200x200x3080 mm kg 20 m ³ 0.18	863236 HSAABWST6	
Water heating kit for wash basin WxDxH 40x80x105 mm kg 0.30 m ³ 0.01	865449 HSATWBW	
Pre-wash spray unit, 1500 mm WxDxH 1x1x1 mm kg 1.67 m ³ 0.20	865443 HSAPRU1500	
Pre-rinse unit (mixer and shower) WxDxH 200x600x100 mm kg 12 m ³ 0.25	865209 HSAPRUOS	
Pre-rinse unit (thermostatic mixer and shower) to be mounted on overshelf WxDxH 600x300x700 mm kg 5 m ³ 0.05	863136 HSATPROUS	

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Handling system for green&clean Rack Type dishwashers





◀◀ (Accessories for Dishwasher driven sorting tables)

Description	Code	
<p>Retractable pre-rinse unit with fixed thermostatic water mixer, hose length, 14mm</p> <p>WxDxH 1x1x1 mm kg 6.70 m³ 0.20</p>	<p>865460 HSAPRU6000</p>	
<p>Soaking basin for cutlery rack including lifting device for dishwasher driven sorting table</p> <p>WxDxH 512x566x142 mm kg 8 m³ 0.02</p>	<p>863230 HSASBCDWST</p>	
<p>Soaking basin with lifting device for cutlery rack</p> <p>WxDxH 515x566x143 mm kg 6.70 m³ 0.20</p>	<p>865442 HSASBC</p>	
<p>Emergency stop kit for Rack Type Dishwasher (not for Basic handling system)</p> <p>WxDxH 190x190x190 mm kg 1.58 m³ 0.01</p>	<p>865162 HSAESK</p>	
<p>Brackets to support baskets under the sorting table</p> <p>WxDxH 553x1x150 mm kg 5 m³ 0.01</p>	<p>865478 HSABSST</p>	
<p>Additional waste rack for dishwasher driven and automatic sorting table</p> <p>WxDxH 320x440x50 mm kg 2.50 m³ 0.01</p>	<p>863173 HSWRSP</p>	

Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers







Cord conveyors for baskets

Description	Code	
Cord conveyor for baskets, 500 mm WxDxH 500x620x910 mm kg 23 m ³ 0.24	863143 HSBCC5	
Cord conveyor for baskets, 600 mm WxDxH 600x620x910 mm kg 24 m ³ 0.24	863144 HSBCC6	
Cord conveyor for baskets, 700 mm WxDxH 700x620x910 mm kg 25 m ³ 0.24	863145 HSBCC7	
Cord conveyor for baskets, 800 mm WxDxH 800x620x910 mm kg 26 m ³ 0.24	863146 HSBCC8	
Cord conveyor for baskets, 900 mm WxDxH 900x620x910 mm kg 29 m ³ 0.32	863147 HSBCC9	
Cord conveyor for baskets, 1000 mm WxDxH 1000x620x910 mm kg 30 m ³ 0.32	863148 HSBCC10	



Handling system for green&clean Rack Type dishwashers

◀◀ (Cord conveyors for baskets)







Description	Code	
Cord conveyor for baskets, 1100 mm WxDxH 1100x620x910 mm kg 31 m ³ 0.32	863149 HSBCC11	
Cord conveyor for baskets, 1200 mm WxDxH 1200x620x910 mm kg 35 m ³ 0.45	863150 HSBCC12	
Cord conveyor for baskets, 1300 mm WxDxH 1300x620x910 mm kg 36 m ³ 0.45	863151 HSBCC13	
Cord conveyor for baskets, 1400 mm WxDxH 1400x620x910 mm kg 37 m ³ 0.45	863152 HSBCC14	
Cord conveyor for baskets, 1500 mm WxDxH 1500x620x910 mm kg 38 m ³ 0.45	863153 HSBCC15	
Cord conveyor for baskets, 1600 mm WxDxH 1600x620x910 mm kg 43 m ³ 0.45	863154 HSBCC16	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers







◀◀ (Cord conveyors for baskets)

Description	Code	
Cord conveyor for baskets, 1700 mm WxDxH 1700x620x910 mm kg 44 m ³ 0.59	863155 HSBCC17	
Cord conveyor for baskets, 1800 mm WxDxH 1800x620x910 mm kg 45 m ³ 0.59	863156 HSBCC18	
Cord conveyor for baskets, 1900 mm WxDxH 1900x620x910 mm kg 46 m ³ 0.59	863157 HSBCC19	
Cord conveyor for baskets, 2000 mm WxDxH 2000x620x910 mm kg 47 m ³ 0.59	863158 HSBCC20	
Cord conveyor for baskets, 2100 mm WxDxH 2100x620x910 mm kg 48 m ³ 0.59	863159 HSBCC21	
Cord conveyor for baskets, 2200 mm WxDxH 2200x620x910 mm kg 52 m ³ 0.72	863160 HSBCC22	

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Handling system for green&clean Rack Type dishwashers

◀◀ (Cord conveyors for baskets)

Description	Code	
Cord conveyor for baskets, 2300 mm WxDxH 2300x620x910 mm kg 53 m ³ 0.72	863161 HSBCC23	
Cord conveyor for baskets, 2400 mm WxDxH 2400x620x910 mm kg 54 m ³ 0.72	863162 HSBCC24	
Cord conveyor for baskets, 2500 mm WxDxH 2500x620x910 mm kg 55 m ³ 0.72	863163 HSBCC25	
Cord conveyor for baskets, 90° curve Unit WxDxH 850x850x910 mm kg 37 m ³ 0.46	863164 HSBCC90C	
Cord conveyor for baskets, 45° curve Unit WxDxH 600x600x910 mm kg 31 m ³ 0.43	863165 HSBCC45C	
Return Unit of cord conveyor for baskets WxDxH 400x620x910 mm kg 43 m ³ 0.45	863166 HSBCCRU4	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Cord conveyors for baskets)

Description	Code
<p>Drive Unit of cord conveyor for baskets, Left>Right operation</p> <p>0.30 ElekW 230 V 1N 50/60 Hz WxDxH 400x620x910 mm kg 60 m³ 0.45</p>	<p>863167 HSBCCDULR4</p>
<p>Drive Unit of cord conveyor for baskets, Right>Left operation</p> <p>0.30 ElekW 230 V 1N 50/60 Hz WxDxH 400x620x910 mm kg 60 m³ 0.45</p>	<p>863168 HSBCCDURL4</p>



Accessories for Cord conveyors for baskets

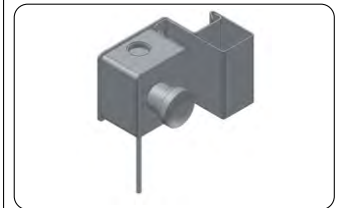
Description	Code
<p>10 m cord for cord conveyor (mandatory - to be ordered according to the length of the complete layout)</p> <p>WxDxH 10000x25x25 mm kg 8 m³ 0.02</p>	<p>863170 HSACL10CC</p>
<p>30 m cord for cord conveyor (mandatory - to be ordered according to the length of the complete layout)</p> <p>WxDxH 30000x25x25 mm kg 22 m³ 0.02</p>	<p>863171 HSACL30CC</p>
<p>50 m cord for cord conveyor (mandatory - to be ordered according to the length of the complete layout)</p> <p>WxDxH 50000x25x25 mm kg 33 m³ 0.13</p>	<p>863172 HSACL50CC</p>
<p>Kit for cord welding</p> <p>WxDxH 450x200x350 mm kg 1.51 m³ 0.04</p>	<p>865143 HSACWK</p>



Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Cord conveyors for baskets)

Description	Code
10 m connection cable for drive unit of cord conveyor for baskets WxDxH 10000x11x11 mm kg 3.10 m ³ 0.01	863169 HSAC10BCDU
Emergency stop kit for Rack Type Dishwasher (not for Basic handling system) WxDxH 190x190x190 mm kg 1.58 m ³ 0.01	865162 HSAESK
End limit switch for cord conveyor for basket WxDxH 200x300x30 mm kg 1.50	863174 HSAELSCCB
Additional waste rack for dishwasher driven and automatic sorting table WxDxH 320x440x50 mm kg 2.50 m ³ 0.01	863173 HSWRSP



Automatic sorting tables

Description	Code
Automatic sorting table, 3 baskets, Left>Right, 1620 mm WxDxH 1620x1110x910 mm kg 110 m ³ 2.51	865469 HSAS3LR
Automatic sorting table, pass-through 3 baskets, Left>Right, 1620 mm WxDxH 1620x1110x910 mm kg 110 m ³ 2.51	865472 HSASPT3LR



Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Automatic sorting tables)

Description	Code	
Automatic sorting table, 4 baskets, Left>Right, 2130 mm WxDxH 2130x1110x910 mm kg 163 m ³ 3.75	865470 HSAS4LR	
Automatic sorting table, 5 baskets, Left>Right, 2640 mm WxDxH 2640x1110x910 mm kg 150 m ³ 3.77	865471 HSAS5LR	
Automatic sorting table, 6 baskets, Left>Right, 3150mm WxDxH 3150x1110x910 mm kg 170 m ³ 4.58	863225 HSAS6LR	
Automatic sorting table, 3 baskets, Right>Left, 1620 mm WxDxH 1620x1110x910 mm kg 110 m ³ 2.51	865473 HSAS3RL	
Automatic sorting table, pass-through 3 baskets, Right>Left, 1620 mm WxDxH 1620x1110x910 mm kg 110 m ³ 2.51	865476 HSASPT3RL	
Automatic sorting table, 4 baskets, Right>Left, 2130 mm WxDxH 2130x1110x910 mm kg 128 m ³ 3.10	865474 HSAS4RL	





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Handling system for green&clean Rack Type dishwashers

◀◀ (Automatic sorting tables)

Description	Code	
Automatic sorting table, 5 baskets, Right>Left, 2640 mm WxDxH 2640x1110x910 mm kg 150 m ³ 3.77	865475 HSAS5RL	
Automatic sorting table, 6 baskets, Right>Left, 3150mm WxDxH 3150x1110x910 mm kg 170 m ³ 4.58	863226 HSAS6RL	

Accessories for Automatic sorting tables

Description	Code	
Double overshelf for 3-basket sorting table, 1610 mm WxDxH 1610x470x1335 mm kg 14 m ³ 0.15	865298 HSADOS3	
Double overshelf for pass-through 3-basket sorting table, 1576 mm WxDxH 1576x470x1335 mm kg 14 m ³ 0.15	865428 HSADOS6	
Double overshelf for 4-basket sorting table, 2120 mm WxDxH 2120x470x1335 mm kg 18 m ³ 0.19	865299 HSADOS4	
Double overshelf for 5-basket sorting table, 2630 mm WxDxH 2630x470x1335 mm kg 21 m ³ 0.23	865427 HSADOS5	

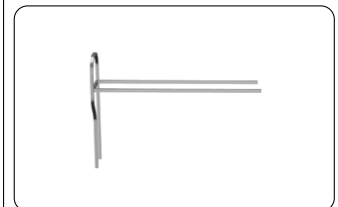
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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers


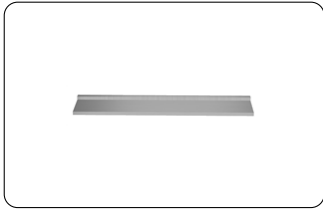
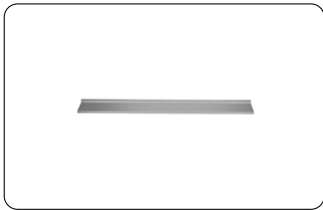
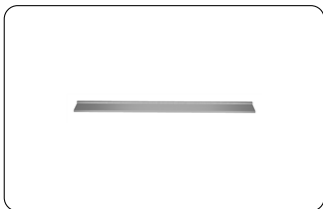

◀◀ (Accessories for Automatic sorting tables)

Description	Code
Double overshelf for 6-basket sorting table, 3150 mm WxDxH 3140x470x1335 mm kg 23 m ³ 0.28	863227 HSADOS6
Overshelf for 3-basket sorting table, 1610 mm WxDxH 1610x450x1135 mm kg 4 m ³ 0.07	865429 HSAOS3
Overshelf for pass-through 3-basket sorting table, 1576 mm WxDxH 1576x390x1135 mm kg 4 m ³ 0.07	865432 HSAOS6
Overshelf for 4-basket sorting table, 2120 mm WxDxH 2120x450x1135 mm kg 4 m ³ 0.08	865430 HSAOS4
Overshelf for 5-basket sorting table, 2630 mm WxDxH 2630x450x1135 mm kg 4.50 m ³ 0.11	865431 HSAOS5
Overshelf for 6-basket sorting table, 3150 mm WxDxH 3140x450x1135 mm kg 5 m ³ 0.14	863232 HSAOS6



Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Automatic sorting tables)




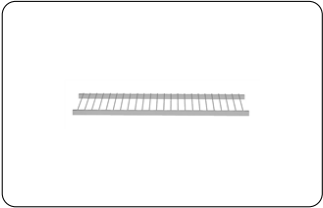
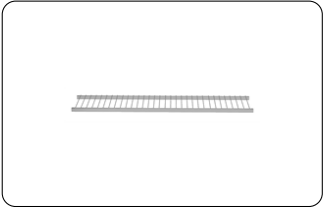
Description	Code	
Tray slide for 3-basket sorting table, 1620 mm WxDxH 1620x310x62 mm kg 11 m ³ 0.05	865433 HSATS3ST	
Tray slide for pass-through 3-basket sorting table, 1576 mm WxDxH 1576x310x62 mm kg 11 m ³ 0.05	865436 HSATS6ST	
Tray slide for 4-basket sorting table, 2130 mm WxDxH 2130x310x62 mm kg 14 m ³ 0.06	865434 HSATS4ST	
Tray slide for 5-basket sorting table, 2640 mm WxDxH 2640x310x62 mm kg 17 m ³ 0.08	865435 HSATS5ST	
Tray slide for 6-basket sorting table, 3150 mm WxDxH 3150x310x62 mm kg 20 m ³ 0.09	863233 HSATS6ST	
Foldable tray slide for 3-basket sorting table, 1620 mm WxDxH 1620x310x62 mm kg 17 m ³ 0.21	865454 HSAFTSST3	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Automatic sorting tables)


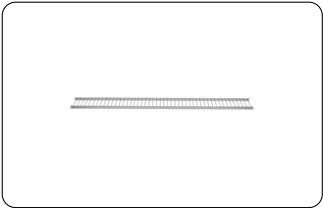




Description	Code	
Foldable tray slide for pass-through 3-basket sorting table, 1576 mm WxDxH 1576x310x62 mm kg 17 m ³ 0.20	865457 HSAFTSPST3	
Foldable tray slide for 4-basket sorting table, 2130 mm WxDxH 2130x310x62 mm kg 28 m ³ 0.05	865455 HSAFTSST4	
Foldable tray slide for 5-basket sorting table, 2640 mm WxDxH 2640x310x62 mm kg 24 m ³ 0.32	865456 HSAFTSST5	
Foldable tray slide for 6-basket sorting table, 3150 mm WxDxH 2150x310x62 mm kg 27 m ³ 0.38	863234 HSAFTSST6	
Grid undershelf for 3-basket sorting table WxDxH 1573x533x52,5 mm kg 6.50 m ³ 0.05	865438 HSAGUS3R	
Grid undershelf for 4-basket sorting table WxDxH 2083x533x52,5 mm kg 9 m ³ 0.07	865439 HSAGUS4R	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Automatic sorting tables)






Description	Code	
Grid undershelf for 5-basket sorting table WxDxH 2593x533x52,5 mm kg 10 m ³ 0.08	865440 HSAGUS5R	
Grid undershelf for 6-basket sorting table WxDxH 3103x533x52,5 mm kg 12 m ³ 0.10	863235 HSAGUS6R	
Inclined extension table for motorized or dishwasher driven table WxDxH 620x346x910 mm kg 22 m ³ 0.07	865255 IPMT	
Soaking basin with lifting device for cutlery rack WxDxH 515x566x143 mm kg 6.70 m ³ 0.20	865442 HSASBC	
Soaking basin for cutlery rack including lifting device for dishwasher driven sorting table WxDxH 512x566x142 mm kg 8 m ³ 0.02	863230 HSASBCDWST	
Pre-wash spray unit, 1500 mm WxDxH 1x1x1 mm kg 1.67 m ³ 0.20	865443 HSAPRU1500	

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Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Automatic sorting tables)

Description	Code	
Tray slide for sorting table, 500 mm WxDxH 500x310x267 mm kg 5 m ³ 0.15	865444 HSATS500L	
Automatic basin wash with timer for 3-basket sorting table 0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x200x1550 mm kg 4.30 m ³ 0.14	865448 HSAMBWST	
Automatic basin wash with timer for 4-basket sorting table 0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x200x2060 mm kg 4.30 m ³ 0.19	865450 HSAABWST	
Automatic basin wash with timer for 5-basket sorting table 0.10 ElekW 230 V 1N 50/60 Hz WxDxH 200x200x2570 mm kg 5 m ³ 0.24	863231 HSAABWST5	
Automatic basin wash with timer for 6-basket sorting table WxDxH 200x200x3080 mm kg 20 m ³ 0.18	863236 HSAABWST6	
Emergency stop kit for Rack Type Dishwasher (not for Basic handling system) WxDxH 190x190x190 mm kg 1.58 m ³ 0.01	865162 HSAESK	

Handling system for green&clean Rack Type dishwashers

Cord conveyors for trays







Description	Code	
Cord conveyor for trays, 1000 mm WxDxH 1000x460x910 mm kg 24 m ³ 0.06	865122 HSCCT10	
Cord conveyor for trays, 2000 mm WxDxH 2000x460x110 mm kg 43 m ³ 0.12	865123 HSCCT20	
Cord conveyor for trays, 3000 mm WxDxH 3000x460x110 mm kg 102 m ³ 0.73	865124 HSCCT30	
Cord conveyor for trays, sorting (low edge), 1000 mm WxDxH 1000x460x110 mm kg 26 m ³ 0.06	865125 HSCCTL10	
Cord conveyor for trays, sorting (low edge), 2000 mm WxDxH 2000x460x110 mm kg 41 m ³ 0.12	865126 HSCCTL20	
Cord conveyor for trays, sorting (low edge), 3000 mm WxDxH 3000x460x110 mm kg 58 m ³ 0.17	865127 HSCCTL30	



Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Cord conveyors for trays)

Description	Code	
Cord conveyor for trays, 90° curve Unit with legs WxDxH 700x700x910 mm kg 38 m ³ 0.34	865184 HSCCT90CCT	
Cord conveyor for trays, 45° curve Unit with legs WxDxH 693x612x910 mm kg 27 m ³ 0.21	865129 HSCCT45C	
Drive Unit of cord conveyor for trays with variable speed and legs 0.75 ElekW 230 V 1N 50/60 Hz WxDxH 500x460x910 mm kg 58 m ³ 0.24	865130 HSCCTD	
Drive Unit of cord conveyor for trays with tray unloader, variable speed and legs 0.75 ElekW 230 V 1N 50/60 Hz WxDxH 500x460x910 mm kg 103 m ³ 0.54	865131 HSCCTDTU	
Central Unit of cord conveyor for trays with variable speed and legs 0.75 ElekW 230 V 1N 50/60 Hz WxDxH 1000x460x910 mm kg 79 m ³ 0.45	865132 HSCCTC	
Return Unit of cord conveyor for trays with legs WxDxH 500x460x910 mm kg 32 m ³ 0.42	865133 HSCCTR	

▶▶

Handling system for green&clean Rack Type dishwashers

◀◀ (Cord conveyors for trays)

Description	Code
Magnetic cutlery removal device 0.05 ElekW 400 V 3N 50/60 Hz WxDxH 1224x576x490 mm kg 110 m ³ 0.56	865118 HSCRM

Accessories for Cord conveyors for trays

Description	Code
10 m cord for cord conveyor (mandatory - to be ordered according to the length of the complete layout) WxDxH 10000x25x25 mm kg 8 m ³ 0.02	863170 HSACL10CC
30 m cord for cord conveyor (mandatory - to be ordered according to the length of the complete layout) WxDxH 30000x25x25 mm kg 22 m ³ 0.02	863171 HSACL30CC
50 m cord for cord conveyor (mandatory - to be ordered according to the length of the complete layout) WxDxH 50000x25x25 mm kg 33 m ³ 0.13	863172 HSACL50CC
Kit for cord welding WxDxH 450x200x350 mm kg 1.51 m ³ 0.04	865143 HSACWK
Tray Lowerator for conveyor, H=800/900 mm WxDxH 438x643x900 mm kg 44 m ³ 0.37	865135 HSTL800



▶▶

Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Cord conveyors for trays)

Description	Code
Tray Lowerator for conveyor, H=1200/1300 mm WxDxH 438x643x1300 mm kg 53 m ³ 0.52	865136 HSTL1200
Tray presence sensor for cord conveyors WxDxH 200x200x200 mm kg 3	865137 HSATDS
Set of legs for cord conveyor for trays WxDxH 140x450x805 mm kg 4.10 m ³ 0.10	865138 HSASLCCT
End limit switch for cord conveyor WxDxH 200x300x200 mm kg 1 m ³ 0.02	865139 HSAELCCT
Empty tray indication device WxDxH 100x500x350 mm kg 150 m ³ 2.13	865140 HSAETCCT
Empty tray indication device (electronic) WxDxH 500x100x500 mm kg 6 m ³ 0.07	865154 HSETI



Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Cord conveyors for trays)

Description	Code
Start/stop switch for cord conveyor WxDxH 100x100x150 mm kg 2	865142 HSASSCCT
Emergency switch for cord conveyor WxDxH 100x150x100 mm kg 1	865141 HSAESCCT
Magnetic cutlery removal device 0.05 ElekW 400 V 3N 50/60 Hz WxDxH 1224x576x490 mm kg 110 m ³ 0.56	865118 HSCRM
Waste trough, 2000x290x865mm WxDxH 2000x290x865 mm kg 35 m ³ 0.65	865144 HSWT20
Waste trough, 3000x290x865mm WxDxH 3000x290x865 mm kg 45 m ³ 0.97	865145 HSWT30
Wash system for waste troughs 2000/3000mm WxDxH 2000x100x100 mm kg 6 m ³ 0.01	865146 HSWTWS



Dishwashing Equipment

Handling system for green&clean Rack Type dishwashers

◀◀ (Accessories for Cord conveyors for trays)

Description	Code
<p>Sorting top on legs with hole and rubber ring, 600mm WxDxH 600x700x865 mm kg 11 m³ 0.14</p> <p>Included Accessory 863150 Cord conveyor for baskets, 1200 mm 1</p>	<p>865150 HSSTGRL</p>

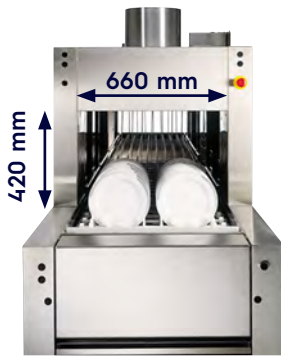


Tray Washers

Description	Code	
Tray washer with condensing Unit, autostart/sTop and drying zone, electric r>l, 1200 trays/h 36.40 ElekW 400 V 3N 50 Hz WxDxH 2980x824x1914 mm kg 683 m³ 6.80	511060 TW12ERCB	
Tray washer with condensing Unit, autostart/sTop and drying zone, electric l>r, 1200 trays/h 36.40 ElekW 400 V 3N 50 Hz WxDxH 2980x824x1914 mm kg 670 m³ 8.04	511061 TW12ELCB	
Tray washer with condensing Unit, autostart/sTop and drying zone, steam r>l, 1200 trays/h 6.40 ElekW 400 V 3N 50 Hz WxDxH 2980x824x1914 mm kg 585 m³ 6.80	511062 TW12SRCB	
Tray washer with condensing Unit, autostart/sTop and drying zone, steam l>r, 1200 trays/h 6.40 ElekW 400 V 3N 50 Hz WxDxH 2980x824x1914 mm kg 585 m³ 6.80	511063 TW12SLCB	
Tray Lowerator for conveyor, H=800/900 mm WxDxH 438x643x900 mm kg 44 m³ 0.37	865135 HSTL800	
Tray Lowerator for conveyor, H=1200/1300 mm WxDxH 438x643x1300 mm kg 53 m³ 0.52	865136 HSTL1200	

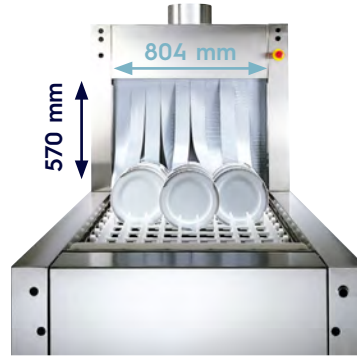
Washing chamber version

Standard Flight type



- ▶ 2 plates (max. diameter of 270 mm) per row
- ▶ suitable to wash up to 600x400mm items

Wide 'n' high Flight type

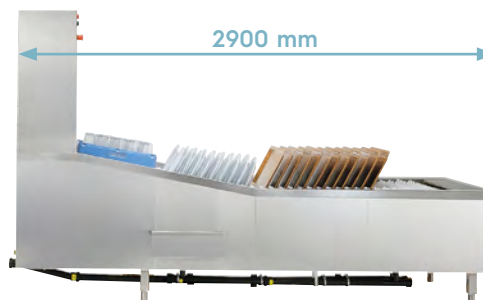


- ▶ 3 plates (max. diameter of 270 mm) per row
- ▶ suitable to wash up to 744x550mm items
- ▶ 50% higher capacity than Standard Flight type

Loading & unloading lengths:

Available loading size length	Available unloading size length
700 mm (standard in all models)	700 mm (standard in 1 tank & 2 tanks)
1100 mm	1100 mm (standard in 3 tanks)
1500 mm	1500 mm (standard in 4 tanks)
1800 mm	1800 mm
2400 mm	2400 mm
2900 mm cross over	3000 mm
3000 mm	4000 mm
4000 mm	

A 2900 mm cross-over section is also available. This section is recommended when trays pass on conveyor above the loading section, height of cross-over section is only 690 mm. It is much easier for the operator to unload the items in a downward movement i.e. in a more ergonomic way, - even if light items, it is more tiring if movement is repetitive.





Rinsing type

Duo rinse







The hot water from the boiler at 85°C is pushed into the final rinse arm "A" for the sanitization process, then collected in the rinsing tank and immediately circulated into the first ramp at 65°C for an initial stage to remove detergent.

► **Guaranteed rinsing performance and save water, energy and chemicals by using the same water twice.**

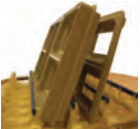
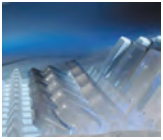
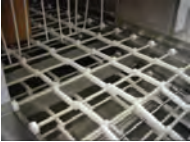


PRE-WASH:

Standard	Heavy duty (as option)
	
<p>600 mm length & 0,88kW pump</p>	<p>900 mm length & 2,7kW pump</p> <p>► Strongly recommended when:</p> <ul style="list-style-type: none"> -the machine is used constantly at the highest speed -the food leftovers are allowed to dry for over half an hour before being placed in the machine

Energy Saving System:

Energy Saving Device (ESD)	ESD+Water Heat Exchanger	Heat pump
	 	  
<p>Energy saving by 13 to 22kW/h (depending on model) by pre-heating the incoming cold water using the steam from the dishwasher (ESD), without increasing the heating elements in the boiler.</p> <p>Outgoing air from the machine will be cooled down to about 25°C with 75-80% humidity. So no additional hood is needed over the machine if the room is generally well ventilated and gives 25 to 30 total room volume air changes an hour.</p>	<p>Energy saving by 15 to 26kW/h (depending on model) by pre-heating the incoming cold water using the steam from the dishwasher (ESD) and part of the used rinsing water (Water Heat Exchanger), without increasing the heating elements in the boiler.</p> <p>Outgoing air from the machine will be cooler down to about 25°C with 75-80% humidity. So no additional hood is needed over the machine if the room is generally well ventilated and gives 25 to 30 total room volume air changes an hour.</p> <p>After th ESD, part of the incoming water will go to the pre-wash tank.</p>	<p>Energy saving by 19 to 32kW/h (depending on model) by pre-heating the incoming cold water using the steam from the dishwasher (ESD) and part of the used rinsing water (Water Heat Exchanger) and Heat pump. Thanks to this, the incoming water enters to the boiler with higher temperature so boiler power can be reduced by 8 kW.</p> <p>Outgoing air from the machine will be cooled down to about 15°C with very low humidity so no additional hood is needed over the machine.</p> <p>After th ESD, part of the incoming water will go to the pre-wash tank.</p>

Conveyor type:

	Capacity per meter	Distance between fingers	Note
Multi-purpose (standard) 	Ø 270 mm plates: 32 pcs (standard)/48 pcs (wide) 600x400 mm trays: 16 pcs 500x500 mm racks: 2 pcs plus plastic shaft for easier handling available as special 9 shafts/m)	60 mm	Mix of general items found in hotels, canteens, etc...
For insulated trays (Temp-Rite & Aladin) 	Ø 270 mm plates: 20 pcs (standard)/30 pcs (wide) trays/lids: 10 pcs 500x500 mm racks: 2 pcs	100 mm	
For insulated trays (MDS & Rieber) 	Ø 270 mm plates: 20 pcs (standard)/30 pcs (wide) trays/lids: 10 pcs 500x500 mm racks: 2 pcs	100 mm	
For small items 	Ø 270 mm plates: 32 pcs (standard)/48 pcs (wide) 600x400 mm trays: 16 pcs 500x500 mm racks: 2 pcs	60 mm	For washing a mix of small items that are too big to be placed on the standard multi-purpose conveyor
For big items 	500x500 mm racks: 2 pcs	120 mm	Washing large boxes and/or containers: max size 600 mm wide (standard versions) or 744 mm wide (wide version)
Multi-purpose & Cutlery 	Ø 270 mm plates: 32 pcs 600x400 mm trays: 16 pcs 500x500 mm racks: 2 pcs cutlery: 65 pcs	60 mm	Mix of general items found in hotels, canteens, etc... whilst ensuring cutlery are washed and dried well Available for wide 'n' high versions only
Trays & Cutlery 	600x400 mm trays: 16 pcs cutlery: 65 pcs	60 mm	Available for wide 'n' high versions only
Small items & Cutlery 	Ø 270 mm plates: 32 pcs 600x400 mm trays: 16 pcs 500x500 mm racks: 2 pcs cutlery: 65 pcs	60 mm	Available for wide 'n' high versions only

Improved washing & rinsing performance:

Features	Description	Recommended when wash		
		Large items/ GN	Heavily soiled items	Plastic items
Neutral sections	Avoid water from splashing between tanks and even out of the machine. Recommend below lengths should be positioned between each wash tank and before the rinse: 400mm neutral zone to wash 400-600mm container length 600mm neutral zone to wash 600-800mm container length	●		
Variable speed	Speed is variable between the minimum and maximum value. 3 speeds are available and one is compliant with DIN 10510.	●	●	
Variable pressure	Allow operators to increase the water pressure in the lower wash arms up to 30% and at the same time slows the belt speed by activating a level positioned in the loading section.	●	●	
Side wash arms	Added to the standard "above & below" wash arms to wash also from the side. The side wash arms incorporate two nozzles that can be angled/directed by the operators exactly at the point that needs washing.	●		
Eco pre-scrap arm (in prewash tank and always in combination with ESD+Water Heat Exchanger)	Use rinsed water coming out from Energy Saving Device (220 lit/h at around 35°C) directed toward items from a lower arm positioned just after the inlet. So that washed items get "softened" and "wet" as soon as they enter the machine without using extra water.		●	
Sloping belt (4° slightly towards the back)	Water splashes off items onto doors and back wall, not out of the machine and into other wash tanks. It also improves the drying result.	●		●
Additional dryer	Improve the drying result. Adding a double drier will increase 1100mm to the length, 9kW for the elements and 1.1kW for the fan motor.	●		●
Rinse booster pump with integrated Air gap	Guarantee rinse pressure. Connection pressure min. 1 bar.	●	●	●
Thermo-disinfection	Guarantee items will be thermo-disinfected (required by law in some countries) by adding a section of 2000mm with minimum temperature of 83°C and 30 seconds contact time.	●	●	●
Sanitization cycle	Guarantee hygiene for the machine at the end of the day or long un-used period by complete emptying of all machine water up to 78°C and was for 5 minutes, then complete emptying of tanks.	●	●	●
Reversible conveyor	If the item gets stuck on the conveyor, by pushing a button, customer can reverse the conveyor.	●	●	●

Product range

No. of tank	PNC/ Model name	Type	Max. capacity	Min. capacity	Total length (mm)	Loading size (mm)	Unloading size (mm)
			(dishes/hour)				
1 TANKS	510700/ EFT1	Standard	2800	1400	3900	700	700
	510700/ EFT1W	Wide 'n' high	4200	2100	3900	700	700
2 TANKS	510701/ EFT2	Standard	3600	1800	4500	700	700
	510702/ EFT2W	Wide 'n' high	5400	2700	4500	700	700
3 TANKS	510703/ EFT3	Standard	5000	2500	5800	700	1100
	510704/ EFT3W	Wide 'n' high	7500	3700	5800	700	1100
4 TANKS	510705/ EFT4	Standard	7200	3600	7100	700	1500
	510706/ EFT4W	Wide 'n' high	10800	5400	7100	700	1500

Dishwashing Equipment

Flight Type

1 Tank

Description	Code
<p>Flight Type Dishwasher, 1 tank, 5200 dishes/h, electric, 750mm loading, 1000mm unloading, 1 dryer, 55mm conveyor, ESD, right to left</p> <p>42.70 ElekW 380-415 V 3N 50 Hz WxDxH 4150x946x1983 mm kg 1008 m³ 10.93</p>	<p>520038 EFTD052EL1UID1M5E R385</p>
<p>Flight Type Dishwasher, 1 tank, 5200 dishes/h, electric, 750mm loading, 1000mm unloading, 1 dryer, 55mm conveyor, ESD, left to right</p> <p>42.50 ElekW 380-415 V 3N 50 Hz WxDxH 4150x946x1983 mm kg 1188 m³ 10.41</p>	<p>520039 EFTD052EL1UID1M5E L385</p>



2 Tanks

Description	Code
<p>Flight Type Dishwasher, 2 tanks, 6400 dishes/h, electric, 950mm loading, 1000mm unloading, 1 dryer, 55mm conveyor, ESD, right to left</p> <p>44.70 ElekW 380-415 V 3N 50 Hz WxDxH 5150x946x1983 mm kg 1186 m³ 12.47</p>	<p>520046 EFTD064EL2U1D1M5 ER385</p>
<p>Flight Type Dishwasher, 2 tanks, 6400 dishes/h, electric, 950mm loading, 1000mm unloading, 1 dryer, 55mm conveyor, ESD, left to right</p> <p>44.70 ElekW 380-415 V 3N 50 Hz WxDxH 5150x946x1983 mm kg 1114 m³ 12.68</p>	<p>520047 EFTD064EL2U1D1M5 EL385</p>



3 Tanks

Description	Code
<p>Flight Type Dishwasher, 3 tanks, 8200 dishes/h, electric, 950mm loading, 1300mm unloading, 1 dryer, 55mm conveyor, ESD, right to left</p> <p>66.70 ElekW 380-415 V 3N 50 Hz WxDxH 6250x946x1983 mm kg 1457 m³ 16.48</p>	<p>520120 EFTD082EL2U2D1M5 ER385</p>



◀◀ (3 Tanks)

Description	Code
Flight Type Dishwasher, 3 tanks, 8200 dishes/h, electric, 950mm loading, 1300mm unloading, 1 dryer, 55mm conveyor, ESD, left to right 66.70 ElekW 380-415 V 3N 50 Hz WxDxH 6250x946x1983 mm kg 1953 m ³ 15.61	520121 EFTD082EL2U2D1M5 EL385



4 Tanks






Description	Code
Flight Type Dishwasher, 4 tanks, 10800 dishes/h, electric, 950mm loading, 1600mm unloading, 1 dryer, 55mm conveyor, ESD, right to left 87.70 ElekW 380-415 V 3N 50 Hz WxDxH 7350x946x1983 mm kg 1563 m ³ 17.04	520128 EFTD108EL2U3D1M5 ER385
Flight Type Dishwasher, 4 tanks, 10800 dishes/h, electric, 950mm loading, 1600mm unloading, 1 dryer, 55mm conveyor, ESD, left to right 87.70 ElekW 380-415 V 3N 50 Hz WxDxH 7350x946x1983 mm kg 1513 m ³ 17.41	520129 EFTD108EL2U3D1M5 EL385



Dishwashing Equipment




Complementary Units

Trolleys, wall mounted shelves and storage units

Description	Code	
Platform Trolley 600mm WxDxH 670x600x900 mm kg 13 m ³ 0.14	361230 STR601	
Dishwasher Rack Dolly 500mm WxDxH 515x515x187 mm kg 7 m ³ 0.12	361238 DRT1	
4-Dishwasher Rack Trolley WxDxH 645x645x900 mm kg 16 m ³ 0.46	361244 DRT4	
Stainless steel 50-lt Mobile Bin with lid WxDxH 380x427x605 mm kg 7.10 m ³ 0.12	132926 NCVR50	
Wall mounted shelf for 1 basket 680mm WxDxH 680x500x700 mm kg 16 m ³ 0.33	864357 DWWS1	
Wall mounted shelf for 2 baskets 1180mm WxDxH 1180x500x700 mm kg 23 m ³ 0.57	864263 DWWS2	



◀◀ (Trolleys, wall mounted shelves and storage units)

Description	Code	
Wall mounted shelf for 3 baskets 1680mm WxDxH 1680x500x700 mm kg 32 m ³ 0.81	864281 DWWS3	
Wall mounted shelf for 4 baskets 2180mm WxDxH 2180x500x700 mm kg 27 m ³ 1.05	864358 DWWS4	
Wall/floor mounted storing shelf, 1100 mm WxDxH 1100x578x0 mm kg 17 m ³ 0.64	865420 BHWFMSS11	
Wall/floor mounted storing shelf, 1600 mm WxDxH 1600x578x0 mm kg 23 m ³ 0.71	865421 BHWFMSS16	

Dishwashing Equipment

Water Treatment

Demineralization Filters

Description	Code
<p>Filter for total demineralization</p> <p>WxDxH 288x255x550 mm kg 18.85 m³ 0.05</p>	<p>864367 TOTALDEMI5</p>
<p>8lt external automatic water softener</p> <p>0.06 ElekW 230 V 1 50/60 Hz</p> <p>WxDxH 245x480x560 mm kg 14.70 m³ 0.06</p>	<p>860413 ADAU</p>
<p>Filter for partial demineralization</p> <p>WxDxH 288x255x550 mm kg 18.04 m³ 0.07</p>	<p>864017 PARTDEMI</p>



Reverse Osmosis Filters

Description	Code
<p>External reverse osmosis filter for single tank Dishwashers with atmosphere boiler and Ovens</p> <p>0.18 ElekW 220-240 V 1N 50/60 Hz</p> <p>WxDxH 143x483x455 mm kg 25 m³ 0.22</p> <p>Included Accessory</p> <p>864393 External carbon filter for reverse osmosis 1</p>	<p>864388 REVOSFATM</p>



Compact Integrated Pulper

Description	Code
<p>Compact integrated pulper with pump, 300 kg/hr, free standing</p> <p>3.30 ElekW 400 V 3N 50/60 Hz WxDxH 760x860x950 mm kg 237 m³ 1.08</p>	<p>616020 WMSCP30F</p>
<p>Compact integrated pulper with pump, 450 kg/hr, free standing</p> <p>3.80 ElekW 400 V 3N 50/60 Hz WxDxH 750x950x1160 mm kg 244 m³ 1.34</p>	<p>616021 WMSCP45F</p>



Flexy Line Servery solutions

Choose the right range for your needs

Flexy Drop-in

Function: Flexy Drop-in

Furnishing: Third party



Wide range of Drop-in functions to keep the food at the right temperature in the most sustainable way.

Flexy Compact & Compact^{JR}

Function and Furnishing: Flexy Compact



Flexy Drop-in functions integrated with sleek furnishing for the compact fit. Range is also available on wheels so can be moved when needed.

Flexy Style & Style^{JR}

Function and Furnishing: Flexy Style

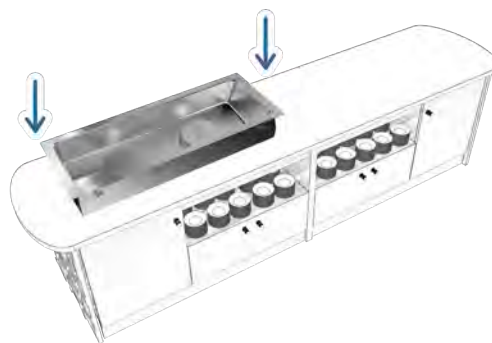


Flexy Drop-in functions integrated with stylish furnishing. More than 30.000 pre-designed options including trendy materials such as quartz and corian available with the Planner.

Flexy YOUR Style

Function: Flexy Drop-in

Furnishing: Contact your sales representative for realizing finishing



Can't get enough with Flexy Style? We do also turn-key solutions with your design! Contact your local Electrolux Professional Partner with your idea and we make it real.

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Flexy Compact





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Range overview Flexy Drop-in











Hot Functions									
Bain Maries									
Bain Marie Water Single Well		Bain Marie Water Single Well with Overshelf and Heating Lamps		Bain Marie Air Ventilated Single Well		Bain Marie Air Ventilated Single Well with Overshelf and Heating Lamps		Bain Marie Water Separated Wells	
									
1 GN	-	1 GN	-	1 GN	341008	1 GN	on request	1 GN	-
2 GN	341000	2 GN	341162	2 GN	341009	2 GN	341159	2 GN	341005
3 GN	341001	3 GN	341163	3 GN	341010	3 GN	341160	3 GN	341006
4 GN	341002	4 GN	341164	4 GN	341011	4 GN	341161	4 GN	341007
5 GN	341003	5 GN	on request	5 GN	341012	5 GN	on request	5 GN	-
6GN	341004	6GN	on request	6GN	341013	6GN	on request	6GN	-

Hot Functions									
Hot Surface				Plate Dispenser					
Hot Tempered Glass		Hot Tempered Glass with Overshelf and Heating Lamps		Plate Dispenser, Heated, 2 Cartridges			Plate Dispenser, Heated, 1 Cartridge		
									
1 GN	341014	1 GN	on request	ø180-300	341158	ø180-300	341166		
2 GN	341015	2 GN	341180	ø180-240	341165	ø180-240	341167		
3 GN	341016	3 GN	341181						
4 GN	341017	4 GN	341182						
5 GN	341018	5 GN	on request						
6GN	341019	6GN	on request						





Range overview Flexy Drop-in

		Cold Functions							
		Cold Wells							
		Cold Well Static		Cold Well Static with Fan		Cold Well Ventilated		Cold Well Ventilated 2 Levels	
Built-in									
	1 GN	341156	1 GN	-	1 GN	-	1 GN	-	
	2 GN	341036	2 GN	341041	2 GN	341046	2 GN	341050	
	3 GN	341037	3 GN	341042	3 GN	341047	3 GN	341051	
	4 GN	341038	4 GN	341043	4 GN	341048	4 GN	341052	
	5 GN	341039	5 GN	341044	5 GN	341049	5 GN	341053	
	6 GN	341040	6 GN	341045	6 GN	-	6 GN	-	
Remote									
	1 GN	341157	1 GN	-	1 GN	-	1 GN	-	
	2 GN	341088	2 GN	341093	2 GN	341098	2 GN	341103	
	3 GN	341089	3 GN	341094	3 GN	341099	3 GN	341105	
	4 GN	341090	4 GN	341095	4 GN	341100	4 GN	341106	
	5 GN	341091	5 GN	341096	5 GN	341101	5 GN	341107	
	6 GN	341092	6 GN	341097	6 GN	-	6 GN	-	

Range overview Flexy Drop-in

		Cold Functions									
		Cold Surfaces				Cold Displays					
		Cold Stainless Steel Surface		Cold Quartz Surface		Cold Display Flat Medium Service		Cold Display Flat Long Service		Cold Display Compact Medium Service	
Built-in											
	1 GN	341054	1 GN	341082	1 GN	N/A	1 GN	N/A	1 GN	N/A	
	2 GN	341055	2 GN	341083	2 GN	341060	2 GN	341064	2 GN	341076	
	3 GN	341056	3 GN	341084	3 GN	341061	3 GN	341065	3 GN	341077	
	4 GN	341057	4 GN	341085	4 GN	341062	4 GN	341066	4 GN	341078	
	5 GN	341058	5 GN	341086	5 GN	341063	5 GN	341067	5 GN	N/A	
	6 GN	341059	6 GN	341087	6 GN	N/A	6 GN	N/A	6 GN	N/A	
Remote											
	1 GN	341108	1 GN	341136	1 GN	N/A	1 GN	N/A	1 GN	N/A	
	2 GN	341109	2 GN	341137	2 GN	341114	2 GN	341118	2 GN	341122	
	3 GN	341110	3 GN	341138	3 GN	341115	3 GN	341119	3 GN	341123	
	4 GN	341111	4 GN	341139	4 GN	341116	4 GN	341120	4 GN	341124	
	5 GN	341112	5 GN	341140	5 GN	341117	5 GN	341121	5 GN	N/A	
	6 GN	341113	6 GN	341141	6 GN	N/A	6 GN	N/A	6 GN	N/A	

Range overview Flexy Drop-in

Cold Functions							
Cold Wells				Cold Surfaces			
Cold Well Static with Overshelf and LED lights		Cold Well Static with Fan with Overshelf and LED lights		Cold Stainless Steel Surface with Overshelf and LED lights		Cold Quarz Surface with Overshelf and LED lights	
							
1 GN	on request	1 GN	N/A	1 GN	on request	1 GN	on request
2 GN	341177	2 GN	341174	2 GN	341171	2 GN	341168
3 GN	341178	3 GN	341175	3 GN	341172	3 GN	341169
4 GN	341179	4 GN	341176	4 GN	341173	4 GN	341170
5 GN	on request	5 GN	on request	5 GN	on request	5 GN	on request
6 GN	on request	6 GN	on request	6 GN	on request	6 GN	on request

Drop-in Bain Marie

Description	Code	
Drop-in bain-marie, with one well (2 GN container capacity) 2.02 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x620x260 mm kg 42 m ³ 0.20	341000 D01H2	
Drop-in bain-marie, with one well (3 GN container capacity) 2.02 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x620x260 mm kg 52 m ³ 0.39	341001 D01H3	
Drop-in bain-marie, with one well (4 GN container capacity) 3.02 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x620x260 mm kg 60 m ³ 0.37	341002 D01H4	
Drop-in bain-marie, with one well (5 GN container capacity) 4.02 ElekW 380-410 V 3N 50/60 Hz WxDxH 1740x620x260 mm kg 72 m ³ 0.45	341003 D01H5	
Drop-in bain-marie, with one well (6 GN container capacity) 5.02 ElekW 380-410 V 3N 50/60 Hz WxDxH 2070x620x260 mm kg 80 m ³ 0.77	341004 D01H6	
Drop-in bain-marie, with two wells (2 GN container capacity) 2.02 ElekW 220-240 V 1N 50/60 Hz WxDxH 800x620x260 mm kg 41 m ³ 0.42	341005 D02H2	



Food Distribution

Flexy Drop-in

◀◀ (Drop-in Bain Marie)

Description	Code	
<p>Drop-in bain-marie, with three wells (3 GN container capacity)</p> <p>3.02 ElekW 220-240 V 1N 50/60 Hz WxDxH 1150x620x260 mm kg 55 m³ 0.57</p>	<p>341006 D02H3</p>	
<p>Drop-in bain-marie, with four wells (4 GN container capacity)</p> <p>4.02 ElekW 380-410 V 3N 50/60 Hz WxDxH 1500x620x260 mm kg 71 m³ 0.82</p>	<p>341007 D02H4</p>	
<p>Drop-in bain-marie, air ventilated, with one well (1 GN container capacity)</p> <p>1.06 ElekW 220-240 V 1N 50/60 Hz WxDxH 450x620x276 mm kg 49 m³ 0.24</p>	<p>341008 D03H1</p>	
<p>Drop-in bain-marie, air ventilated, with one well (2 GN container capacity)</p> <p>1.06 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x620x276 mm kg 40 m³ 0.21</p>	<p>341009 D03H2</p>	
<p>Drop-in bain-marie, air ventilated, with one well (3 GN container capacity)</p> <p>1.06 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x620x276 mm kg 50 m³ 0.55</p>	<p>341010 D03H3</p>	
<p>Drop-in bain-marie, air ventilated, with one well (4 GN container capacity)</p> <p>2.09 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x620x276 mm kg 1</p>	<p>341011 D03H4</p>	

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◀◀ (Drop-in Bain Marie)

Description	Code	
<p>Drop-in bain-marie, air ventilated, with one well (5 GN container capacity)</p> <p>2.09 ElekW 220-240 V 1N 50/60 Hz WxDxH 1740x620x276 mm kg 70 m³ 0.63</p>	<p>341012 D03H5</p>	
<p>Drop-in bain-marie, air ventilated, with one well (6 GN container capacity)</p> <p>3.13 ElekW 220-240 V 1N 50/60 Hz WxDxH 2070x620x276 mm kg 76 m³ 0.77</p>	<p>341013 D03H6</p>	
<p>Drop-in Bain-Marie, with one well (2 GN container capacity) with one A type overshelf and halogen lamp</p> <p>2.02 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x620x664 mm kg 61 m³ 0.66</p>	<p>341162 D01C2</p>	
<p>Drop-in Bain-Marie, with one well (3 GN container capacity) with one A type overshelf and halogen lamp</p> <p>2.02 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x620x664 mm kg 71 m³ 0.86</p>	<p>341163 D01C3</p>	
<p>Drop-in Bain-Marie, with one well (4 GN container capacity) with one A type overshelf and halogen lamp</p> <p>3.02 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x620x664 mm kg 93 m³ 1.11</p>	<p>341164 D01C4</p>	
<p>Drop-in Bain-Marie, air ventilated, with one well (2 GN container capacity) with one A type overshelf and halogen lamp</p> <p>1.06 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x620x680 mm kg 55.96 m³ 0.56</p>	<p>341159 D03H20</p>	

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Food Distribution

Flexy Drop-in

◀◀ (Drop-in Bain Marie)

Description	Code
<p>Drop-in Bain-Marie, air ventilated, with one well (3 GN container capacity) with one A type overshelf and halogen lamp</p> <p>1.06 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x620x680 mm kg 74 m³ 0.77</p>	<p>341160 D03C2</p>
<p>Drop-in Bain-Marie, air ventilated, with one well (4 GN container capacity) with one A type overshelf and halogen lamp</p> <p>2.09 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x620x680 mm kg 97 m³ 1.05</p>	<p>341161 D03C3</p>



Drop-in Tempered Glass


Description	Code
<p>Drop-in tempered glass top (1 GN container capacity)</p> <p>0.31 ElekW 220-240 V 1N 50/60 Hz WxDxH 450x620x80 mm kg 22 m³ 0.06</p>	<p>341014 D04H1</p>
<p>Drop-in tempered glass top (2 GN container capacity)</p> <p>0.60 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x620x80 mm kg 31 m³ 0.11</p>	<p>341015 D04H2</p>
<p>Drop-in tempered glass top (3 GN container capacity)</p> <p>0.90 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x620x80 mm kg 42 m³ 0.15</p>	<p>341016 D04H3</p>
<p>Drop-in tempered glass top (4 GN container capacity)</p> <p>1.18 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x620x80 mm kg 53 m³ 0.40</p>	<p>341017 D04H4</p>



◀◀ (Drop-in Tempered Glass)

Description	Code	
<p>Drop-in tempered glass top (5 GN container capacity)</p> <p>1.47 ElekW 220-240 V 1N 50/60 Hz WxDxH 1740x620x80 mm kg 62 m³ 0.06</p>	<p>341018 D04H5</p>	
<p>Drop-in tempered glass top (6 GN container capacity)</p> <p>1.76 ElekW 220-240 V 1N 50/60 Hz WxDxH 2070x620x80 mm kg 72 m³ 0.58</p>	<p>341019 D04H6</p>	
<p>Drop-in Tempered Glass Top (2 GN container capacity) with one A type overshelf and halogen lamp</p> <p>0.60 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x620x484 mm kg 53 m³ 0.45</p>	<p>341180 D04C2</p>	
<p>Drop-in Tempered Glass Top (3 GN container capacity) with one A type overshelf and halogen lamp</p> <p>0.90 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x620x484 mm kg 68 m³ 0.61</p>	<p>341181 D04C3</p>	
<p>Drop-in Tempered Glass Top (4 GN container capacity) with one A type overshelf and halogen lamp</p> <p>1.18 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x620x484 mm kg 73 m³ 0.90</p>	<p>341182 D04C4</p>	

Libero Pro Induction Cook Tops - Drop-in

Description	Code	
<p>Plug-in Induction Mono Zone Cook Top, drop-in</p> <p>3.50 ElekW 220-240 V 1N 50-60 Hz WxDxH 392x592x127 mm kg 18 m³ 0.09</p>	<p>600876 EIHDEDOMCS</p>	



Food Distribution

Flexy Drop-in

◀◀ (Libero Pro Induction Cook Tops - Drop-in)

Description	Code
Plug-in Induction Double Zone Cook Top, drop-in 3.50 ElekW 220-240 V 1N 50-60 Hz WxDxH 392x592x127 mm kg 18 m ³ 0.09	600878 EIHAEDOMCS
Plug-in Induction Mono Zone Cook Top, drop-in - 3-phase 5 ElekW 380-415 V 3 50-60 Hz WxDxH 392x592x127 mm kg 16 m ³ 0.09	600882 EIHDDOMCT



Libero Pro Induction Woks - Drop-in

Description	Code
Plug-in Induction Wok, drop-in 3.50 ElekW 220-240 V 1N 50-60 Hz WxDxH 392x592x203 mm kg 18 m ³ 0.09	600880 EIHCEDOMCS
Plug-in Induction Wok, drop-in - 3-phase 5 ElekW 380-415 V 3 50-60 Hz WxDxH 392x592x203 mm kg 18 m ³ 0.09	600884 EIHCDDOMCT



Accessories for LiberoPro Drop-in

Description	Code
Kit ventilation including air conveyor for Drop-in functions WxDxH 310x350x70 mm kg 3 m ³ 0.05	650146 KITVENT



◀◀ (Accessories for LiberoPro Drop-in)

Description	Code
Kit fixation including sponge gasket and kit assembly for Drop-in functions WxDxH 76x114x36 mm kg 0.20	650147 KITFIX

Drop-in Cold Stainless Steel Surface

Description	Code	
Drop-in refrigerated stainless steel surface (1 GN container capacity) 0.47 ElekW 220-240 V 1N 50 Hz WxDxH 450x620x390 mm kg 44 m ³ 0.16	341054 D14C1	
Drop-in refrigerated stainless steel surface (2 GN container capacity) 0.47 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x390 mm kg 58 m ³ 0.27	341055 D14C2	
Drop-in refrigerated stainless steel surface (3 GN container capacity) 0.47 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x390 mm kg 72 m ³ 0.38	341056 D14C3	
Drop-in refrigerated stainless steel surface (4 GN container capacity) 0.60 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x390 mm kg 84 m ³ 0.77	341057 D14C4	
Drop-in refrigerated stainless steel surface (5 GN container capacity) 0.60 ElekW 220-240 V 1N 50 Hz WxDxH 1770x620x390 mm kg 93 m ³ 0.61	341058 D14C5	



Food Distribution

Flexy Drop-in

◀◀ (Drop-in Cold Stainless Steel Surface)





Description	Code	
<p>Drop-in refrigerated stainless steel surface (6 GN container capacity)</p> <p>0.60 ElekW 220-240 V 1N 50 Hz WxDxH 2070x620x390 mm kg 103 m³ 1.04</p>	<p>341059 D14C6</p>	
<p>Drop-in Refrigerated stainless steel Surface (2 GN container capacity) with one A type overshelf and LED light</p> <p>0.47 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x794 mm kg 74 m³ 0.57</p>	<p>341171 D14C20</p>	
<p>Drop-in Refrigerated stainless steel Surface (3 GN container capacity) with one A type overshelf and LED light</p> <p>0.47 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x794 mm kg 90 m³ 0.89</p>	<p>341172 D14C30</p>	
<p>Drop-in Refrigerated stainless steel Surface (4 GN container capacity) with one A type overshelf and LED light</p> <p>0.60 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x794 mm kg 106 m³ 1.07</p>	<p>341173 D14C40</p>	

Drop-in Cold Stainless Steel Surface - Remote



Description	Code	
<p>Drop-in remote refrigerated stainless steel surface (1 GN container capacity)</p> <p>0.02 ElekW 220-240 V 1N 50 Hz WxDxH 450x620x90 mm kg 19.10 m³ 0.07</p>	<p>341108 D14R1</p>	
<p>Drop-in remote refrigerated stainless steel surface (2 GN container capacity)</p> <p>0.02 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x90 mm kg 35 m³ 0.11</p>	<p>341109 D14R2</p>	

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◀◀ (Drop-in Cold Stainless Steel Surface - Remote)

Description	Code	
Drop-in remote refrigerated stainless steel surface (3 GN container capacity) 0.02 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x90 mm kg 50 m ³ 0.16	341110 D14R3	
Drop-in remote refrigerated stainless steel surface (4 GN container capacity) 0.02 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x90 mm kg 57 m ³ 0.20	341111 D14R4	
Drop-in remote refrigerated stainless steel surface (5 GN container capacity) 0.02 ElekW 220-240 V 1N 50 Hz WxDxH 1740x620x90 mm kg 53.90 m ³ 0.25	341112 D14R5	
Drop-in remote refrigerated stainless steel surface (6 GN container capacity) 0.02 ElekW 220-240 V 1N 50 Hz WxDxH 2070x620x90 mm kg 66 m ³ 0.79	341113 D14R6	

Drop-in Cold Quartz Surface

Description	Code	
Drop-in refrigerated quartz surface (1 GN container capacity) 0.47 ElekW 220-240 V 1N 50 Hz WxDxH 450x620x380 mm kg 52 m ³ 0.16	341082 D21C1	
Drop-in refrigerated quartz surface (2 GN container capacity) 0.47 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x380 mm kg 68 m ³ 0.35	341083 D21C2	



Food Distribution

Flexy Drop-in

◀◀ (Drop-in Cold Quartz Surface)

Description	Code	
<p>Drop-in refrigerated quartz surface (3 GN container capacity)</p> <p>0.47 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x380 mm kg 86 m³ 0.38</p>	<p>341084 D21C3</p>	
<p>Drop-in refrigerated quartz surface (4 GN container capacity)</p> <p>0.60 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x380 mm kg 70 m³ 0.70</p>	<p>341085 D21C4</p>	
<p>Drop-in refrigerated quartz surface (5 GN container capacity)</p> <p>0.60 ElekW 220-240 V 1N 50 Hz WxDxH 1740x620x380 mm kg 118 m³ 0.51</p>	<p>341086 D21C5</p>	
<p>Drop-in refrigerated quartz surface (6 GN container capacity)</p> <p>0.60 ElekW 220-240 V 1N 50 Hz WxDxH 2070x620x380 mm kg 129 m³ 0.69</p>	<p>341087 D21C6</p>	
<p>Drop-in Refrigerated Quartz Surface (2 GN container capacity) with one A type overshelf and LED light</p> <p>0.47 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x784 mm kg 63.86 m³ 0.56</p>	<p>341168 D21C20</p>	
<p>Drop-in Refrigerated Quartz Surface (3 GN container capacity) with one A type overshelf and LED light</p> <p>0.47 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x784 mm kg 104 m³ 0.79</p>	<p>341169 D21C30</p>	

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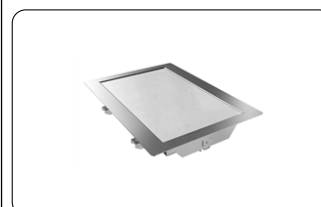
◀◀ (Drop-in Cold Quartz Surface)

Description	Code
<p>Drop-in Refrigerated Quartz Surface (4 GN container capacity) with one A type overshelf and LED light</p> <p>0.60 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x784 mm kg 120 m³ 1.06</p>	<p>341170 D21C4O</p>



Drop-in Cold Quartz Surface - Remote

Description	Code
<p>Drop-in remote refrigerated quartz surface (1 GN container capacity)</p> <p>0.02 ElekW 220-240 V 1N 50 Hz WxDxH 450x620x80 mm kg 20 m³ 0.06</p>	<p>341136 D21R1</p>
<p>Drop-in remote refrigerated quartz surface (2 GN container capacity)</p> <p>0.02 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x80 mm kg 50 m³ 0.27</p>	<p>341137 D21R2</p>
<p>Drop-in remote refrigerated quartz surface (3 GN container capacity)</p> <p>0.02 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x80 mm kg 65 m³ 0.36</p>	<p>341138 D21R3</p>
<p>Drop-in remote refrigerated quartz surface (4 GN container capacity)</p> <p>0.02 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x80 mm kg 49.70 m³ 0.19</p>	<p>341139 D21R4</p>
<p>Drop-in remote refrigerated quartz surface (5 GN container capacity)</p> <p>0.02 ElekW 220-240 V 1N 50 Hz WxDxH 1740x620x80 mm kg 59.90 m³ 0.23</p>	<p>341140 D21R5</p>



Food Distribution

Flexy Drop-in

◀◀ (Drop-in Cold Quartz Surface - Remote)

Description	Code
<p>Drop-in remote refrigerated quartz surface (6 GN container capacity)</p> <p>0.02 ElekW 220-240 V 1N 50 Hz WxDxH 2070x620x80 mm kg 109 m³ 0.70</p>	<p>341141 D21R6</p>



Drop-in Cold Well

Description	Code
<p>Drop-in Refrigerated Well, static (1 GN container capacity)</p> <p>0.47 ElekW 220-240 V 1N 50 Hz WxDxH 450x620x595 mm kg 51 m³ 0.23</p>	<p>341156 D10C1</p>
<p>Drop-in refrigerated well, static (2 GN container capacity)</p> <p>0.44 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x595 mm kg 53 m³ 0.38</p>	<p>341036 D10C2</p>
<p>Drop-in refrigerated well, static (3 GN container capacity)</p> <p>0.54 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x595 mm kg 71.90 m³ 0.65</p>	<p>341037 D10C3</p>
<p>Drop-in refrigerated well, static (4 GN container capacity)</p> <p>0.54 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x595 mm kg 87 m³ 0.85</p>	<p>341038 D10C4</p>
<p>Drop-in refrigerated well, static (5 GN container capacity)</p> <p>0.61 ElekW 220-240 V 1N 50 Hz WxDxH 1740x620x595 mm kg 93 m³ 0.85</p>	<p>341039 D10C5</p>



◀◀ (Drop-in Cold Well)

Description	Code	
Drop-in refrigerated well, static (6 GN container capacity) 0.61 ElekW 220-240 V 1N 50 Hz WxDxH 2070x620x595 mm kg 1	341040 D10C6	
Drop-in refrigerated well, static with fan (2 GN container capacity) 0.47 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x595 mm kg 54.70 m³ 0.38	341041 D11C2	
Drop-in refrigerated well, static with fan (3 GN container capacity) 0.57 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x595 mm kg 65.70 m³ 0.69	341042 D11C3	
Drop-in refrigerated well, static with fan (4 GN container capacity) 0.57 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x595 mm kg 78 m³ 0.84	341043 D11C4	
Drop-in refrigerated well, static with fan (5 GN container capacity) 0.65 ElekW 220-240 V 1N 50 Hz WxDxH 1740x620x595 mm kg 89.50 m³ 1.13	341044 D11C5	
Drop-in refrigerated well, static with fan (6 GN container capacity) 0.65 ElekW 220-240 V 1N 50 Hz WxDxH 2070x620x595 mm kg 99.30 m³ 1	341045 D11C6	

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Food Distribution

Flexy Drop-in

◀◀ (Drop-in Cold Well)

Description	Code	
Drop-in refrigerated well, ventilated (2 GN container capacity) 0.56 ElekW 220-240 V 1N 50 Hz WxDxH 800x750x710 mm kg 94 m ³ 0.96	341046 D12C2	
Drop-in refrigerated well, ventilated (3 GN container capacity) 0.66 ElekW 220-240 V 1N 50 Hz WxDxH 1120x750x710 mm kg 86.70 m ³ 0.76	341047 D12C3	
Drop-in refrigerated well, ventilated (4 GN container capacity) 1.12 ElekW 220-240 V 1N 50 Hz WxDxH 1450x750x710 mm kg 149 m ³ 1.82	341048 D12C4	
Drop-in refrigerated well, ventilated (5 GN container capacity) 1.30 ElekW 220-240 V 1N 50 Hz WxDxH 1770x750x710 mm kg 150.90 m ³ 1.19	341049 D12C5	
Drop-in refrigerated well, ventilated, with 1 refrigerated shelf and 1 neutral shelf (2 GN container capacity) 0.56 ElekW 220-240 V 1N 50 Hz WxDxH 800x750x950 mm kg 86.70 m ³ 0.71	341050 D13C2	
Drop-in refrigerated well, ventilated, with 1 refrigerated shelf and 1 neutral shelf (3 GN container capacity) 0.66 ElekW 220-240 V 1N 50 Hz WxDxH 1120x750x950 mm kg 110 m ³ 0.98	341051 D13C3	

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◀◀ (Drop-in Cold Well)



Description	Code	
Drop-in refrigerated well, ventilated, with 1 refrigerated shelf and 1 neutral shelf (4 GN container capacity) 1.12 ElekW 220-240 V 1N 50 Hz WxDxH 1450x750x990 mm kg 135 m ³ 2.32	341052 D13C4	
Drop-in refrigerated well, ventilated, with 1 refrigerated shelf and 1 neutral shelf (5 GN container capacity) 1.30 ElekW 220-240 V 1N 50 Hz WxDxH 1770x750x990 mm kg 180 m ³ 1.59	341053 D13C5	
Drop-in Refrigerated Well, static (2 GN container capacity) with one A type overshelf and LED light 0.44 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x999 mm kg 68.56 m ³ 0.62	341177 D10C2O	
Drop-in Refrigerated Well, static (3 GN container capacity) with one A type overshelf and LED light 0.54 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x999 mm kg 90.68 m ³ 0.87	341178 D10C3O	
Drop-in Refrigerated Well, static (4 GN container capacity) with one A type overshelf and LED light 0.54 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x999 mm kg 97.90 m ³ 1.12	341179 D10C4O	
Drop-in Refrigerated Well, static with fan (2 GN container capacity) with one A type overshelf and LED light 0.47 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x999 mm kg 70.26 m ³ 0.62	341174 D11C2O	

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Food Distribution

Flexy Drop-in

◀◀ (Drop-in Cold Well)

Description	Code	
<p>Drop-in Refrigerated Well, static with fan (3 GN container capacity) with one A type overshelf and LED light</p> <p>0.57 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x999 mm kg 85 m³ 0.95</p>	<p>341175 D11C3O</p>	
<p>Drop-in Refrigerated Well, static with fan (4 GN container capacity) with one A type overshelf and LED light</p> <p>0.57 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x999 mm kg 110 m³ 1.23</p>	<p>341176 D11C4O</p>	

Drop-in Cold Well - Remote

Description	Code	
<p>Drop-in remote Refrigerated Well, static (1 GN container capacity)</p> <p>0.06 ElekW 220-240 V 1N 50 Hz WxDxH 450x620x260 mm kg 31 m³ 0.23</p>	<p>341157 D10R1</p>	
<p>Drop-in remote refrigerated well, static (2 GN container capacity)</p> <p>0.02 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x260 mm kg 38 m³ 0.39</p>	<p>341088 D10R2</p>	
<p>Drop-in remote refrigerated well, static (3 GN container capacity)</p> <p>0.02 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x260 mm kg 50 m³ 0.54</p>	<p>341089 D10R3</p>	
<p>Drop-in remote refrigerated well, static (4 GN container capacity)</p> <p>0.02 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x260 mm kg 60 m³ 0.69</p>	<p>341090 D10R4</p>	

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◀◀ (Drop-in Cold Well - Remote)

Description	Code	
Drop-in remote refrigerated well, static (5 GN container capacity) 0.02 ElekW 220-240 V 1N 50 Hz WxDxH 1740x620x260 mm kg 65.80 m ³ 0.45	341091 D10R5	
Drop-in remote refrigerated well, static (6 GN container capacity) 0.02 ElekW 220-240 V 1N 50 Hz WxDxH 2070x620x260 mm kg 75.90 m ³ 0.53	341092 D10R6	
Drop-in remote refrigerated well, static with fan (2 GN container capacity) 0.06 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x280 mm kg 43 m ³ 0.35	341093 D11R2	
Drop-in remote refrigerated well, static with fan (3 GN container capacity) 0.06 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x280 mm kg 46.70 m ³ 0.30	341094 D11R3	
Drop-in remote refrigerated well, static with fan (4 GN container capacity) 0.06 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x280 mm kg 61 m ³ 0.65	341095 D11R4	
Drop-in remote refrigerated well, static with fan (5 GN container capacity) 0.09 ElekW 220-240 V 1N 50 Hz WxDxH 1740x620x280 mm kg 70.50 m ³ 0.47	341096 D11R5	

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Food Distribution




Flexy Drop-in

◀◀ (Drop-in Cold Well - Remote)




Description	Code	
<p>Drop-in remote refrigerated well, static with fan (6 GN container capacity)</p> <p>0.09 ElekW 220-240 V 1N 50 Hz WxDxH 2070x620x280 mm kg 80.30 m³ 0.56</p>	<p>341097 D11R6</p>	
<p>Drop-in remote refrigerated well, ventilated (2 GN container capacity)</p> <p>0.05 ElekW 220-240 V 1N 50 Hz WxDxH 800x750x390 mm kg 48.70 m³ 0.34</p>	<p>341098 D12R2</p>	
<p>Drop-in remote refrigerated well, ventilated (3 GN container capacity)</p> <p>0.07 ElekW 220-240 V 1N 50 Hz WxDxH 1120x750x390 mm kg 67.70 m³ 0.47</p>	<p>341099 D12R3</p>	
<p>Drop-in remote refrigerated well, ventilated (4 GN container capacity)</p> <p>0.10 ElekW 220-240 V 1N 50 Hz WxDxH 1450x750x390 mm kg 101 m³ 1.18</p>	<p>341100 D12R4</p>	
<p>Drop-in remote refrigerated well, ventilated (5 GN container capacity)</p> <p>0.12 ElekW 220-240 V 1N 50 Hz WxDxH 1770x750x390 mm kg 112 m³ 0.73</p>	<p>341101 D12R5</p>	
<p>Drop-in remote refrigerated well, ventilated, with 1 refrigerated shelf and 1 neutral shelf (2 GN container capacity)</p> <p>0.05 ElekW 220-240 V 1N 50 Hz WxDxH 800x750x670 mm kg 63.70 m³ 0.52</p>	<p>341103 D13R2</p>	

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◀◀ (Drop-in Cold Well - Remote)

Description	Code	
<p>Drop-in remote refrigerated well, ventilated, with 1 refrigerated shelf and 1 neutral shelf (3 GN container capacity)</p> <p>0.07 ElekW 220-240 V 1N 50 Hz WxDxH 1120x750x670 mm kg 86 m³ 0.72</p>	<p>341105 D13R3</p>	
<p>Drop-in remote refrigerated well, ventilated, with 1 refrigerated shelf and 1 neutral shelf (4 GN container capacity)</p> <p>0.10 ElekW 220-240 V 1N 50 Hz WxDxH 1450x750x670 mm kg 110.20 m³ 0.93</p>	<p>341106 D13R4</p>	
<p>Drop-in remote refrigerated well, ventilated, with 1 refrigerated shelf and 1 neutral shelf (5 GN container capacity)</p> <p>0.12 ElekW 220-240 V 1N 50 Hz WxDxH 1770x750x670 mm kg 131.60 m³ 1.13</p>	<p>341107 D13R5</p>	

Drop-in Cold Display





Description	Code	
<p>Drop-in refrigerated well with refrigerated display, squared, medium service - 4 hours - (2 GN container capacity)</p> <p>0.56 ElekW 220-240 V 1N 50 Hz WxDxH 800x750x1470 mm kg 165 m³ 1.61</p>	<p>341060 D15C2</p>	
<p>Drop-in refrigerated well with refrigerated display, squared, medium service - 4 hours - (3 GN container capacity)</p> <p>0.66 ElekW 220-240 V 1N 50 Hz WxDxH 1120x750x1470 mm kg 264 m³ 2.54</p>	<p>341061 D15C3</p>	
<p>Drop-in refrigerated well with refrigerated display, squared, medium service - 4 hours - (4 GN container capacity)</p> <p>1.12 ElekW 220-240 V 1N 50 Hz WxDxH 1450x750x1510 mm kg 340 m³ 3.08</p>	<p>341062 D15C4</p>	





Food Distribution

Flexy Drop-in

◀◀ (Drop-in Cold Display)






Description	Code	
<p>Drop-in refrigerated well with refrigerated display, squared, medium service - 4 hours - (5 GN container capacity)</p> <p>1.30 ElekW 220-240 V 1N 50 Hz WxDxH 1770x750x1510 mm kg 375 m³ 2.33</p>	<p>341063 D15C5</p>	
<p>Drop-in refrigerated well with refrigerated display, compact (2 GN container capacity)</p> <p>1 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x1230 mm kg 136 m³ 0.71</p>	<p>341076 D19C2</p>	
<p>Drop-in refrigerated well with refrigerated display, compact (3 GN container capacity)</p> <p>1 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x1230 mm kg 173 m³ 1.21</p>	<p>341077 D19C3</p>	
<p>Drop-in refrigerated well with refrigerated display, compact (4 GN container capacity)</p> <p>1.12 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x1230 mm kg 210 m³ 1.46</p>	<p>341078 D19C4</p>	

Drop-in Cold Display - Remote


Description	Code	
<p>Drop-in remote refrigerated well with refrigerated display, squared, medium service - 4 hours - (2 GN container capacity)</p> <p>0.05 ElekW 220-240 V 1N 50 Hz WxDxH 800x750x1170 mm kg 180 m³ 1.63</p>	<p>341114 D15R2</p>	
<p>Drop-in remote refrigerated well with refrigerated display, squared, medium service - 4 hours - (3 GN container capacity)</p> <p>0.07 ElekW 220-240 V 1N 50 Hz WxDxH 1120x750x1170 mm kg 245 m³ 2.44</p>	<p>341115 D15R3</p>	

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◀◀ (Drop-in Cold Display - Remote)

Description	Code	
Drop-in remote refrigerated well with refrigerated display, squared, medium service - 4 hours - (4 GN container capacity) 0.10 ElekW 220-240 V 1N 50 Hz WxDxH 1450x750x1170 mm kg 291 m ³ 2.68	341116 D15R4	
Drop-in remote refrigerated well with refrigerated display, squared, medium service - 4 hours - (5 GN container capacity) 0.12 ElekW 220-240 V 1N 50 Hz WxDxH 1770x750x1170 mm kg 246.10 m ³ 1.84	341117 D15R5	
Drop-in remote refrigerated well with refrigerated display, compact (2 GN container capacity) 0.07 ElekW 220-240 V 1N 50 Hz WxDxH 770x620x950 mm kg 119.50 m ³ 0.57	341122 D19R2	
Drop-in remote refrigerated well with refrigerated display, compact (3 GN container capacity) 0.12 ElekW 220-240 V 1N 50 Hz WxDxH 1100x620x950 mm kg 153 m ³ 1.21	341123 D19R3	
Drop-in remote refrigerated well with refrigerated display, compact (4 GN container capacity) 0.10 ElekW 220-240 V 1N 50 Hz WxDxH 1420x620x950 mm kg 210 m ³ 1.63	341124 D19R4	

Complementary Units

Description	Code	
Drop-in heated Plate Dispenser, double cylinder, plate diameter 180-300 mm 1.62 ElekW 220-240 V 1N 50/60 Hz WxDxH 740x435x700 mm kg 44 m ³ 0.30	341158 D33H	

Range overview Flexy Compact






Operated, one tray slider on customer side






Overshelf type: L type, LED lights

On feet

Tray slider with square profile

Surface height: 900 mm

Hot Functions									
Bain Maries					Hot Surface		Plate Dispenser		
Bain Marie Water Single Well		Bain Marie Air Ventilated Single Well		Bain Marie Water Separated Wells		Hot Tempered Glass		Hot Plate Dispenser (w/o Overshelf)	
									
2 GN	322075	2 GN	322081	2 GN	322078	2 GN	322084	Ø 180- 240	322126
3 GN	322076	3 GN	322082	3 GN	322079	3 GN	322085		
4 GN	322077	4 GN	322083	4 GN	322080	4 GN	322086		

Cold Functions									
Cold Wells					Cold Surfaces		Cold Display		
Cold Well Static		Cold Well Static with Fan		Cold Stainless Steel Surface		Cold Quartz Surface		Cold Display Compact w/o Overshelf	
									
2 GN	322090	2 GN	322093	2 GN	322096	2 GN	On request	2 GN	322099
3 GN	322091	3 GN	322094	3 GN	322097	3 GN	On request	3 GN	322100
4 GN	322092	4 GN	322095	4 GN	322098	4 GN	On request	4 GN	322101

Range overview Flexy Compact

Operated, one tray slider on customer side

Overshelf type: L type, LED lights

On feet

Tray slider with square profile

Surface height: 900 mm

Ambient Units (without Overshelf)			
Neutral Unit	Cashier Unit	Corner Unit 90°	Tray Dispenser
			
1 GN 322107	322111	322112	322113
2 GN 322108			
3 GN 322109			
4 GN 322110			

Cutlery, Bread, Glass Dispenser (on wheels)

322123

Available on request: Modification on Overshelves, Tray Sliders, Wheels/Feet and Panel Colors.

Range overview Flexy Compact

Island, 2 Tray sliders on long sides
 Overshelf type: A type, curved glass
 On wheels
 Stainless steel flush tray slider
 Surface height: 900 mm

Hot Functions									
Bain Maries					Hot Surface		Plate Dispenser		
Bain Marie Water Single Well		Bain Marie Air Ventilated Single Well		Bain Marie Water Separated Wells		Hot Tempered Glass		Hot Plate Dispenser (w/o Overshelf)	
									
Overshelf with LED Lights									
2 GN	322000	2 GN	322006	2 GN	322003	2 GN	322009	Ø 180- 240	322125
3 GN	322001	3 GN	322007	3 GN	322004	3 GN	322010		
4 GN	322002	4 GN	322008	4 GN	322005	4 GN	322011		
Overshelf with Heating Lamps									
2 GN	322018	2 GN	322024	2 GN	322021	2 GN	322012		
3 GN	322019	3 GN	322025	3 GN	322022	3 GN	322013		
4 GN	322020	4 GN	322026	4 GN	322023	4 GN	322014		
Cold Functions									
Cold Wells					Cold Surfaces		Cold Display		
Cold Well Static		Cold Well Static with Fan		Cold Stainless Steel Surface		Cold Quartz Surface		Cold Display Compact w/o Overshelf	
									
2 GN	322027	2 GN	322030	2 GN	322033	2 GN	On request	2 GN	322036
3 GN	322028	3 GN	322031	3 GN	322034	3 GN	On request	3 GN	322037
4 GN	322029	4 GN	322032	4 GN	322035	4 GN	On request	4 GN	322038

Range overview Flexy Compact

Island, 2 Tray sliders on long sides

Overshelf type: A type, LED lights, curved glass

On wheels

Stainless steel flush tray slider

Surface height: 900 mm

Ambient Units (without Overshelf)						
Neutral Unit		Cashier Unit	Corner Unit 90°	Tray Dispenser	Plate Dispenser Trolley	
						
1 GN	322044	322073	322074	322114	Ø 180- 240	322128
2 GN	322045					
3 GN	322046					
4 GN	322047					





Cutlery, Bread, Glass Dispenser

322123

Available on request: Modification on Overshelves, Tray Sliders, Wheels/Feet and Panel Colors.

Range overview Flexy Compact Jr.

Operated, 2 Tray sliders on long sides
 Overshelf type: A type, LED Lights, Curved glass
 On wheels
 Stainless Steel Flush Tray Slider
 Surface height: 750 mm

Hot Functions							
Bain Maries				Hot Surface		Plate Dispenser	
Bain Marie Water Single Well		Bain Marie Air Ventilated Single Well		Bain Marie Water Separated Wells		Hot Tempered Glass Hot Plate Dispenser (w/o Overshelf)	
							
2 GN	322048	2 GN	322054	2 GN	322051	Ø 180- 240	322124
3 GN	322049	3 GN	322055	3 GN	322052		
4 GN	322050	4 GN	322056	4 GN	322053		
				2 GN	322057		
				3 GN	322058		
				4 GN	322059		

Range overview Flexy Compact Jr.





Operated, 2 Tray sliders on long sides




Overshelf type: A type, LED Lights or Heating lamps, Curved glass

On wheels

Stainless Steel Flush Tray Slider

Surface height: 750 mm







Cold Functions							
Cold Wells						Cold Surfaces	
Cold Well Static		Cold Well Static with Fan		Cold Stainless Steel Surface		Cold Quartz Surface	
							
2 GN	322060	2 GN	322063	2 GN	322066	2 GN	On request
3 GN	322061	3 GN	322064	3 GN	322067	3 GN	On request
4 GN	322062	4 GN	322065	4 GN	322068	4 GN	On request

Ambient Units (without Overshelf)							
Neutral Unit		Plate Dispenser Trolley			Cutlery, Bread, Glass Dispenser		
							
1 GN	322069	Ø 180-240	332127		322123		
2 GN	322070						
3 GN	322071						
4 GN	322072						

Food Distribution

Flexy Compact

Bain Marie

Description	Code	
<p>Bain-marie on cupboard, one well (2 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side, H=900mm</p> <p>2.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x915x1304 mm kg 100 m³ 0.79</p>	<p>322075 F01H2AF01W</p>	
<p>Bain-marie on cupboard, one well (3 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side, H=900mm</p> <p>2.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x915x1304 mm kg 123 m³ 1.11</p>	<p>322076 F01H3AF01W</p>	
<p>Bain-marie on cupboard, one well (4 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side, H=900mm</p> <p>3.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x915x1304 mm kg 145 m³ 1.42</p>	<p>322077 F01H4AF01W</p>	
<p>Bain-marie on cupboard, two wells (2 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side, H=900mm</p> <p>2.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 800x915x1304 mm kg 99.50 m³ 0.81</p>	<p>322078 F02H2AF01W</p>	
<p>Bain-marie on cupboard, three wells (3 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side, H=900mm</p> <p>3.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 1150x915x1304 mm kg 131 m³ 1.31</p>	<p>322079 F02H3AF01W</p>	
<p>Bain-marie on cupboard, four wells (4 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side, H=900mm</p> <p>4.04 ElekW 380-410 V 3N 50/60 Hz WxDxH 1500x915x1304 mm kg 160 m³ 1.72</p>	<p>322080 F02H4AF01W</p>	



◀◀ (Bain Marie)

Description	Code
<p>Bain-marie on cupboard, air ventilated, one well (2 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side, H=900mm</p> <p>1.08 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x915x1304 mm kg 97.50 m³ 0.79</p>	<p>322081 F03H2AF01W</p>
<p>Bain-marie on cupboard, air ventilated, one well (3 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side, H=900mm</p> <p>1.08 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x915x1304 mm kg 130 m³ 1.45</p>	<p>322082 F03H3AF01W</p>
<p>Bain-marie on cupboard, air ventilated, one well (4 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side, H=900mm</p> <p>2.11 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x915x1304 mm kg 152 m³ 1.57</p>	<p>322083 F03H4AF01W</p>



Bain Marie on Wheels

Description	Code
<p>Bain-marie on cupboard, one well (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>2.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x1180x1304 mm kg 103.50 m³ 0.97</p>	<p>322000 F01H2AW02S</p>
<p>Bain-marie on cupboard, one well (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>2.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x1180x1304 mm kg 132.50 m³ 1.37</p>	<p>322001 F01H3AW02S</p>









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Food Distribution







Flexy Compact

◀◀ (Bain Marie on Wheels)

Description	Code	
<p>Bain-marie on cupboard, one well (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>3.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x1180x1304 mm kg 173 m³ 2.04</p>	<p>322002 F01H4AW02S</p>	
<p>Bain-marie on cupboard, two wells (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>2.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 800x1180x1304 mm kg 106.50 m³ 1.01</p>	<p>322003 F02H2AW02S</p>	
<p>Bain-marie on cupboard, three wells (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>3.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 1150x1180x1304 mm kg 138.50 m³ 1.43</p>	<p>322004 F02H3AW02S</p>	
<p>Bain-marie on cupboard, four wells (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>4.04 ElekW 380-410 V 3N 50/60 Hz WxDxH 1500x1180x1304 mm kg 175 m³ 2.16</p>	<p>322005 F02H4AW02S</p>	
<p>Bain-marie on cupboard, air ventilated, one well (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>1.08 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x1180x1304 mm kg 105.50 m³ 0.97</p>	<p>322006 F03H2AW02S</p>	
<p>Bain-marie on cupboard, air ventilated, one well (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>1.08 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x1180x1304 mm kg 148 m³ 1.51</p>	<p>322007 F03H3AW02S</p>	

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◀◀ (Bain Marie on Wheels)





Description	Code	
<p>Bain-marie on cupboard, air ventilated, one well (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>2.11 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x1180x1304 mm kg 165 m³ 1.97</p>	<p>322008 F03H4AW02S</p>	
<p>Bain-marie on cupboard, one well (2 GN container capacity) with wheels, overshelf with hot lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>2.32 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x1180x1304 mm kg 103.50 m³ 0.97</p>	<p>322018 F01H2AW04S</p>	
<p>Bain-marie on cupboard, one well (3 GN container capacity) with wheels, overshelf with hot lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>2.47 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x1180x1304 mm kg 132.50 m³ 1.37</p>	<p>322019 F01H3AW04S</p>	
<p>Bain-marie on cupboard, one well (4 GN container capacity) with wheels, overshelf with hot lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>3.62 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x1180x1304 mm kg 161 m³ 1.61</p>	<p>322020 F01H4AW04S</p>	
<p>Bain-marie on cupboard, two wells (2 GN container capacity) with wheels, overshelf with hot lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>2.32 ElekW 220-240 V 1N 50/60 Hz WxDxH 800x1180x1304 mm kg 106.50 m³ 1.01</p>	<p>322021 F02H2AW04S</p>	
<p>Bain-marie on cupboard, three wells (3 GN container capacity) with wheels, overshelf with hot lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>3.47 ElekW 220-240 V 1N 50/60 Hz WxDxH 1150x1180x1304 mm kg 138.50 m³ 1.43</p>	<p>322022 F02H3AW04S</p>	

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Food Distribution

Flexy Compact

◀◀ (Bain Marie on Wheels)







Description	Code	
<p>Bain-marie on cupboard, four wells (4 GN container capacity) with wheels, overshelf with hot lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>4.62 ElekW 380-410 V 3N 50/60 Hz WxDxH 1500x1180x1304 mm kg 170.50 m³ 1.85</p>	<p>322023 F02H4AW04S</p>	
<p>Bain-marie on cupboard, air ventilated, Ventilated (2 GN container capacity) with wheels, overshelf with hot lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>2.32 ElekW 220-240 V 1N 50/60 Hz WxDxH 800x1180x1304 mm kg 106.50 m³ 1.03</p>	<p>322024 F03H2AW04S</p>	
<p>Bain-marie on cupboard, air ventilated, Ventilated (3 GN container capacity) with wheels, overshelf with hot lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>3.47 ElekW 380-410 V 3N 50/60 Hz WxDxH 1150x1180x1304 mm kg 138.50 m³ 1.46</p>	<p>322025 F03H3AW04S</p>	
<p>Bain-marie on cupboard, air ventilated, Ventilated (4 GN container capacity) with wheels, overshelf with hot lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>4.62 ElekW 380-410 V 3N 50/60 Hz WxDxH 1500x1180x1304 mm kg 170.50 m³ 1.89</p>	<p>322026 F03H4AW04S</p>	

Bain Marie Jr

Description	Code	
<p>Bain-marie on cupboard, one well (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>2.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x1180x1154 mm kg 97.50 m³ 0.86</p>	<p>322048 F01H2KW02S</p>	
<p>Bain-marie on cupboard, one well (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>2.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x1180x1154 mm kg 124.50 m³ 1.21</p>	<p>322049 F01H3KW02S</p>	

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◀◀ (Bain Marie Jr)

Description	Code	
<p>Bain-marie on cupboard, one well (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>3.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x1180x1154 mm kg 166 m³ 1.89</p>	<p>322050 F01H4KW02S</p>	
<p>Bain-marie on cupboard, two wells (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>2.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 800x1180x1154 mm kg 99.50 m³ 0.89</p>	<p>322051 F02H2KW02S</p>	
<p>Bain-marie on cupboard, three wells (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>3.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 1150x1180x1154 mm kg 130.50 m³ 1.27</p>	<p>322052 F02H3KW02S</p>	
<p>Bain-marie on cupboard, four wells (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>4.04 ElekW 380-410 V 3N 50/60 Hz WxDxH 1500x1180x1154 mm kg 188 m³ 2.01</p>	<p>322053 F02H4KW02S</p>	
<p>Bain-marie on cupboard, air ventilated, one well (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>1.07 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x1180x1154 mm kg 99.50 m³ 0.86</p>	<p>322054 F03H2KW02S</p>	
<p>Bain-marie on cupboard, air ventilated, one well (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>1.08 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x1180x1154 mm kg 125.50 m³ 1.21</p>	<p>322055 F03H3KW02S</p>	

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Food Distribution

Flexy Compact

◀◀ (Bain Marie Jr)

Description	Code
<p>Bain-marie on cupboard, air ventilated, one well, (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>2.11 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x1180x1154 mm kg 154 m³ 1.55</p>	<p>322056 F03H4KW02S</p>



Tempered Glass

Description	Code
<p>Tempered glass top on cupboard (2 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side, H=900mm</p> <p>0.62 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x915x1304 mm kg 89 m³ 0.79</p>	<p>322084 F04H2AF01W</p>
<p>Tempered glass top on cupboard (3 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side, H=900mm</p> <p>0.91 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x915x1304 mm kg 121 m³ 1.23</p>	<p>322085 F04H3AF01W</p>
<p>Tempered glass top on cupboard (4 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side, H=900mm</p> <p>1.20 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x915x1304 mm kg 142.50 m³ 1.42</p>	<p>322086 F04H4AF01W</p>








Tempered Glass on Wheels


Description	Code
<p>Tempered glass top on cupboard (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.62 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x1180x1304 mm kg 97 m³ 0.97</p>	<p>322009 F04H2AW02S</p>



◀◀ (Tempered Glass on Wheels)

Description	Code	
<p>Tempered glass top on cupboard (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.91 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x1180x1304 mm kg 125 m³ 1.37</p>	<p>322010 F04H3AW02S</p>	
<p>Tempered glass top on cupboard (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>1.20 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x1180x1304 mm kg 152.50 m³ 1.75</p>	<p>322011 F04H4AW02S</p>	
<p>Tempered glass top on cupboard (2 GN container capacity) with wheels, overshelf with hot lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.62 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x1180x1304 mm kg 97 m³ 0.99</p>	<p>322012 F04H2AW04S</p>	
<p>Tempered glass top on cupboard (3 GN container capacity) with wheels, overshelf with hot lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.91 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x1180x1304 mm kg 125 m³ 1.40</p>	<p>322013 F04H3AW04S</p>	
<p>Tempered glass top on cupboard (4 GN container capacity) with wheels, overshelf with hot lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>1.20 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x1180x1304 mm kg 167 m³ 1.87</p>	<p>322014 F04H4AW04S</p>	

Tempered Glass Jr

Description	Code	
<p>Tempered glass top on cupboard (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>0.62 ElekW 220-240 V 1N 50/60 Hz WxDxH 770x1180x1154 mm kg 91 m³ 0.86</p>	<p>322057 F04H2KW02S</p>	

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Food Distribution

Flexy Compact

◀◀ (Tempered Glass Jr)

Description	Code
<p>Tempered glass top on cupboard (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>0.91 ElekW 220-240 V 1N 50/60 Hz WxDxH 1100x1180x1154 mm kg 117 m³ 1.21</p>	<p>322058 F04H3KW02S</p>
<p>Tempered glass top on cupboard (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>1.20 ElekW 220-240 V 1N 50/60 Hz WxDxH 1420x1180x1154 mm kg 142.50 m³ 1.55</p>	<p>322059 F04H4KW02S</p>



Cold Well

Description	Code
<p>Refrigerated well on cupboard, static (2 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side H=900mm</p> <p>0.45 ElekW 220-240 V 1N 50 Hz WxDxH 770x915x1304 mm kg 115 m³ 0.87</p>	<p>322090 F10C2AF01W</p>
<p>Refrigerated well on cupboard, static (3 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side H=900mm</p> <p>0.55 ElekW 220-240 V 1N 50 Hz WxDxH 1100x915x1304 mm kg 139 m³ 1.11</p>	<p>322091 F10C3AF01W</p>
<p>Refrigerated well on cupboard, static (4 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side H=900mm</p> <p>0.55 ElekW 220-240 V 1N 50 Hz WxDxH 1420x915x1304 mm kg 169 m³ 1.57</p>	<p>322092 F10C4AF01W</p>
<p>Refrigerated well on cupboard, static with fan (2 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side H=900mm</p> <p>0.49 ElekW 220-240 V 1N 50 Hz WxDxH 770x915x1304 mm kg 118.50 m³ 0.79</p>	<p>322093 F11C2AF01W</p>



◀◀ (Cold Well)

Description	Code
<p>Refrigerated well on cupboard, static with fan (3 GN container capacity)with overshelf with LED lights and one stainless steel tubular tray slider on customer side H=900mm</p> <p>0.59 ElekW 220-240 V 1N 50 Hz WxDxH 1100x915x1304 mm kg 145 m³ 1.12</p>	<p>322094 F11C3AF01W</p>
<p>Refrigerated well on cupboard, static with fan (4 GN container capacity)with overshelf with LED lights and one stainless steel tubular tray slider on customer side H=900mm</p> <p>0.59 ElekW 220-240 V 1N 50 Hz WxDxH 1420x915x1304 mm kg 161 m³ 1.59</p>	<p>322095 F11C4AF01W</p>



Cold Well on Wheels

Description	Code
<p>Refrigerated well on cupboard, static (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.45 ElekW 220-240 V 1N 50 Hz WxDxH 770x1180x1304 mm kg 124 m³ 0.97</p>	<p>322027 F10C2AW02S</p>
<p>Refrigerated well on cupboard, static (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.55 ElekW 220-240 V 1N 50 Hz WxDxH 1100x1180x1304 mm kg 153.50 m³ 1.37</p>	<p>322028 F10C3AW02S</p>
<p>Refrigerated well on cupboard, static (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.55 ElekW 220-240 V 1N 50 Hz WxDxH 1420x1180x1304 mm kg 189 m³ 4.05</p>	<p>322029 F10C4AW02S</p>
<p>Refrigerated well on cupboard, static with fan (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.49 ElekW 220-240 V 1N 50 Hz WxDxH 770x1180x1304 mm kg 126.50 m³ 0.97</p>	<p>322030 F11C2AW02S</p>



Food Distribution

Flexy Compact

◀◀ (Cold Well on Wheels)

Description	Code
<p>Refrigerated well on cupboard, static with fan (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.59 ElekW 220-240 V 1N 50 Hz WxDxH 1100x1180x1304 mm kg 155.50 m³ 1.37</p>	<p>322031 F11C3AW02S</p>
<p>Refrigerated well on cupboard, static with fan (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.59 ElekW 220-240 V 1N 50 Hz WxDxH 1420x1180x1304 mm kg 192 m³ 2.02</p>	<p>322032 F11C4AW02S</p>



Cold Well Jr

Description	Code
<p>Refrigerated well on cupboard, static (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>0.45 ElekW 220-240 V 1N 50 Hz WxDxH 770x1180x1154 mm kg 118 m³ 0.86</p>	<p>322060 F10C2KW02S</p>
<p>Refrigerated well on cupboard, static (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>0.55 ElekW 220-240 V 1N 50 Hz WxDxH 1100x1180x1154 mm kg 145.50 m³ 1.21</p>	<p>322061 F10C3KW02S</p>
<p>Refrigerated well on cupboard, static (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>0.55 ElekW 220-240 V 1N 50 Hz WxDxH 1420x1180x1154 mm kg 184 m³ 1.70</p>	<p>322062 F10C4KW02S</p>
<p>Refrigerated well on cupboard, static with fan (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>0.49 ElekW 220-240 V 1N 50 Hz WxDxH 770x1180x1154 mm kg 120.50 m³ 0.86</p>	<p>322063 F11C2KW02S</p>



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◀◀ (Cold Well Jr)

Description	Code
<p>Refrigerated well on cupboard, static with fan (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>0.59 ElekW 220-240 V 1N 50 Hz WxDxH 1100x1180x1154 mm kg 174.50 m³ 1.21</p>	<p>322064 F11C3KW02S</p>
<p>Refrigerated well on cupboard, static with fan (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>0.59 ElekW 220-240 V 1N 50 Hz WxDxH 1420x1180x1154 mm kg 174.50 m³ 1.55</p>	<p>322065 F11C4KW02S</p>



Cold Stainless Steel Surface

Description	Code
<p>Refrigerated stainless steel surface on cupboard (2 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side H=900mm</p> <p>0.49 ElekW 220-240 V 1N 50 Hz WxDxH 770x915x1304 mm kg 109.50 m³ 0.79</p>	<p>322096 F14C2AF01W</p>
<p>Refrigerated stainless steel surface on cupboard (3 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side H=900mm</p> <p>0.49 ElekW 220-240 V 1N 50 Hz WxDxH 1100x915x1304 mm kg 134 m³ 1.11</p>	<p>322097 F14C3AF01W</p>
<p>Refrigerated stainless steel surface on cupboard (4 GN container capacity) with overshelf with LED lights and one stainless steel tubular tray slider on customer side H=900mm</p> <p>0.62 ElekW 220-240 V 1N 50 Hz WxDxH 1420x915x1304 mm kg 165 m³ 1.53</p>	<p>322098 F14C4AF01W</p>



Food Distribution

Flexy Compact

Cold Stainless Steel Surface on Wheels

Description	Code
<p>Refrigerated stainless steel surface on cupboard (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.49 ElekW 220-240 V 1N 50 Hz WxDxH 770x1180x1304 mm kg 117.50 m³ 0.97</p>	<p>322033 F14C2AW02S</p>
<p>Refrigerated stainless steel surface on cupboard (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.49 ElekW 220-240 V 1N 50 Hz WxDxH 1100x1180x1304 mm kg 160 m³ 1.60</p>	<p>322034 F14C3AW02S</p>
<p>Refrigerated stainless steel surface on cupboard (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.62 ElekW 220-240 V 1N 50 Hz WxDxH 1420x1180x1304 mm kg 181 m³ 2.04</p>	<p>322035 F14C4AW02S</p>



Cold Stainless Steel Surface Jr

Description	Code
<p>Refrigerated stainless steel surface on cupboard (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>0.49 ElekW 220-240 V 1N 50 Hz WxDxH 770x1180x1154 mm kg 111.50 m³ 0.86</p>	<p>322066 F14C2KW02S</p>
<p>Refrigerated stainless steel surface on cupboard (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>0.49 ElekW 220-240 V 1N 50 Hz WxDxH 1100x1180x1154 mm kg 136.50 m³ 1.21</p>	<p>322067 F14C3KW02S</p>
<p>Refrigerated stainless steel surface on cupboard (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=750mm (Nordic)</p> <p>0.62 ElekW 220-240 V 1N 50 Hz WxDxH 1420x1180x1154 mm kg 161.50 m³ 1.55</p>	<p>322068 F14C4KW02S</p>



Cold Display

Description	Code
<p>Refrigerated well on cupboard with refrigerated display, compact (2 GN container capacity)with overshelf with LED lights and one stainless steel tubolar tray slider on customer side H=900mm</p> <p>0.50 ElekW 220-240 V 1N 50 Hz WxDxH 770x915x1605 mm kg 200 m³ 0.96</p>	<p>322099 F19C2AF00W</p>
<p>Refrigerated well on cupboard with refrigerated display, compact (3 GN container capacity)with overshelf with LED lights and one stainless steel tubolar tray slider on customer side H=900mm</p> <p>0.97 ElekW 220-240 V 1N 50 Hz WxDxH 1100x915x1605 mm kg 226 m³ 1.36</p>	<p>322100 F19C3AF00W</p>
<p>Refrigerated well on cupboard with refrigerated display, compact (4 GN container capacity)with overshelf with LED lights and one stainless steel tubolar tray slider on customer side H=900mm</p> <p>1.07 ElekW 220-240 V 1N 50 Hz WxDxH 1420x915x1605 mm kg 256 m³ 1.75</p>	<p>322101 F19C4AF00W</p>



Cold Display on Wheels

Description	Code
<p>Refrigerated well on cupboard with refrigerated display, compact (2 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.50 ElekW 220-240 V 1N 50 Hz WxDxH 770x1180x1605 mm kg 208 m³ 1.19</p>	<p>322036 F19C2AW00S</p>
<p>Refrigerated well on cupboard with refrigerated display, compact (3 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>0.98 ElekW 220-240 V 1N 50 Hz WxDxH 1100x1180x1605 mm kg 274.50 m³ 1.68</p>	<p>322037 F19C3AW00S</p>



Food Distribution

Flexy Compact

◀◀ (Cold Display on Wheels)

Description	Code
<p>Refrigerated well on cupboard with refrigerated display, compact (4 GN container capacity) with wheels, overshelf with LED lights and two stainless steel tray sliders, H=900mm (Nordic)</p> <p>1.07 ElekW 220-240 V 1N 50 Hz WxDxH 1420x1180x1605 mm kg 289 m³ 2.43</p>	<p>322038 F19C4AW00S</p>






Ambient Units




Description	Code
<p>Ambient Unit on cupboard (1 GN) with wheels and two stainless steel tray sliders, H=900mm</p> <p>WxDxH 450x1180x900 mm kg 61 m³ 0.38</p>	<p>322044 F00N1AW00S</p>
<p>Ambient Unit on cupboard (2 GN) with wheels and two stainless steel tray sliders, H=900mm</p> <p>WxDxH 770x1180x900 mm kg 93 m³ 0.65</p>	<p>322045 F00N2AW00S</p>
<p>Ambient Unit on cupboard (3 GN) with wheels and two stainless steel tray sliders, H=900mm</p> <p>WxDxH 1100x1180x900 mm kg 116 m³ 0.92</p>	<p>322046 F00N3AW00S</p>
<p>Ambient Unit on cupboard (4 GN) with wheels and two stainless steel tray sliders, H=900mm</p> <p>WxDxH 1420x1180x900 mm kg 145 m³ 1.43</p>	<p>322047 F00N4AW00S</p>
<p>Ambient Unit on cupboard (1 GN) with one stainless steel tray slider, H=900mm</p> <p>WxDxH 450x915x900 mm kg 56 m³ 0.31</p>	<p>322107 F00N1AF00W</p>



◀◀ (Ambient Units)

Description	Code	
<p>Ambient Unit on cupboard (2 GN) with one stainless steel tray slider, H=900mm</p> <p>WxDxH 770x915x900 mm kg 79 m³ 0.52</p>	<p>322108 F00N2AF00W</p>	
<p>Ambient Unit on cupboard (3 GN) with one stainless steel tray slider, H=900mm</p> <p>WxDxH 1100x915x900 mm kg 102 m³ 0.86</p>	<p>322109 F00N3AF00W</p>	
<p>Ambient Unit on cupboard (4 GN) with one stainless steel tray slider, H=900mm</p> <p>WxDxH 1420x915x900 mm kg 107 m³ 0.95</p>	<p>322110 F00N4AF00W</p>	

Ambient Units Jr

Description	Code	
<p>Ambient Unit on cupboard (1 GN) with wheels and two stainless steel tray sliders, H=750mm</p> <p>WxDxH 450x1180x750 mm kg 54 m³ 0.34</p>	<p>322069 F00N1KW00S</p>	
<p>Ambient Unit on cupboard (2 GN) with wheels and two stainless steel tray sliders, H=750mm</p> <p>WxDxH 770x1180x750 mm kg 87 m³ 0.34</p>	<p>322070 F00N2KW00S</p>	
<p>Ambient Unit on cupboard (3 GN) with wheels and two stainless steel tray sliders, H=750mm</p> <p>WxDxH 1100x1180x750 mm kg 109 m³ 0.80</p>	<p>322071 F00N3KW00S</p>	

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Food Distribution

Flexy Compact

◀◀ (Ambient Units Jr)

Description	Code
<p>Ambient Unit on cupboard (4 GN) with wheels and two stainless steel tray sliders, H=750mm</p> <p>WxDxH 1420x1180x750 mm kg 125 m³ 1.02</p>	<p>322072 F00N4KW00S</p>



Cashier and Corner Units and Tray Dispensers

Description	Code
<p>Tray Dispenser, H=900mm</p> <p>WxDxH 650x450x896 mm kg 40 m³ 0.29</p>	<p>322113 F32N0AF00W</p>
<p>Tray Dispenser with wheels, H=900mm</p> <p>WxDxH 650x450x896 mm kg 41 m³ 0.29</p>	<p>322114 F32N0AW00S</p>
<p>Corner Unit (90 degrees) with one stainless steel tubular tray slider on customer side, H=900mm</p> <p>WxDxH 1320x820x900 mm kg 82 m³ 0.82</p>	<p>322112 F31N0AF00W</p>
<p>Corner Unit (90 degrees) with wheels and two stainless steel tray sliders, H=900mm</p> <p>WxDxH 1320x1000x900 mm kg 94 m³ 1.24</p>	<p>322074 F31N0AW00S</p>
<p>Cashier unit with one stainless steel tubular tray slider on customer side, H=900mm</p> <p>WxDxH 1100x915x900 mm kg 87 m³ 0.74</p>	<p>322111 F30N0AF00W</p>



◀◀ (Cashier and Corner Units and Tray Dispensers)

Description	Code
<p>Cashier Unit with wheels and two stainless steel tray sliders, H=900mm</p> <p>WxDxH 1100x1180x900 mm kg 107 m³ 0.95</p>	<p>322073 F30N0AW00S</p>



Food Distribution

Service Trolleys

Service Trolleys

Description	Code	
2-tier Service Trolley with handle 600mm WxDxH 695x695x916 mm kg 15 m ³ 0.50	361200 STR602WH	
2-tier Service Trolley with handle 900mm WxDxH 995x695x916 mm kg 18 m ³ 0.72	361204 STR902WH	
2-tier Service Trolley with handle 1200mm WxDxH 1295x695x916 mm kg 24 m ³ 0.97	361208 STR122WH	
Base support for feet or wheels - sides (EVO700/900) WxDxH 695x695x975 mm kg 23 m ³ 0.56	361227 STR602HV	
2-tier Service Trolley with handle, 900mm, h=800 WxDxH 995x695x975 mm kg 35 m ³ 0.77	361228 STR902HV	
3-tier Service Trolley with handle 600mm WxDxH 695x695x916 mm kg 19 m ³ 0.49	361202 STR603WH	



◀◀ (Service Trolleys)

Description	Code	
3-tier Service Trolley with handle 900mm WxDxH 995x695x916 mm kg 23 m ³ 0.77	361206 STR903WH	
3-tier Service Trolley with handle 1200mm WxDxH 1295x695x975 mm kg 31 m ³ 0.96	361210 STR123WH	
2-tier Service Trolley 400mm WxDxH 495x695x816 mm kg 14 m ³ 0.37	361224 STR402	
2-tier Service Trolley 600mm WxDxH 695x695x816 mm kg 16 m ³ 0.49	361212 STR602	
2-tier Service Trolley 900mm WxDxH 995x695x816 mm kg 18 m ³ 0.59	361216 STR902	
2-tier Service Trolley 1200mm WxDxH 1295x695x816 mm kg 24 m ³ 0.85	361220 STR122	

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Food Distribution



Service Trolleys

◀◀ (Service Trolleys)




Description	Code	
3-tier Service Trolley 400mm WxDxH 495x695x816 mm kg 17 m ³ 0.37	361226 STR403	
3-tier Service Trolley 600mm WxDxH 695x695x816 mm kg 18 m ³ 0.49	361214 STR603	
3-tier Service Trolley 900mm WxDxH 995x695x816 mm kg 40 m ³ 0.67	361218 STR903	
3-tier Service Trolley 1200mm WxDxH 1295x695x816 mm kg 40 m ³ 0.85	361222 STR123	
Platform Trolley 600mm WxDxH 670x600x900 mm kg 13 m ³ 0.14	361230 STR601	
Platform Trolley 900mm WxDxH 970x600x900 mm kg 18 m ³ 0.21	361232 STR901	

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◀◀ (Service Trolleys)

Description	Code	
Platform Trolley 1200mm WxDxH 1270x600x900 mm kg 19 m ³ 0.24	361234 STR1201	
High Platform Trolley 600mm WxDxH 695x840x975 mm kg 14 m ³ 0.51	361236 STR601HP	
Trolley for 1/1GN container - adjustable height WxDxH 700x390x1100 mm kg 13 m ³ 0.08	361314 CTR11VH	

Dishwasher Baskets and Soaking Sink Trolleys







Description	Code	
Dishwasher Rack Dolly 500mm WxDxH 515x515x187 mm kg 7 m ³ 0.12	361238 DRT1	
4-Dishwasher Rack Trolley WxDxH 645x645x900 mm kg 16 m ³ 0.46	361244 DRT4	
4-Dishwasher Rack Trolley with Top shelf WxDxH 645x645x900 mm kg 20 m ³ 0.46	361246 DRT4T	

▶▶

Food Distribution

Service Trolleys

◀◀ (Dishwasher Baskets and Soaking Sink Trolleys)

Description	Code	
6-Dishwasher Rack Trolley WxDxH 645x645x1590 mm kg 22 m ³ 0.76	361242 DRT6	
6-Dishwasher Rack Trolley (2 racks are inclined) WxDxH 645x645x1590 mm kg 22 m ³ 0.76	361251 MDNT6B	
8-Dishwasher Rack Trolley WxDxH 645x645x1590 mm kg 24 m ³ 0.76	361248 DRT8	
8-Dishwasher Rack Trolley-space saving WxDxH 645x645x1640 mm kg 26 m ³ 0.78	361250 DRT8SS	
5 wine glasses basket trolley WxDxH 575x575x1590 mm kg 25 m ³ 0.73	865389 DRT5WL	
Soaking Sink Trolley for cutlery 610mm WxDxH 610x610x550 mm kg 18 m ³ 0.30	361264 SSTR06	

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◀◀ (Dishwasher Baskets and Soaking Sink Trolleys)

Description	Code
110lt Soaking Sink Trolley 760mm WxDxH 760x610x610 mm kg 24 m ³ 0.52	361266 SSTR07
220lt Soaking Sink Trolley 850mm WxDxH 850x650x641 mm kg 29 m ³ 0.55	361268 SSTR08



GN-Containers Trolleys






Description	Code
Trolley for 1/1GN container - adjustable height WxDxH 700x390x1100 mm kg 13 m ³ 0.08	361314 CTR11VH
7x1/1GN Container Trolley WxDxH 452x617x830 mm kg 12 m ³ 0.33	361252 CTR71
8x1/1GN Container Trolley with Top WxDxH 452x657x900 mm kg 17 m ³ 0.32	361254 CTR81T
16x1/1GN Container Trolley with Top WxDxH 617x810x900 mm kg 26 m ³ 0.52	361255 CTR161T




Food Distribution

Service Trolleys

◀◀ (GN-Containers Trolleys)







Description	Code	
17x2/1GN Container Trolley WxDxH 657x737x1590 mm kg 23 m ³ 0.84	361258 CTR172	
17x2/1GN compact Container Trolley WxDxH 660x737x1595 mm kg 26 m ³ 0.82	361260 CTR172SS	
17x1/1GN Container Trolley WxDxH 452x617x1590 mm kg 19 m ³ 0.46	361261 MDNT171GN	
34x1/1GN Container Trolley WxDxH 809x617x1590 mm kg 30 m ³ 0.92	361262 MDNT341GN	
17 Container Trolley 530x400mm WxDxH 657x487x1590 mm kg 38 m ³ 0.60	361263 MDNT17DK	

Trolleys for Plates and Trays

Description	Code	
Rack Trolley receiving 10x1/1GN-EN WxDxH 515x610x1460 mm kg 24 m ³ 0.16	361128 RTT10	

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◀◀ (Trolleys for Plates and Trays)




Description	Code	
Rack Trolley receiving 20x1/1GN-EN WxDxH 935x610x1460 mm kg 37 m ³ 0.48	361130 RTT20	
Rack Trolley receiving 30x1/1GN-EN WxDxH 1355x610x1460 mm kg 49 m ³ 0.48	361132 RTT30	
1-side Trolley for 150 Plates h=835 WxDxH 880x470x835 mm kg 18 m ³ 0.43	361286 PTR150	
1-side Trolley for 150 Plates h=935 WxDxH 880x470x935 mm kg 22 m ³ 0.57	361288 PTR150H	
2-side Trolley for 300 Plates h=835 WxDxH 880x840x835 mm kg 28 m ³ 0.72	361290 PTR300	
2-side 2-tier Trolley for 300 Plates WxDxH 880x840x835 mm kg 33 m ³ 0.71	361294 PTR300T	

▶▶




Food Distribution

Service Trolleys

◀◀ (Trolleys for Plates and Trays)




Description	Code	
<p>Plate and Basket (500x500mm) Trolley</p> <p>WxDxH 645x940x1260 mm kg 28 m³ 0.87</p>	<p>361296 MDNT4B3S</p>	
<p>1-side Trolley 300x1/1EN stacked trays</p> <p>WxDxH 880x640x835 mm kg 26 m³ 0.56</p>	<p>361292 TTR300</p>	
<p>Trolley for 15 pastry trays (400x600mm)</p> <p>WxDxH 530x720x1590 mm kg 22 m³ 0.77</p>	<p>361000 CTR15TS</p>	

Banqueting Trolleys

Description	Code	
<p>Heated Banquet Trolley 10x2/1GN</p> <p>2.70 ElekW 230 V 1N 50/60 Hz</p> <p>WxDxH 770x885x1570 mm kg 152 m³ 1.23</p>	<p>351156 BT1021H</p>	
<p>Heated Banquet Trolley 20x2/1GN</p> <p>3.20 ElekW 220-230 V 1N 50/60 Hz</p> <p>WxDxH 1520x885x1570 mm kg 266 m³ 2.57</p>	<p>351157 BT2021H</p>	
<p>Banquet trolley with rack holding 54 plates for 20 GN 1/1 oven and blast chiller freezer, 74mm pitch</p> <p>WxDxH 507x849x1714 mm kg 79 m³ 0.95</p>	<p>922756 TRBA54PL2011C</p>	



◀◀ (Banqueting Trolleys)

Description	Code	
<p>Banquet trolley with rack holding 45 plates for 20 GN 1/1 oven and blast chiller freezer, 90mm pitch</p> <p>WxDxH 507x849x1714 mm kg 77 m³ 0.95</p>	<p>922763 TRBA45PL2011C</p>	
<p>Banquet trolley with rack holding 92 plates for 20 GN 2/1 oven and blast chiller freezer, 85mm pitch</p> <p>WxDxH 700x986x1711 mm kg 100 m³ 1.48</p>	<p>922760 TRBA92PL2021C</p>	
<p>Banquet trolley with rack holding 116 plates for 20 GN 2/1 oven and blast chiller freezer, 66mm pitch</p> <p>WxDxH 700x986x1711 mm kg 107 m³ 1.48</p>	<p>922764 TRBA116PL2021C</p>	

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Work Tops







Description	Code	
Work Top 800mm WxDxH 800x700x40 mm kg 31 m ³ 0.12	121101 TPLA8	
Work Top 900mm WxDxH 900x700x40 mm kg 34 m ³ 0.70	121103 TPLA9	
Work Top 1000mm WxDxH 1000x700x40 mm kg 33 m ³ 0.15	121105 TPLA10	
Work Top 1100mm WxDxH 1100x700x40 mm kg 40 m ³ 0.17	121107 TPLA11	
Work Top 1200mm WxDxH 1200x700x40 mm kg 40 m ³ 0.28	121108 TPLA12	
Work Top 1300mm WxDxH 1300x700x40 mm kg 46 m ³ 0.20	121109 TPLA13	



Stainless Steel Fabrication

Modular Fabrication

◀◀ (Work Tops)

Description	Code	
Work Top 1400mm WxDxH 1400x700x40 mm kg 30 m ³ 0.21	121116 TPLA14	
Work Top 1500mm WxDxH 1500x700x40 mm kg 52 m ³ 0.23	121117 TPLA15	
Work Top 1600mm WxDxH 1600x700x40 mm kg 40 m ³ 0.24	121120 TPLA16	
Work Top 1700mm WxDxH 1700x700x40 mm kg 58 m ³ 0.26	121121 TPLA17	
Work Top 1800mm WxDxH 1800x700x40 mm kg 50 m ³ 0.27	121124 TPLA18	
Work Top 1900mm WxDxH 1900x700x40 mm kg 65 m ³ 0.29	121125 TPLA19	

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◀◀ (Work Tops)

Description	Code
<p>Work Top 2000mm</p> <p>WxDxH 2000x700x40 mm kg 30 m³ 0.12</p>	<p>121128</p> <p>TPLA20</p>



Work Tops with Upstand

Description	Code
<p>Work Top with upstand 400mm</p> <p>WxDxH 400x700x140 mm kg 16 m³ 0.10</p>	<p>121129</p> <p>TPLA4A</p>
<p>Work Top with upstand 500mm</p> <p>WxDxH 500x700x140 mm kg 20 m³ 0.12</p>	<p>121131</p> <p>TPLA5A</p>
<p>Work Top with upstand 600mm</p> <p>WxDxH 600x700x140 mm kg 15 m³ 0.08</p>	<p>121132</p> <p>TPLA6A</p>
<p>Work Top with upstand 700mm</p> <p>WxDxH 700x700x140 mm kg 20 m³ 0.09</p>	<p>121133</p> <p>TPLA7A</p>
<p>Work Top with upstand 800mm</p> <p>WxDxH 800x700x140 mm kg 24 m³ 0.20</p>	<p>121134</p> <p>TPLA8A</p>









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Stainless Steel Fabrication







Modular Fabrication

◀◀ (Work Tops with Upstand)

Description	Code	
Work Top with upstand 900mm WxDxH 900x700x140 mm kg 39 m ³ 0.34	121135 TPLA9A	
Work Top with upstand 1000mm WxDxH 1000x700x140 mm kg 38 m ³ 0.24	121136 TPLA10A	
Work Top with upstand 1100mm WxDxH 1100x700x140 mm kg 41 m ³ 0.26	121137 TPLA11A	
Work Top with upstand 1200mm WxDxH 1200x700x140 mm kg 30 m ³ 0.30	121138 TPLA12A	
Work Top with upstand 1300mm WxDxH 1300x700x140 mm kg 47 m ³ 0.30	121139 TPLA13A	
Work Top with upstand 1400mm WxDxH 1400x700x140 mm kg 46 m ³ 0.31	121141 TPLA14A	

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◀◀ (Work Tops with Upstand)







Description	Code	
Work Top with upstand 1500mm WxDxH 1500x700x140 mm kg 53 m ³ 0.37	121143 TPLA15A	
Work Top with upstand 1600mm WxDxH 1600x700x140 mm kg 51 m ³ 0.37	121145 TPLA16A	
Work Top with upstand 1700mm WxDxH 1700x700x140 mm kg 59 m ³ 0.39	121147 TPLA17A	
Work Top with upstand 1800mm WxDxH 1800x700x140 mm kg 55 m ³ 0.42	121149 TPLA18A	
Work Top with upstand 1900mm WxDxH 1900x700x140 mm kg 60 m ³ 0.44	121157 TPLA19A	
Work Top with upstand 2000mm WxDxH 2000x700x140 mm kg 45 m ³ 0.34	121158 TPLA20A	

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Stainless Steel Fabrication







Modular Fabrication

◀◀ (Work Tops with Upstand)

Description	Code	
Work Top with upstand 2100mm WxDxH 2100x700x140 mm kg 55 m ³ 0.48	121159 TPLA21A	
Work Top with upstand 2200mm WxDxH 2200x700x140 mm kg 55 m ³ 0.51	121160 TPLA22A	
Work Top with upstand 2300mm WxDxH 2300x700x140 mm kg 70 m ³ 0.53	121161 TPLA23A	
Work Top with upstand 2400mm WxDxH 2400x700x140 mm kg 79 m ³ 0.55	121162 TPLA24A	
Work Top with upstand 2500mm WxDxH 2500x700x140 mm kg 60 m ³ 0.43	121163 TPLA25A	
Work Top with upstand 2600mm WxDxH 2600x700x140 mm kg 83 m ³ 0.60	121164 TPLA26A	

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◀◀ (Work Tops with Upstand)







Description	Code	
Work Top with upstand 2700mm WxDxH 2700x700x140 mm kg 75 m ³ 0.62	121165 TPLA27A	
Work Top with upstand 2800mm WxDxH 2800x700x140 mm kg 75 m ³ 0.64	121166 TPLA28A	
Work Top with upstand 2900mm WxDxH 2900x700x140 mm kg 97 m ³ 0.67	121167 TPLA29A	
Work Top with upstand 3000mm WxDxH 3000x700x140 mm kg 94 m ³ 0.74	121168 TPLA30A	
Work Top with upstand 3100mm WxDxH 3100x700x140 mm kg 103 m ³ 0.71	121169 TPLA31A	
Work Top with upstand 3200mm WxDxH 3200x700x140 mm kg 80 m ³ 0.73	121170 TPLA32A	

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Stainless Steel Fabrication




Modular Fabrication

◀◀ (Work Tops with Upstand)

Description	Code	
Work Top with upstand 3300mm WxDxH 3300x700x140 mm kg 104 m ³ 0.76	121171 TPLA33A	
Work Top with upstand 3400mm WxDxH 3400x700x140 mm kg 117 m ³ 0.78	121172 TPLA34A	
Work Top with upstand 3500mm WxDxH 3500x700x140 mm kg 120 m ³ 0.80	121173 TPLA35A	
Work Top with upstand 3600mm WxDxH 3600x700x140 mm kg 115 m ³ 0.82	121174 TPLA36A	
Work Top with upstand 3700mm WxDxH 3700x700x140 mm kg 127 m ³ 0.85	121175 TPLA37A	
Work Top with upstand 3800mm WxDxH 3800x700x140 mm kg 121 m ³ 1.07	121176 TPLA38A	

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◀◀ (Work Tops with Upstand)

Description	Code	
Work Top with upstand 3900mm WxDxH 3900x700x140 mm kg 120 m ³ 0.91	121177 TPLA39A	
Work Top with upstand 4000mm WxDxH 4000x700x140 mm kg 136 m ³ 0.91	121178 TPLA40A	
Work Top with upstand Corner Type WxDxH 1000x1000x140 mm kg 57 m ³ 0.71	121800 TPLAA7A	






Processing Worktops

Description	Code
Drop-in Vegetable Preparation Top, 1800mm WxDxH 1760x635x180 mm kg 13 m ³ 0.23	855239 TKPV18
Drop-in Meat Preparation Top, 1800mm WxDxH 1760x670x40 mm kg 25 m ³ 0.07	855240 TKPC18
Drop-in Fish Preparation Top, 1800mm WxDxH 1630x670x275 mm kg 21 m ³ 0.34	855241 TKPP18


Stainless Steel Fabrication

Modular Fabrication

Open Ambient Units




Description	Code	
Open Ambient Unit with 1/1GN runners, 400mm WxDxH 400x680x860 mm kg 36 m ³ 0.47	121930 TEGG4	
Open Ambient Unit, 400mm WxDxH 400x680x860 mm kg 37 m ³ 0.34	121810 TERG4	
Open Ambient Unit, 600mm WxDxH 600x680x860 mm kg 33 m ³ 0.52	121811 TERG6	
Open Ambient Unit, 800mm WxDxH 800x680x860 mm kg 49 m ³ 0.60	121812 TERG8	
Open Ambient Unit, 1200mm WxDxH 1200x680x860 mm kg 60 m ³ 0.98	121813 TERG12	

Ambient Units with Hinged Doors

Description	Code	
Ambient Unit with 1 door and 1/1GN runners, 400mm WxDxH 400x680x860 mm kg 52 m ³ 0.36	121931 TEG4	



◀◀ (Ambient Units with Hinged Doors)

Description	Code	
Ambient Unit with 1 hinged door, 400mm WxDxH 400x680x860 mm kg 30 m ³ 0.32	121814 TERP4	
Ambient Unit with 1 hinged door, 600mm WxDxH 600x680x860 mm kg 50 m ³ 0.48	121815 TERP6	
Ambient Unit with 2 hinged doors, 800mm WxDxH 800x680x860 mm kg 58 m ³ 0.63	121816 TER2P8	

Ambient Units with Drawers

Description	Code	
Ambient Unit with 2 drawers, 400mm WxDxH 400x680x860 mm kg 53 m ³ 0.35	121821 TE2C4	
Ambient Unit with 3 drawers, 400mm WxDxH 400x680x860 mm kg 50 m ³ 0.53	121823 TE3C4	
Ambient Unit with 2 drawers, 600mm WxDxH 600x680x860 mm kg 45 m ³ 0.52	121822 TE2C6	



Stainless Steel Fabrication

Modular Fabrication

◀◀ (Ambient Units with Drawers)

Description	Code
Ambient Unit with 3 drawers, 600mm WxDxH 600x680x860 mm kg 67 m ³ 0.58	121824 TE3C6



Pass-Through Ambient Units

Description	Code
Ambient passthrough with 1+1 door and 1/1GN runners, 400mm WxDxH 400x680x860 mm kg 59 m ³ 0.36	121932 TEG4DA
Pass-through door Ambient Unit with 1 hinged door, 400mm WxDxH 400x680x860 mm kg 12 m ³ 0.36	121818 TERP4DA
Pass-through door Ambient Unit with 1 hinged door, 600mm WxDxH 600x680x860 mm kg 57 m ³ 0.04	121819 TERP6DA
Pass-through Ambient Unit with 2+2 hinged doors, 800mm WxDxH 800x680x860 mm kg 70 m ³ 0.70	121820 TER2P8DA
Ambient Unit passthrough with 2+2 sliding doors, 1200mm WxDxH 1200x680x860 mm kg 90 m ³ 0.91	121925 TE2S12DA



◀◀ (Pass-Through Ambient Units)

Description	Code
Ambient Unit passthrough with 2+2 sliding doors, 1600mm WxDxH 1600x680x860 mm kg 131 m ³ 1.34	121927 TE2S16DA
Ambient Unit passthrough with 2+2 sliding doors, 2000mm WxDxH 2000x680x860 mm kg 155 m ³ 1.67	121929 TE2S20DA



Corner Units with Hinged Doors

Description	Code
Corner Unit with 1 hinged door, 1000mm WxDxH 1000x680x860 mm kg 57 m ³ 0.71	121817 TEAP7



Ambient Unit with Sliding Doors

Description	Code
Ambient Unit with 2 sliding doors, 1200mm WxDxH 1200x680x860 mm kg 73 m ³ 0.91	121924 TE2S12
Ambient Unit with 2 sliding doors, 1600mm WxDxH 1600x680x860 mm kg 110 m ³ 1.26	121926 TE2S16



Stainless Steel Fabrication

Modular Fabrication

◀◀ (Ambient Unit with Sliding Doors)

Description	Code
Ambient Unit with 2 sliding doors, 2000mm WxDxH 2000x680x860 mm kg 102 m ³ 1.67	121928 TE2S20



With Hinged Doors

Description	Code
Hot Cupboard with 1 hinged door, 500mm 1.40 ElekW 230 V 1 50/60 Hz WxDxH 500x680x860 mm kg 40 m ³ 0.43	121830 TERPE5
Hot Cupboard with 2 hinged doors, 900mm 1.60 ElekW 230 V 1 50/60 Hz WxDxH 900x680x860 mm kg 76 m ³ 0.70	121831 TER2PE9



With Drawers


Description	Code
Hot Cupboard with 2 drawers, 500mm 1.40 ElekW 230 V 1 50/60 Hz WxDxH 500x680x860 mm kg 70 m ³ 0.80	121832 TE2C5R
Hot Cupboard with 3 drawers, 500mm 1.40 ElekW 230 V 1 50/60 Hz WxDxH 500x680x860 mm kg 69 m ³ 0.44	121833 TE3C5R



Pass-Through

Description	Code	
Hot Cupboard with 1+1 hinged door, pass-through, 500mm 1.60 ElekW 230 V 1 50/60 Hz WxDxH 500x680x860 mm kg 13 m ³ 0.44	121834 TERPE5DA	
Hot Cupboard with 2+2 hinged doors, pass-through, 900mm 1.60 ElekW 230 V 1 50/60 Hz WxDxH 900x680x860 mm kg 84 m ³ 0.70	121835 TER2PE9DA	
Hot Cupboard passthrough with 2+2 sliding doors, 1200mm 1.60 ElekW 230 V 1 50/60 Hz WxDxH 1200x680x860 mm kg 112 m ³ 1.02	121907 TE2SE12DA	
Hot Cupboard passthrough with 2+2 sliding doors, 1600mm 1.80 ElekW 230 V 1 50/60 Hz WxDxH 1600x680x860 mm kg 120 m ³ 1.34	121909 TE2SE16DA	
Hot Cupboard passthrough with 2+2 sliding doors, 2000mm 2 ElekW 230 V 1 50/60 Hz WxDxH 2000x680x860 mm kg 137 m ³ 1.97	121923 TE2SE20DA	

With Sliding Doors

Description	Code	
Hot Cupboard with 2 sliding doors, 1200mm 1.60 ElekW 230 V 1 50/60 Hz WxDxH 1200x680x860 mm kg 87 m ³ 0.98	121906 TE2SE12	



Stainless Steel Fabrication

Modular Fabrication

◀◀ (With Sliding Doors)

Description	Code
<p>Hot Cupboard with 2 sliding doors, 1600mm</p> <p>1.80 ElekW 230 V 1 50/60 Hz</p> <p>WxDxH 1600x680x860 mm kg 107 m³ 1.24</p>	<p>121908</p> <p>TE2SE16</p>
<p>Hot Cupboard with 2 sliding doors, 2000mm</p> <p>2 ElekW 230 V 1 50/60 Hz</p> <p>WxDxH 2000x680x860 mm kg 138 m³ 1.53</p>	<p>121922</p> <p>TE2SE20</p>



Drop-In Bowls

Description	Code
<p>Drop-in Bowl and right-hand drainage 400x400x200mm</p> <p>WxDxH 400x400x200 mm kg 2 m³ 0.04</p>	<p>855800</p> <p>TV4040R</p>
<p>Drop-in Bowl and right-hand drainage 600x500x250mm</p> <p>WxDxH 600x500x250 mm kg 2 m³ 0.11</p>	<p>855801</p> <p>TVI6050R</p>
<p>Drop-in Bowl and left-hand drainage 400x400x200mm</p> <p>WxDxH 400x400x200 mm kg 3 m³ 0.07</p>	<p>855816</p> <p>TV4040L</p>
<p>Drop-in Bowl and left-hand drainage 600x500x250mm</p> <p>WxDxH 600x500x250 mm kg 2 m³ 0.11</p>	<p>855817</p> <p>TVI6050L</p>



◀◀ (Drop-In Bowls)



Description	Code
Bowl Skirting (400x400x200) for cantilever execution WxDxH 480x440x220 mm kg 10 m ³ 0.06	855806 PCVIP
Bowl Skirting (600x500x250) for cantilever execution WxDxH 680x540x270 mm kg 1 m ³ 0.11	855807 PCVIG
Bowl Skirting (2x600x500x250) for cantilever execution WxDxH 1400x540x270 mm kg 2 m ³ 0.22	855808 PCV2G
Drop-in 2 Bowls (600x500mm), 1400mm WxDxH 1360x550x250 mm kg 4 m ³ 0.21	855233 T2V11400
Drop-in Bowl (600x500) and right-hand drainer WxDxH 1160x550x250 mm kg 4 m ³ 0.18	855235 TV11200R
Drop-in 2 Bowls (600x500) and right-hand drainer, 1800mm WxDxH 1760x550x250 mm kg 6 m ³ 0.27	855236 T2V11800R



Stainless Steel Fabrication

Modular Fabrication

◀◀ (Drop-In Bowls)

Description	Code	
Drop-in 2 Bowls (600x500) and left-hand drainer, 1800mm WxDxH 1760x550x250 mm kg 6 m ³ 0.27	855237 T2V11800L	
Drop-in 2 Bowls (600x500) and 2 drainers, 2400mm WxDxH 2360x550x250 mm kg 6 m ³ 0.27	855238 T2V12400	

Cupboards for Drop-In Bowls





Description	Code	
Cupboard Base for Sinks Top, 600mm WxDxH 600x680x860 mm kg 28 m ³ 0.52	121201 TELP6	
Cupboard Base for Sinks Top, 800mm WxDxH 800x680x860 mm kg 32 m ³ 0.69	121825 TEL2P8	
Cupboard Base for Sinks Top, 1200mm WxDxH 1200x680x860 mm kg 62 m ³ 0.70	121826 TEL2S12	
Cupboard Base for Sinks Top, 1400mm WxDxH 1400x680x860 mm kg 72 m ³ 1.09	121827 TEL2S14	

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◀◀ (Cupboards for Drop-In Bowls)

Description	Code	
<p>Cupboard Base for Sinks Top, 1800mm</p> <p>WxDxH 1800x700x860 mm kg 65 m³ 1.51</p>	<p>121828</p> <p>TEL2S18</p>	
<p>Cupboard Base for Sinks Top, 2400mm</p> <p>WxDxH 2400x700x860 mm kg 75 m³ 2</p>	<p>121829</p> <p>TEL2S24</p>	

Sink Bowls




Description	Code	
<p>Drop-in Bowl (600x500) and right-hand drainer</p> <p>WxDxH 1160x550x250 mm kg 4 m³ 0.18</p>	<p>855235</p> <p>TVI1200R</p>	
<p>Drop-in 2 Bowls (600x500) and right-hand drainer, 1800mm</p> <p>WxDxH 1760x550x250 mm kg 6 m³ 0.27</p>	<p>855236</p> <p>T2VI1800R</p>	
<p>Drop-in 2 Bowls (600x500) and left-hand drainer, 1800mm</p> <p>WxDxH 1760x550x250 mm kg 6 m³ 0.27</p>	<p>855237</p> <p>T2VI1800L</p>	
<p>Drop-in 2 Bowls (600x500) and 2 drainers, 2400mm</p> <p>WxDxH 2360x550x250 mm kg 6 m³ 0.27</p>	<p>855238</p> <p>T2VI2400</p>	

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Stainless Steel Fabrication

Modular Fabrication




◀◀ (Sink Bowls)

Description	Code	
Drop-in 2 Bowls (600x500mm), 1400mm WxDxH 1360x550x250 mm kg 4 m ³ 0.21	855233 T2V11400	
False bottom for right hand 600x500mm Bowl WxDxH 550x450x50 mm kg 2.28 m ³ 0.02	895100 PAC21	
False bottom for left hand 600x500mm Bowl WxDxH 550x450x50 mm kg 2 m ³ 0.02	895110 PAC22	

Hinged Doors

Description	Code	
Wall Cupboard with 1 hinged door, 600mm WxDxH 600x400x660 mm kg 33 m ³ 0.24	121880 TAP1B6	
Wall Cupboard with 2 hinged doors, 800mm WxDxH 800x400x660 mm kg 35 m ³ 0.32	121881 TAP1B8	
Wall Corner Cupboard with 1 door Corner Type WxDxH 700x700x660 mm kg 75 m ³ 0.45	121882 TAAIP7	

Sliding Doors

Description	Code	
Wall Cupboard with sliding doors, 1200mm WxDxH 1200x400x660 mm kg 50 m ³ 0.43	121883 TAPC12	
Wall Cupboard sliding doors, 1400mm WxDxH 1400x400x660 mm kg 60 m ³ 0.49	121884 TAPC14	
Wall Cupboard with sliding doors, 1600mm WxDxH 1600x400x660 mm kg 62 m ³ 0.55	121885 TAPC16	







Hot Wall Cupboards

Description	Code	
Hot Wall Cupboard with sliding doors, 1200mm 1.40 ElekW 230 V 1 50/60 Hz WxDxH 1200x400x660 mm kg 72 m ³ 0.40	121886 TAPCR12	
Hot Wall Cupboard with sliding doors, 1600mm 1.40 ElekW 230 V 1 50/60 Hz WxDxH 1600x400x660 mm kg 75 m ³ 0.55	121887 TAPCR16	

Stainless Steel Fabrication

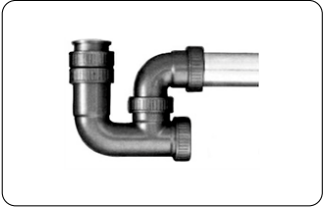



Modular Fabrication

Accessories for Modular Fabrication: mixer taps



Description	Code	
Elbow operated mixer tap with spout 3/4", single hole WxDxH 600x390x700 mm kg 2.60 m ³ 0.01	855322 SHTEB1	
Elbow operated mixer tap with short spout 3/4", single hole WxDxH 450x350x700 mm kg 2.45 m ³ 0.01	855323 SHTEBO2	
Elbow operated mixer tap with spout, 3/4" single hole WxDxH 600x390x700 mm kg 2.60 m ³ 0.01	855374 SHTEBO1S	
Elbow operated mixer tap with short spout, 3/4" single hole WxDxH 450x350x700 mm kg 2.45 m ³ 0.01	855375 SHTEBO2S	
Elbow operated tap with spray arm and spout, single hole WxDxH 800x465x1400 mm kg 5.80 m ³ 0.02	855324 SHTEBO3M	
Foot operated mixer tap (hot and cold) with spout 3/4" WxDxH 250x320x140 mm kg 3.10 m ³ 0.01	855328 FOMT	



◀◀ (Accessories for Modular Fabrication: mixer taps)

Description	Code	
Single plastic drain syphon 1,5" for work tables with bowl WxDxH 190x190x90 mm kg 0.30	855306 PAC17	
Maxi reel retractable hose spray unit, 6m WxDxH 380x380x374 mm kg 10 m³ 0.03	855327 WMSA	
Maxi reel retractable hose spray unit, 10m WxDxH 430x430x460 mm kg 16 m³ 0.05	855320 MRM10	
Maxi reel retractable hose spray unit, 15m WxDxH 470x520x550 mm kg 23 m³ 0.07	855321 MRM15	

Accessories for Modular Fabrication: bowls for worktops




Description	Code	
Drop-in 2 Bowls (600x500mm), 1400mm WxDxH 1360x550x250 mm kg 4 m³ 0.21	855233 T2V11400	
Drop-in Bowl (600x500) and right-hand drainer WxDxH 1160x550x250 mm kg 4 m³ 0.18	855235 TV11200R	

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Stainless Steel Fabrication

Modular Fabrication

◀◀ (Accessories for Modular Fabrication: bowls for worktops)

Description	Code	
Drop-in 2 Bowls (600x500) and right-hand drainer, 1800mm WxDxH 1760x550x250 mm kg 6 m ³ 0.27	855236 T2V11800R	
Drop-in 2 Bowls (600x500) and left-hand drainer, 1800mm WxDxH 1760x550x250 mm kg 6 m ³ 0.27	855237 T2V11800L	
Drop-in 2 Bowls (600x500) and 2 drainers, 2400mm WxDxH 2360x550x250 mm kg 6 m ³ 0.27	855238 T2V12400	

Accessories for Modular Fabrication: upstands and wall brackets

Description	Code
Stainless steel square tube wall bracket WxDxH 100x680x300 mm kg 5 m ³ 0.07	855814 TSMQ7
Stainless steel wall bracket with squared leg 50x50mm WxDxH 100x680x860 mm kg 5 m ³ 0.08	855815 TSGQ7
Side upstand, h=100mm WxDxH 700x15x100 mm kg 1	855802 TALI7



◀◀ (Accessories for Modular Fabrication: upstands and wall brackets)

Description	Code
Drop-in soaking unit 800x500x350mm WxDxH 810x500x350 mm kg 10 m ³ 0.23	855216 TV8050

Accessories for Modular Fabrication: plinths

Description	Code
Stainless steel plinth, 400mm WxDxH 400x15x150 mm kg 2	855820 TZTAF4
Stainless steel plinth, 500mm WxDxH 500x15x150 mm kg 3 m ³ 0.01	855821 TZTAF5
Stainless steel plinth, 600mm WxDxH 600x15x150 mm kg 2 m ³ 0.01	855822 TZTAF6
Stainless steel plinth for corner unit WxDxH 515x15x150 mm kg 5 m ³ 0.01	855823 TZTAF4
Stainless steel plinth, 800mm WxDxH 800x15x150 mm kg 4 m ³ 0.02	855824 TZTAF8



Stainless Steel Fabrication

Modular Fabrication

◀◀ (Accessories for Modular Fabrication: plinths)

Description	Code
Stainless steel plinth, 900mm WxDxH 900x15x150 mm kg 4 m ³ 0.02	855825 TZTAF9
Stainless steel plinth, 1000mm WxDxH 1000x15x150 mm kg 4 m ³ 0.02	855826 TZTAF10
Stainless steel plinth, 1100mm WxDxH 1100x15x150 mm kg 6 m ³ 0.02	855827 TZTAF11
Stainless steel plinth, 1200mm WxDxH 1200x15x150 mm kg 2 m ³ 0.03	855828 TZTAF12
Stainless steel plinth, 1300mm WxDxH 1300x15x150 mm kg 6 m ³ 0.03	855829 TZTAF13
Stainless steel plinth, 1400mm WxDxH 1400x15x150 mm kg 3 m ³ 0.03	855830 TZTAF14



◀◀ (Accessories for Modular Fabrication: plinths)

Description	Code
Stainless steel plinth, 1500mm WxDxH 1500x15x150 mm kg 8 m ³ 0.03	855831 TZTAF15
Stainless steel plinth, 1600mm WxDxH 1600x15x150 mm kg 3 m ³ 0.04	855832 TZTAF16
Stainless steel plinth, 1700mm WxDxH 1700x15x150 mm kg 3 m ³ 0.04	855833 TZTAF17
Stainless steel plinth, 1800mm WxDxH 1800x15x150 mm kg 9 m ³ 0.04	855834 TZTAF18
Stainless steel plinth, 1900mm WxDxH 1900x15x150 mm kg 10 m ³ 0.04	855835 TZTAF19
Stainless steel plinth, 2000mm WxDxH 2000x15x150 mm kg 4 m ³ 0.04	855836 TZTAF20

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Stainless Steel Fabrication

Modular Fabrication

◀◀ (Accessories for Modular Fabrication: plinths)

Description	Code
Stainless steel plinth, 2400mm WxDxH 2400x15x150 mm kg 5 m ³ 0.05	855839 TZTAF24
Stainless steel plinth for end elements, 700mm depth WxDxH 620x15x150 mm kg 1 m ³ 0.01	855837 TZTAL7
Stainless steel plinth for end elements, central installation, 700mm depth WxDxH 565x15x150 mm kg 4 m ³ 0.01	855838 TZTAL7DA

Accessories for Modular Fabrication: lamps for wall cupboards and grids

Description	Code
Kit of 1 halogen lamp for wall cupboards, 600mm 0.04 ElekW 230 V 1 50/60 Hz WxDxH 600x80x30 mm kg 1	855803 TKNI12
Kit of 1 halogen lamp for wall cupboards, 900mm 0.06 ElekW 230 V 1 50/60 Hz WxDxH 900x80x30 mm kg 3	855804 TKNI13
Rilsan grid 1/1GN WxDxH 325x530x30 mm kg 1	855907 RGIGE









◀◀ (Accessories for Modular Fabrication: lamps for wall cupboards and grids)

Description	Code
Stainless steel 1/1GN grid WxDxH 575x12x28 mm kg 1 m ³ 0.02	855908 CGG7E

Stainless Steel Fabrication







Plus Fabrication

Work Tables

Description	Code	
Work Table, 1000mm WxDxH 1000x700x900 mm kg 48 m ³ 0.91	134000 GTG1000E	
Work Table, 1100mm WxDxH 1100x700x900 mm kg 52 m ³ 0.99	134001 GTG1100E	
Work Table, 1200mm WxDxH 1200x700x900 mm kg 56 m ³ 1.08	134002 GTG1200E	
Work Table, 1300mm WxDxH 1300x700x900 mm kg 60 m ³ 1.16	134003 GTG1300E	
Work Table, 1400mm WxDxH 1400x700x900 mm kg 63.50 m ³ 1.25	134004 GTG1400E	
Work Table, 1500mm WxDxH 1500x700x900 mm kg 67 m ³ 1.34	134005 GTG1500E	



◀◀ (Work Tables)







Description	Code	
Work Table, 1600mm WxDxH 1600x700x900 mm kg 70.50 m ³ 1.42	134006 GTG1600E	
Work Table, 1700mm WxDxH 1700x700x900 mm kg 74.50 m ³ 1.51	134007 GTG1700E	
Work Table, 1800mm WxDxH 1800x700x900 mm kg 78 m ³ 1.60	134008 GTG1800E	
Work Table, 1900mm WxDxH 1900x700x900 mm kg 81.50 m ³ 1.68	134009 GTG1900E	
Work Table, 2000mm WxDxH 2000x700x900 mm kg 84 m ³ 1.77	134010 GTG2000E	
Work Table with lower shelf, 1000mm WxDxH 1000x700x900 mm kg 53 m ³ 0.93	134082 LSGTG1000E	



Stainless Steel Fabrication





Plus Fabrication

◀◀ (Work Tables)

Description	Code	
Work Table with lower shelf, 1100mm WxDxH 1100x700x900 mm kg 59 m ³ 1.06	134083 LSGTG1100E	
Work Table with lower shelf, 1200mm WxDxH 1200x700x900 mm kg 62 m ³ 1.08	134084 LSGTG1200E	
Work Table with lower shelf, 1300mm WxDxH 1300x700x900 mm kg 68 m ³ 1.16	134085 LSGTG1300E	
Work Table with lower shelf, 1400mm WxDxH 1400x700x900 mm kg 70 m ³ 1.28	134086 LSGTG1400E	
Work Table with lower shelf, 1500mm WxDxH 1500x700x900 mm kg 73.50 m ³ 1.34	134087 LSGTG1500E	
Work Table with lower shelf, 1600mm WxDxH 1600x700x900 mm kg 77 m ³ 1.42	134088 LSGTG1600E	

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◀◀ (Work Tables)

Description	Code	
Work Table with lower shelf, 1700mm WxDxH 1700x700x900 mm kg 81 m ³ 1.51	134089 LSGTG1700E	
Work Table with lower shelf, 1800mm WxDxH 1800x700x900 mm kg 85 m ³ 1.63	134090 LSGTG1800E	
Work Table with lower shelf, 1900mm WxDxH 1900x700x900 mm kg 89.80 m ³ 1.68	134091 LSGTG1900E	
Work Table with lower shelf, 2000mm WxDxH 2000x700x900 mm kg 98 m ³ 1.77	134092 LSGTG2000E	

Work Tables with Upstand







Description	Code	
Work Table with 100mm upstand, 1000mm WxDxH 1000x700x1000 mm kg 49 m ³ 0.91	134011 GTG1010E	
Work Table with 100mm upstand, 1100mm WxDxH 1100x700x1000 mm kg 53.80 m ³ 0.99	134012 GTG1110E	



Stainless Steel Fabrication







Plus Fabrication

◀◀ (Work Tables with Upstand)

Description	Code	
Work Table with 100mm upstand, 1200mm WxDxH 1200x700x1000 mm kg 53 m ³ 1.08	134013 GTG1210E	
Work Table with 100mm upstand, 1300mm WxDxH 1300x700x1000 mm kg 64 m ³ 1.16	134014 GTG1310E	
Work Table with 100mm upstand, 1400mm WxDxH 1400x700x1000 mm kg 67 m ³ 1.25	134015 GTG1410E	
Work Table with 100mm upstand, 1500mm WxDxH 1500x700x1000 mm kg 69 m ³ 1.34	134016 GTG1510E	
Work Table with 100mm upstand, 1600mm WxDxH 1600x700x1000 mm kg 72.50 m ³ 1.42	134017 GTG1610E	
Work Table with 100mm upstand, 1700mm WxDxH 1700x700x1000 mm kg 76.30 m ³ 1.51	134018 GTG1710E	

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◀◀ (Work Tables with Upstand)







Description	Code	
Work Table with 100mm upstand, 1800mm WxDxH 1800x700x1000 mm kg 80.50 m ³ 1.60	134019 GTG1810E	
Work Table with 100mm upstand, 1900mm WxDxH 1900x700x1000 mm kg 84 m ³ 1.68	134020 GTG1910E	
Work Table with 100mm upstand, 2000mm WxDxH 2000x700x1000 mm kg 86.50 m ³ 1.77	134021 GTG2010E	
Corner Type Work Table with 100mm upstand, 750x750mm WxDxH 750x750x1000 mm kg 38 m ³ 0.74	134022 GTGAE	
Work Table with lower shelf and upstand, 1000mm WxDxH 1000x700x1000 mm kg 57 m ³ 0.91	134093 LSGTG1010E	
Work Table with lower shelf and upstand, 1100mm WxDxH 1100x700x1000 mm kg 60 m ³ 0.99	134094 LSGTG1110E	

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Stainless Steel Fabrication







Plus Fabrication

◀◀ (Work Tables with Upstand)

Description	Code	
Work Table with lower shelf and upstand, 1200mm WxDxH 1200x700x1000 mm kg 62 m ³ 1.08	134095 LSGTG1210E	
Work Table with lower shelf and upstand, 1300mm WxDxH 1300x700x1000 mm kg 69 m ³ 1.16	134096 LSGTG1310E	
Work Table with lower shelf and upstand, 1400mm WxDxH 1400x700x1000 mm kg 75 m ³ 1.25	134097 LSGTG1410E	
Work Table with lower shelf and upstand, 1500mm WxDxH 1500x700x1000 mm kg 83 m ³ 1.34	134098 LSGTG1510E	
Work Table with lower shelf and upstand, 1600mm WxDxH 1600x700x1000 mm kg 81 m ³ 1.42	134099 LSGTG1610E	
Work Table with lower shelf and upstand, 1700mm WxDxH 1700x700x1000 mm kg 88 m ³ 1.51	134100 LSGTG1710E	

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◀◀ (Work Tables with Upstand)

Description	Code	
Work Table with lower shelf and upstand, 1800mm WxDxH 1800x700x1000 mm kg 88 m ³ 1.60	134101 LSGTG1810E	
Work Table with lower shelf and upstand, 1900mm WxDxH 1900x700x1000 mm kg 95 m ³ 1.68	134102 LSGTG1910E	
Work Table with lower shelf and upstand, 2000mm WxDxH 2000x700x1000 mm kg 95 m ³ 1.77	134103 LSGTG2010E	
Corner Type Work Table with upstand and lower shelf WxDxH 700x700x1000 mm kg 54 m ³ 0.65	134104 LSGTGAE	
Work Table, 1200mm on wheels with lower shelf WxDxH 1200x700x850 mm kg 61 m ³ 1.08	134221 TLSGTG1510	
Work Table 1200mm with upstand and lower shelf WxDxH 1200x700x850 mm kg 65 m ³ 1.10	134226 TLSGTG1210	

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Stainless Steel Fabrication

Plus Fabrication

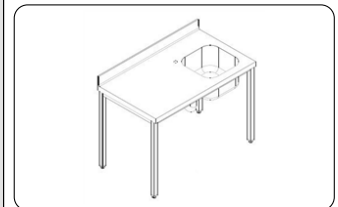
◀◀ (Work Tables with Upstand)

Description	Code
Work Table 1400mm with upstand and lower shelf WxDxH 1400x700x850 mm kg 72 m ³ 1.28	134225 TLSGTG1410







Work Tables with Bowl

Description	Code
Work Table with right-hand bowl and upstand, 1200mm WxDxH 1200x700x850 mm kg 66 m ³ 1.25	134222 TGTL1410DX
Work Table with right-hand bowl and upstand, 1400mm WxDxH 1400x700x1000 mm kg 66 m ³ 1.25	134023 GTL1410DXE
Work Table with left-hand bowl and upstand, 1400mm WxDxH 1400x700x1000 mm kg 66 m ³ 1.25	134024 GTL1410SX E
Work Table with right-hand bowl and upstand, 1800mm WxDxH 1800x700x1000 mm kg 83.50 m ³ 1.60	134025 GTL1810DXE
Work Table with left-hand bowl and upstand, 1800mm WxDxH 1800x700x1000 mm kg 74 m ³ 1.60	134026 GTL1810SX E





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◀◀ (Work Tables with Bowl)

Description	Code	
<p>Work Table with right-hand bowl, lower shelf and upstand, 1400mm WxDxH 1400x700x1000 mm kg 75 m³ 1.25</p>	<p>134105 LSGTL1410D</p>	
<p>Work Table with left-hand bowl, lower shelf and upstand, 1400mm WxDxH 1400x700x1000 mm kg 72 m³ 1.25</p>	<p>134106 LSGTL1410S</p>	
<p>Work Table with right-hand bowl, lower shelf and upstand, 1800mm WxDxH 1800x700x1000 mm kg 89 m³ 1.60</p>	<p>134107 LSGTL1810D</p>	
<p>Work Table with left-hand bowl, lower shelf and upstand, 1800mm WxDxH 1800x700x1000 mm kg 89 m³ 1.60</p>	<p>134108 LSGTL1810S</p>	

Worktop Cupboards




Description	Code	
<p>WorkTop Cupboard with 1 shelf and 2 sliding doors, 1000mm WxDxH 1000x700x900 mm kg 73 m³ 0.91</p>	<p>134027 GTN1000E</p>	
<p>WorkTop Cupboard, with 1 shelf and 2 sliding doors, 1200mm WxDxH 1200x700x900 mm kg 85 m³ 1.08</p>	<p>134028 GTN1200E</p>	

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Stainless Steel Fabrication

Plus Fabrication

◀◀ (Worktop Cupboards)





Description	Code	
<p>WorkTop Cupboard, with 1 shelf and 2 sliding doors, 1400mm</p> <p>WxDxH 1400x700x900 mm kg 96 m³ 1.25</p>	<p>134029 GTN1400E</p>	
<p>WorkTop Cupboard, with 1 shelf and 2 sliding doors, 1600mm</p> <p>WxDxH 1600x700x900 mm kg 109 m³ 1.42</p>	<p>134030 GTN1600E</p>	
<p>WorkTop Cupboard, with 1 shelf and 2 sliding doors, 1800mm</p> <p>WxDxH 1800x700x900 mm kg 125 m³ 1.60</p>	<p>134031 GTN1800E</p>	
<p>WorkTop Cupboard, with 1 shelf and 2 sliding doors, 2000mm</p> <p>WxDxH 2000x700x900 mm kg 132 m³ 1.77</p>	<p>134032 GTN2000E</p>	

Worktop Cupboards with Upstand

Description	Code	
<p>WorkTop Cupboard with 1 shelf, 2 sliding doors and upstand, 1000mm</p> <p>WxDxH 1000x700x1000 mm kg 75 m³ 0.91</p>	<p>134033 GTN1010E</p>	
<p>WorkTop Cupboard with 1 shelf, 2 sliding doors and upstand, 1200mm</p> <p>WxDxH 1200x700x1000 mm kg 86 m³ 1.08</p>	<p>134034 GTN1210E</p>	



◀◀ (Worktop Cupboards with Upstand)

Description	Code	
<p>WorkTop Cupboard with 1 shelf, 2 sliding doors and upstand, 1400mm</p> <p>WxDxH 1400x700x1000 mm kg 98.50 m³ 1.25</p>	<p>134035 GTNI410E</p>	
<p>WorkTop Cupboard with 1 shelf, 2 sliding doors and upstand, 1600mm</p> <p>WxDxH 1600x700x1000 mm kg 113 m³ 1.42</p>	<p>134036 GTNI610E</p>	
<p>WorkTop Cupboard with 1 shelf, 2 sliding doors and upstand, 1800mm</p> <p>WxDxH 1800x700x1000 mm kg 127 m³ 1.60</p>	<p>134037 GTNI810E</p>	
<p>WorkTop Cupboard with 1 shelf, 2 sliding doors and upstand, 2000mm</p> <p>WxDxH 2000x700x1000 mm kg 131 m³ 1.77</p>	<p>134038 GTN2010E</p>	

Pass-Through Worktop Cupboards

Description	Code	
<p>Pass-through WorkTop Cupboard, with 1 shelf and 4 sliding doors, 1000mm</p> <p>WxDxH 1000x700x900 mm kg 78 m³ 0.91</p>	<p>134039 GTND1000E</p>	
<p>Pass-through WorkTop Cupboard, with 1 shelf and 4 sliding doors, 1200mm</p> <p>WxDxH 1200x700x900 mm kg 89 m³ 1.08</p>	<p>134040 GTND1200E</p>	



Stainless Steel Fabrication

Plus Fabrication

◀◀ (Pass-Through Worktop Cupboards)

Description	Code
Pass-through WorkTop Cupboard, with 1 shelf and 4 sliding doors, 1400mm WxDxH 1400x700x900 mm kg 101.50 m ³ 1.25	134041 GTND1400E
Pass-through WorkTop Cupboard, with 1 shelf and 4 sliding doors, 1600mm WxDxH 1600x700x900 mm kg 118 m ³ 1.42	134042 GTND1600E
Pass-through WorkTop Cupboard, with 1 shelf and 4 sliding doors, 1800mm WxDxH 1800x700x900 mm kg 128 m ³ 1.60	134043 GTND1800E
Pass-through WorkTop Cupboard, with 1 shelf and 4 sliding doors, 2000mm WxDxH 2000x700x900 mm kg 140 m ³ 1.77	134044 GTND2000E



Hot Cupboards




Description	Code
Hot Cupboard, with 1 shelf and 2 sliding doors, 1200mm 2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 1200x700x900 mm kg 90 m ³ 1.08	134045 GTC1200E
Hot Cupboard, with 1 shelf and 2 sliding doors, 1400mm 2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 1400x700x900 mm kg 108 m ³ 1.25	134046 GTC1400E



◀◀ (Hot Cupboards)

Description	Code	
<p>Hot Cupboard, with 1 shelf and 2 sliding doors, 1600mm</p> <p>2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 1600x700x900 mm kg 114 m³ 1.42</p>	<p>134047 GTC1600E</p>	
<p>Hot Cupboard, with 1 shelf and 2 sliding doors, 1800mm</p> <p>2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 1800x700x900 mm kg 128 m³ 1.60</p>	<p>134048 GTC1800E</p>	
<p>Hot Cupboard, with 1 shelf and 2 sliding doors, 2000mm</p> <p>2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 2000x700x900 mm kg 146 m³ 1.77</p>	<p>134049 GTC2000E</p>	

Hot Cupboards with Upstand

Description	Code	
<p>Hot Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, 1200mm</p> <p>2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 1200x700x1000 mm kg 92 m³ 1.08</p>	<p>134050 GTC1210E</p>	
<p>Hot Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, 1400mm</p> <p>2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 1400x700x1000 mm kg 109 m³ 1.25</p>	<p>134051 GTC1410E</p>	
<p>Hot Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, 1600mm</p> <p>2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 1600x700x1000 mm kg 116 m³ 1.42</p>	<p>134052 GTC1610E</p>	



Stainless Steel Fabrication

Plus Fabrication

◀◀ (Hot Cupboards with Upstand)

Description	Code
<p>Hot Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, 1800mm</p> <p>2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 1800x700x1000 mm kg 129 m³ 1.60</p>	<p>134053 GTC1810E</p>
<p>Hot Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, 2000mm</p> <p>2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 2000x700x1000 mm kg 146 m³ 1.77</p>	<p>134054 GTC2010E</p>



Pass-Through Hot Cupboards

Description	Code
<p>Pass-through hot Cupboard, with 1 shelf and 4 sliding doors, 1400mm</p> <p>2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 1400x700x900 mm kg 117 m³ 1.25</p>	<p>134055 GTCD1400E</p>
<p>Pass-through hot Cupboard, with 1 shelf and 4 sliding doors, 1600mm</p> <p>2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 1600x700x900 mm kg 127 m³ 1.42</p>	<p>134056 GTCD1600E</p>
<p>Pass-through hot Cupboard, with 1 shelf and 4 sliding doors, 1800mm</p> <p>2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 1800x700x900 mm kg 139 m³ 1.60</p>	<p>134057 GTCD1800E</p>
<p>Pass-through hot Cupboard, with 1 shelf and 4 sliding doors, 2000mm</p> <p>2.53 ElekW 220-240 V 1N 50/60 Hz WxDxH 2000x700x900 mm kg 154 m³ 1.77</p>	<p>134058 GTCD2000E</p>



Storage Cabinets

Description	Code
Storage Cabinet, with 2 shelves and 2 sliding doors, 1400mm WxDxH 1400x700x2000 mm kg 145 m ³ 2.43	134059 GGAS1400E
Storage Cabinet, with 2 shelves and 2 sliding doors, 2000mm WxDxH 2000x700x2000 mm kg 200 m ³ 3.43	134060 GGAS2000E



Single Bowl Sinks

Description	Code
Sink Unit with 1 bowl (500x600x300mm), 700mm WxDxH 700x700x1000 mm kg 41 m ³ 0.65	134061 GLG716E
Sink Unit with 1 bowl and lower shelf, 700mm WxDxH 700x700x1000 mm kg 43 m ³ 0.65	134109 LSGLG716E



Single Bowl Sinks with Drainer




Description	Code
Sink Unit, with 1 bowl (500x600x300mm) and right-hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 49 m ³ 1.08	134062 GLG1216DXE



Stainless Steel Fabrication

Plus Fabrication

◀◀ (Single Bowl Sinks with Drainer)

Description	Code	
Sink Unit, with 1 bowl (500x600x300mm) and left-hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 48 m ³ 1.08	134063 GLG1216SXE	
Sink Unit, with 1 bowl (500x600x300mm) and right-hand drainer, 1400mm WxDxH 1400x700x1000 mm kg 58 m ³ 1.25	134064 GLG1416DXE	
Sink Unit, with 1 bowl (500x600x300mm) and left-hand drainer, 1400mm WxDxH 1400x700x1000 mm kg 58 m ³ 1.25	134065 GLG1416SXE	
Sink Unit with 1 bowl with right-hand drainer and lower shelf, 1200mm WxDxH 1200x700x1000 mm kg 56 m ³ 1.08	134110 LSGLG1216D	
Sink Unit with 1 bowl with left-hand drainer and lower shelf, 1200mm WxDxH 1200x700x1000 mm kg 57 m ³ 1.08	134111 LSGLG1216S	
Sink Unit with 1 bowl with right-hand drainer and lower shelf, 1400mm WxDxH 1400x700x1000 mm kg 65 m ³ 1.25	134112 LSGLG1416D	

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◀◀ (Single Bowl Sinks with Drainer)

Description	Code
Sink Unit with 1 bowl with left-hand drainer and lower shelf, 1400mm WxDxH 1400x700x1000 mm kg 64 m ³ 1.25	134113 LSGLG1416S



Double Bowl Sinks

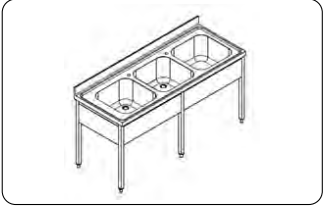





Description	Code
Sink Unit with 2 bowls (500x500x300mm), 1200mm WxDxH 1200x700x1000 mm kg 49 m ³ 1.08	134066 GLG1225E
Sink Unit, with 2 bowls (500x600x300mm), 1400mm WxDxH 1400x700x1000 mm kg 80 m ³ 1.28	134067 GLG1426E
Sink Unit with 2 bowls and shelf, 1200mm WxDxH 1200x700x1000 mm kg 58 m ³ 1.08	134114 LSGLG1225E
Sink Unit with 2 bowls and lower shelf, 1400mm WxDxH 1400x700x1000 mm kg 71 m ³ 1.25	134115 LSGLG1426E



Stainless Steel Fabrication

Plus Fabrication

Double Bowl Sinks with Drainer

Description	Code	
Sink Unit 3 BOWLS 1900MM WxDxH 1900x700x850 mm kg 69 m ³ 1.60	134224 TLGSLG1826	
Sink Unit 3 BOWLS 1600MM WxDxH 1600x700x850 mm kg 72 m ³ 1.60	134228 TGGWSS18	
Sink Unit 3 BOWLS WxDxH 1900x700x850 mm kg 68 m ³ 1.64	134232 TLGSLG1836	
Sink Unit, with 2 bowls (500x600x300mm) and right-hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 68 m ³ 1.60	134068 GLG1826DXE	
Sink Unit, with 2 bowls (500x600x300mm) and left-hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 67 m ³ 1.60	134069 GLG1826SXE	
Sink Unit, with 2 bowls (500x600x300mm) and right-hand drainer, 2100mm WxDxH 2100x700x1000 mm kg 84 m ³ 1.85	134070 GLG2126DXE	



◀◀ (Double Bowl Sinks with Drainer)

Description	Code	
Sink Unit, with 2 bowls (500x600x300mm) and left-hand drainer, 2100mm WxDxH 2100x700x1000 mm kg 79 m ³ 1.95	134071 GLG2126SX E	
Sink Unit, with 2 bowls (500x600x300mm) and drainers, 2400mm WxDxH 2400x700x1000 mm kg 84 m ³ 2.11	134072 GLG2426 E	
Sink Unit with 2 bowls, right-hand drainer and lower shelf, 1800mm WxDxH 1800x700x1000 mm kg 82 m ³ 1.60	134116 LSGLG1826 D	
Sink Unit with 2 bowls, left-hand drainer and lower shelf, 1800mm WxDxH 1800x700x1000 mm kg 78 m ³ 1.60	134117 LSGLG1826 S	
Sink Unit with 2 bowls, right-hand drainer and lower shelf, 2100mm WxDxH 2100x700x1000 mm kg 92 m ³ 1.85	134118 LSGLG2126 D	
Sink Unit with 2 bowls, left-hand drainer and lower shelf, 2100mm WxDxH 2100x700x1000 mm kg 92 m ³ 1.85	134119 LSGLG2126 S	

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Stainless Steel Fabrication

Plus Fabrication

◀◀ (Double Bowl Sinks with Drainer)

Description	Code
Sink Unit with 2 bowls, 2 drainers and lower shelf, 2400mm WxDxH 2400x700x1000 mm kg 85 m ³ 2.11	134120 LSGLG2426E






Dishwasher Sinks

Description	Code
Sink Unit for Dishwasher with 1 bowl (500x400x250mm) and left-hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 50 m ³ 1.08	134124 GLRISSPE
Sink Unit for Dishwasher with 1 bowl (500x400x250mm) and right-hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 50 m ³ 1.08	134125 GLR1DSXPE
Sink Unit with 2 bowls (500x500x290mm) and left-hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 71 m ³ 1.60	134126 GLR2SSPE
Sink Unit with 2 bowls (500x500x290mm) and right-hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 71 m ³ 1.60	134127 GLR2DSXPE
Sink Unit for Dishwasher with 1 bowl, left-hand drainer and lower shelf, 1200mm WxDxH 1200x700x1000 mm kg 52 m ³ 1.08	134128 GLRISSPELS



◀◀ (Dishwasher Sinks)

Description	Code	
<p>Sink Unit for Dishwasher with 1 bowl, right-hand drainer and lower shelf, 1200mm</p> <p>WxDxH 1200x700x1000 mm kg 52 m³ 1.08</p>	<p>134129 GLR1DSXPPLS</p>	
<p>Sink Unit for Dishwasher with 2 bowls, left-hand drainer and lower shelf, 1800mm</p> <p>WxDxH 1800x700x1000 mm kg 76 m³ 1.60</p>	<p>134130 GLR2SSPELS</p>	
<p>Sink Unit for Dishwasher with 2 bowls, right-hand drainer and lower shelf, 1800mm</p> <p>WxDxH 1800x700x1000 mm kg 76 m³ 1.60</p>	<p>134131 GLR2DSXPPLS</p>	

Soaking Tanks




Description	Code	
<p>Soaking Tank Unit, with 1 bowl (1080x540x350 mm), 1200mm</p> <p>WxDxH 1200x700x1000 mm kg 55 m³ 1.08</p>	<p>134073 GVLP1201SE</p>	
<p>Soaking Tank Unit, with 1 bowl (1280x540x350 mm), 1400mm</p> <p>WxDxH 1400x700x1000 mm kg 57 m³ 1.25</p>	<p>134074 GVLP1401SE</p>	
<p>Soaking Tank Unit, with 2 bowls (810x540x350 mm), 1800mm</p> <p>WxDxH 1800x700x1000 mm kg 78 m³ 1.60</p>	<p>134075 GVLP1802SE</p>	




Stainless Steel Fabrication

Plus Fabrication


◀◀ (Soaking Tanks)

Description	Code	
Soaking Tank Unit with 1 bowl and lower shelf, 1200mm WxDxH 1200x700x1000 mm kg 62 m ³ 1.08	134121 LSGVLP1201	
Soaking Tank Unit with 1 bowl and lower shelf, 1400mm WxDxH 1400x700x1000 mm kg 63 m ³ 1.60	134122 LSGVLP1401	
Soaking Tank Unit with 2 bowls and lower shelf, 1800mm WxDxH 1800x700x1000 mm kg 87 m ³ 1.60	134123 LSGVLP1802	

Single Bowl Sink Cupboards




Description	Code	
Sink Cupboard with 1 bowl, 700mm WxDxH 700x700x1000 mm kg 49 m ³ 0.65	134132 GLG716P	

Single Bowl Sink Cupboards with Drainer

Description	Code	
Sink Cupboard with 1 bowl and right-hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 67 m ³ 1.08	134133 GLG1216DXP	



◀◀ (Single Bowl Sink Cupboards with Drainer)

Description	Code	
Sink Cupboard with 1 bowl and left-hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 67 m ³ 1.08	134134 GLG1216SXP	
Sink Cupboard with 1 bowl and right-hand drainer, 1400mm WxDxH 1400x700x1000 mm kg 80 m ³ 1.25	134135 GLG1416DXP	
Sink Cupboard with 1 bowl and left-hand drainer, 1400mm WxDxH 1400x700x1000 mm kg 76 m ³ 1.25	134136 GLG1416SXP	






Double Bowl Sink Cupboards

Description	Code	
Sink Cupboard with 2 bowls, 1200mm WxDxH 1200x700x1000 mm kg 68 m ³ 1.08	134137 GLG1225P	
Sink Cupboard with 2 bowls, 1400mm WxDxH 1400x700x1000 mm kg 83 m ³ 1.25	134138 GLG1426P	


Stainless Steel Fabrication

Plus Fabrication

Double Bowl Sink Cupboards with Drainer


Description	Code	
Sink Cupboard with 2 bowls and right-hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 93 m ³ 1.60	134139 GLG1826DXP	
Sink Cupboard with 2 bowls and left-hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 93 m ³ 1.60	134140 GLG1826SXP	
Sink Cupboard with 2 bowls and right-hand drainer, 2100mm WxDxH 2100x700x1000 mm kg 109 m ³ 1.85	134141 GLG2126DXP	
Sink Cupboard with 2 bowls and left-hand drainer, 2100mm WxDxH 2100x700x1000 mm kg 109 m ³ 1.85	134142 GLG2126SXP	
Sink Cupboard with 2 bowls and 2 drainers, 2400mm WxDxH 2400x700x1000 mm kg 121 m ³ 2.11	134143 GLG2426P	

Dishwasher Sink Cupboards

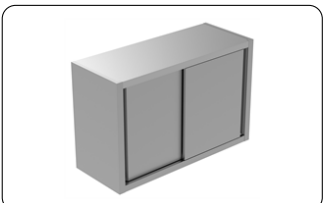
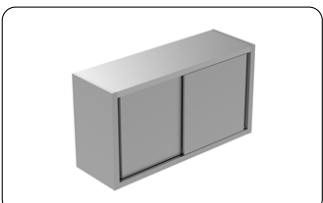
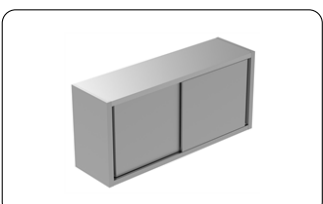
Description	Code	
Sink Cupboard for Dishwasher with 1 bowl and left-hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 58 m ³ 1.08	134144 GLRISSPP	



◀◀ (Dishwasher Sink Cupboards)

Description	Code	
<p>Sink Cupboard for Dishwasher with 1 bowl and right-hand drainer, 1200mm</p> <p>WxDxH 1200x700x1000 mm kg 59 m³ 1.08</p>	<p>134145 GLR1DSXPP</p>	
<p>Sink Cupboard for Dishwasher with 2 bowls and left-hand drainer, 1800mm</p> <p>WxDxH 1800x700x1000 mm kg 85 m³ 1.60</p>	<p>134146 GLR2SSPP</p>	
<p>Sink Cupboard for Dishwasher with 2 bowls and right-hand drainer, 1800mm</p> <p>WxDxH 1800x700x1000 mm kg 85 m³ 1.60</p>	<p>134147 GLR2DSXPP</p>	

Wall Cupboards

Description	Code	
<p>Wall Cupboard with 1 shelf and 2 sliding doors, 1000mm</p> <p>WxDxH 1000x400x650 mm kg 37 m³ 0.40</p>	<p>134076 GPS1000E</p>	
<p>Wall Cupboard with 1 shelf and 2 sliding doors, 1200mm</p> <p>WxDxH 1200x400x650 mm kg 43 m³ 0.44</p>	<p>134077 GPS1200E</p>	
<p>Wall Cupboard with 1 shelf and 2 sliding doors, 1400mm</p> <p>WxDxH 1400x400x650 mm kg 49 m³ 0.55</p>	<p>134078 GPS1400E</p>	



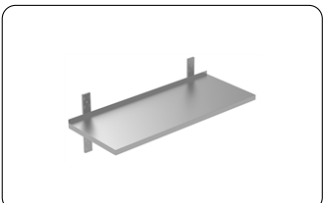
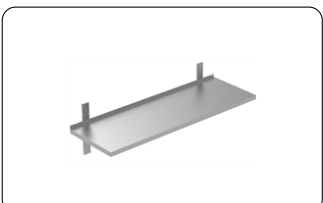
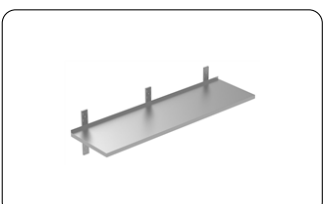
Stainless Steel Fabrication

Plus Fabrication

◀◀ (Wall Cupboards)

Description	Code	
Wall Cupboard with 1 shelf and 2 sliding doors, 1600mm WxDxH 1600x400x650 mm kg 56 m ³ 0.59	134079 GPS1600E	
Wall Cupboard with 1 shelf and 2 sliding doors, 1800mm WxDxH 1800x400x650 mm kg 63 m ³ 0.66	134080 GPS1800E	
Wall Cupboard Corner Type with 1 shelf and 1 hinged door WxDxH 1100x400x650 mm kg 51 m ³ 1.12	134081 GPAB800E	

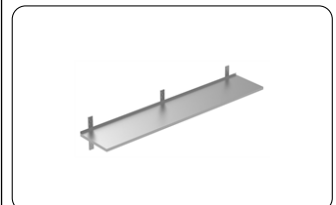
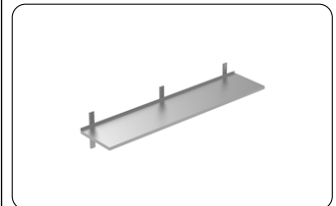
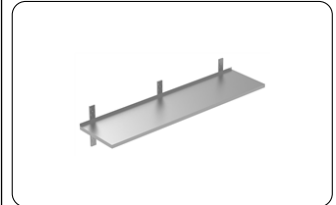
Wall Shelves

Description	Code	
Solid Wall Shelf with brackets, 1000mm WxDxH 1000x415x350 mm kg 6.60 m ³ 0.02	134148 GGWSS104	
Solid Wall Shelf with brackets, 1200mm WxDxH 1200x415x350 mm kg 8 m ³ 0.03	134149 GGWSS124	
Solid Wall Shelf with brackets, 1400mm WxDxH 1400x415x350 mm kg 10 m ³ 0.03	134150 GGWSS144	

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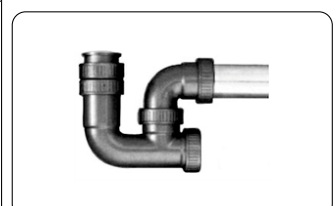
◀◀ (Wall Shelves)

Description	Code
Solid Wall Shelf with brackets, 1600mm WxDxH 1600x415x350 mm kg 11 m ³ 0.04	134151 GGWSS164
Solid Wall Shelf with brackets, 1800mm WxDxH 1800x415x350 mm kg 12 m ³ 0.04	134152 GGWSS184
Solid Wall Shelf with brackets, 2000mm WxDxH 2000x415x350 mm kg 13.20 m ³ 0.05	134153 GGWSS204
Corner solid Wall Shelf with brackets WxDxH 415x415x350 mm kg 4.50 m ³ 0.01	134154 GGWSS044C



Accessories for Plus Fabrication: mixer taps and syphons





Description	Code
Single plastic drain syphon 2" for Sinks WxDxH 100x300x50 mm kg 1 m ³ 0.01	895313 SP2S
Single plastic drain syphon 1,5" for work tables with bowl WxDxH 190x190x90 mm kg 0.30	855306 PAC17



Stainless Steel Fabrication

Plus Fabrication

◀◀ (Accessories for Plus Fabrication: mixer taps and syphons)

Description	Code	
Maxi reel retractable hose spray unit, 6m WxDxH 380x380x374 mm kg 10 m ³ 0.03	855327 WMSA	
Maxi reel retractable hose spray unit, 10m WxDxH 430x430x460 mm kg 16 m ³ 0.05	855320 MRM10	
Maxi reel retractable hose spray unit, 15m WxDxH 470x520x550 mm kg 23 m ³ 0.07	855321 MRM15	
Foot operated mixer tap (hot and cold) with spout 3/4" WxDxH 250x320x140 mm kg 3.10 m ³ 0.01	855328 FOMT	
Double plastic drain syphon 2" for sinks WxDxH 190x380x90 mm kg 2 m ³ 0.03	850022 PAC06	

Accessories for Plus Fabrication: drawers

Description	Code
Drawer for 1/1GN container, 400mm WxDxH 400x660x150 mm kg 7 m ³ 0.04	855201 GGC411N



◀◀ (Accessories for Plus Fabrication: drawers)

Description	Code
Drawer 600X650X150mm WxDxH 600x660x150 mm kg 21 m ³ 0.06	855202 GGC600N
Set of 2 wheels (1 with brake), diameter=125mm WxDxH 100x50x175 mm kg 7 m ³ 0.01	855206 G GK2RTN
Set of 4 wheels (2 with brake), diameter=125mm WxDxH 100x50x175 mm kg 12 m ³ 0.01	855207 GGRRTG
Chest of 4 drawers for 1/1G, 400mm WxDxH 400x660x580 mm kg 58 m ³ 0.16	855203 GG4C411N
Chest of 4 drawers, 600mm WxDxH 600x660x580 mm kg 53 m ³ 0.24	855204 GG4C600N

Accessories for Plus Fabrication: wheels

Description	Code
Set of 2 wheels (1 with brake), diameter=125mm WxDxH 100x50x175 mm kg 7 m ³ 0.01	855206 G GK2RTN









Stainless Steel Fabrication

Plus Fabrication

◀◀ (Accessories for Plus Fabrication: wheels)

Description	Code
Set of 4 wheels (2 with brake), diameter=125mm WxDxH 100x50x175 mm kg 12 m ³ 0.01	855207 GRRRTG

Work Tables

Description	Code	
Work Table, 1000mm WxDxH 1000x700x900 mm kg 33 m ³ 0.25	133048 TG1000EN	
Work Table, 1200mm WxDxH 1200x700x900 mm kg 36 m ³ 0.30	133049 TG1200EN	
Work Table, 1400mm WxDxH 1400x700x900 mm kg 40 m ³ 0.35	133050 TG1400EN	
Work Table, 1600mm WxDxH 1600x700x900 mm kg 45 m ³ 0.40	133051 TG1600EN	
Work Table, 1800mm WxDxH 1800x700x900 mm kg 48 m ³ 0.44	133052 TG1800EN	
Work Table, 2000mm WxDxH 2000x700x900 mm kg 53 m ³ 0.49	133053 TG2000EN	



Stainless Steel Fabrication

Premium Fabrication

◀◀ (Work Tables)

Description	Code
Work Table on wheels, 1200mm (H=900) WxDxH 1200x700x900 mm kg 36 m ³ 0.30	133065 TG1200ENR
Work Table on wheels, 1400mm (H=900) WxDxH 1400x700x900 mm kg 43 m ³ 0.35	133166 TG1400ENR






Work Tables with Upstand

Description	Code
Work Table with 100mm upstand, 1000mm WxDxH 1000x700x900 mm kg 32 m ³ 0.25	133054 TG1010EN
Work Table with 100mm upstand, 1200mm WxDxH 1200x700x900 mm kg 37 m ³ 0.30	133055 TG1210EN
Work Table with 100mm upstand, 1400mm WxDxH 1400x700x900 mm kg 41 m ³ 0.35	133056 TG1410EN
Work Table with 100mm upstand, 1600mm WxDxH 1600x700x900 mm kg 46 m ³ 0.46	133057 TG1610EN






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◀◀ (Work Tables with Upstand)

Description	Code	
<p>Work Table with 100mm upstand, 1800mm WxDxH 1800x700x900 mm kg 49 m³ 0.44</p>	<p>133058 TG1810EN</p>	
<p>Work Table with 100mm upstand, 2000mm WxDxH 2000x700x900 mm kg 50 m³ 0.49</p>	<p>133059 TG2010EN</p>	
<p>Corner Type Work Table with 100mm upstands, 750x750mm WxDxH 750x750x900 mm kg 29 m³ 0.19</p>	<p>133060 TGAEN</p>	

Work Tables with Bowl

Description	Code	
<p>Work Table with right-hand bowl, upstand and WorkTop, 1400mm WxDxH 1400x700x900 mm kg 44 m³ 0.57</p>	<p>133061 TL1410DXEN</p>	
<p>Work Table with left-hand bowl, upstand and WorkTop, 1400mm WxDxH 1400x700x900 mm kg 43 m³ 0.57</p>	<p>133062 TL1410SXEN</p>	
<p>Work Table with right-hand bowl, upstand and WorkTop, 1800mm WxDxH 1800x700x900 mm kg 52 m³ 0.72</p>	<p>133063 TL1810DXEN</p>	



Stainless Steel Fabrication

Premium Fabrication

◀◀ (Work Tables with Bowl)

Description	Code
<p>Work Table with left-hand bowl, upstand and WorkTop, 1800mm</p> <p>WxDxH 1800x700x900 mm kg 52 m³ 0.72</p>	<p>133064 TL1810SXEN</p>



Meat and fish Processing Tables

Description	Code
<p>Meat and Fish Processing/Washing Table with perforated and removable Plates, knife holder, polythene cutting board, drain, scraping hole and upstand, 1200mm</p> <p>WxDxH 1200x700x1000 mm kg 44 m³ 0.59</p>	<p>132962 TLC1210PN</p>
<p>Meat and Fish Processing/Washing Table with perforated and removable Plates, knife holder, polythene cutting board, drain, scraping hole and upstand, 1600mm</p> <p>WxDxH 1600x700x1000 mm kg 53 m³ 0.78</p>	<p>132963 TLC1600EN</p>









Vegetable Processing Tables

Description	Code
<p>Vegetables Processing/Washing Table with polythene cutting board, 1 bowl, scraping hole and upstand, 1200mm</p> <p>WxDxH 1200x700x1000 mm kg 37 m³ 0.30</p>	<p>133068 TLV1210PN</p>
<p>Vegetables Processing/Washing Table with 2 bowls, 1 polythene cutting board, scraping hole and upstand, 1600mm</p> <p>WxDxH 1600x700x1000 mm kg 49 m³ 0.40</p>	<p>133069 TLV1810PN</p>








Worktop Cupboards

Description	Code	
WorkTop Cupboard, with 1 shelf and 2 sliding doors, (4 feet), 1000mm WxDxH 1000x700x900 mm kg 67 m ³ 0.79	133073 TN1000EN	
WorkTop Cupboard, with 1 shelf and 2 sliding doors, (4 feet), 1200mm WxDxH 1200x700x900 mm kg 74 m ³ 0.96	133074 TN1200EN	
WorkTop Cupboard, with 1 shelf and 2 sliding doors, (4 feet), 1400mm WxDxH 1400x700x900 mm kg 87 m ³ 1.09	133075 TN1400EN	
WorkTop Cupboard, with 1 shelf and 2 sliding doors, (6 feet), 1600mm WxDxH 1600x700x900 mm kg 99 m ³ 1.24	133076 TN1600EN	
WorkTop Cupboard, with 1 shelf and 2 sliding doors, (6 feet), 1800mm WxDxH 1800x700x900 mm kg 107 m ³ 1.32	133077 TN1800EN	
WorkTop Cupboard, with 1 shelf and 2 sliding doors, (6 feet), 2000mm WxDxH 2000x700x900 mm kg 95 m ³ 1.54	133078 TN2000EN	




Stainless Steel Fabrication

Premium Fabrication




Worktop Cupboards with Upstand

Description	Code	
<p>WorkTop Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, (4 feet), 1000mm</p> <p>WxDxH 1000x700x1000 mm kg 67 m³ 0.87</p>	<p>133079 TN1010EN</p>	
<p>WorkTop Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, (4 feet), 1200mm</p> <p>WxDxH 1200x700x1000 mm kg 79 m³ 1.03</p>	<p>133080 TN1210EN</p>	
<p>WorkTop Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, (4 feet), 1400mm</p> <p>WxDxH 1400x700x1000 mm kg 90 m³ 1.20</p>	<p>133081 TN1410EN</p>	
<p>WorkTop Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, (6 feet), 1600mm</p> <p>WxDxH 1600x700x1000 mm kg 102 m³ 1.36</p>	<p>133082 TN1610EN</p>	
<p>WorkTop Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, (6 feet), 1800mm</p> <p>WxDxH 1800x700x1000 mm kg 113 m³ 1.53</p>	<p>133083 TN1810EN</p>	
<p>WorkTop Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, (6 feet), 2000mm</p> <p>WxDxH 2000x700x1000 mm kg 122 m³ 1.69</p>	<p>133084 TN2010EN</p>	

Pass-Through Worktop Cupboards

Description	Code	
Pass-through WorkTop Cupboard, with 1 shelf and 4 sliding doors, (4 feet), 1200mm WxDxH 1200x700x900 mm kg 80 m ³ 0.92	133085 TND1200EN	
Pass-through WorkTop Cupboard, with 1 shelf and 4 sliding doors, (6 feet), 1600mm WxDxH 1600x700x900 mm kg 81 m ³ 1.25	133086 TND1600EN	
Pass-through WorkTop Cupboard, with 1 shelf and 4 sliding doors, (6 feet), 2000mm WxDxH 2000x700x900 mm kg 98 m ³ 1.56	133087 TND2000EN	

Hot Cupboards

Description	Code	
Hot Cupboard, with 1 shelf and 2 sliding doors, (4 feet), 1200mm 2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1200x700x900 mm kg 92 m ³ 0.94	133088 TC1200EN	
Hot Cupboard, with 1 shelf and 2 sliding doors, (4 feet), 1400mm 2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1400x700x900 mm kg 104 m ³ 1.02	133089 TC1400EN	
Hot Cupboard, with 1 shelf and 2 sliding doors, (6 feet), 1600mm 2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1600x700x900 mm kg 116 m ³ 1.24	133090 TC1600EN	



Stainless Steel Fabrication

Premium Fabrication

◀◀ (Hot Cupboards)

Description	Code
<p>Hot Cupboard, with 1 shelf and 2 sliding doors, (6 feet), 1800mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1800x700x900 mm kg 128 m³ 1.39</p>	<p>133091 TC1800EN</p>
<p>Hot Cupboard, with 1 shelf and 2 sliding doors, (6 feet), 2000mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 2000x700x900 mm kg 138 m³ 1.57</p>	<p>133092 TC2000EN</p>



Hot Cupboards with Upstand

Description	Code
<p>Hot Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, (4 feet), 1200mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1200x700x1000 mm kg 67 m³ 1.03</p>	<p>133093 TC1210EN</p>
<p>Hot Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, (4 feet), 1400mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1400x700x1000 mm kg 107 m³ 1.11</p>	<p>133094 TC1410EN</p>
<p>Hot Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, (6 feet), 1600mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1600x700x1000 mm kg 82 m³ 1.36</p>	<p>133095 TC1610EN</p>
<p>Hot Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, (6 feet), 1800mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1800x700x1000 mm kg 131 m³ 1.55</p>	<p>133096 TC1810EN</p>



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◀◀ (Hot Cupboards with Upstand)

Description	Code
<p>Hot Cupboard, with 100mm upstand, 1 shelf and 2 sliding doors, (6 feet), 2000mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 2000x700x1000 mm kg 96 m³ 1.70</p>	<p>133097 TC2010EN</p>



Pass-Through Hot Cupboards







Description	Code
<p>Hot pass-through Cupboard, with 1 shelf and 4 sliding doors, (4 feet), 1400mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1400x700x900 mm kg 111 m³ 1.09</p>	<p>133098 TCD1400EN</p>
<p>Hot pass-through Cupboard, with 1 shelf and 4 sliding doors, (6 feet), 1600mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1600x700x900 mm kg 123 m³ 1.24</p>	<p>133099 TCD1600EN</p>
<p>Hot pass-through Cupboard, with 1 shelf and 4 sliding doors, (6 feet), 1800mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1800x700x900 mm kg 136 m³ 1.39</p>	<p>133100 TCD1800EN</p>
<p>Hot pass-through Cupboard, with 1 shelf and 4 sliding doors, (6 feet), 2000mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 2000x700x900 mm kg 147 m³ 1.54</p>	<p>133101 TCD2000EN</p>



Stainless Steel Fabrication







Premium Fabrication

ecostore HP Premium Refrigerated and Freezer units - no top

Description	Code	
<p>2-door Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 94 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710000 EH2H7AA</p>	
<p>1-door and 2-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 105 m³ 1.30</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710005 EH2H7AB</p>	
<p>1-door and 3x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 106 m³ 1.09</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710009 EH2H7AC</p>	
<p>1-door, 1/3 and 2/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 117 m³ 1.08</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710013 EH2H7AD</p>	
<p>4-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 114 m³ 1.30</p>	<p>710017 EH2H7BB</p>	
<p>6x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 121 m³ 1.09</p>	<p>710021 EH2H7CC</p>	



◀◀ (ecostore HP Premium Refrigerated and Freezer units - no top)







Description	Code	
<p>3-door Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 112 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710027 EH3H7AAA</p>	
<p>2-door and 2-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 122 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710032 EH3H7AAB</p>	
<p>2-door and 3x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 126 m³ 1.43</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710036 EH3H7AAC</p>	
<p>2-door and 1/3 and 2/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 121 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710040 EH3H7AAD</p>	
<p>1-door and 4-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 132 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710044 EH3H7ABB</p>	
<p>1-door and 6x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 141 m³ 1.43</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710048 EH3H7ACC</p>	

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Stainless Steel Fabrication



Premium Fabrication

◀◀ (ecostore HP Premium Refrigerated and Freezer units - no top)


Description	Code	
<p>6-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 143 m³ 1.41</p>	<p>710052 EH3H7BBB</p>	
<p>9x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 154 m³ 1.44</p>	<p>710056 EH3H7CCC</p>	
<p>4-door Refrigerated Counter 590lt, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 133 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710061 EH4H7AAAA</p>	
<p>3-door, 2-drawer Refrigerated Counter 590lt, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 147 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710066 EH4H7AAAB</p>	
<p>3-door and 3x1/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 177 m³ 1.78</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710070 EH4H7AAAC</p>	
<p>3-door, 1/3 and 2/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 177 m³ 1.78</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710074 EH4H7AAAD</p>	

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◀◀ (ecostore HP Premium Refrigerated and Freezer units - no top)

Description	Code	
<p>2-door and 4-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 157 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710078 EH4H7AABB</p>	
<p>2-door and 6x1/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 161 m³ 1.71</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710081 EH4H7AACC</p>	
<p>8-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 183 m³ 1.71</p>	<p>710085 EH4H7BBBB</p>	
<p>12x1/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 189 m³ 1.79</p>	<p>710089 EH4H7CCCC</p>	

Single Bowl Sinks on Legs





Description	Code	
<p>Sink Unit with 1 bowl (500x500x300mm), 700mm</p> <p>WxDxH 700x700x900 mm kg 34 m³ 0.35</p>	<p>133104 LG716EN</p>	

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Stainless Steel Fabrication

Premium Fabrication

◀◀ (Single Bowl Sinks on Legs)

Description	Code	
Sink Unit, with 1 bowl (600x500x320mm) and right-hand drainer, 1200mm WxDxH 1200x700x900 mm kg 41 m ³ 0.59	133105 LG1216DXEN	
Sink Unit, with 1 bowl (600x500x320mm) and left-hand drainer, 1200mm WxDxH 1200x700x900 mm kg 41 m ³ 0.59	133106 LG1216SXEN	
Sink Unit, with 1 bowl (600x500x320mm) and right-hand drainer, 1400mm WxDxH 1400x700x900 mm kg 44 m ³ 0.69	133107 LG1416DXEN	
Sink Unit, with 1 bowl (600x500x320mm) and left-hand drainer, 1400mm WxDxH 1400x700x900 mm kg 53 m ³ 0.69	133108 LG1416SXEN	

Double Bowl Sinks on Legs



Description	Code	
Sink Unit with 2 bowls (500x500x300mm), 1200mm WxDxH 1200x700x900 mm kg 45 m ³ 0.59	133109 LG1225EN	
Sink Unit, with 2 bowls (600x500x320mm), 1400mm WxDxH 1400x700x900 mm kg 48 m ³ 0.69	133110 LG1426EN	

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◀◀ (Double Bowl Sinks on Legs)

Description	Code	
Sink Unit, with 2 bowls (500x500x300mm) and right-hand drainer, 1800mm WxDxH 1800x700x900 mm kg 54 m ³ 0.87	133111 LG1826DXEN	
Sink Unit, with 2 bowls (500x500x300mm) and left-hand drainer, 1800mm WxDxH 1800x700x900 mm kg 54 m ³ 0.87	133112 LG1826SXEN	
Sink Unit, with 2 bowls (600x500x320mm) and right-hand drainer, 2100mm WxDxH 2100x700x900 mm kg 60 m ³ 1.02	133113 LG2126DXEN	
Sink Unit, with 2 bowls (600x500x320mm) and left-hand drainer, 2100mm WxDxH 2100x700x900 mm kg 59 m ³ 1.02	133114 LG2126SXEN	

Sinks for dishwashers

Description	Code	
Sink Unit with 2 bowls 500x500x290 mm and left drainer WxDxH 1800x700x900 mm kg 51 m ³ 0.87	132941 LR2SSPEP	
Sink Unit with 2 bowls 500x500x290 mm and right drainer WxDxH 1800x700x900 mm kg 95.40 m ³ 0.87	132940 LR2DSXPEP	

Stainless Steel Fabrication

Premium Fabrication

Soaking Sinks

Description	Code
Soaking Sink Unit, with 1 bowl (960x510xH340mm), 1200mm WxDxH 1200x700x900 mm kg 45 m ³ 0.59	133115 VLP1201SEN
Soaking Sink Unit, with 1 bowl (1280x510x340mm), 1400mm WxDxH 1400x700x900 mm kg 50 m ³ 0.69	133116 VLP1401SEN
Soaking Sink Unit, with 2 bowls (800x510x340mm), 1800mm WxDxH 1800x700x900 mm kg 60 m ³ 0.87	133117 VLP1802SEN



Storage Cabinets


Description	Code
Storage Cabinet, with 3 shelves and 2 sliding doors, 1400mm WxDxH 1400x700x2000 mm kg 134 m ³ 2.28	133102 AS1400EN
Storage Cabinet, with 3 shelves and 2 sliding doors, 2000mm WxDxH 2000x700x2000 mm kg 175 m ³ 3.23	133103 AS2000EN



Wall Cupboards with Sliding Doors

Description	Code	
Wall Cupboard, with 1 shelf and 2 sliding doors, 1000mm WxDxH 1000x400x650 mm kg 33 m ³ 0.44	133118 PS1000EN	
Wall Cupboard, with 1 shelf and 2 sliding doors, 1200mm WxDxH 1200x400x650 mm kg 38 m ³ 0.74	133119 PS1200EN	
Wall Cupboard, with 1 shelf and 2 sliding doors, 1400mm WxDxH 1400x400x650 mm kg 42 m ³ 0.86	133120 PS1400EN	
Wall Cupboard, with 1 shelf and 2 sliding doors, 1600mm WxDxH 1600x400x650 mm kg 48 m ³ 0.98	133121 PS1600EN	
Wall Cupboard, with 1 shelf and 2 sliding doors, 1800mm WxDxH 1800x400x650 mm kg 51 m ³ 1.10	133122 PS1800EN	







Wall Cupboards with Hinged Doors

Description	Code	
Wall Cupboard Corner Type with 1 shelf and 1 hinged door WxDxH 850x850x650 mm kg 45 m ³ 0.67	133123 PAB800EN	

Stainless Steel Fabrication

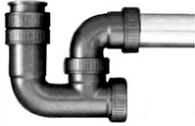




Premium Fabrication

Accessories for Premium: mixer taps and syphons

Description	Code	
Elbow operated mixer tap with spout 3/4", single hole WxDxH 600x390x700 mm kg 2.60 m ³ 0.01	855322 SHTEB1	
Elbow operated mixer tap with short spout 3/4", single hole WxDxH 450x350x700 mm kg 2.45 m ³ 0.01	855323 SHTEBO2	
Elbow operated tap with spray arm and spout, single hole WxDxH 800x465x1400 mm kg 5.80 m ³ 0.02	855324 SHTEBO3M	
Elbow operated mixer tap with spout, 3/4" single hole WxDxH 600x390x700 mm kg 2.60 m ³ 0.01	855374 SHTEBO1S	
Elbow operated mixer tap with short spout, 3/4" single hole WxDxH 450x350x700 mm kg 2.45 m ³ 0.01	855375 SHTEBO2S	
Foot operated mixer tap (hot and cold) with spout 3/4" WxDxH 250x320x140 mm kg 3.10 m ³ 0.01	855328 FOMT	



◀◀ (Accessories for Premium: mixer taps and syphons)

Description	Code	
Single plastic drain syphon 1,5" for work tables with bowl WxDxH 190x190x90 mm kg 0.30	855306 PACI7	
Single plastic drain syphon 2" for Sinks WxDxH 100x300x50 mm kg 1 m³ 0.01	895313 SP2S	
Double plastic drain syphon 2" for sinks WxDxH 190x380x90 mm kg 2 m³ 0.03	850022 PAC06	
Maxi reel retractable hose spray unit, 6m WxDxH 380x380x374 mm kg 10 m³ 0.03	855327 WMSA	
Maxi reel retractable hose spray unit, 10m WxDxH 430x430x460 mm kg 16 m³ 0.05	855320 MRM10	
Maxi reel retractable hose spray unit, 15m WxDxH 470x520x550 mm kg 23 m³ 0.07	855321 MRM15	

Stainless Steel Fabrication

Premium Fabrication

Accessories for Premium: drawers





Description	Code
Single drawer GN 1/1, 400mm WxDxH 400x600x100 mm kg 8 m ³ 0.04	855280 C400N
Single drawer, 600mm WxDxH 600x600x100 mm kg 12 m ³ 0.07	855281 C600N
Additional drawer, 600mm (to set up a chest of 2, 3, 4 drawers) WxDxH 600x600x100 mm kg 12 m ³ 0.07	855295 C600ADD
Additional drawer GN 1/1, 400mm (to set up a chest of 2, 3, 4 drawers) WxDxH 400x600x100 mm kg 10 m ³ 0.06	855298 C400ADD

Accessories for Premium: lower shelves

Description	Code
Lower shelf for 1000mm for units WxDxH 929x580x40 mm kg 3 m ³ 0.03	855287 R11000NN
Lower shelf for 1200mm for units WxDxH 1129x580x40 mm kg 3 m ³ 0.07	855282 K2WTGNN



◀◀ (Accessories for Premium: lower shelves)

Description	Code	
Lower shelf for 1400mm for units WxDxH 1329x580x40 mm kg 3 m ³ 0.08	855283 KRTN125NN	
Lower shelf for 1600mm for units WxDxH 1529x580x40 mm kg 15 m ³ 0.05	855284 R11600NN	
Lower shelf for 1800mm for units WxDxH 1729x580x40 mm kg 18 m ³ 0.06	855285 R11800HDNN	
Lower shelf for 2000mm for units WxDxH 1929x580x40 mm kg 20 m ³ 0.06	855286 R12000NN	

Accessories for Premium: 3-sided underframes

Description	Code
3-sided underframe for 1000mm tables WxDxH 880x540x40 mm kg 3 m ³ 0.04	855289 T11000NN
3-sided underframe for 1200mm tables WxDxH 1080x540x40 mm kg 3 m ³ 0.01	855290 T11200NN



Stainless Steel Fabrication

Premium Fabrication

◀◀ (Accessories for Premium: 3-sided underframes)

Description	Code
3-sided underframe for 1400mm tables WxDxH 1280x540x40 mm kg 3 m ³ 0.05	855291 T11400NN
3-sided underframe for 1600mm tables WxDxH 1480x540x40 mm kg 4 m ³ 0.06	855292 T11600NN
3-sided underframe for 1800mm tables WxDxH 1680x540x40 mm kg 5 m ³ 0.07	855293 T11800NN
3-sided underframe for 2000mm tables WxDxH 1880x540x40 mm kg 5 m ³ 0.01	855294 T12000NN






Accessories for Premium: wheels

Description	Code
Set of 4 wheels (2 with brake) d. 100mm WxDxH 250x250x125 mm kg 3.34 m ³ 0.02	855288 KRTG125N
Wheel kit for cupboards, 4 wheels (2 with brakes), D=1000 mm WxDxH 161x60x178 mm kg 2.97 m ³ 0.01	855299 KRTN125N



Accessories for Premium: lighting kits and others

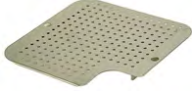



Description	Code	
Lighting kit with led for wall cupboards (1000mm and 1200mm) 0.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 75x951x57 mm kg 3 m ³ 0.01	850709 NIL880	
Lighting kit with led for wall cupboards (1400mm, 1600mm and 1800mm) 0.08 ElekW 220-240 V 1N 50/60 Hz WxDxH 75x1151x57 mm kg 3.50 m ³ 0.01	850710 NIL1280	
False bottom for left hand 290x400 mm bowl WxDxH 550x450x50 mm kg 2 m ³ 0.02	895101 LFFD2L	
False bottom for right hand 290x400 mm bowl WxDxH 550x450x50 mm kg 2 m ³ 0.02	895102 LFFD2R	
False bottom for right and left hand 400x400 mm bowl WxDxH 550x450x50 mm kg 2 m ³ 0.02	895103 LFFD4	
False bottom for left hand 500x400 mm bowl WxDxH 550x450x50 mm kg 2 m ³ 0.02	895104 LFFD5L	









Stainless Steel Fabrication

Premium Fabrication

◀◀ (Accessories for Premium: lighting kits and others)

Description	Code	
False bottom for right hand 500x400mm bowl WxDxH 550x450x50 mm kg 2 m ³ 0.02	895105 LFFD5R	
Pan washing support for soaking sinks WxDxH 500x60x545 mm kg 2.85 m ³ 0.04	895107 PWS05	
Overflow filter for bowl (H=180 mm) WxDxH 300x300x40 mm kg 2	895130 L-FO2	
Overflow filter for bowl (H=230 mm) WxDxH 300x300x40 mm kg 1	895131 L-FO25	
Overflow filter for bowl (H=330 mm) WxDxH 54x54x330 mm kg 0.30	895132 L-FO4	

Work Tables

Description	Code	
Work Table 500 mm WxDxH 500x700x900 mm kg 23 m ³ 0.12	133214 TG500MBN	
Work Table 600 mm WxDxH 600x700x900 mm kg 25 m ³ 0.15	133215 TG600N	
Work Table 700 mm WxDxH 700x700x900 mm kg 26 m ³ 0.17	133216 TG700MBN	
Work Table 800 mm WxDxH 800x700x900 mm kg 27 m ³ 0.19	133217 TG800N	
Work Table 900 mm WxDxH 900x700x900 mm kg 30 m ³ 0.21	133218 TG900MBN	
Work Table 1000mm WxDxH 1000x700x900 mm kg 33 m ³ 0.25	132723 TG1000PN	



Stainless Steel Fabrication

Standard Fabrication

◀◀ (Work Tables)

Description	Code	
Work Table 1100 mm WxDxH 1100x700x900 mm kg 34 m ³ 0.27	133219 TG1100N	
Work Table 1200mm WxDxH 1200x700x900 mm kg 36 m ³ 0.30	132724 TG1200PN	
Work Table 1300 mm WxDxH 1300x700x900 mm kg 55 m ³ 0.31	133220 TG1300N	
Work Table 1400mm WxDxH 1400x700x900 mm kg 41 m ³ 0.35	132725 TG1400PN	
Work Table 1500 mm WxDxH 1500x700x900 mm kg 42 m ³ 0.36	133221 TG1500N	
Work Table 1600mm WxDxH 1600x700x900 mm kg 43 m ³ 0.40	132726 TG1600PN	

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◀◀ (Work Tables)







Description	Code	
Work Table 1700 mm WxDxH 1700x700x900 mm kg 46 m ³ 0.40	133222 TG1700N	
Work Table 1800mm WxDxH 1800x700x900 mm kg 48 m ³ 0.44	132727 TG1800PN	
Work Table 1900 mm WxDxH 1900x700x900 mm kg 51 m ³ 0.44	133223 TG1900N	
Work Table 2000mm WxDxH 2000x700x900 mm kg 54 m ³ 0.49	132728 TG2000PN	
Work Table with underframe, 2200 mm WxDxH 2200x700x900 mm kg 62 m ³ 0.51	133224 TG2200N	
Work Table 2400mm WxDxH 2400x700x900 mm kg 67 m ³ 0.59	132729 TG2400PN	



Stainless Steel Fabrication



Standard Fabrication

◀◀ (Work Tables)



Description	Code	
Work Table with underframe, 2600 mm WxDxH 2600x700x900 mm kg 71 m ³ 0.69	133225 TG2600N	
Work Table with underframe, 2800 mm WxDxH 2800x700x900 mm kg 126 m ³ 0.64	133226 TG2800N	
Work Table on wheels 1000 mm WxDxH 1000x700x900 mm kg 34 m ³ 0.24	133241 TG1000MN	
Work Table on wheels 1600 mm WxDxH 1600x700x900 mm kg 46 m ³ 0.37	133242 TG1600MN	
Work Table on wheels 1800 mm WxDxH 1800x700x900 mm kg 70 m ³ 0.42	133243 TG1800MN	
Work Table on wheels 2000 mm WxDxH 2000x700x900 mm kg 75 m ³ 0.46	133244 TG2000MN	

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◀◀ (Work Tables)

Description	Code	
Work Table on wheels, 1200mm (H=900) WxDxH 1200x700x900 mm kg 38 m ³ 0.30	132835 TG1200PR	
Work Table on wheels, 1400mm (H=900) WxDxH 1400x700x900 mm kg 43 m ³ 0.35	132836 TG1400PR	

Work Tables with Upstand

Description	Code	
Work Table with 100mm upstand, 500 mm WxDxH 500x700x1000 mm kg 23 m ³ 0.12	133227 TG500MHBN	
Work Table with 100mm upstand, 600 mm WxDxH 600x700x1000 mm kg 25 m ³ 0.15	133228 TG600UN	
Work Table with 100mm upstand, 700 mm WxDxH 700x700x1000 mm kg 27 m ³ 0.18	133229 TG700MHBN	
Work Table with 100mm upstand, 800 mm WxDxH 800x700x1000 mm kg 30 m ³ 0.19	133230 TG800UN	



Stainless Steel Fabrication

Standard Fabrication

◀◀ (Work Tables with Upstand)

Description	Code	
Work Table with 100mm upstand, 900 mm WxDxH 900x700x1000 mm kg 30 m ³ 0.25	133231 TG900MHBN	
Work Table with 100mm upstand, 1000mm WxDxH 1000x700x1000 mm kg 34 m ³ 0.25	132730 TG1010PN	
Work Table with 100mm upstand, 1100 mm WxDxH 1100x700x1000 mm kg 34 m ³ 0.28	133232 TG1110N	
Work Table with 100mm upstand, 1200mm WxDxH 1200x700x1000 mm kg 37 m ³ 0.30	132731 TG1210PN	
Work Table with 100mm upstand, 1300 mm WxDxH 1300x700x1000 mm kg 38 m ³ 0.31	133233 TG1310N	
Work Table with 100mm upstand, 1400mm WxDxH 1400x700x1000 mm kg 41 m ³ 0.35	132732 TG1410PN	

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◀◀ (Work Tables with Upstand)






Description	Code	
Work Table with 100mm upstand, 1500 mm WxDxH 1500x700x1000 mm kg 43 m ³ 0.36	133234 TG1510N	
Work Table with 100mm upstand, 1600mm WxDxH 1600x700x1000 mm kg 47 m ³ 0.40	132733 TG1610PN	
Work Table with 100mm upstand, 1700 mm WxDxH 1700x700x1000 mm kg 47 m ³ 0.40	133235 TG1710N	
Work Table with 100mm upstand, 1800mm WxDxH 1800x700x1000 mm kg 49 m ³ 0.44	132750 TG1810PN	
Work Table with 100mm upstand, 1900 mm WxDxH 1900x700x1000 mm kg 53 m ³ 0.43	133236 TG1910N	
Work Table with 100mm upstand, 2000mm WxDxH 2000x700x1000 mm kg 52 m ³ 0.49	132759 TG2010PN	

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Stainless Steel Fabrication

Standard Fabrication

◀◀ (Work Tables with Upstand)




Description	Code	
<p>Work Table with 100mm upstand and underframe, 2200 mm</p> <p>WxDxH 2200x700x1000 mm kg 63 m³ 0.51</p>	<p>133237 TG2200UN</p>	
<p>Work Table with 100mm upstand and underframe, 2400 mm</p> <p>WxDxH 2400x700x1000 mm kg 68 m³ 0.55</p>	<p>133238 TG2400UN</p>	
<p>Work Table with 100mm upstand and underframe, 2600 mm</p> <p>WxDxH 2600x700x1000 mm kg 75 m³ 0.59</p>	<p>133239 TG2600UN</p>	
<p>Work Table with 100mm upstand and underframe, 2800 mm</p> <p>WxDxH 2800x700x1000 mm kg 79 m³ 0.64</p>	<p>133240 TG2800UN</p>	
<p>Corner Type Work Table with 2x100mm upstands 750x750 mm</p> <p>WxDxH 750x750x1000 mm kg 27 m³ 0.19</p>	<p>132760 TGAPN</p>	

Work Tables with Bowl and Upstand



Description	Code	
<p>Work Table with right/ hand bowl and upstand, 1400mm</p> <p>WxDxH 1400x700x1000 mm kg 43 m³ 0.69</p>	<p>132761 TL1410DXPN</p>	

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◀◀ (Work Tables with Bowl and Upstand)

Description	Code	
Work Table with left/ hand bowl and upstand, 1400mm WxDxH 1400x700x1000 mm kg 44 m ³ 0.69	132762 TL1410SXPN	
Work Table with right/ hand bowl and upstand, 1800mm WxDxH 1800x700x1000 mm kg 52 m ³ 0.87	132763 TL1810DXPN	
Work Table with left/hand bowl and upstand, 1800mm WxDxH 1800x700x1000 mm kg 52 m ³ 0.87	132764 TL1810SXPN	



Meat and fish Processing Tables

Description	Code	
Meat and Fish Processing/Washing Table with perforated and removable Plates, knife holder, polythene cutting board, drain, scraping hole and upstand, 1200mm WxDxH 1200x700x900 mm kg 44 m ³ 0.59	132960 TLC1210PN	
Meat and Fish Processing/Washing Table with perforated and removable Plates, knife holder, polythene cutting board, drain, scraping hole and upstand, 1600mm WxDxH 1600x700x900 mm kg 53 m ³ 0.78	132961 TLC1600PN	





Stainless Steel Fabrication

Standard Fabrication

Vegetable Processing Tables

Description	Code	
Vegetables Processing/Washing Table with polythene cutting board, 1 bowl, scraping hole and upstand, 1200mm WxDxH 1200x700x1000 mm kg 44 m ³ 0.59	132765 TLV1210PN	
Vegetables Processing Table with 2 polythene cutting boards, knife holder, 2 perforated Top covers and upstand, 1600mm WxDxH 1600x700x1000 mm kg 48 m ³ 0.78	132766 TLV1600PN	

Worktop Cupboards

Description	Code	
WorkTop Cupboard with 1 shelf and 2 sliding doors, 1000mm WxDxH 1000x700x900 mm kg 67 m ³ 0.79	132770 MTN1000PN	
WorkTop Cupboard with 1 shelf and 2 sliding doors, 1200mm WxDxH 1200x700x900 mm kg 74 m ³ 0.94	132771 MTN1200PN	
WorkTop Cupboard with 1 shelf and 2 sliding doors, 1400mm WxDxH 1400x700x900 mm kg 87 m ³ 1.09	132772 MTN1400PN	
WorkTop Cupboard with 1 shelf and 2 sliding doors, 1600mm WxDxH 1600x700x900 mm kg 99 m ³ 1.24	132773 MTN1600PN	



◀◀ (Worktop Cupboards)

Description	Code
WorkTop Cupboard with 1 shelf and 2 sliding doors, 1800mm WxDxH 1800x700x900 mm kg 110 m ³ 1.39	132774 MTN1800PN
WorkTop Cupboard with 1 shelf and 2 sliding doors, 2000mm WxDxH 2000x700x900 mm kg 120 m ³ 1.54	132775 MTN2000PN



Worktop Cupboards with Upstand

Description	Code
WorkTop Cupboard with 1 shelf, 2 sliding doors and upstand, 1000mm WxDxH 1000x700x1000 mm kg 69 m ³ 0.87	132776 MTN1010PN
WorkTop Cupboard with 1 shelf, 2 sliding doors and upstand, 1200mm WxDxH 1200x700x1000 mm kg 78 m ³ 1.03	132777 MTN1210PN
WorkTop Cupboard with 1 shelf, 2 sliding doors and upstand, 1400mm WxDxH 1400x700x1000 mm kg 91 m ³ 1.20	132778 MTN1410PN
WorkTop Cupboard with 1 shelf, 2 sliding doors and upstand, 1600mm WxDxH 1600x700x1000 mm kg 103 m ³ 1.36	132779 MTN1610PN






Stainless Steel Fabrication

Standard Fabrication

◀◀ (Worktop Cupboards with Upstand)




Description	Code	
<p>WorkTop Cupboard with 1 shelf, 2 sliding doors and upstand, 1800mm</p> <p>WxDxH 1800x700x1000 mm kg 112 m³ 1.53</p>	<p>132780 MTN1810PN</p>	
<p>WorkTop Cupboard with 1 shelf, 2 sliding doors and upstand, 2000mm</p> <p>WxDxH 2000x700x1000 mm kg 122 m³ 1.69</p>	<p>132781 MTN2010PN</p>	
<p>WorkTop Cupboard with 1 shelf, 1 hinged door and upstand for Corner Type</p> <p>WxDxH 1100x1100x1000 mm kg 93 m³ 1.36</p>	<p>132782 MTNASPN</p>	

Worktop Cupboards - Pass-through




Description	Code	
<p>Pass-through Cupboard with 1 shelf and 4 sliding doors, 1000mm</p> <p>WxDxH 1000x700x900 mm kg 71 m³ 0.79</p>	<p>133245 MTND1000PN</p>	
<p>Pass-through Cupboard with 1 shelf and 4 sliding doors, 1200mm</p> <p>WxDxH 1200x700x900 mm kg 82 m³ 0.94</p>	<p>132783 MTND1200PN</p>	
<p>Pass-through Cupboard with 1 shelf and 4 sliding doors, 1400mm</p> <p>WxDxH 1400x700x900 mm kg 96 m³ 1.10</p>	<p>133246 MTND1400PN</p>	

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◀◀ (Worktop Cupboards - Pass-through)

Description	Code	
Pass-through Cupboard with 1 shelf and 4 sliding doors, 1600mm WxDxH 1600x700x900 mm kg 107 m ³ 1.24	132784 MTND1600PN	
Pass-through Cupboard with 1 shelf and 4 sliding doors, 1800mm WxDxH 1800x700x900 mm kg 121 m ³ 1.40	133247 MTND1800PN	
Pass-through Cupboard with 1 shelf and 4 sliding doors, 2000mm WxDxH 2000x700x900 mm kg 130 m ³ 1.54	132785 MTND2000PN	

Hot Cupboards

Description	Code	
Hot Cupboard with 1 shelf and 2 sliding doors, ventilated, 1200mm 2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1200x700x900 mm kg 88 m ³ 0.94	132786 MTC1200PN	
Hot Cupboard with 1 shelf and 2 sliding doors, ventilated, 1400mm 2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1400x700x900 mm kg 101 m ³ 1.09	132787 MTC1400PN	
Hot Cupboard with 1 shelf and 2 sliding doors, ventilated, 1600mm 2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1600x700x900 mm kg 112 m ³ 1.24	132788 MTC1600PN	



Stainless Steel Fabrication

Standard Fabrication

◀◀ (Hot Cupboards)

Description	Code
<p>Hot Cupboard with 1 shelf and 2 sliding doors, ventilated, 1800mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1800x700x900 mm kg 123 m³ 1.39</p>	<p>132789 MTC1800PN</p>
<p>Hot Cupboard with 1 shelf and 2 sliding doors, ventilated, 2000mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 2000x700x900 mm kg 133 m³ 1.54</p>	<p>132790 MTC2000PN</p>



Hot Cupboards with Upstand

Description	Code
<p>Hot Cupboard with 1 shelf and 2 sliding doors and upstand, ventilated, 1200mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1200x700x1000 mm kg 92 m³ 1.03</p>	<p>132791 MTC1210PN</p>
<p>Hot Cupboard with 1 shelf and 2 sliding doors and upstand, ventilated, 1400mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1400x700x1000 mm kg 104 m³ 1.20</p>	<p>132792 MTC1410PN</p>
<p>Hot Cupboard with 1 shelf and 2 sliding doors and upstand, ventilated, 1600mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1600x700x1000 mm kg 115 m³ 1.36</p>	<p>132793 MTC1610PN</p>
<p>Hot Cupboard with 1 shelf and 2 sliding doors and upstand, ventilated, 1800mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1800x700x1000 mm kg 126 m³ 1.53</p>	<p>132794 MTC1810PN</p>



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◀◀ (Hot Cupboards with Upstand)

Description	Code
<p>Hot Cupboard with 1 shelf and 2 sliding doors and upstand, ventilated, 2000mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 2000x700x1000 mm kg 134 m³ 1.69</p>	<p>132795 MTC2010PN</p>



Hot Cupboards - Pass-through

Description	Code
<p>Hot pass-through Cupboard with 1 shelf and 4 sliding doors, ventilated, 1200mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1200x700x900 mm kg 94 m³ 0.94</p>	<p>132796 MTCD1200PN</p>
<p>Hot pass-through Cupboard with 1 shelf and 4 sliding doors, ventilated, 1400mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1400x700x900 mm kg 107 m³ 1.09</p>	<p>132797 MTCD1400PN</p>
<p>Hot pass-through Cupboard with 1 shelf and 4 sliding doors, ventilated, 1600mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1600x700x900 mm kg 118 m³ 1.24</p>	<p>132798 MTCD1600PN</p>
<p>Hot pass-through Cupboard with 1 shelf and 4 sliding doors, ventilated, 1800mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1800x700x900 mm kg 131 m³ 1.39</p>	<p>132799 MTCD1800PN</p>
<p>Hot pass-through Cupboard with 1 shelf and 4 sliding doors, ventilated, 2000mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 2000x700x900 mm kg 141 m³ 1.54</p>	<p>132800 MTCD2000PN</p>




Stainless Steel Fabrication

Standard Fabrication

Combination tables

Description	Code	
<p>Table with 3 right hand drawers and 2 sliding doors, 1600mm</p> <p>WxDxH 1600x700x900 mm kg 117 m³ 1.25</p>	<p>133261 MTA1600DXPN</p>	
<p>Table with 3 left hand drawers and 2 sliding doors, 1600mm</p> <p>WxDxH 1600x700x900 mm kg 118 m³ 1.25</p>	<p>133262 MTA1600SXP</p>	
<p>Table with 3 right hand drawers and 2 sliding doors, 2000mm</p> <p>WxDxH 2000x700x900 mm kg 138 m³ 1.55</p>	<p>133263 MTA2000DXPN</p>	
<p>Table with 3 left hand drawers and 2 sliding doors, 2000mm</p> <p>WxDxH 2000x700x900 mm kg 138 m³ 1.56</p>	<p>133264 MTA2000SXP</p>	
<p>Table with 3+3 drawers and 2 sliding doors, 2000mm</p> <p>WxDxH 2000x700x900 mm kg 161 m³ 1.56</p>	<p>133265 MTA2000PN</p>	

Combination tables with upstand



Description	Code	
<p>Table with upstand 3 right hand drawers and 2 sliding doors, 1600mm</p> <p>WxDxH 1600x700x1000 mm kg 123 m³ 1.36</p>	<p>133169 NTA1610DXP</p>	



◀◀ (Combination tables with upstand)

Description	Code	
Table with upstand 3 left hand drawers and 2 sliding doors, 1600mm WxDxH 1600x700x1000 mm kg 121 m ³ 1.36	133170 NTA1610SXP	
Table with upstand 3 right hand drawers and 2 sliding doors, 2000mm WxDxH 2000x700x1000 mm kg 142 m ³ 1.69	133171 NTA2010DXP	
Table with upstand 3 left hand drawers and 2 sliding doors, 2000mm WxDxH 2000x700x1000 mm kg 142 m ³ 1.77	133172 NTA2010SXP	
Table with upstand 3+3 drawers and 2 sliding doors, 2000mm WxDxH 2000x700x1000 mm kg 161 m ³ 1.77	133173 NTA2010P	






Storage Cabinets

Description	Code	
Storage Cabinet with 3 shelves and 2 sliding doors, 1400mm WxDxH 1400x700x2000 mm kg 134 m ³ 2.28	132801 MAS1400SPN	
Storage Cabinet with 3 shelves and 2 sliding doors, 2000mm WxDxH 2000x700x2000 mm kg 178 m ³ 3.23	132802 MAS2000SPN	


Stainless Steel Fabrication

Standard Fabrication

Sinks on Legs with 1 Bowl







Description	Code	
Sink Unit with 1 bowl 500x500x300mm, 700mm WxDxH 700x700x1000 mm kg 34 m ³ 0.35	132803 LG716PN	
Sink Unit with 1 bowl 600x500mm and right hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 41 m ³ 0.59	132804 LG1216DXPN	
Sink Unit with 1 bowl 600x500mm and left hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 41 m ³ 0.59	132805 LG1216SXP	
Sink Unit with 1 bowl 600x500mm and right hand drainer, 1400mm WxDxH 1400x700x1000 mm kg 44 m ³ 0.69	132806 LG1416DXPN	
Sink Unit with 1 bowl 600x500mm and left hand drainer, 1400mm WxDxH 1400x700x1000 mm kg 44 m ³ 0.69	132807 LG1416SXP	

Sinks on Legs with 2 Bowls

Description	Code	
Sink Unit with 2 bowls 500x500mm, 1200mm WxDxH 1200x700x1000 mm kg 45 m ³ 0.59	132808 LG1225PN	








◀◀ (Sinks on Legs with 2 Bowls)

Description	Code	
Sink Unit with 2 bowls 600x500mm, 1400mm WxDxH 1400x700x1000 mm kg 48 m ³ 0.69	132809 LG1426PN	
Sink Unit with 2 bowls 600x500mm and right hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 54 m ³ 0.87	132810 LG1826DXPN	
Sink Unit with 2 bowls 600x500mm and left hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 54 m ³ 0.87	132811 LG1826SXP	
Sink Unit with 2 bowls 600x500mm and right hand drainer, 2100mm WxDxH 2100x700x1000 mm kg 59 m ³ 1.02	132812 LG2126DXPN	
Sink Unit with 2 bowls 600x500mm and left hand drainer, 2100mm WxDxH 2100x700x1000 mm kg 59 m ³ 1.02	132813 LG2126SXP	
Sink Unit with 2 bowls 600x500mm and 2 drainers, 2400mm WxDxH 2400x700x1000 mm kg 70 m ³ 1.13	133248 LG2426N	


Stainless Steel Fabrication

Standard Fabrication

Sinks on Cupboard with 1 Bowl

Description	Code	
<p>Cupboard Sink with 1 bowl 500x500mm and 1 hinged door, 700mm</p> <p>WxDxH 700x700x1000 mm kg 50 m³ 0.62</p>	<p>132817 MLA1716PN</p>	
<p>Cupboard Sink with 1 bowl 600x500mm, right hand drainer and 2 sliding doors, 1200mm</p> <p>WxDxH 1200x700x1000 mm kg 63 m³ 1.03</p>	<p>132818 MLA1216DXN</p>	
<p>Cupboard Sink with 1 bowl 600x500mm, left hand drainer and 2 sliding doors, 1200mm</p> <p>WxDxH 1200x700x1000 mm kg 63 m³ 1.03</p>	<p>132819 MLA1216SXXN</p>	
<p>Cupboard Sink with 1 bowl 600x500mm, right hand drainer and 2 sliding doors, 1400mm</p> <p>WxDxH 1400x700x1000 mm kg 70 m³ 1.20</p>	<p>133249 MLA1416DXPN</p>	
<p>Cupboard Sink with 1 bowl 600x500mm, left hand drainer and 2 sliding doors, 1400mm</p> <p>WxDxH 1400x700x1000 mm kg 70 m³ 1.20</p>	<p>133250 MLA1416SXXPN</p>	

Sinks on Cupboard with 2 Bowls


Description	Code	
<p>Cupboard Sink with 2 bowls 500x500mm and 2 sliding doors, 1200mm</p> <p>WxDxH 1200x700x1000 mm kg 66 m³ 1.03</p>	<p>132820 MLA1225PN</p>	



◀◀ (Sinks on Cupboard with 2 Bowls)

Description	Code	
Cupboard Sink with 2 bowls 600x500mm and 2 sliding doors, 1400mm WxDxH 1400x700x1000 mm kg 72 m ³ 1.20	133251 MLA1426PN	
Cupboard Sink with 2 bowls 600x500mm, right hand drainer and 2 sliding doors, 1800mm WxDxH 1800x700x1000 mm kg 89 m ³ 1.53	132821 MLA1826DXN	
Cupboard Sink with 2 bowls 600x500mm, left hand drainer and 2 sliding doors, 1800mm WxDxH 1800x700x1000 mm kg 89 m ³ 1.53	132822 MLA1826SXN	
Cupboard Sink with 2 bowls 600x500mm, right hand drainer and 2 sliding doors, 2000mm WxDxH 2000x700x1000 mm kg 96 m ³ 1.70	133252 MLA2026DXPN	
Cupboard Sink with 2 bowls 600x500mm, left hand drainer and 2 sliding doors, 2000mm WxDxH 2000x700x1000 mm kg 95 m ³ 1.70	133253 MLA2026SXPXN	

Soaking Sinks

Description	Code	
Soaking Sink Unit with 1 bowl (960x510x340mm), 1200mm WxDxH 1200x700x1000 mm kg 44 m ³ 0.59	132814 VLP1201SPN	



Stainless Steel Fabrication

Standard Fabrication

◀◀ (Soaking Sinks)

Description	Code
Soaking Sink Unit with 1 bowl (1280x510x340mm), 1400mm WxDxH 1400x700x1000 mm kg 50 m ³ 0.69	132815 VLP1401SPN
Soaking Sink Unit with 2 bowls (800x510x340mm), 1800mm WxDxH 1800x700x1000 mm kg 60 m ³ 0.87	132816 VLP1802SPN







Sinks for dishwashers

Description	Code
Sink Unit for Undercounter Dishwasher with 2 bowls 500x500mm and left hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 52 m ³ 0.87	133198 NDBD1817L
Sink Unit for Undercounter Dishwasher with 2 bowls 500x500mm and right hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 51 m ³ 0.87	133197 NDBD1817R
Sink Unit for Undercounter Dishwasher with 1 bowl 600x500x320mm and right hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 39.30 m ³ 0.59	133191 NSBD1217R
Sink Unit for Undercounter Dishwasher with 1 bowl 600x500x320mm and left hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 38 m ³ 0.59	133192 NSBD1217L





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◀◀ (Sinks for dishwashers)

Description	Code	
Sink Unit for Undercounter Dishwasher with 1 bowl 600x500x320mm and right hand drainer, 1400mm WxDxH 1400x700x1000 mm kg 42 m ³ 0.69	133193 NSBD1417R	
Sink Unit for Undercounter Dishwasher with 1 bowl 600x500x320mm and left hand drainer, 1400mm WxDxH 1400x700x1000 mm kg 41 m ³ 0.69	133194 NSBD1417L	
Sink Unit for Undercounter Dishwasher with 2 bowls 500x500mm and right hand drainer, 1600mm WxDxH 1600x700x1000 mm kg 47 m ³ 0.78	133195 NDBD1617R	
Sink Unit for Undercounter Dishwasher with 2 bowls 500x500mm and left hand drainer, 1600mm WxDxH 1600x700x1000 mm kg 48 m ³ 0.78	133196 NDBD1617L	

Sink cupboards for dishwashers

Description	Code	
Cupboard Sink for Dishwasher with 1 bowl and 1 right hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 54 m ³ 1.03	132928 MARMDXN	
Cupboard with 1 bowl and 1 left hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 54 m ³ 1.03	132929 MARMSXN	

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Stainless Steel Fabrication

Standard Fabrication

◀◀ (Sink cupboards for dishwashers)

Description	Code
<p>Cupboard Sink for Dishwasher with storage and 2 bowls 500x500x290mm and left hand drainer for Undercounter Dishwashers, 1800mm</p> <p>WxDxH 1800x700x1000 mm kg 75 m³ 1.53</p>	<p>132930 MLA2STN</p>
<p>Cupboard Sink for Dishwasher with storage and 2 bowls 500x500x290 mm and right hand drainer for Undercounter Dishwashers, 1800mm</p> <p>WxDxH 1800x700x1000 mm kg 79 m³ 1.53</p>	<p>132931 MLA2DTN</p>






no top ambient units


Description	Code
<p>Cupboard with 1 hinged door - no Top, 500mm</p> <p>WxDxH 500x700x883 mm kg 33 m³ 0.41</p>	<p>133174 RAU5001HD</p>
<p>Cupboard with 2 hinged door - no Top, 700mm</p> <p>WxDxH 689x700x883 mm kg 45 m³ 0.38</p>	<p>133175 RAU7002HD</p>
<p>Cupboard with 2 hinged doors - no Top, 900mm</p> <p>WxDxH 889x700x883 mm kg 71 m³ 0.71</p>	<p>133176 RAU9002HD</p>
<p>Cupboard with 2 drawers - no Top, 500mm</p> <p>WxDxH 500x700x883 mm kg 44 m³ 0.41</p>	<p>133177 RAU5002DW</p>



◀◀ (no top ambient units)

Description	Code	
Cupboard with 3 drawers - no Top, 500mm WxDxH 500x700x883 mm kg 46 m ³ 0.41	133178 RAU5003DW	
Cupboard with 4 drawers - no Top, 500mm WxDxH 500x700x883 mm kg 48 m ³ 0.41	133179 RAU5004DW	
Cupboard with waste hopper - no Top, 500mm WxDxH 500x700x883 mm kg 32 m ³ 0.37	133180 RAU500WH	
Cupboard with 2 sliding doors - no Top, 1200mm WxDxH 1189x700x883 mm kg 57 m ³ 0.94	133181 RAU1200SD	
Cupboard with 2 sliding doors - no Top, 1600mm WxDxH 1589x700x883 mm kg 75 m ³ 1.25	133182 RAU1600SD	

no top cupboard bases

Description	Code	
Cupboard Base for Sink Top (2 hinged door) - no Top, 700mm WxDxH 700x700x883 mm kg 36 m ³ 0.61	133183 RSAU7002HD	

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Stainless Steel Fabrication

Standard Fabrication

◀◀ (no top cupboard bases)

Description	Code	
<p>Cupboard Base for Sink Top (2 hinged doors) - no Top, 900mm</p> <p>WxDxH 900x700x883 mm kg 44 m³ 0.76</p>	<p>133184 RSAU9002HD</p>	
<p>Cupboard Base for Sink Top (sliding doors) - no Top, 1200mm</p> <p>WxDxH 1200x700x883 mm kg 45 m³ 0.90</p>	<p>133185 RSAU1200SD</p>	
<p>Cupboard Base for Sink Top (sliding doors) - no Top, 1600mm</p> <p>WxDxH 1600x700x883 mm kg 60 m³ 1.25</p>	<p>133186 RSAU1600SD</p>	

no top hot cupboards

Description	Code	
<p>Hot Cupboard with 1 hinged door - no Top, 600mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz</p> <p>WxDxH 600x700x883 mm kg 51 m³ 0.44</p>	<p>133187 RHC6001HD</p>	
<p>Hot Cupboard with 2 hinged doors - no Top, 1000mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz</p> <p>WxDxH 1000x700x883 mm kg 76 m³ 0.68</p>	<p>133188 RHC10002HD</p>	
<p>Hot Cupboard with sliding doors - no Top, 1200mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz</p> <p>WxDxH 1189x689x883 mm kg 70 m³ 0.89</p>	<p>133189 RHC1200SD</p>	

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◀◀ (no top hot cupboards)

Description	Code
<p>Hot Cupboard with sliding doors - no Top, 1600mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz</p> <p>WxDxH 1589x689x883 mm kg 88 m³ 2</p>	<p>133190 RHC1600SD</p>



ecostore HP Premium Refrigerated and Freezer units - no top

Description	Code
<p>2-door Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1341x700x850 mm kg 94 m³ 1.09</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710000 EH2H7AA</p>
<p>1-door and 2-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1341x700x850 mm kg 105 m³ 1.30</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710005 EH2H7AB</p>
<p>1-door and 3x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1341x700x850 mm kg 106 m³ 1.09</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710009 EH2H7AC</p>
<p>1-door, 1/3 and 2/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz</p> <p>WxDxH 1341x700x850 mm kg 117 m³ 1.08</p> <p>Included Accessory</p> <p>881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710013 EH2H7AD</p>









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Stainless Steel Fabrication







Standard Fabrication

◀◀ (ecostore HP Premium Refrigerated and Freezer units - no top)

Description	Code	
<p>4-drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 114 m³ 1.30</p>	<p>710017 EH2H7BB</p>	
<p>6x1/3 drawer Refrigerated Counter 290lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1341x700x850 mm kg 121 m³ 1.09</p>	<p>710021 EH2H7CC</p>	
<p>3-door Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 112 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710027 EH3H7AAA</p>	
<p>2-door and 2-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 122 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710032 EH3H7AAB</p>	
<p>2-door and 3x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 126 m³ 1.43</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710036 EH3H7AAC</p>	
<p>2-door and 1/3 and 2/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 121 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710040 EH3H7AAD</p>	

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◀◀ (ecostore HP Premium Refrigerated and Freezer units - no top)







Description	Code	
<p>1-door and 4-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 132 m³ 1.44</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710044 EH3H7ABB</p>	
<p>1-door and 6x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 141 m³ 1.43</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 1</p>	<p>710048 EH3H7ACC</p>	
<p>6-drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 143 m³ 1.41</p>	<p>710052 EH3H7BBB</p>	
<p>9x1/3 drawer Refrigerated Counter 440lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 1795x700x850 mm kg 154 m³ 1.44</p>	<p>710056 EH3H7CCC</p>	
<p>4-door Refrigerated Counter 590lt, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 133 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 4</p>	<p>710061 EH4H7AAAA</p>	
<p>3-door, 2-drawer Refrigerated Counter 590lt, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 147 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710066 EH4H7AAAB</p>	

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Stainless Steel Fabrication

Standard Fabrication

◀◀ (ecostore HP Premium Refrigerated and Freezer units - no top)

Description	Code	
<p>3-door and 3x½ drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 177 m³ 1.78</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710070 EH4H7AAAC</p>	
<p>3-door, 1/3 and 2/3 drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 177 m³ 1.78</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 3</p>	<p>710074 EH4H7AAAD</p>	
<p>2-door and 4-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 157 m³ 1.79</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710078 EH4H7AABB</p>	
<p>2-door and 6x½ drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 161 m³ 1.71</p> <p>Included Accessory 881109 Kit 1/1 grey rilsan grid and 2 side runners for refrigerated counters 2</p>	<p>710081 EH4H7AACC</p>	
<p>8-drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 183 m³ 1.71</p>	<p>710085 EH4H7BBBB</p>	
<p>12x½ drawer Refrigerated Counter 590lt, -2+10°C, AISI 304, without WorkTop</p> <p>0.25 ElekW 220-240 V 1 50 Hz WxDxH 2249x700x850 mm kg 189 m³ 1.79</p>	<p>710089 EH4H7CCCC</p>	

Wall Cupboards







Description	Code	
Open Wall Cupboard 600 mm WxDxH 600x400x650 mm kg 19 m ³ 0.20	133254 PA600LCN	
Open Wall Cupboard 800 mm WxDxH 800x400x650 mm kg 24 m ³ 0.26	133255 PA800LCN	
Open Wall Cupboard 1000 mm WxDxH 1000x400x650 mm kg 23 m ³ 0.33	133256 PA1000LCN	
Open Wall Cupboard 1200 mm WxDxH 1200x400x650 mm kg 30 m ³ 0.39	133257 PA1200LCN	
Open Wall Cupboard 1400 mm WxDxH 1400x400x650 mm kg 27 m ³ 0.45	133258 PA1400LCN	
Open Wall Cupboard 1600 mm WxDxH 1600x400x650 mm kg 36 m ³ 0.52	133259 PA1600LCN	



Stainless Steel Fabrication







Standard Fabrication

◀◀ (Wall Cupboards)

Description	Code	
Open Wall Cupboard 1800 mm WxDxH 1800x400x650 mm kg 40 m ³ 0.58	133260 PA1800LCN	
Wall Cupboard with 2 sliding doors, 1000mm WxDxH 1000x400x650 mm kg 33 m ³ 0.37	132830 PS1000LCN	
Wall Cupboard with 2 sliding doors, 1200mm WxDxH 1200x400x650 mm kg 37 m ³ 0.44	132831 PS1200LCN	
Wall Cupboard with 2 sliding doors, 1400mm WxDxH 1400x400x650 mm kg 42 m ³ 0.52	132832 PS1400LCN	
Wall Cupboard with 2 sliding doors, 1600mm WxDxH 1600x400x650 mm kg 47 m ³ 0.59	132833 PS1600LCN	
Wall Cupboard with 2 sliding doors, 1800mm WxDxH 1800x400x650 mm kg 51 m ³ 0.66	132834 PS1800LCN	

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◀◀ (Wall Cupboards)

Description	Code	
Wall Cupboard with 1 shelf and 1 hinged door for Corner Type WxDxH 850x850x650 mm kg 46 m ³ 0.65	132829 PAB800LCN	
Wall Cupboard with Plate rack and 2 doors, 1000 mm WxDxH 1000x400x650 mm kg 33 m ³ 0.33	133209 PSS1000LCN	
Wall Cupboard with Plate rack and 2 doors, 1200 mm WxDxH 1200x400x650 mm kg 37 m ³ 0.39	133210 PSS1200LCN	
Wall Cupboard with Plate rack and 2 doors, 1400 mm WxDxH 1400x400x650 mm kg 42 m ³ 0.45	133211 PSS1400LCN	
Wall Cupboard with Plate rack and 2 doors, 1600 mm WxDxH 1600x400x650 mm kg 46 m ³ 0.52	133212 PSS1600LCN	
Wall Cupboard with Plate rack and 2 doors, 1800 mm WxDxH 1800x400x650 mm kg 51 m ³ 0.58	133213 PSS1800LCN	






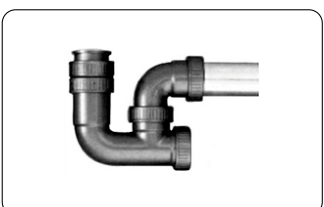
Stainless Steel Fabrication

Standard Fabrication

Wall Shelves

Description	Code	
Solid Wall Shelf with brackets, 1000mm WxDxH 1000x400x30 mm kg 5 m ³ 0.04	132823 WSS104N	
Solid Wall Shelf with brackets, 1200mm WxDxH 1200x400x30 mm kg 6 m ³ 0.05	132824 WSS124N	
Solid Wall Shelf with brackets, 1400mm WxDxH 1400x400x30 mm kg 7.50 m ³ 0.06	132825 WSS144N	
Solid Wall Shelf with brackets, 1600mm WxDxH 1600x400x30 mm kg 8.50 m ³ 0.07	132826 WSS164N	
Solid Wall Shelf with brackets, 1800mm WxDxH 1800x400x30 mm kg 9.50 m ³ 0.08	132827 WSS184N	
Solid Wall Shelf with brackets, 2000mm WxDxH 2000x400x30 mm kg 11.50 m ³ 0.09	132828 WSS204N	

Accessories for Standard: mixer taps and syphons






Description	Code	
Elbow operated mixer tap with spout 3/4", single hole WxDxH 600x390x700 mm kg 2.60 m ³ 0.01	855322 SHTEB1	
Elbow operated mixer tap with short spout 3/4", single hole WxDxH 450x350x700 mm kg 2.45 m ³ 0.01	855323 SHTEBO2	
Elbow operated mixer tap with spout, 3/4" single hole WxDxH 600x390x700 mm kg 2.60 m ³ 0.01	855374 SHTEBO1S	
Elbow operated mixer tap with short spout, 3/4" single hole WxDxH 450x350x700 mm kg 2.45 m ³ 0.01	855375 SHTEBO2S	
Elbow operated tap with spray arm and spout, single hole WxDxH 800x465x1400 mm kg 5.80 m ³ 0.02	855324 SHTEBO3M	
Single plastic drain syphon 1,5" for work tables with bowl WxDxH 190x190x90 mm kg 0.30	855306 PAC17	








Stainless Steel Fabrication

Standard Fabrication

◀◀ (Accessories for Standard: mixer taps and syphons)

Description	Code	
Single plastic drain syphon 2" for Sinks WxDxH 100x300x50 mm kg 1 m ³ 0.01	895313 SP2S	
Double plastic drain syphon 2" for sinks WxDxH 190x380x90 mm kg 2 m ³ 0.03	850022 PAC06	
Maxi reel retractable hose spray unit, 6m WxDxH 380x380x374 mm kg 10 m ³ 0.03	855327 WMSA	
Foot operated mixer tap (hot and cold) with spout 3/4" WxDxH 250x320x140 mm kg 3.10 m ³ 0.01	855328 FOMT	
Maxi reel retractable hose spray unit, 15m WxDxH 470x520x550 mm kg 23 m ³ 0.07	855321 MRM15	
Maxi reel retractable hose spray unit, 10m WxDxH 430x430x460 mm kg 16 m ³ 0.05	855320 MRM10	

Accessories for Standard: overshelves







Description	Code	
Overshelf, neutral, one tier, 1000 mm WxDxH 975x400x400 mm kg 13 m ³ 0.24	132964 OSNIL10	
Overshelf, neutral, one tier, 1200 mm WxDxH 1175x400x400 mm kg 14 m ³ 0.31	132965 OSNIL12	
Overshelf, neutral, one tier, 1400 mm WxDxH 1375x400x400 mm kg 17 m ³ 0.35	132966 OSNIL14	
Overshelf, neutral, one tier, 1600 mm WxDxH 1575x400x400 mm kg 18 m ³ 0.41	132967 OSNIL16	
Overshelf, neutral, one tier, 1800 mm WxDxH 1775x400x400 mm kg 29 m ³ 0.46	132968 OSNIL18	
Overshelf, neutral, one tier, 2000 mm WxDxH 1975x400x400 mm kg 21 m ³ 0.51	132969 OSNIL20	



Stainless Steel Fabrication

Standard Fabrication

◀◀ (Accessories for Standard: overshelves)

Description	Code	
<p>Overshelf, with led light and ceramic light, one tier, 1000mm</p> <p>0.55 ElekW 220 V 1N 50 Hz WxDxH 975x400x400 mm kg 20 m³ 0.25</p>	<p>132988 OSHL10</p>	
<p>Overshelf, with led light and ceramic light, one tier, 1200mm</p> <p>0.55 ElekW 220 V 1 50 Hz WxDxH 1175x400x400 mm kg 21 m³ 0.31</p>	<p>132989 OSHL12</p>	
<p>Overshelf, with led light and ceramic light, one tier, 1400mm</p> <p>0.80 ElekW 220 V 1 50 Hz WxDxH 1375x400x400 mm kg 25 m³ 0.36</p>	<p>132990 OSHL14</p>	
<p>Overshelf, with led light and ceramic light, one tier, 1600mm</p> <p>0.80 ElekW 220 V 1 50 Hz WxDxH 1575x400x400 mm kg 27 m³ 0.41</p>	<p>132991 OSHL16</p>	
<p>Overshelf, with led light and ceramic light, one tier, 1800mm</p> <p>1.10 ElekW 220 V 1 50 Hz WxDxH 1775x400x400 mm kg 32 m³ 0.46</p>	<p>132992 OSHL18</p>	
<p>Overshelf, with led light and ceramic light, one tier, 2000mm</p> <p>1.10 ElekW 220 V 1 50 Hz WxDxH 1975x400x400 mm kg 34 m³ 0.46</p>	<p>132993 OSHL20</p>	

Accessories for Standard Fabrication: drawers

Description	Code
Single drawer GN 1/1, 400mm WxDxH 400x600x100 mm kg 8 m ³ 0.04	855280 C400N
Single drawer, 600mm WxDxH 600x600x100 mm kg 12 m ³ 0.07	855281 C600N
Additional drawer, 600mm (to set up a chest of 2, 3, 4 drawers) WxDxH 600x600x100 mm kg 12 m ³ 0.07	855295 C600ADD
Additional drawer GN 1/1, 400mm (to set up a chest of 2, 3, 4 drawers) WxDxH 400x600x100 mm kg 10 m ³ 0.06	855298 C400ADD

Accessories for Standard: lower shelves

Description	Code
Lower shelf for 500 mm tables and sinks WxDxH 466x540x40 mm kg 4 m ³ 0.01	855368 R1500USN
Lower shelf for 600mm tables and sinks WxDxH 566x540x40 mm kg 5 m ³ 0.02	855362 R1600N



Stainless Steel Fabrication

Standard Fabrication

◀◀ (Accessories for Standard: lower shelves)

Description	Code
Lower shelf for 700mm tables and sinks WxDxH 695x540x40 mm kg 4 m ³ 0.02	855157 RL700N
Lower shelf for 800 mm tables and sinks WxDxH 766x540x40 mm kg 7 m ³ 0.02	855363 RI800N
Lower shelf for 900 mm tables and sinks WxDxH 780x540x40 mm kg 7 m ³ 0.03	855370 RI900USN
Lower shelf for 1000 mm tables and sinks and for 1600 mm undercounter dishwasher sinks WxDxH 880x540x40 mm kg 7 m ³ 0.03	855144 RI1000N
Lower shelf for 1100 mm tables and sinks WxDxH 1066x540x40 mm kg 4 m ³ 0.04	855349 RI1100N
Lower shelf for 1200mm tables and sinks and for 1800 mm undercounter dishwasher sinks WxDxH 1080x540x40 mm kg 7 m ³ 0.04	855145 RI1200N



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◀◀ (Accessories for Standard: lower shelves)

Description	Code
Lower shelf for 1300 mm tables and sinks WxDxH 1266x540x40 mm kg 11 m ³ 0.04	855350 R11300N
Lower shelf for 1400mm tables and sinks WxDxH 1280x540x40 mm kg 5 m ³ 0.04	855146 R11400N
Lower shelf for 1500 mm tables and sinks WxDxH 1466x540x40 mm kg 12 m ³ 0.05	855352 R11500N
Lower shelf for 1600mm tables and sinks WxDxH 1480x540x40 mm kg 8 m ³ 0.05	855147 R11600N
Lower shelf for 1700 mm tables and sinks WxDxH 1666x540x40 mm kg 15 m ³ 0.05	855353 R11700N
Lower shelf for 1800mm tables and sinks WxDxH 1680x540x40 mm kg 11 m ³ 0.06	855148 R11800N



Stainless Steel Fabrication

Standard Fabrication

◀◀ (Accessories for Standard: lower shelves)






Description	Code
Lower shelf for 1900 mm tables and sinks WxDxH 1866x540x40 mm kg 18 m ³ 0.06	855355 RI1900N
Lower shelf for 2000mm tables and sinks WxDxH 1880x540x40 mm kg 10 m ³ 0.06	855149 RI2000N
Lower shelf for 2100mm tables and sinks WxDxH 2095x540x40 mm kg 20 m ³ 0.07	855279 RL2100N
Lower shelf for 2200 mm tables and sinks WxDxH 2166x540x40 mm kg 18 m ³ 0.07	855364 RI2200N
Lower shelf for 2400 mm tables and sinks WxDxH 2366x540x40 mm kg 19 m ³ 0.08	855365 RI2400N
Lower shelf for 2600 mm tables and sinks WxDxH 2566x540x40 mm kg 20 m ³ 0.08	855366 RI2600N



◀◀ (Accessories for Standard: lower shelves)

Description	Code
Lower shelf for 2800 mm tables and sinks WxDxH 2680x540x40 mm kg 17 m ³ 0.09	855367 RI2800N

Accessories for Standard: 3-sided underframes


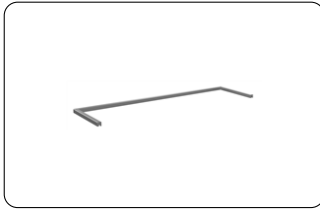
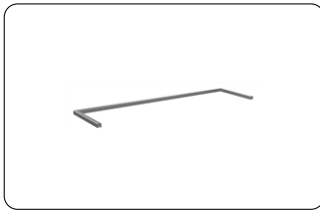


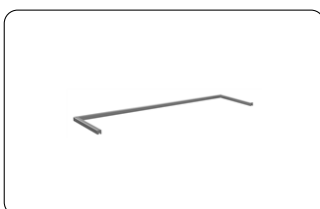
Description	Code	
3-sided underframe for 1000mm tables WxDxH 880x540x40 mm kg 3 m ³ 0.04	855151 TGT11000N	
3-sided underframe for 1100mm tables WxDxH 980x540x40 mm kg 3 m ³ 0.04	855356 TGT11100N	
3-sided underframe for 1200mm tables WxDxH 1080x540x40 mm kg 3 m ³ 0.01	855152 TGT11200N	
3-sided underframe for 1300mm tables WxDxH 1180x540x40 mm kg 3 m ³ 0.05	855357 TGT11300N	
3-sided underframe for 1400mm tables WxDxH 1280x540x40 mm kg 3 m ³ 0.05	855153 TGT11400N	

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Stainless Steel Fabrication

Standard Fabrication

◀◀ (Accessories for Standard: 3-sided underframes)

Description	Code	
3-sided underframe for 1500mm tables WxDxH 1380x540x40 mm kg 4 m ³ 0.06	855359 TGTI1500N	
3-sided underframe for 1600mm tables WxDxH 1480x540x40 mm kg 4 m ³ 0.06	855154 TGTI1600N	
3-sided underframe for 1700mm tables WxDxH 1580x540x40 mm kg 4 m ³ 0.07	855360 TGTI1700N	
3-sided underframe for 1800mm tables WxDxH 1680x540x40 mm kg 4 m ³ 0.07	855155 TGTI1800N	
3-sided underframe for 1900mm tables WxDxH 1780x540x40 mm kg 4 m ³ 0.08	855361 TGTI1900N	
3-sided underframe for 2000mm tables WxDxH 1880x540x40 mm kg 4 m ³ 0.01	855156 TGTI2000N	

Accessories for Standard: wheels

Description	Code
Set of 4 wheels (2 with brake) d. 100mm for tables and sinks (total height on wheels= 993 mm) WxDxH 161x60x195 mm kg 3.27 m ³ 0.01	855150 KRTG100N
Wheel kit for cupboards, 4 wheels (2 with brakes), D=1000 mm WxDxH 161x60x178 mm kg 2.97 m ³ 0.01	855299 KRTN125N



Accessories for Standard: Lighting kits for wall cupboards

Description	Code
Lighting kit with led for wall cupboards (1000mm and 1200mm) 0.04 ElekW 220-240 V 1N 50/60 Hz WxDxH 75x951x57 mm kg 3 m ³ 0.01	850709 NIL880
Lighting kit with led for wall cupboards (1400mm, 1600mm and 1800mm) 0.08 ElekW 220-240 V 1N 50/60 Hz WxDxH 75x1151x57 mm kg 3.50 m ³ 0.01	850710 NIL1280

Accessories for Standard: others


Description	Code
False bottom for right hand 600x500mm Bowl WxDxH 550x450x50 mm kg 2.28 m ³ 0.02	895100 PAC21



Stainless Steel Fabrication





Standard Fabrication

◀◀ (Accessories for Standard: others)

Description	Code	
False bottom for left hand 600x500mm Bowl WxDxH 550x450x50 mm kg 2 m ³ 0.02	895110 PAC22	
False bottom for right and left hand 500x500 mm bowl WxDxH 450x450x30 mm kg 1.86 m ³ 0.01	895200 PAC25	
False bottom for left hand 290x400 mm bowl WxDxH 550x450x50 mm kg 2 m ³ 0.02	895101 LFFD2L	
False bottom for right hand 290x400 mm bowl WxDxH 550x450x50 mm kg 2 m ³ 0.02	895102 LFFD2R	
False bottom for right and left hand 400x400 mm bowl WxDxH 550x450x50 mm kg 2 m ³ 0.02	895103 LFFD4	
False bottom for left hand 500x400 mm bowl WxDxH 550x450x50 mm kg 2 m ³ 0.02	895104 LFFD5L	

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◀◀ (Accessories for Standard: others)

Description	Code	
False bottom for right hand 500x400mm bowl WxDxH 550x450x50 mm kg 2 m ³ 0.02	895105 LFFD5R	
Pan washing support for soaking sinks WxDxH 500x60x545 mm kg 2.85 m ³ 0.04	895107 PWS05	
Overflow filter for bowl (H=180 mm) WxDxH 300x300x40 mm kg 2	895130 L-FO2	
Overflow filter for bowl (H=230 mm) WxDxH 300x300x40 mm kg 1	895131 L-FO25	
Overflow filter for bowl (H=330 mm) WxDxH 54x54x330 mm kg 0.30	895132 L-FO4	

Stainless Steel Fabrication

Eco Fabrication

Work Tables

Description	Code	
Work Table disassembled, 1000mm WxDxH 1000x700x900 mm kg 31 m ³ 0.25	132839 WTD1007N	
Work Table disassembled, 1200mm WxDxH 1200x700x900 mm kg 34 m ³ 0.30	132840 WTD1207N	
Work Table disassembled, 1400mm WxDxH 1400x700x900 mm kg 38 m ³ 0.35	132841 WTD1407N	
Work Table disassembled, 1600mm WxDxH 1600x700x900 mm kg 42 m ³ 0.40	132842 WTD1607N	
Work Table disassembled, 1800mm WxDxH 1800x700x900 mm kg 46 m ³ 0.44	132843 WTD1807N	
Work Table disassembled, 2000mm WxDxH 2000x700x900 mm kg 48 m ³ 0.52	132844 WTD2007N	



◀◀ (Work Tables)

Description	Code
Work Table with wheels, 1200mm (H=900) WxDxH 1200x700x900 mm kg 37 m ³ 0.30	132837 WTD1207NR
Work Table with wheels, 1400mm (H=900) WxDxH 1400x700x900 mm kg 41 m ³ 0.35	132838 WTD1407NR



Work Tables with Upstand

Description	Code
Work Table disassembled with upstand, 1000mm WxDxH 1000x700x900 mm kg 32 m ³ 0.25	132845 WTD1017N
Work Table disassembled with upstand, 1200mm WxDxH 1200x700x900 mm kg 37 m ³ 0.30	132846 WTD1217N
Work Table disassembled with upstand, 1400mm WxDxH 1400x700x900 mm kg 40 m ³ 0.35	132847 WTD1417N
Work Table disassembled with upstand, 1600mm WxDxH 1600x700x900 mm kg 44 m ³ 0.40	132848 WTD1617N






Stainless Steel Fabrication

Eco Fabrication

◀◀ (Work Tables with Upstand)

Description	Code	
Work Table disassembled with upstand, 1800mm WxDxH 1800x700x900 mm kg 47 m ³ 0.44	132849 WTD1817N	
Work Table disassembled with upstand, 2000mm WxDxH 2000x700x900 mm kg 50 m ³ 0.49	132850 WTD2017N	
Work Table disassembled with upstand, 700mm, Corner Type WxDxH 750x750x900 mm kg 30 m ³ 0.19	132851 CTUD7N	

Work Tables with Bowl and Upstand

Description	Code	
Work Table with right/hand bowl and upstand, 1200mm WxDxH 1200x700x900 mm kg 38 m ³ 0.59	132852 BTD12R7N	
Work Table with left/hand bowl and upstand, 1200mm WxDxH 1200x700x900 mm kg 38 m ³ 0.59	132853 BTD12L7N	
Work Table with right/hand bowl and upstand, 1800mm WxDxH 1800x700x900 mm kg 49 m ³ 0.87	132854 BTD18R7N	

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◀◀ (Work Tables with Bowl and Upstand)

Description	Code
Work Table with left/hand bowl and upstand, 1800mm WxDxH 1800x700x900 mm kg 49 m ³ 0.86	132855 BTD18L7N



Worktop Cupboards

Description	Code
WorkTop Cupboard, 1000mm WxDxH 1000x700x900 mm kg 64 m ³ 0.79	132856 MS1007N
WorkTop Cupboard, 1200mm WxDxH 1200x700x900 mm kg 73 m ³ 0.94	132857 MS1207N
WorkTop Cupboard, 1400mm WxDxH 1400x700x900 mm kg 83 m ³ 1.09	132858 MS1407N
WorkTop Cupboard, 1600mm WxDxH 1600x700x900 mm kg 96 m ³ 1.24	132859 MS1607N
WorkTop Cupboard, 1800mm WxDxH 1800x700x900 mm kg 106 m ³ 1.39	132860 MS1807N



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Stainless Steel Fabrication

Eco Fabrication

◀◀ (Worktop Cupboards)

Description	Code
WorkTop Cupboard, 2000mm WxDxH 2000x700x900 mm kg 115 m ³ 1.54	132861 MS2007N



Worktop Cupboards with Upstand

Description	Code
WorkTop Cupboard, with 100mm upstand, 1000mm WxDxH 1000x700x1000 mm kg 66 m ³ 0.87	132862 MS1017N
WorkTop Cupboard, with 100mm upstand, 1200mm WxDxH 1200x700x1000 mm kg 74 m ³ 1.03	132863 MS1217N
WorkTop Cupboard, with 100mm upstand, 1400mm WxDxH 1400x700x1000 mm kg 86 m ³ 1.20	132864 MS1417N
WorkTop Cupboard, with 100mm upstand, 1600mm WxDxH 1600x700x1000 mm kg 100 m ³ 1.36	132865 MS1617N
WorkTop Cupboard, with 100mm upstand, 1800mm WxDxH 1800x700x1000 mm kg 108 m ³ 1.53	132866 MS1817N



◀◀ (Worktop Cupboards with Upstand)

Description	Code
WorkTop Cupboard, with 100mm upstand, 2000mm WxDxH 2000x700x1000 mm kg 122 m ³ 1.69	132867 MS2017N



Pass Through Worktop Cupboards

Description	Code
Pass-through WorkTop Cupboard, 1200mm WxDxH 1200x700x900 mm kg 79 m ³ 0.94	132868 MSP1207N
Pass-through WorkTop Cupboard, 1600mm WxDxH 1600x700x900 mm kg 103 m ³ 1.24	132869 MSP1607N
Pass-through WorkTop Cupboard, 2000mm WxDxH 2000x700x900 mm kg 126 m ³ 1.54	132870 MSP2007N



Hot Cupboards without Upstand

Description	Code
Hot Cupboard, 1200mm 2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1200x700x900 mm kg 86 m ³ 0.94	132871 MSRI207N



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Stainless Steel Fabrication

Eco Fabrication

◀◀ (Hot Cupboards without Upstand)

Description	Code
<p>Hot Cupboard, 1400mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1400x700x900 mm kg 99 m³ 1.10</p>	<p>132872 MSR1407N</p>
<p>Hot Cupboard, 1600mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1600x700x900 mm kg 109 m³ 1.25</p>	<p>132873 MSR1607N</p>
<p>Hot Cupboard, 1800mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1800x700x900 mm kg 120 m³ 1.41</p>	<p>132874 MSR1807N</p>
<p>Hot Cupboard, 2000mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 2000x700x900 mm kg 130 m³ 1.54</p>	<p>132875 MSR2007N</p>




Hot Cupboards with Upstand

Description	Code
<p>Hot Cupboard, with 100mm upstand, 1200mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1200x700x1000 mm kg 88 m³ 1.04</p>	<p>132876 MSR1217N</p>
<p>Hot Cupboard, with 100mm upstand, 1400mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1400x700x1000 mm kg 101 m³ 1.20</p>	<p>132877 MSR1417N</p>



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◀◀ (Hot Cupboards with Upstand)

Description	Code	
<p>Hot Cupboard, with 100mm upstand, 1600mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1600x700x1000 mm kg 114 m³ 1.37</p>	<p>132878 MSR1617N</p>	
<p>Hot Cupboard, with 100mm upstand, 1800mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1800x700x1000 mm kg 129 m³ 1.53</p>	<p>132879 MSR1817N</p>	
<p>Hot Cupboard, with 100mm upstand, 2000mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 2000x700x1000 mm kg 131 m³ 1.69</p>	<p>132880 MSR2017N</p>	

Pass Through Hot Cupboards

Description	Code	
<p>Hot pass-through Cupboard, 1200mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1200x700x900 mm kg 94 m³ 0.94</p>	<p>132881 MSRP1207N</p>	
<p>Hot pass-through Cupboard, 1400mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1400x700x900 mm kg 105 m³ 1.11</p>	<p>132882 MSRP1407N</p>	
<p>Hot pass-through Cupboard, 1600mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 1600x700x900 mm kg 117 m³ 1.24</p>	<p>132883 MSRP1607N</p>	



Stainless Steel Fabrication

Eco Fabrication

◀◀ (Pass Through Hot Cupboards)

Description	Code
<p>Hot pass-through Cupboard, 1800mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz</p> <p>WxDxH 1800x700x900 mm kg 127 m³ 1.40</p>	<p>132884</p> <p>MSRP1807N</p>
<p>Hot pass-through Cupboard, 2000mm</p> <p>2.40 ElekW 220-240 V 1N 50/60 Hz</p> <p>WxDxH 2000x700x900 mm kg 140 m³ 1.54</p>	<p>132885</p> <p>MSRP2007N</p>



Storage Cabinets



Description	Code
<p>Storage Cabinet, h. 1600mm, with 3 shelves and 2 sliding doors, 1200mm</p> <p>WxDxH 1200x700x1600 mm kg 105 m³ 1.59</p>	<p>132886</p> <p>SAS12N</p>
<p>Storage Cabinet, h. 1600mm, with 3 shelves and 2 sliding doors, 1400mm</p> <p>WxDxH 1400x700x1600 mm kg 118 m³ 1.85</p>	<p>132887</p> <p>SAS14N</p>
<p>Storage Cabinet, h. 1600mm, with 3 shelves and 2 sliding doors, 1600mm</p> <p>WxDxH 1600x700x1600 mm kg 132 m³ 2.10</p>	<p>132888</p> <p>SAS16N</p>
<p>Storage Cabinet, h. 2000mm, with 3 shelves and 2 sliding doors, 1200mm</p> <p>WxDxH 1200x700x2000 mm kg 118 m³ 1.97</p>	<p>132889</p> <p>SASH12N</p>



◀◀ (Storage Cabinets)

Description	Code	
Storage Cabinet, h. 2000mm, with 3 shelves and 2 sliding doors, 1400mm WxDxH 1400x700x2000 mm kg 132 m ³ 2.28	132890 SASH14N	
Storage Cabinet, h. 2000mm, with 3 shelves and 2 sliding doors, 1600mm WxDxH 1600x700x2000 mm kg 147 m ³ 2.60	132891 SASH16N	
Storage Cabinet, h. 2000mm, with 3 shelves and 2 sliding doors, 1800mm WxDxH 1800x700x2000 mm kg 163 m ³ 2.91	132892 SASH18N	
Storage Cabinet, h. 2000mm, with 3 shelves and 2 sliding doors, 2000mm WxDxH 2000x700x2000 mm kg 175 m ³ 3.23	132893 SASH20N	

Single Bowl Sinks on Legs




Description	Code	
Sink Unit with 1 bowl 500x500, 700mm WxDxH 700x700x900 mm kg 34 m ³ 0.35	132894 SL07N	
Sink Unit with 1 bowl right hand drainer 400x500x250mm, 1000mm WxDxH 1000x700x900 mm kg 37 m ³ 0.59	132895 SL10DN	



Stainless Steel Fabrication

Eco Fabrication

◀◀ (Single Bowl Sinks on Legs)

Description	Code	
Sink Unit with 1 bowl left hand drainer 400x500x250mm, 1000mm WxDxH 1000x700x900 mm kg 37 m ³ 0.59	132896 SL10SN	
Sink Unit with 1 bowl right-hand drainer 500x500x250mm, 1200mm WxDxH 1200x700x900 mm kg 40 m ³ 0.59	132897 SL12DN	
Sink Unit with 1 bowl left hand drainer 500x500, 1200mm WxDxH 1200x700x900 mm kg 40 m ³ 0.59	132898 SL12SN	
Sink Unit with 1 bowl right hand drainer 500x500, 1400mm WxDxH 1400x700x900 mm kg 44 m ³ 0.69	132899 SL14DN	
Sink Unit with 1 bowl left hand drainer 500x500, 1400mm WxDxH 1400x700x900 mm kg 58 m ³ 0.69	132900 SL14SN	

Double Bowl Sinks on Legs

Description	Code	
Sink Unit with 2 bowls 500x500x250mm, 1000mm WxDxH 1000x700x900 mm kg 40 m ³ 0.50	132901 SL210N	

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◀◀ (Double Bowl Sinks on Legs)

Description	Code	
Sink Unit with 2 bowls 500x500, 1200mm WxDxH 1200x700x900 mm kg 43 m ³ 0.59	132902 SL212N	
Sink Unit with 2 bowls 500x500, 1400mm WxDxH 1400x700x900 mm kg 47 m ³ 0.69	132903 SL214N	
Sink Unit with 2 bowls right-hand drainer 500x500x250mm, 1600mm WxDxH 1600x700x900 mm kg 50 m ³ 0.78	132904 SL216DN	
Sink Unit with 2 bowls left hand drainer 500x500x250mm, 1600mm WxDxH 1600x700x900 mm kg 51 m ³ 0.78	132905 SL216SN	
Sink Unit with 2 bowls right hand drainer 500x500, 1800mm WxDxH 1800x700x900 mm kg 53 m ³ 0.87	132906 SL218DN	
Sink Unit with 2 bowls left hand drainer 500x500, 1800mm WxDxH 1800x700x900 mm kg 54 m ³ 0.87	132907 SL218SN	

Stainless Steel Fabrication

Eco Fabrication

Single Bowl Sinks with Cupboard

Description	Code
Cupboard Sink with 1 bowl 500x500mm, 700mm WxDxH 700x700x1000 mm kg 48 m ³ 0.62	132915 ML1B0717N
Cupboard Sink with 1 bowl 500x500mm, with right hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 61 m ³ 1.03	132916 ML1S1217RN
Cupboard Sink with 1 bowl 500x500mm, with left hand drainer, 1200mm WxDxH 1200x700x1000 mm kg 62 m ³ 1.03	132917 ML1S1217LN








Double Bowl Sinks with Cupboard

Description	Code
Cupboard Sink with 2 bowls 500x500mm, 1200mm WxDxH 1200x700x1000 mm kg 67 m ³ 1.03	132918 ML2S1217N
Cupboard Sink with 2 bowls 500x500mm, with right hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 88 m ³ 1.36	132919 ML2S1817RN
Cupboard Sink with 2 bowls 500x500mm, with left hand drainer, 1800mm WxDxH 1800x700x1000 mm kg 88 m ³ 1.53	132920 ML2S1817LN









Soaking Sink Units

Description	Code	
Soaking Sink Unit with 1 bowl (800x510x340mm), 1000mm WxDxH 1000x700x900 mm kg 41 m ³ 0.50	132908 SLP10N	
Soaking Sink Unit with 1 bowl (960x510x340mm), 1200mm WxDxH 1200x700x900 mm kg 44 m ³ 0.59	132909 SLP12N	
Soaking Sink Unit with 1 bowl (1280x510x340mm), 1400mm WxDxH 1400x700x900 mm kg 49 m ³ 0.69	132910 SLP14N	
Soaking Sink Unit with 1 bowl (1280x510x340mm), 1600mm WxDxH 1600x700x900 mm kg 53 m ³ 0.78	132912 SLP16N	
Soaking Sink Unit with 2 bowls (600x500x340mm), 1600mm WxDxH 1600x700x900 mm kg 53 m ³ 0.78	132913 SLP216N	
Soaking Sink Unit with 2 bowls (800x510x340mm), 1800mm WxDxH 1800x700x900 mm kg 61 m ³ 0.87	132914 SLP218N	

Stainless Steel Fabrication



Eco Fabrication

Sink Units for Dishwasher





Description	Code	
Sink Unit for Dishwasher with 1 bowl right-hand drainer 500x500x250mm, 1200mm WxDxH 1200x700x900 mm kg 38 m ³ 0.59	132932 ESBD1217R	
Sink Unit for Dishwasher with 1 bowl left hand drainer 500x500, 1200mm WxDxH 1200x700x900 mm kg 38 m ³ 0.59	132933 ESBD1217L	
Sink Unit for Dishwasher with 1 bowl right hand drainer 500x500x250mm, 1400m WxDxH 1400x700x900 mm kg 41 m ³ 0.69	132934 ESBD1417R	
Sink Unit for Dishwasher with 1 bowl left hand drainer 500x500x250mm, 1400mm WxDxH 1400x700x900 mm kg 41 m ³ 0.69	132935 ESBD1417L	
Sink Unit for Dishwasher with 2 bowls right hand drainer 500x500x250mm, 1600mm WxDxH 1600x700x900 mm kg 47 m ³ 1.27	132936 EDBD1617R	
Sink Unit for Dishwasher with 2 bowls left hand drainer 500x500x250mm, 1600mm WxDxH 1600x700x900 mm kg 46 m ³ 0.78	132937 EDBD1617L	



◀◀ (Sink Units for Dishwasher)

Description	Code	
Sink Unit for Dishwasher with 2 bowls right hand drainer 500x500, 1800mm WxDxH 1800x700x900 mm kg 50 m ³ 0.87	132938 EDBD1817R	
Sink Unit for Dishwasher with 2 bowls left hand drainer 500x500, 1800mm WxDxH 1800x700x900 mm kg 52 m ³ 0.87	132939 EDBD1817L	

Wall Cupboards with Sliding Doors

Description	Code	
Wall Cupboard with 2 sliding doors, 1000mm WxDxH 1000x400x650 mm kg 33 m ³ 0.37	132921 SPS10LCN	
Wall Cupboard with 2 sliding doors, 1200mm WxDxH 1200x400x650 mm kg 38 m ³ 0.44	132922 SPS12LCN	
Wall Cupboard with 2 sliding doors, 1400mm WxDxH 1400x400x650 mm kg 42 m ³ 0.52	132923 SPS14LCN	
Wall Cupboard with 2 sliding doors, 1600mm WxDxH 1600x400x650 mm kg 46 m ³ 0.59	132924 SPS16LCN	

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Stainless Steel Fabrication

Eco Fabrication

◀◀ (Wall Cupboards with Sliding Doors)

Description	Code
Wall Cupboard with 2 sliding doors, 1800mm WxDxH 1800x400x650 mm kg 51 m ³ 0.66	132925 SPS18LCN



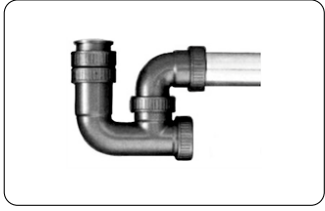




Accessories for Eco Fabrication: mixer taps and syphons

Description	Code
Single plastic drain syphon 2" for Sinks WxDxH 100x300x50 mm kg 1 m ³ 0.01	895313 SP2S
Elbow operated mixer tap with spout 3/4", single hole WxDxH 600x390x700 mm kg 2.60 m ³ 0.01	855322 SHTEB1
Elbow operated mixer tap with short spout 3/4", single hole WxDxH 450x350x700 mm kg 2.45 m ³ 0.01	855323 SHTEBO2
Elbow operated mixer tap with spout, 3/4" single hole WxDxH 600x390x700 mm kg 2.60 m ³ 0.01	855374 SHTEBO1S
Elbow operated mixer tap with short spout, 3/4" single hole WxDxH 450x350x700 mm kg 2.45 m ³ 0.01	855375 SHTEBO2S



◀◀ (Accessories for Eco Fabrication: mixer taps and syphons)

Description	Code	
Elbow operated tap with spray arm and spout, single hole WxDxH 800x465x1400 mm kg 5.80 m³ 0.02	855324 SHTEBO3M	
Foot operated mixer tap (hot and cold) with spout 3/4" WxDxH 250x320x140 mm kg 3.10 m³ 0.01	855328 FOMT	
Single plastic drain syphon 1,5" for work tables with bowl WxDxH 190x190x90 mm kg 0.30	855306 PAC17	
Double plastic drain syphon 2" for sinks WxDxH 190x380x90 mm kg 2 m³ 0.03	850022 PAC06	
Maxi reel retractable hose spray unit, 6m WxDxH 380x380x374 mm kg 10 m³ 0.03	855327 WMSA	
Maxi reel retractable hose spray unit, 10m WxDxH 430x430x460 mm kg 16 m³ 0.05	855320 MRM10	

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Stainless Steel Fabrication

Eco Fabrication

◀◀ (Accessories for Eco Fabrication: mixer taps and syphons)

Description	Code
Maxi reel retractable hose spray unit, 15m WxDxH 470x520x550 mm kg 23 m ³ 0.07	855321 MRM15



Accessories for Eco Fabrication: drawers

Description	Code
Single drawer GN 1/1, 400mm WxDxH 420x620x155 mm kg 6 m ³ 0.06	855333 D147N
Additional drawers GN 1/1, 400mm WxDxH 420x620x155 mm kg 6 m ³ 0.05	855334 D347N
Single drawer, 600mm WxDxH 620x620x155 mm kg 5 m ³ 0.01	855335 D167N
Additional drawers, 600mm WxDxH 620x620x155 mm kg 14 m ³ 0.09	855336 D367N

Accessories for Eco Fabrication: lower shelves

Description	Code
Lower shelf for 700mm tables and sinks WxDxH 695x540x40 mm kg 4 m ³ 0.02	855157 RL700N
Lower shelf for 1000 mm tables and sinks and for 1600 mm undercounter dishwasher sinks WxDxH 880x540x40 mm kg 7 m ³ 0.03	855144 RI1000N
Lower shelf for 1200mm tables and sinks and for 1800 mm undercounter dishwasher sinks WxDxH 1080x540x40 mm kg 7 m ³ 0.04	855145 RI1200N
Lower shelf for 1400mm tables and sinks WxDxH 1280x540x40 mm kg 5 m ³ 0.04	855146 RI1400N
Lower shelf for 1600mm tables and sinks WxDxH 1480x540x40 mm kg 8 m ³ 0.05	855147 RI1600N
Lower shelf for 1800mm tables and sinks WxDxH 1680x540x40 mm kg 11 m ³ 0.06	855148 RI1800N



Stainless Steel Fabrication

Eco Fabrication

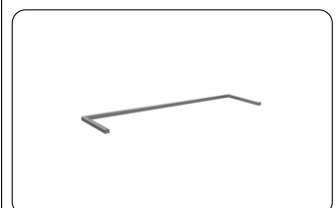
◀◀ (Accessories for Eco Fabrication: lower shelves)

Description	Code
Lower shelf for 2000mm tables and sinks WxDxH 1880x540x40 mm kg 10 m ³ 0.06	855149 RI2000N
Lower shelf for 2100mm tables and sinks WxDxH 2095x540x40 mm kg 20 m ³ 0.07	855279 RL2100N


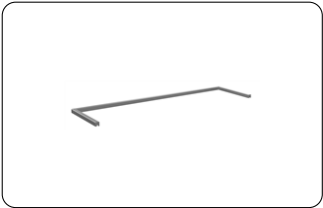


Accessories for Eco Fabrication: 3-sided underframes



Description	Code
3-sided underframe for 1000mm tables WxDxH 880x540x40 mm kg 3 m ³ 0.04	855151 TGTI1000N
3-sided underframe for 1200mm tables WxDxH 1080x540x40 mm kg 3 m ³ 0.01	855152 TGTI1200N
3-sided underframe for 1400mm tables WxDxH 1280x540x40 mm kg 3 m ³ 0.05	855153 TGTI1400N
3-sided underframe for 1600mm tables WxDxH 1480x540x40 mm kg 4 m ³ 0.06	855154 TGTI1600N



◀◀ (Accessories for Eco Fabrication: 3-sided underframes)

Description	Code	
<p>3-sided underframe for 1800mm tables</p> <p>WxDxH 1680x540x40 mm kg 4 m³ 0.07</p>	<p>855155 TGTI1800N</p>	
<p>3-sided underframe for 2000mm tables</p> <p>WxDxH 1880x540x40 mm kg 4 m³ 0.01</p>	<p>855156 TGTI2000N</p>	

Accessories for Eco Fabrication: wheels

Description	Code	
<p>Set of 4 wheels (2 with brake) d. 100mm for tables and sinks (total height on wheels= 993 mm)</p> <p>WxDxH 161x60x195 mm kg 3.27 m³ 0.01</p>	<p>855150 KRTG100N</p>	
<p>Wheel kit for cupboards, 4 wheels (2 with brakes), D=1000 mm</p> <p>WxDxH 161x60x178 mm kg 2.97 m³ 0.01</p>	<p>855299 KRTN125N</p>	

Accessories for Eco Fabrication: lighting kits for wall cupboards

Description	Code
<p>Lighting kit with led for wall cupboards (1000mm and 1200mm)</p> <p>0.04 ElekW 220-240 V 1N 50/60 Hz</p> <p>WxDxH 75x951x57 mm kg 3 m³ 0.01</p>	<p>850709 NIL880</p>



Stainless Steel Fabrication

Eco Fabrication

◀◀ (Accessories for Eco Fabrication: lighting kits for wall cupboards)





Description	Code
<p>Lighting kit with led for wall cupboards (1400mm, 1600mm and 1800mm)</p> <p>0.08 ElekW 220-240 V 1N 50/60 Hz WxDxH 75x1151x57 mm kg 3.50 m³ 0.01</p>	<p>850710 NIL1280</p>

Accessories for Eco Fabrication: others

Description	Code
<p>False bottom for right and left hand 500x500 mm bowl</p> <p>WxDxH 450x450x30 mm kg 1.86 m³ 0.01</p>	<p>895200 PAC25</p>
<p>Pan washing support for soaking sinks</p> <p>WxDxH 500x60x545 mm kg 2.85 m³ 0.04</p>	<p>895107 PWS05</p>
<p>Overflow filter for bowl (H=180 mm)</p> <p>WxDxH 300x300x40 mm kg 2</p>	<p>895130 L-FO2</p>
<p>Overflow filter for bowl (H=230 mm)</p> <p>WxDxH 300x300x40 mm kg 1</p>	<p>895131 L-FO25</p>
<p>Overflow filter for bowl (H=330 mm)</p> <p>WxDxH 54x54x330 mm kg 0.30</p>	<p>895132 L-FO4</p>



Handwashing Basins

Description	Code	
<p>Free-standing Hand Wash Sink with 1 upper bowl with Mixer spout and drain hole and 1 lower bowl with Mixer spout, drain hole and support grid</p> <p>WxDxH 500x700x950 mm kg 22.38 m³ 0.25</p>	<p>132951 NLPD</p>	
<p>Wall mounted Hand Wash Basin, knee-operated, with 1 bowl, Mixer spout and drain hole</p> <p>WxDxH 400x400x332 mm kg 7.47 m³ 0.07</p>	<p>132952 NHWSW40</p>	
<p>Free-standing Hand Wash Basin with waste Cabinet, knee-operated, 1 bowl, Mixer spout and drain hole</p> <p>WxDxH 400x400x900 mm kg 18.28 m³ 0.23</p>	<p>132954 NHWSB40</p>	
<p>Stainless steel Fitting Wall for Hand Wash Sinks, includes napkin and liquid detergent dispenser accessories</p> <p>WxDxH 400x13x528 mm kg 4 m³ 0.06</p>	<p>850634 NFWHWB</p>	

Stainless Steel Fabrication

Shelving System

Solid Shelves

Description	Code
Stainless steel Shelving with 4 solid shelves, 970mm WxDxH 1000x550x1990 mm kg 46 m ³ 0.50	132945 NSC970
Stainless steel Shelving with 4 solid shelves, 1170mm WxDxH 1200x550x1990 mm kg 98 m ³ 0.52	132946 NSC1170
Stainless steel Shelving with 4 solid shelves, 1370mm WxDxH 1400x550x1990 mm kg 54 m ³ 0.43	132947 NSC1370
Stainless steel Shelving with 4 solid shelves, 1570mm WxDxH 1600x550x1990 mm kg 57 m ³ 0.41	132948 NSC1570
Adjustable feet kit for shelf WxDxH 25x400x1510 mm kg 5.40 m ³ 0.02	850690 NAFKFS
Wall fixing kit for stainless steel shelves WxDxH 25x400x1830 mm kg 0.16	850691 NWFKFS



◀◀ (Solid Shelves)

Description	Code
304 AISI stainless steel shelf 970 mm WxDxH 1000x500x25 mm kg 7 m ³ 0.04	850692 NAS970
304 AISI stainless steel shelf 1170 mm WxDxH 1200x600x25 mm kg 2 m ³ 0.07	850693 NAS1170
304 AISI stainless steel shelf 1370 mm WxDxH 1400x500x25 mm kg 1	850694 NAS1370
304 AISI stainless steel shelf 1570 mm WxDxH 1600x500x25 mm kg 14 m ³ 0.05	850695 NAS1570

Linear Units







Description	Code
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x772 mm WxDxH 772x373x1700 mm kg 12 m ³ 0.20	137010 ALS772
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x862 mm WxDxH 862x373x1700 mm kg 13 m ³ 0.20	137011 ALS862



Stainless Steel Fabrication







Shelving System

◀◀ (Linear Units)

Description	Code	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x950 mm WxDxH 950x373x1700 mm kg 14 m ³ 0.20	137012 ALS950	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1038 mm WxDxH 1038x373x1700 mm kg 15 m ³ 0.20	137013 ALS1038	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1126 mm WxDxH 1126x373x1700 mm kg 15 m ³ 0.20	137014 ALS1126	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1216 mm WxDxH 1216x373x1700 mm kg 16 m ³ 0.22	137015 ALS1216	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1304 mm WxDxH 1304x373x1700 mm kg 19 m ³ 0.24	137016 ALS1304	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1394 mm WxDxH 1394x373x1700 mm kg 18 m ³ 0.24	137017 ALS1394	

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◀◀ (Linear Units)







Description	Code	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1569 mm WxDxH 1569x373x1700 mm kg 19 m ³ 0.24	137018 ALS1569	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1606 mm WxDxH 1606x373x1700 mm kg 22 m ³ 0.20	137019 ALS1606	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1696 mm WxDxH 1696x373x1700 mm kg 24 m ³ 0.25	137020 ALS1696	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1784 mm WxDxH 1784x373x1700 mm kg 45 m ³ 0.31	137021 ALS1784	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1872 mm WxDxH 1872x373x1700 mm kg 24 m ³ 0.31	137022 ALS1872	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1960 mm WxDxH 1960x373x1700 mm kg 25 m ³ 0.34	137023 ALS1960	

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Stainless Steel Fabrication







Shelving System

◀◀ (Linear Units)

Description	Code	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x2048 mm WxDxH 2048x373x1700 mm kg 26 m ³ 0.37	137024 ALS2048	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x2224 mm WxDxH 2224x373x1700 mm kg 28 m ³ 0.37	137025 ALS2224	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x2404 mm WxDxH 2404x373x1700 mm kg 46 m ³ 0.37	137026 ALS2404	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x2580 mm WxDxH 2580x373x1700 mm kg 30 m ³ 0.37	137027 ALS2580	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x2760 mm WxDxH 2760x373x1700 mm kg 32 m ³ 0.37	137028 ALS2760	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x2935 mm WxDxH 2935x373x1700 mm kg 36 m ³ 0.37	137029 ALS2935	

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◀◀ (Linear Units)







Description	Code	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x772 mm WxDxH 772x475x1700 mm kg 14 m ³ 0.26	137030 BLS772	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x862 mm WxDxH 862x475x1700 mm kg 15 m ³ 0.22	137031 BLS862	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x950 mm WxDxH 950x475x1700 mm kg 27 m ³ 0.26	137032 BLS950	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1037 mm WxDxH 1037x475x1700 mm kg 19 m ³ 0.17	137033 BLS1038	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1126 mm WxDxH 1126x475x1700 mm kg 17 m ³ 0.31	137034 BLS1126	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1216 mm WxDxH 1216x475x1700 mm kg 18 m ³ 0.30	137035 BLS1216	

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Stainless Steel Fabrication







Shelving System

◀◀ (Linear Units)

Description	Code	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1304 mm WxDxH 1304x475x1700 mm kg 18 m ³ 0.28	137036 BLS1304	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1394 mm WxDxH 1394x475x1700 mm kg 20 m ³ 0.28	137037 BLS1394	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1569 mm WxDxH 1569x475x1700 mm kg 21 m ³ 0.28	137038 BLS1569	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1606 mm WxDxH 1606x475x1700 mm kg 24 m ³ 0.31	137039 BLS1606	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1696 mm WxDxH 1696x475x1700 mm kg 26 m ³ 0.35	137040 BLS1696	
Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1784 mm WxDxH 1784x475x1700 mm kg 26 m ³ 0.34	137041 BLS1784	

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◀◀ (Linear Units)

Description	Code	
<p>Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1872 mm WxDxH 1872x475x1700 mm kg 43 m³ 0.32</p>	<p>137042 BLS1872</p>	
<p>Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1960 mm WxDxH 1960x475x1700 mm kg 28 m³ 0.44</p>	<p>137043 BLS1960</p>	
<p>Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x2048 mm WxDxH 2048x475x1700 mm kg 46 m³ 0.42</p>	<p>137044 BLS2048</p>	
<p>Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x2224 mm WxDxH 2224x475x1700 mm kg 31 m³ 0.42</p>	<p>137045 BLS2224</p>	
<p>Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x2404 mm WxDxH 2404x475x1700 mm kg 32 m³ 0.42</p>	<p>137046 BLS2404</p>	
<p>Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x2580 mm WxDxH 2580x475x1700 mm kg 36 m³ 0.42</p>	<p>137047 BLS2580</p>	

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Stainless Steel Fabrication

Shelving System

◀◀ (Linear Units)

Description	Code
<p>Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x2760 mm</p> <p>WxDxH 2760x475x1700 mm kg 36 m³ 0.42</p>	<p>137048 BLS2760</p>
<p>Linear Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x2935 mm</p> <p>WxDxH 2935x475x1700 mm kg 37 m³ 0.68</p>	<p>137049 BLS2935</p>









Corner Units

Description	Code
<p>Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x744 mm</p> <p>WxDxH 744x373x1700 mm kg 11 m³ 0.20</p>	<p>137050 ACS740</p>
<p>Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x834 mm</p> <p>WxDxH 834x373x1700 mm kg 21 m³ 0.20</p>	<p>137051 ACS830</p>
<p>Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x922 mm</p> <p>WxDxH 922x373x1700 mm kg 12 m³ 0.27</p>	<p>137052 ACS918</p>
<p>Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1010 mm</p> <p>WxDxH 1019x373x1700 mm kg 13 m³ 0.24</p>	<p>137053 ACS1006</p>



◀◀ (Corner Units)







Description	Code	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1098 mm WxDxH 1098x373x1700 mm kg 14 m ³ 0.24	137054 ACS1094	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1188 mm WxDxH 1188x373x1700 mm kg 24 m ³ 0.24	137055 ACS1184	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1276 mm WxDxH 1276x373x1700 mm kg 18 m ³ 0.26	137056 ACS1272	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1366 mm WxDxH 1366x373x1700 mm kg 15 m ³ 0.24	137057 ACS1362	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1541 mm WxDxH 1541x373x1700 mm kg 17 m ³ 0.24	137058 ACS1537	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1578 mm WxDxH 1578x373x1700 mm kg 20 m ³ 0.31	137059 ACS1574	

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Stainless Steel Fabrication







Shelving System

◀◀ (Corner Units)

Description	Code	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1668 mm WxDxH 1668x373x1700 mm kg 34 m ³ 0.31	137060 ACS1664	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1756 mm WxDxH 1756x373x1700 mm kg 22 m ³ 0.31	137061 ACS1752	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1844 mm WxDxH 1844x373x1700 mm kg 22 m ³ 0.31	137062 ACS1840	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x1932 mm WxDxH 1932x373x1700 mm kg 23 m ³ 0.34	137063 ACS1928	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x2020 mm WxDxH 2020x373x1700 mm kg 39 m ³ 0.37	137064 ACS2016	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x2196 mm WxDxH 2196x373x1700 mm kg 41 m ³ 0.37	137065 ACS2192	

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◀◀ (Corner Units)







Description	Code	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x2376 mm WxDxH 2376x373x1700 mm kg 27 m ³ 0.37	137066 ACS2372	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x2552 mm WxDxH 2552x373x1700 mm kg 8 m ³ 0.29	137067 ACS2548	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x2732 mm WxDxH 2732x373x1700 mm kg 45 m ³ 0.37	137068 ACS2728	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 373x2907 mm WxDxH 2907x373x1700 mm kg 42 m ³ 0.37	137069 ACS2903	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x744 mm WxDxH 744x475x1700 mm kg 11 m ³ 0.26	137070 CLS740	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x834 mm WxDxH 834x475x1700 mm kg 13 m ³ 0.26	137071 CLS830	

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Stainless Steel Fabrication







Shelving System

◀◀ (Corner Units)

Description	Code	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x922 mm WxDxH 922x474x1700 mm kg 13 m ³ 0.26	137072 CLS918	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1010 mm WxDxH 1010x475x1700 mm kg 14 m ³ 0.34	137073 CLS1006	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1098 mm WxDxH 1098x475x1700 mm kg 15 m ³ 0.34	137074 CLS1094	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1188 mm WxDxH 1188x475x1700 mm kg 16 m ³ 0.34	137075 CLS1184	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1276 mm WxDxH 1276x475x1700 mm kg 27 m ³ 0.34	137076 CLS1272	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1366 mm WxDxH 1366x475x1700 mm kg 20 m ³ 0.34	137077 CLS1362	

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◀◀ (Corner Units)







Description	Code	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1541 mm WxDxH 1541x475x1700 mm kg 19 m ³ 0.34	137078 CLS1537	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1578 mm WxDxH 1578x475x1700 mm kg 22 m ³ 0.35	137079 CLS1574	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1668 mm WxDxH 1668x475x1700 mm kg 23 m ³ 0.36	137080 CLS1664	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1756 mm WxDxH 1756x475x1700 mm kg 39 m ³ 0.34	137081 CLS1752	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1844 mm WxDxH 1844x475x1700 mm kg 24 m ³ 0.34	137082 CLS1840	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x1932 mm WxDxH 1932x475x1700 mm kg 40 m ³ 0.42	137083 CLS1928	

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Stainless Steel Fabrication

Shelving System

◀◀ (Corner Units)

Description	Code	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x2020 mm WxDxH 2020x475x1700 mm kg 27 m ³ 0.42	137084 CLS2016	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x2196 mm WxDxH 2196x475x1700 mm kg 31 m ³ 0.42	137085 CLS2192	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x2376 mm WxDxH 2376x475x1700 mm kg 30 m ³ 0.42	137086 CLS2372	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x2552 mm WxDxH 2552x475x1700 mm kg 31 m ³ 0.42	137087 CLS2548	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x2732 mm WxDxH 2732x475x1700 mm kg 47 m ³ 0.42	137088 CLS2728	
Corner Shelving Set with aluminium side uprights and 4 polyethylene louvered shelves, 475x2907 mm WxDxH 2907x475x1700 mm kg 55 m ³ 0.42	137089 CLS2903	

Shelving sets for cold rooms







Description	Code	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 1230x1230 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 26 m³ 0.47</p>	<p>137108 CRS1212</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 1630x1230 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 31 m³ 0.64</p>	<p>137090 CRS1612</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2030x1230 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 44 m³ 0.45</p>	<p>137095 CRS2012</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2430x1230 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 47 m³ 0.83</p>	<p>137100 CRS2412</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 1630x1630 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 41 m³ 0.36</p>	<p>137091 CRS1616</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2030x1630 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 53 m³ 0.56</p>	<p>137096 CRS2016</p>	



Stainless Steel Fabrication







Shelving System

◀◀ (Shelving sets for cold rooms)

Description	Code	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2430x1630 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 66 m³ 0.69</p>	<p>137101 CRS2416</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2830x1630 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 71 m³ 0.70</p>	<p>137105 CRS2816</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 1630x2030 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 44 m³ 0.45</p>	<p>137092 CRS1620</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2030x2030 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 63 m³ 0.59</p>	<p>137097 CRS2020</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2430x2030 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 69 m³ 1.15</p>	<p>137102 CRS2420</p>	
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2830x2030 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 79 m³ 0.86</p>	<p>137106 CRS2820</p>	

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◀◀ (Shelving sets for cold rooms)

Description	Code	
Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 1630x2430 mm Cold Rooms WxDxH 708x373x1550 mm kg 43 m ³ 0.47	137093 CRS1624	
Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2030x2430 mm Cold Rooms WxDxH 708x373x1550 mm kg 69 m ³ 0.84	137098 CRS2024	
Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2430x2430 mm Cold Rooms WxDxH 708x373x1550 mm kg 76 m ³ 1.34	137103 CRS2424	
Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2830x2430 mm Cold Rooms WxDxH 708x373x1550 mm kg 83 m ³ 0.89	137107 CRS2824	
Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 1630x2830 mm Cold Rooms WxDxH 708x373x1550 mm kg 53 m ³ 0.96	137094 CRS1628	
Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2030x2830 mm Cold Rooms WxDxH 708x373x1550 mm kg 82 m ³ 0.81	137099 CRS2028	

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Stainless Steel Fabrication

Shelving System

◀◀ (Shelving sets for cold rooms)

Description	Code
<p>Shelving Set, composed of aluminium uprights and 4 polyethylene louvered shelves, for 2430x2830 mm Cold Rooms</p> <p>WxDxH 708x373x1550 mm kg 85 m³ 0.94</p>	<p>137104 CRS2428</p>



Accessories for Aluminium shelving system, 373mm

Description	Code
<p>Polyethylene shelf with aluminium frame, 373x532mm</p> <p>WxDxH 46x532x373 mm kg 3 m³ 0.01</p>	<p>850029 PSHLF3753</p>
<p>Polyethylene shelf with aluminium frame, 373x620mm</p> <p>WxDxH 46x620x373 mm kg 3 m³ 0.01</p>	<p>850030 PSHLF3762</p>
<p>Polyethylene shelf with aluminium frame, 373x708mm</p> <p>WxDxH 46x708x373 mm kg 3 m³ 0.01</p>	<p>850035 PSHLF3770</p>
<p>Polyethylene shelf with aluminium frame, 373x798mm</p> <p>WxDxH 46x798x373 mm kg 4 m³ 0.01</p>	<p>850038 PSHLF3779</p>
<p>Polyethylene shelf with aluminium frame, 373x886mm</p> <p>WxDxH 46x886x373 mm kg 3 m³ 0.02</p>	<p>850039 PSHLF3788</p>



◀◀ (Accessories for Aluminium shelving system, 373mm)

Description	Code
Polyethylene shelf with aluminium frame, 373x974mm WxDxH 46x974x373 mm kg 4 m ³ 0.02	850040 PSHLF3797
Polyethylene shelf with aluminium frame, 373x1062mm WxDxH 46x1062x373 mm kg 5 m ³ 0.02	850054 PSHLF37106
Polyethylene shelf with aluminium frame, 373x1152mm WxDxH 46x1152x373 mm kg 3 m ³ 0.02	850055 PSHLF37115
Polyethylene shelf with aluminium frame, 373x1240mm WxDxH 46x1240x373 mm kg 6 m ³ 0.02	850056 PSHLF37124
Polyethylene shelf with aluminium frame, 373x1330mm WxDxH 46x1330x373 mm kg 6 m ³ 0.02	850057 PSHLF37133
Polyethylene shelf with aluminium frame, 373x1505mm WxDxH 46x1505x373 mm kg 5 m ³ 0.03	850058 PSHLF37150



Stainless Steel Fabrication

Shelving System

◀◀ (Accessories for Aluminium shelving system, 373mm)

Description	Code
Angle joint for shelves (depth=373mm) WxDxH 70x70x373 mm kg 0.70	850070 SHLFJNT37
2 swivelling wheels, 100mm WxDxH 150x100x150 mm kg 1	850072 WHLS100
2 swivelling wheels with brakes, 100mm WxDxH 150x100x150 mm kg 1.12	850073 WHLSB100

Accessories for Aluminium shelving system, 475mm

Description	Code
Polyethylene shelf with aluminium frame, 475x532mm WxDxH 46x532x475 mm kg 3 m ³ 0.01	850059 PSHLF4753
Polyethylene shelf with aluminium frame, 475x620mm WxDxH 46x620x475 mm kg 3 m ³ 0.01	850060 PSHLF4762
Polyethylene shelf with aluminium frame, 475x708mm WxDxH 46x708x475 mm kg 3 m ³ 0.02	850061 PSHLF4770



◀◀ (Accessories for Aluminium shelving system, 475mm)

Description	Code
Polyethylene shelf with aluminium frame, 475x798mm WxDxH 46x798x475 mm kg 4 m ³ 0.02	850062 PSHLF4779
Polyethylene shelf with aluminium frame, 475x886mm WxDxH 46x886x475 mm kg 4 m ³ 0.02	850063 PSHLF4788
Polyethylene shelf with aluminium frame, 475x974mm WxDxH 46x974x475 mm kg 5 m ³ 0.02	850064 PSHLF4797
Polyethylene shelf with aluminium frame, 475x1062mm WxDxH 46x1062x475 mm kg 5 m ³ 0.03	850065 PSHLF47106
Polyethylene shelf with aluminium frame, 475x1152mm WxDxH 46x1152x475 mm kg 5 m ³ 0.03	850066 PSHLF47115
Polyethylene shelf with aluminium frame, 475x1240mm WxDxH 46x1240x475 mm kg 3 m ³ 0.03	850067 PSHLF47124



Stainless Steel Fabrication

Shelving System

◀◀ (Accessories for Aluminium shelving system, 475mm)

Description	Code
Polyethylene shelf with aluminium frame, 475x1330mm WxDxH 46x1330x475 mm kg 8 m ³ 0.03	850068 PSHLF47133
Polyethylene shelf with aluminium frame, 475x1505mm WxDxH 46x1505x475 mm kg 7 m ³ 0.04	850069 PSHLF47150
Angle joint for shelves (depth=475mm) WxDxH 70x70x475 mm kg 0.08	850071 SHLFJNT47
2 swivelling wheels, 100mm WxDxH 150x100x150 mm kg 1	850072 WHLS100
2 swivelling wheels with brakes, 100mm WxDxH 150x100x150 mm kg 1.12	850073 WHLSB100

Stainless steel GN containers with vertical handles and lid






Description	Code
1/1GN h= 40 container with handles and lid WxDxH 530x325x40 mm kg 1 m ³ 0.01	329204 B11N40
1/1GN h= 65 container with handles and lid WxDxH 530x325x65 mm kg 1 m ³ 0.01	329206 B11N65
1/1GN h=100 container with handles and lid WxDxH 530x325x100 mm kg 2.72 m ³ 0.02	329210 B11N10
1/1GN h=150 container with handles and lid WxDxH 530x325x150 mm kg 2.83 m ³ 0.03	329215 B11N15
1/1GN h=200 container with handles and lid WxDxH 530x325x200 mm kg 3.07 m ³ 0.04	329220 B11N20
2/3GN h=150 container with handles and lid WxDxH 325x325x150 mm kg 3 m ³ 0.03	329315 B23N15



Stainless Steel Fabrication

Stainless steel GN containers

◀◀ (Stainless steel GN containers with vertical handles and lid)




Description	Code	
2/3GN h=200 container with handles and lid WxDxH 325x325x200 mm kg 1.52 m ³ 0.04	329320 B23N20	
1/3GN h=65 container with handles and lid WxDxH 325x176x65 mm kg 0.88 m ³ 0.01	329406 B13N65	
1/3GN h=100 container with handles and lid WxDxH 325x176x100 mm kg 0.69 m ³ 0.01	329410 B13N10	
1/3GN h=150 container with handles and lid WxDxH 325x176x150 mm kg 1.17 m ³ 0.01	329415 B13N15	
1/3GN h=200 container with handles and lid WxDxH 325x176x200 mm kg 1.34 m ³ 0.02	329420 B13N20	
1/2GN h=40 container with handles and lid WxDxH 325x265x40 mm kg 1.02 m ³ 0.01	329504 B12N40	

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Stainless Steel Fabrication

Stainless steel GN containers

◀◀ (Stainless steel GN containers with vertical handles and lid)




Description	Code	
1/2GN h=65 container with handles and lid WxDxH 325x265x65 mm kg 1.25 m ³ 0.01	329506 B12N65	
1/2GN h=100 container with handles and lid WxDxH 325x265x100 mm kg 1 m ³ 0.02	329510 B12N10	
1/2GN h=150 container with handles and lid WxDxH 325x265x150 mm kg 1.55 m ³ 0.02	329515 B12N15	
1/2GN h=200 container with handles and lid WxDxH 325x265x200 mm kg 1.71 m ³ 0.02	329520 B12N20	
1/4GN h=100 container with handles and lid WxDxH 265x162x100 mm kg 1 m ³ 0.01	329610 B14N10	
1/4GN h=150 container with handles and lid WxDxH 265x162x150 mm kg 0.84 m ³ 0.01	329615 B14N15	

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Stainless Steel Fabrication

Stainless steel GN containers

◀◀ (Stainless steel GN containers with vertical handles and lid)

Description	Code	
1/4GN h=200 container with handles and lid WxDxH 265x162x200 mm kg 1.07 m ³ 0.02	329620 B14N20	
1/6GN h=65 container with handles and lid WxDxH 176x162x65 mm kg 1	329706 B16N65	
1/6GN h=100 container with handles and lid WxDxH 176x162x100 mm kg 1 m ³ 0.01	329710 B16N10	
1/6GN h=150 container with handles and lid WxDxH 176x162x150 mm kg 0.50 m ³ 0.01	329715 B16N15	
Bar for 1/4,1/6GN, 1/9GN containers kg 1	329999 06HT46	

Stainless steel GN perforated containers mobile handles without lid



Description	Code	
1/1GN h= 65 perforated container and handle WxDxH 530x325x65 mm kg 1.33 m ³ 0.01	329226 B11N65F	






Stainless Steel Fabrication

Stainless steel GN containers

◀◀ (Stainless steel GN perforated containers mobile handles without lid)

Description	Code	
1/1GN h=100 perforated container and handle WxDxH 530x325x100 mm kg 1.50 m ³ 0.02	329230 B11N10F	
1/1GN h=150 perforated container and handle WxDxH 530x325x150 mm kg 2 m ³ 0.06	329235 B11N15F	
1/1GN h=200 perforated container and handle WxDxH 530x325x200 mm kg 3 m ³ 0.05	329240 B11N20F	

Stainless steel GN trays without handles and lid







Description	Code	
Stainless steel 1/1GN container-flat edges-h=10mm WxDxH 530x325x10 mm kg 1	329132 GN1110	
Stainless steel 2/1GN container-flat edges-h=20mm WxDxH 650x530x20 mm kg 2.55 m ³ 0.01	329142 B21N20T	
Stainless steel 1/1GN container-flat edges-h=20mm WxDxH 530x325x20 mm kg 0.97	329242 B11N20T	



Stainless Steel Fabrication

Stainless steel GN containers

◀◀ (Stainless steel GN trays without handles and lid)

Description	Code	
Stainless steel 2/1GN container-flat edges-h=40mm WxDxH 650x530x40 mm kg 2.81 m ³ 0.01	329144 B21N40T	
Stainless steel 1/1GN container-flat edges-h=40mm WxDxH 530x325x40 mm kg 1.18 m ³ 0.01	329244 B11N40T	
Stainless steel 2/1GN container-flat edges-h=65mm WxDxH 650x530x65 mm kg 3.06 m ³ 0.02	329146 B21N65T	
Stainless steel 1/1GN container-flat edges-h=65mm WxDxH 530x325x65 mm kg 1.30 m ³ 0.01	329246 B11N65T	
Stainless steel 2/3GN container-flat edges-h=20mm WxDxH 354x325x20 mm kg 1	329342 B23N20T	
Stainless steel 2/3GN container-flat edges-h=40mm WxDxH 354x325x40 mm kg 1	329344 B23N40T	

Stainless steel GN containers







Description	Code	
Plain container, stainless steel, 1/2 GN, h 65mm WxDxH 325x265x65 mm kg 0.69 m ³ 0.01	329040 GN1265	
Stainless steel 1/1 GN container, H=20mm WxDxH 530x325x20 mm kg 1.01	329003 GN1120	
Stainless steel 1/1 GN container, H=40mm WxDxH 530x325x40 mm kg 1.17 m ³ 0.01	329004 GN1140	
Stainless steel 1/1 GN container, H=65mm WxDxH 530x325x65 mm kg 1.28 m ³ 0.01	329008 GN1165	
Stainless steel 1/1 GN container, H=100mm WxDxH 530x325x100 mm kg 2 m ³ 0.03	329007 GN11100	
Stainless steel 1/1 GN container, H=150mm WxDxH 530x325x150 mm kg 1.76 m ³ 0.03	329006 GN11150	



Stainless Steel Fabrication

Stainless steel GN containers





◀◀ (Stainless steel GN containers)

Description	Code	
Stainless steel 1/2 GN container, H=40mm WxDxH 325x265x40 mm kg 0.56	329041 GN1240	
Stainless steel 1/2 GN container, H=100mm WxDxH 325x265x100 mm kg 0.87 m³ 0.01	329020 GN12100	
Stainless steel 1/2 GN container, H=150mm WxDxH 325x265x150 mm kg 0.99 m³ 0.01	329019 GN12150	
Stainless steel 1/3 GN container, H=65mm WxDxH 325x176x65 mm kg 1	329011 GN1365	
Stainless steel 1/3 GN container, H=100mm WxDxH 325x176x100 mm kg 0.61 m³ 0.01	329010 GN13100	
Stainless steel 1/3 GN container, H=150mm WxDxH 325x176x150 mm kg 0.77 m³ 0.01	329009 GN13150	

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Stainless Steel Fabrication
Stainless steel GN containers

◀◀ (Stainless steel GN containers)

Description	Code	
Stainless steel 1/4 GN container, H=100mm WxDxH 265x162x100 mm kg 0.53	329013 GN14100	
Stainless steel 1/4 GN container, H=150mm WxDxH 265x162x150 mm kg 0.57 m³ 0.01	329012 GN14150	
Stainless steel 1/6 GN container, H=100mm WxDxH 176x162x100 mm kg 1	329015 GN16100	
Stainless steel 1/6 GN container, H=150mm WxDxH 176x162x150 mm kg 0.44	329014 GN16150	
Stainless steel 2/1 GN container, H=20mm WxDxH 650x530x20 mm kg 1 m³ 0.01	329000 GN2120	
Stainless steel 2/1 GN container, H=40mm WxDxH 650x530x40 mm kg 2.88 m³ 0.01	329001 GN2140	

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Stainless Steel Fabrication

Stainless steel GN containers


◀◀ (Stainless steel GN containers)

Description	Code
Stainless steel 2/1 GN container, H=65mm WxDxH 650x530x65 mm kg 3.03 m ³ 0.03	329002 GN2165

Stainless steel perforated GN containers

Description	Code	
1/1GN h=65mm perforated container WxDxH 530x325x65 mm kg 1.19 m ³ 0.01	329018 GNP1165	
1/1GN h=100mm perforated container WxDxH 530x325x100 mm kg 1.40 m ³ 0.02	329017 GNP11100	
1/2GN h=40mm perforated bottom WxDxH 265x325x40 mm kg 0.58 m ³ 0.01	329042 GNP1240	

Stainless steel lids for GN containers






Description	Code	
Stainless steel 1/4 GN lid for containers WxDxH 265x162x1 mm kg 0.50	329025 GNL14	

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Stainless Steel Fabrication

Stainless steel GN containers

◀◀ (Stainless steel lids for GN containers)

Description	Code	
Stainless steel 1/2 GN lid for containers WxDxH 325x265x1 mm kg 0.51	329027 GNL12	
Stainless steel 1/1 GN lid for containers WxDxH 530x325x1 mm kg 1	329026 GNL11	
Stainless steel 1/1 GN spillproof lid for containers WxDxH 530x325x1 mm kg 1.14	329024 GNLS11	
Stainless steel 1/3 GN lid for containers WxDxH 325x176x1 mm kg 0.35	329028 GNL13	
Stainless steel 1/6 GN lid for containers WxDxH 176x162x1 mm kg 1	329029 GNL16	

Enamelled containers

Description	Code	
1/1 GN enamelled containers, H=20mm WxDxH 530x325x20 mm kg 1 m ³ 0.01	329021 GNE1120	



Stainless Steel Fabrication

Stainless steel GN containers

◀◀ (Enamelled containers)

Description	Code
1/1 GN enamelled containers, H=65mm WxDxH 530x325x65 mm kg 1.58 m ³ 0.01	329023 GNE1165



Floor Drains and Collecting Tanks





Description	Code	
Floor Drainage Channel with stainless steel solid Top - vertical outlet, 300x300 WxDxH 300x300x208 mm kg 5 m ³ 0.02	328050 FDE3030	
Floor Drainage Channel with stainless steel grate - vertical outlet, 300x300 WxDxH 300x300x265 mm kg 4.50 m ³ 0.03	328051 FDA3030	
Floor Drainage Channel with stainless steel grate - horizontal outlet, 300x300 WxDxH 300x300x200 mm kg 4.50 m ³ 0.03	328052 FDD3030	
Floor Drainage Channel with stainless steel grate, side drain - vertical outlet, 400x950 WxDxH 950x400x265 mm kg 20 m ³ 0.10	328053 FDA40100	
Floor Drainage Channel with stainless steel grate, side drain - vertical outlet, 400x1400 WxDxH 1400x400x265 mm kg 25 m ³ 0.15	328054 FDA40140	
Floor Drainage Channel with stainless steel grate, side drain - vertical outlet, 400x1850 WxDxH 1850x400x265 mm kg 15 m ³ 0.20	328055 FDA40185	



Stainless Steel Fabrication

Floor Drains and Collecting Tanks





◀◀ (Floor Drains and Collecting Tanks)

Description	Code	
Floor Drainage Channel with stainless steel grate, side drain - vertical outlet, 400x2300 WxDxH 2300x400x265 mm kg 45 m ³ 0.24	328056 FDA40230	
Floor Drainage Channel with stainless steel grate, side drain - horizontal outlet, 400x950 WxDxH 950x400x200 mm kg 20 m ³ 0.10	328057 FDC40100	
Floor Drainage Channel with stainless steel grate, side drain - horizontal outlet, 400x1400 WxDxH 1400x400x200 mm kg 25 m ³ 0.15	328058 FDC40140	
Floor Drainage Channel with stainless steel grate, side drain - horizontal outlet, 400x1850 WxDxH 1850x400x200 mm kg 25 m ³ 0.15	328059 FDC40185	
Floor Drainage Channel with stainless steel grate, side drain - horizontal outlet, 400x2300 WxDxH 2300x400x200 mm kg 35 m ³ 0.18	328060 FDC40230	
Floor Drainage Channel with stainless steel grate, central drain - vertical outlet, 400x500 WxDxH 500x400x265 mm kg 8 m ³ 0.06	328061 FDB4050	

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Stainless Steel Fabrication
Floor Drains and Collecting Tanks

◀◀ (Floor Drains and Collecting Tanks)




Description	Code	
Floor Drainage Channel with stainless steel grate, central drain - vertical outlet, 400x950 WxDxH 950x400x265 mm kg 10 m ³ 0.10	328062 FDB40100	
Floor Drainage Channel with stainless steel grate, central drain - vertical outlet, 400x1400 WxDxH 1400x400x265 mm kg 22 m ³ 0.15	328063 FDB40140	
Floor Drainage Channel with stainless steel grate, central drain - vertical outlet, 400x1850 WxDxH 1850x400x265 mm kg 28 m ³ 0.20	328064 FDB40185	
Floor Drainage Channel with stainless steel grate, central drain - vertical outlet, 400x2300 WxDxH 2300x400x265 mm kg 33 m ³ 0.24	328065 FDB40230	
Floor Drainage Channel with stainless steel grate, central drain - horizontal outlet, 400x500 WxDxH 500x400x200 mm kg 10 m ³ 0.04	328066 FDD4050	
Floor Drainage Channel with stainless steel grate, central drain - horizontal outlet, 400x950 WxDxH 950x400x200 mm kg 15 m ³ 0.08	328067 FDD40100	

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Stainless Steel Fabrication

Floor Drains and Collecting Tanks

◀◀ (Floor Drains and Collecting Tanks)

Description	Code	
<p>Floor Drainage Channel with stainless steel grate, central drain - horizontal outlet, 400x1400</p> <p>WxDxH 1400x400x200 mm kg 20 m³ 0.12</p>	<p>328068 FDD40140</p>	
<p>Floor Drainage Channel with stainless steel grate, central drain - horizontal outlet, 400x1850</p> <p>WxDxH 1850x400x200 mm kg 24 m³ 0.15</p>	<p>328069 FDD40185</p>	
<p>Floor Drainage Channel with stainless steel grate, central drain - horizontal outlet, 400x2300</p> <p>WxDxH 2300x400x200 mm kg 30 m³ 0.20</p>	<p>328070 FDD40230</p>	

Other accessories

Description	Code
Stainless steel 50-lt Mobile Bin with lid WxDxH 380x427x605 mm kg 7.10 m ³ 0.12	132926 NCVR50
Stainless steel 95-lt Mobile Waste Bin with pedal opening lid WxDxH 450x550x685 mm kg 11 m ³ 0.20	132927 NCVR95



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Hoods - Master M - 430 AISI Wall Type







Description	Code	
430 stainless steel Wall Hood with filters WxDxH 1200x700x500 mm kg 47 m ³ 0.61	642000 MP712BT	
430 stainless steel Wall Hood with filters WxDxH 1600x700x500 mm kg 60 m ³ 0.90	642271 MP716BT	
430 stainless steel Wall Hood with filters WxDxH 2000x700x500 mm kg 75 m ³ 0.91	642272 MP720BT	
430 stainless steel Wall Hood with filters WxDxH 2400x700x500 mm kg 67 m ³ 1.19	642273 MP724BT	
430 stainless steel Wall Hood with filters WxDxH 2800x700x500 mm kg 54 m ³ 1.27	642274 MP728BT	
430 stainless steel Wall Hood with filters WxDxH 1200x900x500 mm kg 57 m ³ 0.75	642286 MP912BT	



Ventilation






Traditional Hoods

◀◀ (Hoods - Master M - 430 AISI Wall Type)

Description	Code	
430 stainless steel Wall Hood with filters WxDxH 1600x900x500 mm kg 66 m ³ 1.05	642287 MP916BT	
430 stainless steel Wall Hood with filters WxDxH 2000x900x500 mm kg 79 m ³ 1.34	642288 MP920BT	
430 stainless steel Wall Hood with filters WxDxH 2400x900x500 mm kg 91 m ³ 1.35	642289 MP924BT	
430 stainless steel Wall Hood with filters WxDxH 2800x900x500 mm kg 99 m ³ 1.79	642001 MP928BT	
430 stainless steel Wall Hood with filters WxDxH 3200x900x500 mm kg 95 m ³ 1.95	642290 MP932BT	
430 stainless steel Wall Hood with filters WxDxH 3600x900x500 mm kg 104 m ³ 2.18	642291 MP936BT	

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◀◀ (Hoods - Master M - 430 AISI Wall Type)




Description	Code	
430 stainless steel Wall Hood with filters WxDxH 4000x900x500 mm kg 77 m ³ 2.49	642292 MP940BT	
430 stainless steel Wall Hood with filters WxDxH 1200x1100x500 mm kg 55 m ³ 0.89	642081 MP1112BT	
430 stainless steel Wall Hood with filters WxDxH 1600x1100x500 mm kg 59 m ³ 1.18	642082 MP1116BT	
430 stainless steel Wall Hood with filters WxDxH 2000x1100x500 mm kg 82 m ³ 1.46	642083 MP1120BT	
430 stainless steel Wall Hood with filters WxDxH 2400x1100x500 mm kg 79 m ³ 1.75	642084 MP1124BT	
430 stainless steel Wall Hood with filters WxDxH 2800x1100x500 mm kg 104 m ³ 2.03	642085 MP1128BT	

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Ventilation

Traditional Hoods

◀◀ (Hoods - Master M - 430 AISI Wall Type)







Description	Code	
430 stainless steel Wall Hood with filters WxDxH 3200x1100x500 mm kg 102 m ³ 2.32	642086 MP1132BT	
430 stainless steel Wall Hood with filters WxDxH 3600x1100x500 mm kg 112 m ³ 2.60	642087 MP1136BT	
430 stainless steel Wall Hood with filters WxDxH 4000x1100x500 mm kg 83 m ³ 2.69	642088 MP1140BT	

Hoods - Master M - 304 AISI Wall Type

Description	Code	
304 stainless steel Wall Hood with filters WxDxH 1200x700x500 mm kg 53 m ³ 0.55 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 2	642278 MP712DT	
304 stainless steel Wall Hood with filters WxDxH 1600x700x500 mm kg 50 m ³ 0.80	642279 MP716DT	
304 stainless steel Wall Hood with filters WxDxH 2000x700x500 mm kg 44 m ³ 0.91 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 4	642280 MP720DT	



◀◀ (Hoods - Master M - 304 AISI Wall Type)







Description	Code	
304 stainless steel Wall Hood with filters WxDxH 2400x700x500 mm kg 67 m ³ 1.19	642281 MP724DT	
304 stainless steel Wall Hood with filters WxDxH 2800x700x500 mm kg 76 m ³ 1.38	642282 MP728DT	
304 stainless steel Wall Hood with filters WxDxH 1200x900x500 mm kg 52 m ³ 0.68 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 2	642293 MP912DT	
304 stainless steel Wall Hood with filters WxDxH 1600x900x500 mm kg 65 m ³ 1.07 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 2	642294 MP916DT	
304 stainless steel Wall Hood with filters WxDxH 2000x900x500 mm kg 80 m ³ 1.31	642295 MP920DT	
304 stainless steel Wall Hood with filters WxDxH 2400x900x500 mm kg 88 m ³ 1.55	642296 MP924DT	

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Ventilation





Traditional Hoods

◀◀ (Hoods - Master M - 304 AISI Wall Type)

Description	Code	
304 stainless steel Wall Hood with filters WxDxH 2800x900x500 mm kg 112 m ³ 1.71	642297 MP928DT	
304 stainless steel Wall Hood with filters WxDxH 3200x900x500 mm kg 95 m ³ 1.95	642298 MP932DT	
304 stainless steel Wall Hood with filters WxDxH 3600x900x500 mm kg 131 m ³ 2.03 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 6	642299 MP936DT	
304 stainless steel Wall Hood with filters WxDxH 4000x900x500 mm kg 113 m ³ 2.42	642300 MP940DT	
304 stainless steel Wall Hood with filters WxDxH 1200x1100x500 mm kg 57 m ³ 0.96	642089 MP1112DT	
304 stainless steel Wall Hood with filters WxDxH 1600x1100x500 mm kg 59 m ³ 1.18	642090 MP1116DT	

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◀◀ (Hoods - Master M - 304 AISI Wall Type)

Description	Code	
<p>304 stainless steel Wall Hood with filters WxDxH 2000x1100x500 mm kg 91 m³ 1.57 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 4</p>	<p>642091 MP1120DT</p>	
<p>304 stainless steel Wall Hood with filters WxDxH 2400x1100x500 mm kg 89 m³ 1.86</p>	<p>642092 MP1124DT</p>	
<p>304 stainless steel Wall Hood with filters WxDxH 2800x1100x500 mm kg 113 m³ 1.88 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 5</p>	<p>642093 MP1128DT</p>	
<p>304 stainless steel Wall Hood with filters WxDxH 3200x1100x500 mm kg 123 m³ 2.32</p>	<p>642094 MP1132DT</p>	
<p>304 stainless steel Wall Hood with filters WxDxH 3600x1100x500 mm kg 136 m³ 2.60</p>	<p>642095 MP1136DT</p>	
<p>304 stainless steel Wall Hood with filters WxDxH 4000x1100x500 mm kg 156 m³ 3.38 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 7</p>	<p>642096 MP1140DT</p>	

Ventilation

Traditional Hoods

Accessories for Master - M


Description	Code
Extraction plenum for 4000mm hood WxDxH 3200x400x400 mm kg 33 m ³ 0.77	640142 PLE432
Neon light for hoods 650mm 0.02 ElekW 230 V 1N 50 Hz WxDxH 655x51x107 mm kg 2 m ³ 0.01	644833 MAC118H
Neon light for hoods 1250mm 0.04 ElekW 230 V 1N 50 Hz WxDxH 1255x51x107 mm kg 2 m ³ 0.01	644834 MAC136H
LED light for hoods 650mm 0.04 ElekW 230 V 1N 50 Hz WxDxH 655x51x107 mm kg 2 m ³ 0.01	644835 MAC218H
LED light for hoods 1250mm 0.07 ElekW 230 V 1N 50 Hz WxDxH 1255x51x107 mm kg 4 m ³ 0.03	644836 MAC236H
Drain for hoods, diam.1/2" (m), with plug WxDxH 20,5x20,5x25 mm kg 0.30	640409 HDR12P



◀◀ (Accessories for Master - M)

Description	Code
304 Stainless steel labyrinth filter (h=350 mm) WxDxH 400x30x350 mm kg 1 m ³ 0.01	640050 F435D

Hoods - Block B - 430 AISI Wall Type


Description	Code	
430 stainless steel Wall Hood with filters WxDxH 1200x1100x500 mm kg 57 m ³ 0.81	642323 BP1112BT	
430 stainless steel Wall Hood with filters WxDxH 1600x1100x500 mm kg 72 m ³ 1.08	642324 BP1116BT	
430 stainless steel Wall Hood with filters WxDxH 2000x1100x500 mm kg 86 m ³ 1.46	642325 BP1120BT	
430 stainless steel Wall Hood with filters WxDxH 2400x1100x500 mm kg 99 m ³ 1.75	642006 BP1124BT	
430 stainless steel Wall Hood with filters WxDxH 2800x1100x500 mm kg 64 m ³ 1.88	642326 BP1128BT	



Ventilation






Traditional Hoods

◀◀ (Hoods - Block B - 430 AISI Wall Type)


Description	Code	
430 stainless steel Wall Hood with filters WxDxH 3200x1100x500 mm kg 105 m ³ 2.32	642327 BP1132BT	
430 stainless steel Wall Hood with filters WxDxH 3600x1100x500 mm kg 114 m ³ 2.60	642328 BP1136BT	
430 stainless steel Wall Hood with filters WxDxH 4000x1100x500 mm kg 85 m ³ 2.69	642329 BP1140BT	
430 stainless steel Wall Hood with filters WxDxH 1200x1400x500 mm kg 52 m ³ 1.10	642157 BP1412BT	
430 stainless steel Wall Hood with filters WxDxH 1600x1400x500 mm kg 67 m ³ 1.47	642158 BP1416BT	
430 stainless steel Wall Hood with filters WxDxH 2000x1400x500 mm kg 93 m ³ 1.93	642159 BP1420BT	

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◀◀ (Hoods - Block B - 430 AISI Wall Type)

Description	Code	
430 stainless steel Wall Hood with filters WxDxH 2400x1400x500 mm kg 113 m ³ 2.35	642160 BP1424BT	
430 stainless steel Wall Hood with filters WxDxH 2800x1400x500 mm kg 100 m ³ 2.57	642161 BP1428BT	
430 stainless steel Wall Hood with filters WxDxH 3200x1400x500 mm kg 115 m ³ 2.87	642162 BP1432BT	
430 stainless steel Wall Hood with filters WxDxH 3600x1400x500 mm kg 125 m ³ 3.22	642163 BP1436BT	
430 stainless steel Wall Hood with filters WxDxH 4000x1400x500 mm kg 136 m ³ 3.58	642164 BP1440BT	

Hoods - Block B - 304 AISI Wall Type

Description	Code	
304 stainless steel Wall Hood with filters WxDxH 1200x1100x500 mm kg 62 m ³ 0.81 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 2	642330 BP1112DT	



Ventilation


Traditional Hoods

◀◀ (Hoods - Block B - 304 AISI Wall Type)

Description	Code	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 1600x1100x500 mm kg 71 m³ 1.08</p> <p>Included Accessory</p> <p>640052 304 Stainless steel labyrinth filter (h=500 mm) 2</p>	<p>642331 BP1116DT</p>	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 2000x1100x500 mm kg 86 m³ 1.61</p>	<p>642332 BP1120DT</p>	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 2400x1100x500 mm kg 97 m³ 1.92</p>	<p>642333 BP1124DT</p>	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 2800x1100x500 mm kg 109 m³ 2.12</p> <p>Included Accessory</p> <p>640052 304 Stainless steel labyrinth filter (h=500 mm) 5</p>	<p>642334 BP1128DT</p>	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 3200x1100x500 mm kg 127 m³ 2.47</p>	<p>642335 BP1132DT</p>	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 3600x1100x500 mm kg 142 m³ 2.73</p> <p>Included Accessory</p> <p>640052 304 Stainless steel labyrinth filter (h=500 mm) 6</p>	<p>642336 BP1136DT</p>	



◀◀ (Hoods - Block B - 304 AISI Wall Type)




Description	Code	
304 stainless steel Wall Hood with filters WxDxH 4000x1100x500 mm kg 150 m ³ 3.04	642337 BP1140DT	
304 stainless steel Wall Hood with filters WxDxH 1200x1400x500 mm kg 39 m ³ 1.01 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 2	642165 BP1412DT	
304 stainless steel Wall Hood with filters WxDxH 1600x1400x500 mm kg 83 m ³ 1.46	642166 BP1416DT	
304 stainless steel Wall Hood with filters WxDxH 2000x1400x500 mm kg 96 m ³ 1.81	642167 BP1420DT	
304 stainless steel Wall Hood with filters WxDxH 2400x1400x500 mm kg 112 m ³ 2.16	642168 BP1424DT	
304 stainless steel Wall Hood with filters WxDxH 2800x1400x500 mm kg 128 m ³ 2.52	642169 BP1428DT	

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Ventilation

Traditional Hoods

◀◀ (Hoods - Block B - 304 AISI Wall Type)







Description	Code	
304 stainless steel Wall Hood with filters WxDxH 3200x1400x500 mm kg 144 m ³ 2.87	642170 BP1432DT	
304 stainless steel Wall Hood with filters WxDxH 3600x1400x500 mm kg 160 m ³ 3 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 6	642171 BP1436DT	
304 stainless steel Wall Hood with filters WxDxH 4000x1400x500 mm kg 173 m ³ 3.58	642172 BP1440DT	

Hoods - Block B - 304 AISI Central Type

Description	Code	
304 stainless steel Island Hood with filters WxDxH 1200x1400x500 mm kg 60 m ³ 1.01 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 4	642345 BC1412DT	
304 stainless steel Island Hood with filters WxDxH 1600x1400x500 mm kg 68 m ³ 1.34 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 4	642346 BC1416DT	
304 stainless steel Island Hood with filters WxDxH 2000x1400x500 mm kg 70 m ³ 1.67 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 8	642347 BC1420DT	



◀◀ (Hoods - Block B - 304 AISI Central Type)







Description	Code	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 2400x1400x500 mm kg 127 m³ 2.29</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 8</p>	<p>642348 BC1424DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 2800x1400x500 mm kg 147 m³ 2.66</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 10</p>	<p>642349 BC1428DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 3200x1400x500 mm kg 156 m³ 2.99</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 12</p>	<p>642350 BC1432DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 3600x1400x500 mm kg 182 m³ 3</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 12</p>	<p>642351 BC1436DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 4000x1400x500 mm kg 160 m³ 3.58</p>	<p>642352 BC1440DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 2000x1800x500 mm kg 119 m³ 2.41</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 8</p>	<p>642358 BC1820DT</p>	

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Ventilation


Traditional Hoods

◀◀ (Hoods - Block B - 304 AISI Central Type)

Description	Code	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 2400x1800x500 mm kg 132 m³ 2.52</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 8</p>	<p>642359 BC1824DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 2800x1800x500 mm kg 102 m³ 2.94</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 10</p>	<p>642360 BC1828DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 3200x1800x500 mm kg 108 m³ 3.36</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 12</p>	<p>642361 BC1832DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 3600x1800x500 mm kg 118 m³ 3.78</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 12</p>	<p>642362 BC1836DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 4000x1800x500 mm kg 125 m³ 4.20</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 14</p>	<p>642363 BC1840DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 2000x2200x500 mm kg 133 m³ 2.96</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 8</p>	<p>642369 BC2220DT</p>	



◀◀ (Hoods - Block B - 304 AISI Central Type)

Description	Code	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 2400x2200x500 mm kg 153 m³ 3.58</p>	<p>642370 BC2224DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 2800x2200x500 mm kg 187 m³ 3.92</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 10</p>	<p>642371 BC2228DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 3200x2200x500 mm kg 195 m³ 4.06</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 12</p>	<p>642372 BC2232DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 3600x2200x500 mm kg 214 m³ 4.89</p>	<p>642373 BC2236DT</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 4000x2200x500 mm kg 225 m³ 5.66</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 14</p>	<p>642374 BC2240DT</p>	

Accessories for Block - B

Description	Code
<p>Neon light for hoods 650mm</p> <p>0.02 ElekW 230 V 1N 50 Hz</p> <p>WxDxH 655x51x107 mm kg 2 m³ 0.01</p>	<p>644833 MAC118H</p>



Ventilation

Traditional Hoods

◀◀ (Accessories for Block - B)





Description	Code
Neon light for hoods 1250mm 0.04 ElekW 230 V 1N 50 Hz WxDxH 1255x51x107 mm kg 2 m ³ 0.01	644834 MAC136H
LED light for hoods 650mm 0.04 ElekW 230 V 1N 50 Hz WxDxH 655x51x107 mm kg 2 m ³ 0.01	644835 MAC218H
LED light for hoods 1250mm 0.07 ElekW 230 V 1N 50 Hz WxDxH 1255x51x107 mm kg 4 m ³ 0.03	644836 MAC236H
Drain for hoods, diam.1/2" (m), with plug WxDxH 20,5x20,5x25 mm kg 0.30	640409 HDI12P
304 Stainless steel labyrinth filter (h=350 mm) WxDxH 400x30x350 mm kg 1 m ³ 0.01	640050 F435D

Hoods - Export E - 304 AISI Wall Type

Description	Code
304 stainless steel Wall Hood with filters WxDxH 1200x1100x500 mm kg 58 m ³ 0.98	642010 EPI112T



◀◀ (Hoods - Export E - 304 AISI Wall Type)







Description	Code	
304 stainless steel Wall Hood with filters WxDxH 1600x1100x500 mm kg 75 m ³ 1.28	642016 EP1116T	
304 stainless steel Wall Hood with filters WxDxH 2000x1100x500 mm kg 89 m ³ 1.56	642017 EP1120T	
304 stainless steel Wall Hood with filters WxDxH 2400x1100x500 mm kg 104 m ³ 1.84	642018 EP1124T	
304 stainless steel Wall Hood with filters WxDxH 2800x1100x500 mm kg 118 m ³ 2.15	642019 EP1128T	
304 stainless steel Wall Hood with filters WxDxH 3200x1100x500 mm kg 135 m ³ 2.52	642020 EP1132T	
304 stainless steel Wall Hood with filters WxDxH 3600x1100x500 mm kg 155 m ³ 2.84	642021 EP1136T	

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Ventilation




Traditional Hoods

◀◀ (Hoods - Export E - 304 AISI Wall Type)




Description	Code	
304 stainless steel Wall Hood with filters WxDxH 4000x1100x500 mm kg 164 m ³ 3.07	642022 EP1140T	
304 stainless steel Wall Hood with filters WxDxH 1200x1400x500 mm kg 70 m ³ 1.01 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 2	642023 EP1412T	
304 stainless steel Wall Hood with filters WxDxH 1600x1400x500 mm kg 83 m ³ 1.55	642024 EP1416T	
304 stainless steel Wall Hood with filters WxDxH 2000x1400x500 mm kg 102 m ³ 1.81	642025 EP1420T	
304 stainless steel Wall Hood with filters WxDxH 2400x1400x500 mm kg 116 m ³ 2.16	642026 EP1424T	
304 stainless steel Wall Hood with filters WxDxH 2800x1400x500 mm kg 132 m ³ 2.52	642011 EP1428T	

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◀◀ (Hoods - Export E - 304 AISI Wall Type)

Description	Code	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 3200x1400x500 mm kg 150 m³ 2.67</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 6</p>	<p>642027 EP1432T</p>	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 3600x1400x500 mm kg 165 m³ 3.22</p>	<p>642028 EP1436T</p>	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 4000x1400x500 mm kg 195 m³ 3.33</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 7</p>	<p>642029 EP1440T</p>	

Hoods - Export E - 304 AISI Central Type

Description	Code	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 1200x1400x500 mm kg 78 m³ 1.10</p>	<p>642030 EC1412T</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 1600x1400x500 mm kg 94 m³ 1.34</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 4</p>	<p>642031 EC1416T</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 2000x1400x500 mm kg 116 m³ 1.92</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 8</p>	<p>642032 EC1420T</p>	



Ventilation

Traditional Hoods

◀◀ (Hoods - Export E - 304 AISI Central Type)

Description	Code	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 2400x1400x500 mm kg 127 m³ 2</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 8</p>	<p>642033 EC1424T</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 2800x1400x500 mm kg 150 m³ 2.65</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 10</p>	<p>642012 EC1428T</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 3200x1400x500 mm kg 167 m³ 2.98</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 12</p>	<p>642034 EC1432T</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 3600x1400x500 mm kg 175 m³ 3.43</p>	<p>642035 EC1436T</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 4000x1400x500 mm kg 166 m³ 3.58</p>	<p>642036 EC1440T</p>	
<p>304 stainless steel Island Hood with filters</p> <p>WxDxH 1600x1800x500 mm kg 107 m³ 1.96</p> <p>Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 4</p>	<p>642037 EC1816T</p>	

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◀◀ (Hoods - Export E - 304 AISI Central Type)

Description	Code	
304 stainless steel Island Hood with filters WxDxH 2000x1800x500 mm kg 143 m ³ 2.11 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 8	642038 EC1820T	
304 stainless steel Island Hood with filters WxDxH 2400x1800x500 mm kg 141 m ³ 2.88	642039 EC1824T	
304 stainless steel Island Hood with filters WxDxH 2800x1800x500 mm kg 163 m ³ 2.94 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 10	642013 EC1828T	
304 stainless steel Island Hood with filters WxDxH 3200x1800x500 mm kg 112 m ³ 3.36 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 12	642040 EC1832T	
304 stainless steel Island Hood with filters WxDxH 3600x1800x500 mm kg 156 m ³ 4.06	642041 EC1836T	
304 stainless steel Island Hood with filters WxDxH 4000x1800x500 mm kg 171 m ³ 4.50	642042 EC1840T	

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Ventilation

Traditional Hoods

◀◀ (Hoods - Export E - 304 AISI Central Type)

Description	Code	
304 stainless steel Island Hood with filters WxDxH 2000x2200x500 mm kg 144 m ³ 2.93	642043 EC2220T	
304 stainless steel Island Hood with filters WxDxH 2400x2200x500 mm kg 172 m ³ 3.05 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 8	642044 EC2224T	
304 stainless steel Island Hood with filters WxDxH 2800x2200x500 mm kg 183 m ³ 3.68 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 10	642014 EC2228T	
304 stainless steel Island Hood with filters WxDxH 3200x2200x500 mm kg 206 m ³ 4.14 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 12	642045 EC2232T	
304 stainless steel Island Hood with filters WxDxH 3600x2200x500 mm kg 226 m ³ 4.56 Included Accessory 640052 304 Stainless steel labyrinth filter (h=500 mm) 12	642046 EC2236T	
304 stainless steel Island Hood with filters WxDxH 4000x2200x500 mm kg 237 m ³ 5.42	642047 EC2240T	







Accessories for Export - E

Description	Code
Neon light for hoods 650mm 0.02 ElekW 230 V 1N 50 Hz WxDxH 655x51x107 mm kg 2 m ³ 0.01	644833 MAC118H
Neon light for hoods 1250mm 0.04 ElekW 230 V 1N 50 Hz WxDxH 1255x51x107 mm kg 2 m ³ 0.01	644834 MAC136H
LED light for hoods 650mm 0.04 ElekW 230 V 1N 50 Hz WxDxH 655x51x107 mm kg 2 m ³ 0.01	644835 MAC218H
LED light for hoods 1250mm 0.07 ElekW 230 V 1N 50 Hz WxDxH 1255x51x107 mm kg 4 m ³ 0.03	644836 MAC236H
Drain for hoods, diam.1/2" (m), with plug WxDxH 20,5x20,5x25 mm kg 0.30	640409 HDR12P
304 Stainless steel labyrinth filter (h=350 mm) WxDxH 400x30x350 mm kg 1 m ³ 0.01	640050 F435D

Ventilation







Traditional Hoods

Hoods - Vapor V - 304 AISI Wall Type

Description	Code	
304 stainless steel Wall Hood with filters WxDxH 1200x1200x400 mm kg 60 m ³ 0.86	640188 EPF1212	
304 stainless steel Wall Hood with filters WxDxH 1600x1200x400 mm kg 74 m ³ 1.05	640189 EPF1216	
304 stainless steel Wall Hood with filters WxDxH 2000x1200x400 mm kg 89 m ³ 1.30	640190 EPF1220	
304 stainless steel Wall Hood with filters WxDxH 2400x1200x400 mm kg 104 m ³ 1.55	640191 EPF1224	
304 stainless steel Wall Hood with filters WxDxH 2800x1200x400 mm kg 118 m ³ 1.97	640192 EPF1228	
304 stainless steel Wall Hood with filters WxDxH 3200x1200x400 mm kg 133 m ³ 2.04 Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm) 6	640193 EPF1232	



◀◀ (Hoods - Vapor V - 304 AISI Wall Type)




Description	Code	
304 stainless steel Wall Hood with filters WxDxH 3600x1200x400 mm kg 147 m ³ 2.29 Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm) 7	640194 EPF1236	
304 stainless steel Wall Hood with filters WxDxH 4000x1200x400 mm kg 161 m ³ 2.57	640195 EPF1240	
304 stainless steel Wall Hood with filters WxDxH 1200x1600x400 mm kg 66 m ³ 1.10	641233 EPF1612	
304 stainless steel Wall Hood with filters WxDxH 1600x1600x400 mm kg 84 m ³ 1.49 Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm) 3	640203 EPF1616	
304 stainless steel Wall Hood with filters WxDxH 2000x1600x400 mm kg 100 m ³ 1.69	640204 EPF1620	
304 stainless steel Wall Hood with filters WxDxH 2400x1600x400 mm kg 123 m ³ 2.09	640205 EPF1624	

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Ventilation







Traditional Hoods

◀◀ (Hoods - Vapor V - 304 AISI Wall Type)

Description	Code	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 2800x1600x400 mm kg 93 m³ 2.34</p>	<p>640033 EPF1628</p>	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 3200x1600x400 mm kg 148 m³ 2.71</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm) 6</p>	<p>640206 EPF1632</p>	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 3600x1600x400 mm kg 117 m³ 3</p>	<p>640207 EPF1636</p>	
<p>304 stainless steel Wall Hood with filters</p> <p>WxDxH 4000x1600x400 mm kg 179 m³ 3.29</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm) 8</p>	<p>640208 EPF1640</p>	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 1200x1400x500 mm kg 87 m³ 0.79</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm) 3</p>	<p>640270 VAP1214</p>	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 1600x1400x500 mm kg 102 m³ 1.57</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm) 4</p>	<p>640271 VAP1216</p>	

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◀◀ (Hoods - Vapor V - 304 AISI Wall Type)






Description	Code	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 2000x1400x500 mm kg 120 m³ 1.87</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm)</p>	<p>640272 VAP1220</p>	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 2400x1400x500 mm kg 138 m³ 0.79</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm)</p>	<p>640273 VAP1224</p>	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 2800x1400x500 mm kg 180 m³ 1.89</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm)</p>	<p>640274 VAP1228</p>	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 3200x1400x500 mm kg 175 m³ 3.11</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm)</p>	<p>640275 VAP1232</p>	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 3600x1400x500 mm kg 201 m³ 3.39</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm)</p>	<p>640276 VAP1236</p>	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 4000x1400x500 mm kg 215 m³ 3.85</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm)</p>	<p>640277 VAP1240</p>	

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Ventilation

Traditional Hoods

◀◀ (Hoods - Vapor V - 304 AISI Wall Type)

Description	Code	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 1200x1600x500 mm kg 45 m³ 0.79</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm)</p>	<p>640278 VAP1612</p>	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 1600x1600x500 mm kg 106 m³ 0.79</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm)</p>	<p>640279 VAP1616</p>	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 2000x1600x500 mm kg 130 m³ 2.17</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm)</p>	<p>640280 VAP1620</p>	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 2400x1600x500 mm kg 100 m³ 2.82</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm)</p>	<p>640281 VAP1624</p>	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 2800x1600x500 mm kg 100 m³ 3.14</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm)</p>	<p>640282 VAP1628</p>	
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 3200x1600x500 mm kg 198 m³ 3.42</p> <p>Included Accessory 640050 304 Stainless steel labyrinth filter (h=350 mm)</p>	<p>640283 VAP1632</p>	

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◀◀ (Hoods - Vapor V - 304 AISI Wall Type)

Description	Code
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 3600x1600x500 mm kg 218 m³ 3.82</p> <p>Included Accessory</p> <p>640050 304 Stainless steel labyrinth filter (h=350 mm) 10</p>	<p>640284 VAP1636</p>
<p>304 stainless steel Wall Hood with double filters</p> <p>WxDxH 4000x1600x500 mm kg 248 m³ 4.32</p> <p>Included Accessory</p> <p>640050 304 Stainless steel labyrinth filter (h=350 mm) 11</p>	<p>640285 VAP1640</p>



Hoods - Vapor V - 304 AISI Central Type





Description	Code
<p>Stainless steel 304 Dishwashing Hood 1200x1200mm</p> <p>WxDxH 1200x1200x400 mm kg 56 m³ 0.88</p>	<p>643320 DK1212</p>
<p>Stainless steel 304 Dishwashing Hood 1600x1200mm</p> <p>WxDxH 1600x1200x400 mm kg 57 m³ 1.04</p>	<p>643321 DK1216</p>
<p>Stainless steel 304 Dishwashing Hood 2000x1200mm</p> <p>WxDxH 2000x1200x400 mm kg 84 m³ 1.41</p>	<p>643322 DK1220</p>
<p>304 hood for Dishwashers 240x120</p> <p>WxDxH 2400x1200x400 mm kg 97 m³ 1.67</p>	<p>643323 DK1224</p>



Ventilation

Traditional Hoods

◀◀ (Hoods - Vapor V - 304 AISI Central Type)

Description	Code	
304 hood for Dishwashers 280x120 WxDxH 2800x1200x400 mm kg 86 m ³ 1.79	643324 DK1228	
304 hood for Dishwashers 320x120 WxDxH 3200x1200x400 mm kg 128 m ³ 2.26	643325 DK1232	
304 hood for Dishwashers 360x120 WxDxH 3600x1200x400 mm kg 107 m ³ 2.29	643326 DK1236	
304 hood for Dishwashers 400x120 WxDxH 4000x1200x400 mm kg 118 m ³ 2.54	643327 DK1240	

Accessories for Vapor V

Description	Code
Neon light for hoods 650mm 0.02 ElekW 230 V 1N 50 Hz WxDxH 655x51x107 mm kg 2 m ³ 0.01	644833 MAC118H
Neon light for hoods 1250mm 0.04 ElekW 230 V 1N 50 Hz WxDxH 1255x51x107 mm kg 2 m ³ 0.01	644834 MAC136H









◀◀ (Accessories for Vapor V)

Description	Code
LED light for hoods 650mm 0.04 ElekW 230 V 1N 50 Hz WxDxH 655x51x107 mm kg 2 m ³ 0.01	644835 MAC218H
LED light for hoods 1250mm 0.07 ElekW 230 V 1N 50 Hz WxDxH 1255x51x107 mm kg 4 m ³ 0.03	644836 MAC236H

Ventilation







Traditional Hoods with Fan

Hoods - Master Ventil MV - 430 AISI Wall Type

Description	Code	
430 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 50 Hz WxDxH 1200x700x500 mm kg 58 m ³ 0.66	644178 AMPV712BT	
430 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1600x700x500 mm kg 61 m ³ 0.80	644179 AMPV716BT	
430 stainless steel Wall Hood with filters and exhauster 0.55 ElekW 220-240 V 1N 50 Hz WxDxH 2000x700x500 mm kg 52 m ³ 0.91	644180 AMPV720BT	
430 stainless steel Wall Hood with filters and exhauster 0.55 ElekW 220-240 V 1N 50 Hz WxDxH 2400x700x500 mm kg 59 m ³ 1.09	644181 AMPV724BT	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 2800x700x500 mm kg 128 m ³ 1.38	644182 AMPV728BT	
430 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1200x900x500 mm kg 66 m ³ 0.85	644183 AMPV912BT	



◀◀ (Hoods - Master Ventil MV - 430 AISI Wall Type)







Description	Code	
430 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1600x900x500 mm kg 74 m ³ 0.99	644184 AMPV916BT	
430 stainless steel Wall Hood with filters and exhauster 0.55 ElekW 220-240 V 1N 50 Hz WxDxH 2000x900x500 mm kg 92 m ³ 1.34	644185 AMPV920BT	
430 stainless steel Wall Hood with filters and exhauster 0.42 ElekW 220-240 V 1N 50 Hz WxDxH 2400x900x500 mm kg 104 m ³ 1.47	644186 AMPV924BT	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 2800x900x500 mm kg 117 m ³ 1.71	644187 AMPV928BT	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 3200x900x500 mm kg 139 m ³ 2.07	644188 AMPV932BT	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 3600x900x500 mm kg 138 m ³ 2.18	644189 AMPV936BT	

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Ventilation




Traditional Hoods with Fan

◀◀ (Hoods - Master Ventil MV - 430 AISI Wall Type)




Description	Code	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 4000x900x500 mm kg 147 m ³ 2.42	644190 AMPV940BT	
430 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1200x1100x500 mm kg 64 m ³ 0.89	644191 AMPV1112BT	
430 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1600x1100x500 mm kg 78 m ³ 1.18	644192 AMPV1116BT	
430 stainless steel Wall Hood with filters and exhauster 0.42 ElekW 220-240 V 1N 50 Hz WxDxH 2000x1100x500 mm kg 97 m ³ 1.46	644193 AMPV1120BT	
430 stainless steel Wall Hood with filters and exhauster 0.42 ElekW 220-240 V 1N 50 Hz WxDxH 2400x1100x500 mm kg 108 m ³ 1.75	644194 AMPV1124BT	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 2800x1100x500 mm kg 123 m ³ 2.03	644195 AMPV1128BT	



◀◀ (Hoods - Master Ventil MV - 430 AISI Wall Type)

Description	Code	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 3200x1100x500 mm kg 114 m ³ 2.32	644196 AMPV1132BT	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 3600x1100x500 mm kg 146 m ³ 2.60	644197 AMPV1136BT	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 4000x1100x500 mm kg 156 m ³ 2.89	644198 AMPV1140BT	

Hoods - Master Ventil MV - 304 AISI Wall Type







Description	Code	
304 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1200x700x500 mm kg 57 m ³ 0.67	644199 AMPV712DT	
304 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1600x700x500 mm kg 61 m ³ 0.80	644200 AMPV716DT	
304 stainless steel Wall Hood with filters and exhauster 0.42 ElekW 220-240 V 1N 50 Hz WxDxH 2000x700x500 mm kg 76 m ³ 0.99	644201 AMPV720DT	



Ventilation







Traditional Hoods with Fan

◀◀ (Hoods - Master Ventil MV - 304 AISI Wall Type)

Description	Code	
304 stainless steel Wall Hood with filters and exhauster 0.55 ElekW 220-240 V 1N 50 Hz WxDxH 2400x700x500 mm kg 95 m ³ 1.28	644202 AMPV724DT	
304 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 2800x700x500 mm kg 110 m ³ 1.38	644203 AMPV728DT	
304 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1200x900x500 mm kg 63 m ³ 0.75	644204 AMPV912DT	
304 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1600x900x500 mm kg 75 m ³ 1.05	644205 AMPV916DT	
304 stainless steel Wall Hood with filters and exhauster 0.42 ElekW 220-240 V 1N 50 Hz WxDxH 2000x900x500 mm kg 92 m ³ 1.31	644206 AMPV920DT	
304 stainless steel Wall Hood with filters and exhauster 0.42 ElekW 220-240 V 1N 50 Hz WxDxH 2400x900x500 mm kg 90 m ³ 1.47	644207 AMPV924DT	



◀◀ (Hoods - Master Ventil MV - 304 AISI Wall Type)






Description	Code	
304 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 2800x900x500 mm kg 117 m ³ 1.71	644208 AMPV928DT	
304 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 3200x900x500 mm kg 129 m ³ 1.95	644209 AMPV932DT	
304 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 3600x900x500 mm kg 138 m ³ 2.18	644210 AMPV936DT	
304 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 4000x900x500 mm kg 147 m ³ 2.42	644211 AMPV940DT	
304 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1200x1100x500 mm kg 66 m ³ 0.89	644212 AMPV1112DT	
304 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 50 Hz WxDxH 1600x1100x500 mm kg 70 m ³ 1.18	644213 AMPV1116DT	



Ventilation

Traditional Hoods with Fan

◀◀ (Hoods - Master Ventil MV - 304 AISI Wall Type)

Description	Code	
<p>304 stainless steel Wall Hood with filters and exhauster</p> <p>0.42 ElekW 220-240 V 1N 50 Hz</p> <p>WxDxH 2000x1100x500 mm kg 86 m³ 1.46</p>	<p>644214 AMPV1120DT</p>	
<p>304 stainless steel Wall Hood with filters and exhauster</p> <p>0.42 ElekW 220-240 V 1N 50 Hz</p> <p>WxDxH 2400x1100x500 mm kg 112 m³ 1.75</p>	<p>644215 AMPV1124DT</p>	
<p>304 stainless steel Wall Hood with filters and exhauster</p> <p>0.84 ElekW 220-240 V 1N 50 Hz</p> <p>WxDxH 2800x1100x500 mm kg 123 m³ 2.03</p>	<p>644216 AMPV1128DT</p>	
<p>304 stainless steel Wall Hood with filters and exhauster</p> <p>0.84 ElekW 220-240 V 1N 50 Hz</p> <p>WxDxH 3200x1100x500 mm kg 136 m³ 2.32</p>	<p>644217 AMPV1132DT</p>	
<p>304 stainless steel Wall Hood with filters and exhauster</p> <p>0.84 ElekW 220-240 V 1N 50 Hz</p> <p>WxDxH 3600x1100x500 mm kg 146 m³ 2.60</p>	<p>644218 AMPV1136DT</p>	
<p>304 stainless steel Wall Hood with filters and exhauster</p> <p>0.84 ElekW 220-240 V 1N 50 Hz</p> <p>WxDxH 4000x1100x500 mm kg 156 m³ 2.89</p>	<p>644219 AMPV1140DT</p>	

Accessories for Master Ventil - MV

Description	Code
Speed Variator for motors up to 1,17 kW 1.10 ElekW 220 V 1N 50/60 Hz WxDxH 73x135x74 mm kg 0.46	640076 RCV1
Speed variator for motors up to 1,7 kW 1.70 ElekW 220 V 1N 50/60 Hz WxDxH 82x170x105 mm kg 0.87	640686 RCV2
Neon light for hoods 650mm 0.02 ElekW 230 V 1N 50 Hz WxDxH 655x51x107 mm kg 2 m ³ 0.01	644833 MAC118H
Neon light for hoods 1250mm 0.04 ElekW 230 V 1N 50 Hz WxDxH 1255x51x107 mm kg 2 m ³ 0.01	644834 MAC136H
LED light for hoods 650mm 0.04 ElekW 230 V 1N 50 Hz WxDxH 655x51x107 mm kg 2 m ³ 0.01	644835 MAC218H
LED light for hoods 1250mm 0.07 ElekW 230 V 1N 50 Hz WxDxH 1255x51x107 mm kg 4 m ³ 0.03	644836 MAC236H



Ventilation

Traditional Hoods with Fan

◀◀ (Accessories for Master Ventil - MV)




Description	Code
Drain for hoods, diam.1/2" (m), with plug WxDxH 20,5x20,5x25 mm kg 0.30	640409 HDR12P
304 Stainless steel labyrinth filter (h=350 mm) WxDxH 400x30x350 mm kg 1 m ³ 0.01	640050 F435D

Hoods - Block Ventil BV - 430 AISI Wall Type

Description	Code	
430 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1200x1100x500 mm kg 68 m ³ 0.89	644220 ABPV1112BT	
430 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1600x1100x500 mm kg 80 m ³ 1.28	644221 ABPV1116BT	
430 stainless steel Wall Hood with filters and exhauster 0.42 ElekW 220-240 V 1N 50 Hz WxDxH 2000x1100x500 mm kg 100 m ³ 1.60	644222 ABPV1120BT	
430 stainless steel Wall Hood with filters and exhauster 50 Hz WxDxH 2400x1100x500 mm kg 97 m ³ 1.75	644223 ABPV1124BT	



◀◀ (Hoods - Block Ventil BV - 430 AISI Wall Type)

Description	Code	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 2800x1100x500 mm kg 141 m ³ 2.03	644224 ABPV1128BT	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 3200x1100x500 mm kg 102 m ³ 2.32	644225 ABPV1132BT	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 3600x1100x500 mm kg 163 m ³ 2.75	644226 ABPV1136BT	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 4000x1100x500 mm kg 180 m ³ 2.68	644227 ABPV1140BT	
430 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1200x1400x500 mm kg 63 m ³ 1.10	644228 ABPV1412BT	
430 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1600x1400x500 mm kg 78 m ³ 1.46	644229 ABPV1416BT	

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Ventilation

Traditional Hoods with Fan

◀◀ (Hoods - Block Ventil BV - 430 AISI Wall Type)







Description	Code	
430 stainless steel Wall Hood with filters and exhauster 0.42 ElekW 220-240 V 1N 50 Hz WxDxH 2000x1400x500 mm kg 95 m ³ 1.81	644230 ABPV1420BT	
430 stainless steel Wall Hood with filters and exhauster 0.55 ElekW 220-240 V 1N 50 Hz WxDxH 2400x1400x500 mm kg 83 m ³ 2	644231 ABPV1424BT	
430 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 2800x1400x500 mm kg 134 m ³ 2.52	644232 ABPV1428BT	

Hoods - Block Ventil BV - 304 AISI Wall Type

Description	Code	
304 stainless steel Wall Hood with filters and exhauster 0.55 ElekW 220-240 V 1N 50 Hz WxDxH 1200x1100x500 mm kg 74 m ³ 0.81	644233 ABPV1112DT	
304 stainless steel Wall Hood with filters and exhauster 0.55 ElekW 220-240 V 1N 50 Hz WxDxH 1600x1100x500 mm kg 66 m ³ 1.18	644234 ABPV1116DT	
304 stainless steel Wall Hood with filters and exhauster 0.42 ElekW 220-240 V 1N 50 Hz WxDxH 2000x1100x500 mm kg 101 m ³ 1.46	644235 ABPV1120DT	



◀◀ (Hoods - Block Ventil BV - 304 AISI Wall Type)





Description	Code	
304 stainless steel Wall Hood with filters and exhauster 0.42 ElekW 220-240 V 1N 50 Hz WxDxH 2400x1100x500 mm kg 115 m ³ 1.75	644236 ABPV1124DT	
304 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 2800x1100x500 mm kg 143 m ³ 2.03	644237 ABPV1128DT	
304 stainless steel Wall Hood with filters and exhauster 0.84 ElekW 220-240 V 1N 50 Hz WxDxH 3200x1100x500 mm kg 157 m ³ 2.32	644238 ABPV1132DT	
304 stainless steel Wall Hood with filters and exhauster 1.10 ElekW 220-240 V 1N 50 Hz WxDxH 3600x1100x500 mm kg 171 m ³ 2.42	644239 ABPV1136DT	
304 stainless steel Wall Hood with filters and exhauster 1.10 ElekW 220-240 V 1N 50 Hz WxDxH 4000x1100x500 mm kg 183 m ³ 2.69	644240 ABPV1140DT	
304 stainless steel Wall Hood with filters and exhauster 0.30 ElekW 220-240 V 1N 50 Hz WxDxH 1200x1400x500 mm kg 57 m ³ 1.10	644241 ABPV1412DT	



Ventilation

Traditional Hoods with Fan

◀◀ (Hoods - Block Ventil BV - 304 AISI Wall Type)

Description	Code	
<p>304 stainless steel Wall Hood with filters and exhauster</p> <p>0.55 ElekW 220-240 V 1N 50 Hz</p> <p>WxDxH 1600x1400x500 mm kg 66 m³ 1.34</p>	<p>644242</p> <p>ABPV1416DT</p>	
<p>304 stainless steel Wall Hood with filters and exhauster</p> <p>0.42 ElekW 220-240 V 1N 50 Hz</p> <p>WxDxH 2000x1400x500 mm kg 95 m³ 1.81</p>	<p>644243</p> <p>ABPV1420DT</p>	
<p>304 stainless steel Wall Hood with filters and exhauster</p> <p>0.55 ElekW 220-240 V 1N 50 Hz</p> <p>WxDxH 2400x1400x500 mm kg 128 m³ 2</p>	<p>644244</p> <p>ABPV1424DT</p>	
<p>304 stainless steel Wall Hood with filters and exhauster</p> <p>0.84 ElekW 220-240 V 1N 50 Hz</p> <p>WxDxH 2800x1400x500 mm kg 134 m³ 2.52</p>	<p>644245</p> <p>ABPV1428DT</p>	

Accessories for Block Ventil - BV

Description	Code
<p>Speed Variator for motors up to 1,17 kW</p> <p>1.10 ElekW 220 V 1N 50/60 Hz</p> <p>WxDxH 73x135x74 mm kg 0.46</p>	<p>640076</p> <p>RCV1</p>
<p>Speed variator for motors up to 1,7 kW</p> <p>1.70 ElekW 220 V 1N 50/60 Hz</p> <p>WxDxH 82x170x105 mm kg 0.87</p>	<p>640686</p> <p>RCV2</p>









◀◀ (Accessories for Block Ventil - BV)

Description	Code
<p>Neon light for hoods 650mm</p> <p>0.02 ElekW 230 V 1N 50 Hz</p> <p>WxDxH 655x51x107 mm kg 2 m³ 0.01</p>	<p>644833</p> <p>MAC118H</p>
<p>Neon light for hoods 1250mm</p> <p>0.04 ElekW 230 V 1N 50 Hz</p> <p>WxDxH 1255x51x107 mm kg 2 m³ 0.01</p>	<p>644834</p> <p>MAC136H</p>
<p>LED light for hoods 650mm</p> <p>0.04 ElekW 230 V 1N 50 Hz</p> <p>WxDxH 655x51x107 mm kg 2 m³ 0.01</p>	<p>644835</p> <p>MAC218H</p>
<p>LED light for hoods 1250mm</p> <p>0.07 ElekW 230 V 1N 50 Hz</p> <p>WxDxH 1255x51x107 mm kg 4 m³ 0.03</p>	<p>644836</p> <p>MAC236H</p>
<p>Drain for hoods, diam.1/2" (m), with plug</p> <p>WxDxH 20,5x20,5x25 mm kg 0.30</p>	<p>640409</p> <p>HDR12P</p>
<p>304 Stainless steel labyrinth filter (h=350 mm)</p> <p>WxDxH 400x30x350 mm kg 1 m³ 0.01</p>	<p>640050</p> <p>F435D</p>

Ventilation



Technological Hoods

Hoods - Supertredil S - 304 AISI Wall Type

Description	Code	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.12 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1200x1100x500 mm kg 78 m³ 1.16</p>	<p>641249</p> <p>STPF1112</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.16 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1600x1100x500 mm kg 96 m³ 1.52</p>	<p>641250</p> <p>STPF1116</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.16 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2000x1100x500 mm kg 114 m³ 1.88</p>	<p>641251</p> <p>STPF1120</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.16 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2400x1100x500 mm kg 133 m³ 1.92</p>	<p>641252</p> <p>STPF1124</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.24 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2800x1100x500 mm kg 150 m³ 2.60</p>	<p>641253</p> <p>STPF1128</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.24 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 3200x1100x500 mm kg 170 m³ 2.54</p>	<p>641254</p> <p>STPF1132</p>	



◀◀ (Hoods - Supertredil S - 304 AISI Wall Type)






Description	Code	
304 stainless steel Wall Hood with filters and lamps 0.32 ElekW 220 V 1N 50 Hz WxDxH 3600x1100x500 mm kg 285 m ³ 2.87	641255 STPF1136	
304 stainless steel Wall Hood with filters and lamps 0.32 ElekW 220 V 1N 50 Hz WxDxH 4000x1100x500 mm kg 241 m ³ 3.20	641256 STPF1140	
304 stainless steel Wall Hood with filters and lamps 0.12 ElekW 220 V 1N 50 Hz WxDxH 1200x1300x500 mm kg 121 m ³ 1.35	640227 STPF1312	
304 stainless steel Wall Hood with filters and lamps 0.16 ElekW 220 V 1N 50 Hz WxDxH 1600x1300x500 mm kg 148 m ³ 1.76	640228 STPF1316	
304 stainless steel Wall Hood with filters and lamps 0.16 ElekW 220 V 1N 50 Hz WxDxH 2000x1300x500 mm kg 121 m ³ 2.02	640229 STPF1320	
304 stainless steel Wall Hood with filters and lamps 0.16 ElekW 220 V 1N 50 Hz WxDxH 2400x1300x500 mm kg 130 m ³ 2.23	640230 STPF1324	



Ventilation







Technological Hoods

◀◀ (Hoods - Supertredil S - 304 AISI Wall Type)

Description	Code	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.24 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2800x1300x500 mm kg 161 m³ 2.46</p>	<p>640040</p> <p>STPF1328</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.24 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 3200x1300x500 mm kg 180 m³ 2.95</p>	<p>640231</p> <p>STPF1332</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.32 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 3600x1300x500 mm kg 289 m³ 3.32</p>	<p>640232</p> <p>STPF1336</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.32 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 4000x1300x500 mm kg 226 m³ 3.67</p>	<p>640233</p> <p>STPF1340</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.12 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1200x1500x500 mm kg 121 m³ 1.53</p>	<p>641257</p> <p>STPF1512</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.16 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1600x1500x500 mm kg 108 m³ 1.88</p>	<p>641258</p> <p>STPF1516</p>	








◀◀ (Hoods - Supertredil S - 304 AISI Wall Type)

Description	Code	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.16 ElekW 220 V 1N 50 Hz WxDxH 2000x1500x500 mm kg 124 m³ 2.01</p>	<p>641259 STPF1520</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.16 ElekW 220 V 1N 50 Hz WxDxH 2400x1500x500 mm kg 150 m³ 2.94</p>	<p>641260 STPF1524</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.24 ElekW 220 V 1N 50 Hz WxDxH 2800x1500x500 mm kg 170 m³ 2.80</p>	<p>641261 STPF1528</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.24 ElekW 220 V 1N 50 Hz WxDxH 3200x1500x500 mm kg 188 m³ 3.88</p>	<p>641262 STPF1532</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.32 ElekW 220 V 1N 50 Hz WxDxH 3600x1500x500 mm kg 220 m³ 4.04</p>	<p>641263 STPF1536</p>	
<p>304 stainless steel Wall Hood with filters and lamps</p> <p>0.32 ElekW 220 V 1N 50 Hz WxDxH 4000x1500x500 mm kg 320 m³ 4.82</p>	<p>641264 STPF1540</p>	

Ventilation




Technological Hoods

Hoods - Supertredil S - 304 AISI Central Type

Description	Code	
<p>304 stainless steel Island Hood with filters and lamps</p> <p>0.32 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 1600x1800x500 mm kg 162 m³ 2.04</p>	<p>641265</p> <p>STCF1816</p>	
<p>304 stainless steel Island Hood with filters and lamps</p> <p>0.32 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2000x1800x500 mm kg 173 m³ 2.42</p>	<p>640234</p> <p>STCF1820</p>	
<p>304 stainless steel Island Hood with filters and lamps</p> <p>0.32 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2400x1800x500 mm kg 209 m³ 2.99</p>	<p>640235</p> <p>STCF1824</p>	
<p>304 stainless steel Island Hood with filters and lamps</p> <p>0.48 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2800x1800x500 mm kg 279 m³ 4.02</p>	<p>640236</p> <p>STCF1828</p>	
<p>304 stainless steel Island Hood with filters and lamps</p> <p>0.48 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 3200x1800x500 mm kg 312 m³ 4.57</p>	<p>640237</p> <p>STCF1832</p>	
<p>304 stainless steel Island Hood with filters and lamps</p> <p>0.64 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 3600x1800x500 mm kg 288 m³ 4.32</p>	<p>640041</p> <p>STCF1836</p>	



◀◀ (Hoods - Supertredil S - 304 AISI Central Type)

Description	Code	
304 stainless steel Island Hood with filters and lamps 0.64 ElekW 220 V 1N 50 Hz WxDxH 4000x1800x500 mm kg 334 m ³ 5.03	640238 STCF1840	
304 stainless steel Island Hood with filters and lamps 0.32 ElekW 220 V 1N 50 Hz WxDxH 2000x2200x500 mm kg 190 m ³ 3.50	641266 STCF2220	
304 stainless steel Island Hood with filters and lamps 0.32 ElekW 220 V 1N 50 Hz WxDxH 2400x2200x500 mm kg 222 m ³ 3.48	641267 STCF2224	
304 stainless steel Island Hood with filters and lamps 0.48 ElekW 220 V 1N 50 Hz WxDxH 2800x2200x500 mm kg 291 m ³ 4.83	641268 STCF2228	
304 stainless steel Island Hood with filters and lamps 0.48 ElekW 220 V 1N 50 Hz WxDxH 3200x2200x500 mm kg 325 m ³ 4.78	641269 STCF2232	
304 stainless steel Island Hood with filters and lamps 0.64 ElekW 220 V 1N 50 Hz WxDxH 3600x2200x500 mm kg 359 m ³ 5.35	641270 STCF2236	

▶▶

Ventilation

Technological Hoods

◀◀ (Hoods - Supertredil S - 304 AISI Central Type)

Description	Code
<p>304 stainless steel Island Hood with filters and lamps</p> <p>0.64 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 4000x2200x500 mm kg 364 m³ 5.64</p>	<p>641271 STCF2240</p>








Hoods - Supertredil S - 304 AISI Central Modular Type

Description	Code
<p>304 stainless steel Island Hood with filters and lamps</p> <p>0.32 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2400x2600x500 mm kg 259 m³ 4.35</p>	<p>640239 STCF2624</p>
<p>304 stainless steel Island Hood with filters and lamps</p> <p>0.48 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 2800x2600x500 mm kg 293 m³ 5.11</p>	<p>640240 STCF2628</p>
<p>304 stainless steel Island Hood with filters and lamps</p> <p>0.48 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 3200x2600x500 mm kg 408 m³ 5.61</p>	<p>640042 STCF2632</p>
<p>304 stainless steel Island Hood with filters and lamps</p> <p>0.64 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 3600x2600x500 mm kg 371 m³ 6.62</p>	<p>640241 STCF2636</p>
<p>304 stainless steel Island Hood with filters and lamps</p> <p>0.64 ElekW 220 V 1N 50 Hz</p> <p>WxDxH 4000x2600x500 mm kg 400 m³ 6.79</p>	<p>640242 STCF2640</p>



◀◀ (Hoods - Supertredil S - 304 AISI Central Modular Type)

Description	Code	
304 stainless steel Island Hood with filters and lamps 0.32 ElekW 220 V 1N 50 Hz WxDxH 2400x3000x500 mm kg 266 m ³ 4.88	641394 STCF3024	
304 stainless steel Island Hood with filters and lamps 0.48 ElekW 220 V 1N 50 Hz WxDxH 2800x3000x500 mm kg 305 m ³ 5.69	641395 STCF3028	
304 stainless steel Island Hood with filters and lamps 0.48 ElekW 220 V 1N 50 Hz WxDxH 3200x3000x500 mm kg 406 m ³ 6.61	641396 STCF3032	
304 stainless steel Island Hood with filters and lamps 0.64 ElekW 220 V 1N 50 Hz WxDxH 3600x3000x500 mm kg 450 m ³ 7.31	641397 STCF3036	
304 stainless steel Island Hood with filters and lamps 0.64 ElekW 220 V 1N 50 Hz WxDxH 4000x3000x500 mm kg 492 m ³ 8.12	641398 STCF3040	

Accessories for Supertredil - S

Description	Code
Extraction plenum for 4000mm hood WxDxH 3200x400x400 mm kg 33 m ³ 0.77	640142 PLE432



Ventilation

Technological Hoods

◀◀ (Accessories for Supertredil - S)

Description	Code
304 Stainless steel labyrinth filter (h=500 mm) WxDxH 400x30x500 mm kg 2.15 m ³ 0.01	640052 F45D

Direct drive extraction units

Description	Code
Directly coupled Extraction Unit 550 W 0.55 ElekW 220-240 V 1N 50 Hz WxDxH 600x600x600 mm kg 49 m ³ 0.32	640547 UED3Z
Speed Variator for motors up to 1,17 kW 1.10 ElekW 220 V 1N 50/60 Hz WxDxH 73x135x74 mm kg 0.46	640076 RCV1



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Espresso Coffee Machines - TANGO STP

Description	Code	
<p>Full-automatic machine, 1 group, 270x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg and 1x1,2 kg coffee hopper</p> <p>8 ElekW 400 V 3N 50 Hz WxDxH 453x629x752 mm kg 114 m³ 0.69</p>	<p>602552 TANGOSTP1</p>	
<p>Full-automatic machine, 2 groups, 440x40 ml espresso cup/hr, 2x6,5 liter steam/coffee boiler, 2x1,7 kg coffee hopper</p> <p>8 ElekW 400 V 3N 50 Hz WxDxH 603x629x752 mm kg 137 m³ 0.69</p>	<p>602553 TANGOSTP2</p>	

Espresso Coffee Machines - TANGO ST

Description	Code	
<p>Full-automatic machine, 1 group, 270x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg and 1x1,2 kg coffee hopper, programmable water and steam</p> <p>5.20 ElekW 400 V 3N 50 Hz WxDxH 453x629x752 mm kg 117 m³ 0.69</p>	<p>602547 TANGOST1</p>	
<p>Full-automatic machine, 1 group, 270x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg and 1x1,2 kg coffee hopper, programmable water, Steamair</p> <p>5.20 ElekW 400 V 3N 50 Hz WxDxH 453x629x752 mm kg 112 m³ 0.69</p>	<p>602548 TANGOSTISA</p>	
<p>Full-automatic machine, 1 group, 270x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg and 1x1,2 kg coffee hopper, programmable water and steam, 1xTango Cappuccinatore device with double function L: for hot milk and C: for foam by air injection</p> <p>5.20 ElekW 400 V 3N 50 Hz WxDxH 453x629x752 mm kg 115 m³ 0.69</p>	<p>602549 TANGOSTILC</p>	



Beverage

Hot

◀◀ (Espresso Coffee Machines - TANGO ST)

Description	Code
<p>Full-automatic machine, 2 groups, 440x40 ml espresso cup/hr, 2x6,5 liter steam/coffee boiler, 2x1,7 kg coffee hopper, programmable water and steam, 1 Cappuccinatore device with double function L: for hot milk and C: for foam by air injection</p> <p>8 ElekW 400 V 3N 50 Hz WxDxH 603x629x752 mm kg 137 m³ 0.69</p>	<p>602550 TANGOST2</p>
<p>Full-automatic machine, 2 groups, 440x40 ml espresso cup/hr, 2x6,5 liter steam/coffee boiler, 2x1,7 kg coffee hopper, programmable water, Steamair, 1 Tango Cappuccinatore device with double function L: for hot milk and C: for foam by air injection</p> <p>8 ElekW 400 V 3N 50 Hz WxDxH 603x629x752 mm kg 148 m³ 0.69</p>	<p>602551 TANGOST2SA</p>



Espresso Coffee Machines - TANGO ACE

Description	Code
<p>Full-automatic machine, 1 group, 220x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg and 1x1,2 kg coffee hopper, programmable water and steam</p> <p>5.20 ElekW 400 V 3N 50 Hz WxDxH 448x627x766 mm kg 110 m³ 0.69</p>	<p>602554 TANGOACEI</p>
<p>Full-automatic machine, 1 group, 220x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg and 1x1,2 kg coffee hopper, programmable water, Steamair</p> <p>5.20 ElekW 400 V 3N 50 Hz WxDxH 448x627x766 mm kg 122 m³ 0.69</p>	<p>602555 TANGOACEISA</p>
<p>Full-automatic machine, 1 group, 220x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg and 1x1,2 kg coffee hopper, programmable water and steam, Tango Cappuccinatore device with double function L: for hot milk and C: for foam by air injection</p> <p>5.20 ElekW 400 V 3N 50 Hz WxDxH 448x627x766 mm kg 122 m³ 0.69</p>	<p>602556 TANGOACEILC</p>



Espresso Coffee Machines - TANGO ACE SELF

Description	Code
<p>Full-automatic machine, 1 group, 220x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg and 1x1,2 kg coffee hopper, hot water</p> <p>5.20 ElekW 400 V 3N 50 Hz WxDxH 448x627x766 mm kg 110 m³ 0.71</p>	<p>602557 TANGOACEISELF</p>
<p>Full-automatic machine, 1 group, 220x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg and 1x1,2 kg coffee hopper, programmable water, Tango Cappuccinatore device with double function L: for hot milk and C: for foam by air injection</p> <p>5.20 ElekW 400 V 3N 50 Hz WxDxH 448x627x766 mm kg 122 m³ 0.69</p>	<p>602558 TANGOACEISELFLC</p>



Espresso Coffee Machines - TANGO ACE MT

Description	Code
<p>Full-automatic machine, 1 group, 220x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg coffee hopper for beans, 0,8- 1,5 kg hopper for powder, programmable water and steam</p> <p>5.20 ElekW 400 V 3N 50 Hz WxDxH 448x627x766 mm kg 105 m³ 0.69</p>	<p>602559 TANGOACEMT</p>
<p>Full-automatic machine, 1 group, 220x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg coffee hopper for beans, 0,8-1,5 kg hopper for powder, programmable water, Tango Cappuccinatore device with double function L: for hot milk and C: for foam by air injection</p> <p>5.20 ElekW 400 V 3N 50 Hz WxDxH 448x627x766 mm kg 108 m³ 0.69</p>	<p>602560 TANGOACEMTLC</p>



Beverage

Hot

Espresso Coffee Machines - TANGO ACE MT SELF

Description	Code
<p>Full-automatic machine, 1 group, 220x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg coffee hopper for beans, 0,8-1,5 kg hopper for powder, hot water</p> <p>5.20 ElekW 400 V 3N 50 Hz WxDxH 448x627x766 mm kg 110 m³ 0.69</p>	<p>602561 TANGOACEMTSELF</p>
<p>Full-automatic machine, 1 group, 220x40 ml espresso cup/hr, 6,5 liter steam/coffee boiler, 1x1,7 kg coffee hopper for beans, 0,8-1,5 kg hopper for powder, Tango Cappuccinatore device with double function L: for hot milk and C: for foam by air injection</p> <p>5.20 ElekW 400 V 3N 50 Hz WxDxH 448x627x766 mm kg 110 m³ 0.69</p>	<p>602562 TANGOACEMTSELF LC</p>







Accessories for Espresso Machine TANGO

Description	Code
<p>Mixed hot water outlet for TANGO ST1 and STP</p> <p>WxDxH 1x1x1 mm kg 2</p>	<p>871020 THWMIX1</p>
<p>TANGO hotel/breakfast service kit</p> <p>WxDxH 1x1x1 mm kg 0.82 m³ 0.01</p>	<p>871022 TBREAKFST</p>
<p>Coffee ground direct discharge chute</p> <p>WxDxH 1x1x1 mm kg 3 m³ 0.04</p>	<p>871023 DIRDIS</p>



◀◀ (Accessories for Espresso Machine TANGO)

Description	Code	
Side milk refrigerator for up to 9 liter milk containers for TANGO ST 0.05 ElekW 230 V 1N 50 Hz WxDxH 267x500x515 mm kg 34 m ³ 0.32	871024 FST9	
Side milk refrigerator with exclusive pump system integrated with 9 liter capacity for TANGO STP 0.05 ElekW 230 V 1N 50 Hz WxDxH 267x500x515 mm kg 36 m ³ 0.32	871025 FSTP9	
Side milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers 0.08 ElekW 230 V 1N 50 Hz WxDxH 225x462x344 mm kg 14 m ³ 0.20	871014 FRIDG	
Side milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers with digital display 0.08 ElekW 230 V 1N 50 Hz WxDxH 225x462x392 mm kg 26 m ³ 0.32	871015 FRIDGDISPL	
Raised feet kit WxDxH 104x104x95 mm kg 1	871041 KITHIGHFEET	

Beverage

Hot

Espresso Coffee Machines - AURA

Description	Code									
<p>Traditional espresso machine, 2 Maestro groups, 10,1 liter boiler, 2 independent control boxes with 4 programmable dosing program</p> <p>4.80 ElekW 230/400 V 3N/1N 50 Hz WxDxH 794x592x490 mm kg 86 m³ 0.69</p> <p>Included Accessory</p> <table border="0"> <tr> <td>871008</td> <td>Aura filter holder for one cup</td> <td>1</td> </tr> <tr> <td>871009</td> <td>Aura filter holder for two cups</td> <td>2</td> </tr> <tr> <td>871041</td> <td>Raised feet kit</td> <td>1</td> </tr> </table>	871008	Aura filter holder for one cup	1	871009	Aura filter holder for two cups	2	871041	Raised feet kit	1	<p>602522 AURA2</p>
871008	Aura filter holder for one cup	1								
871009	Aura filter holder for two cups	2								
871041	Raised feet kit	1								
<p>Traditional espresso machine, 3 Maestro groups, 15,6 liter boiler, 3 independent control boxes with 4 programmable dosing program</p> <p>4.80 ElekW 230/400 V 3N/1N 50 Hz WxDxH 984x592x490 mm kg 103 m³ 0.84</p> <p>Included Accessory</p> <table border="0"> <tr> <td>871008</td> <td>Aura filter holder for one cup</td> <td>1</td> </tr> <tr> <td>871009</td> <td>Aura filter holder for two cups</td> <td>3</td> </tr> <tr> <td>871041</td> <td>Raised feet kit</td> <td>1</td> </tr> </table>	871008	Aura filter holder for one cup	1	871009	Aura filter holder for two cups	3	871041	Raised feet kit	1	<p>602523 AURA3</p>
871008	Aura filter holder for one cup	1								
871009	Aura filter holder for two cups	3								
871041	Raised feet kit	1								



Espresso Coffee Machines - AURA with Dosamat

Description	Code									
<p>Traditional espresso machine, 2 Maestro groups, 10,1 liter boiler, 2 independent control boxes with 4 programmable dosing program with Dosamat[®] self recognition of portafilter</p> <p>4.80 ElekW 230/400 V 3N/1N 50 Hz WxDxH 794x592x490 mm kg 85 m³ 0.69</p> <p>Included Accessory</p> <table border="0"> <tr> <td>871008</td> <td>Aura filter holder for one cup</td> <td>1</td> </tr> <tr> <td>871009</td> <td>Aura filter holder for two cups</td> <td>2</td> </tr> <tr> <td>871041</td> <td>Raised feet kit</td> <td>1</td> </tr> </table>	871008	Aura filter holder for one cup	1	871009	Aura filter holder for two cups	2	871041	Raised feet kit	1	<p>602524 AURA2DO</p>
871008	Aura filter holder for one cup	1								
871009	Aura filter holder for two cups	2								
871041	Raised feet kit	1								
<p>Traditional espresso machine, 3 Maestro groups, 15,6 liter boiler, 3 independent control boxes with 4 programmable dosing program with Dosamat[®] self recognition of portafilter</p> <p>4.80 ElekW 230/400 V 3N/1N 50 Hz WxDxH 984x592x490 mm kg 103 m³ 0.83</p> <p>Included Accessory</p> <table border="0"> <tr> <td>871008</td> <td>Aura filter holder for one cup</td> <td>1</td> </tr> <tr> <td>871009</td> <td>Aura filter holder for two cups</td> <td>3</td> </tr> <tr> <td>871041</td> <td>Raised feet kit</td> <td>1</td> </tr> </table>	871008	Aura filter holder for one cup	1	871009	Aura filter holder for two cups	3	871041	Raised feet kit	1	<p>602525 AURA3DO</p>
871008	Aura filter holder for one cup	1								
871009	Aura filter holder for two cups	3								
871041	Raised feet kit	1								



Espresso Coffee Machines - AURA with Steamair

Description	Code									
<p>Traditional espresso machine, 2 Maestro groups, 10,1 liter boiler, 2 independent control boxes with 4 programmable dosing program</p> <p>4.80 ElekW 230/400 V 3N/1N 50 Hz WxDxH 794x592x490 mm kg 86 m³ 0.69</p> <p>Included Accessory</p> <table> <tr> <td>871008</td> <td>Aura filter holder for one cup</td> <td>1</td> </tr> <tr> <td>871009</td> <td>Aura filter holder for two cups</td> <td>2</td> </tr> <tr> <td>871041</td> <td>Raised feet kit</td> <td>1</td> </tr> </table>	871008	Aura filter holder for one cup	1	871009	Aura filter holder for two cups	2	871041	Raised feet kit	1	<p>602528 AURA2SA</p>
871008	Aura filter holder for one cup	1								
871009	Aura filter holder for two cups	2								
871041	Raised feet kit	1								
<p>Traditional espresso machine, 3 Maestro groups, 15,6 liter boiler, 3 independent control boxes with 4 programmable dosing program</p> <p>4.80 ElekW 230/400 V 3N/1N 50 Hz WxDxH 984x592x490 mm kg 103 m³ 0.83</p> <p>Included Accessory</p> <table> <tr> <td>871008</td> <td>Aura filter holder for one cup</td> <td>1</td> </tr> <tr> <td>871009</td> <td>Aura filter holder for two cups</td> <td>3</td> </tr> <tr> <td>871041</td> <td>Raised feet kit</td> <td>1</td> </tr> </table>	871008	Aura filter holder for one cup	1	871009	Aura filter holder for two cups	3	871041	Raised feet kit	1	<p>602529 AURA3SA</p>
871008	Aura filter holder for one cup	1								
871009	Aura filter holder for two cups	3								
871041	Raised feet kit	1								



Espresso Coffee Machines - AURA with Dosamat & Steamair






Description	Code									
<p>Traditional espresso machine, 2 Maestro groups, 10,1 liter boiler, 2 independent control boxes with 4 programmable dosing program with Dosamat[®] self recognition of portafilter</p> <p>4.80 ElekW 230/400 V 3N/1N 50 Hz WxDxH 794x592x490 mm kg 85 m³ 0.69</p> <p>Included Accessory</p> <table> <tr> <td>871008</td> <td>Aura filter holder for one cup</td> <td>1</td> </tr> <tr> <td>871009</td> <td>Aura filter holder for two cups</td> <td>2</td> </tr> <tr> <td>871041</td> <td>Raised feet kit</td> <td>1</td> </tr> </table>	871008	Aura filter holder for one cup	1	871009	Aura filter holder for two cups	2	871041	Raised feet kit	1	<p>602526 AURA2DOSA</p>
871008	Aura filter holder for one cup	1								
871009	Aura filter holder for two cups	2								
871041	Raised feet kit	1								
<p>Traditional espresso machine, 3 Maestro groups, 15,6 liter boiler, 3 independent control boxes with 4 programmable dosing program with Dosamat[®] self recognition of portafilter</p> <p>4.80 ElekW 230/400 V 3N/1N 50 Hz WxDxH 984x592x490 mm kg 103 m³ 0.83</p> <p>Included Accessory</p> <table> <tr> <td>871008</td> <td>Aura filter holder for one cup</td> <td>1</td> </tr> <tr> <td>871009</td> <td>Aura filter holder for two cups</td> <td>3</td> </tr> <tr> <td>871041</td> <td>Raised feet kit</td> <td>1</td> </tr> </table>	871008	Aura filter holder for one cup	1	871009	Aura filter holder for two cups	3	871041	Raised feet kit	1	<p>602527 AURA3DOSA</p>
871008	Aura filter holder for one cup	1								
871009	Aura filter holder for two cups	3								
871041	Raised feet kit	1								



Beverage






Hot

Accessories for Espresso Coffee Machines AURA

Description	Code	
Aura filter holder for one cup WxDxH 1x1x1 mm kg 0.85	871008 1AFH	
Aura filter holder for two cups WxDxH 1x1x1 mm kg 0.70	871009 2AFH	
Filter for one cup, 12 gr WxDxH 68,5x68,5x22 mm kg 1	871017 FILTICUP	
Filter for two cups, 18 gr WxDxH 1x1x1 mm kg 0.03	871018 FILT2CUP	
Stainless steel knock box drawer WxDxH 297x396x118 mm kg 9.55 m ³ 0.06	871019 KNOCKBOX	
Cold touch steam wand only for machines without Steamair WxDxH 1x1x1 mm kg 0.20	871010 CTSW	



◀◀ (Accessories for Espresso Coffee Machines AURA)

Description	Code	
Teflon steam wand only for machines without Steamair WxDxH 1x1x1 mm kg 4 m ³ 0.03	871013 TEFLSTW	
Cappuccinatore/foamer device with two positions for hot milk and for foam only for machines without Steamair WxDxH 1x1x1 mm kg 1	871011 CAPPLC	
Cappuccino system/auto foam device by air injection for traditional machines only for machines without Steamair WxDxH 1x1x1 mm kg 1	871012 CAPPTRAD	
Side milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers 0.08 ElekW 230 V 1N 50 Hz WxDxH 225x462x344 mm kg 14 m ³ 0.20	871014 FRIDG	
Side milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers with digital display 0.08 ElekW 230 V 1N 50 Hz WxDxH 225x462x392 mm kg 26 m ³ 0.32	871015 FRIDGDISPL	
Raised feet kit WxDxH 104x104x95 mm kg 1	871041 KITHIGHFEET	






Beverage

Hot

Espresso Coffee Machines - CLASSIC

Description	Code										
<p>Traditional Espresso Machine, 1 group, 6.3 liter boiler, 4 programmable dosing program, manual steam & water, automatic cleaning cycle, stainless steel body</p> <p>3 ElekW 230 V 1N 50/60 Hz WxDxH 343x568x508 mm kg 51 m³ 0.32</p> <p>Included Accessory</p> <table border="0"> <tr> <td>871002</td> <td>Filter holder for one cup</td> <td>1</td> </tr> <tr> <td>871003</td> <td>Filter holder for two cups</td> <td>1</td> </tr> <tr> <td>871041</td> <td>Raised feet kit</td> <td>1</td> </tr> </table>	871002	Filter holder for one cup	1	871003	Filter holder for two cups	1	871041	Raised feet kit	1	<p>602627 CLASSIC1</p>	
871002	Filter holder for one cup	1									
871003	Filter holder for two cups	1									
871041	Raised feet kit	1									
<p>Traditional Espresso Machine, 2 groups, 230V/50Hz Mono, 10,1 liter boiler, 2 independent control boxes with 4 programmable dosing program, manual water & steam, automatic cleaning cycle, stainless steel body</p> <p>3 ElekW 230 V 1N 50 Hz WxDxH 642x568x508 mm kg 77 m³ 0.74</p> <p>Included Accessory</p> <table border="0"> <tr> <td>871002</td> <td>Filter holder for one cup</td> <td>1</td> </tr> <tr> <td>871003</td> <td>Filter holder for two cups</td> <td>2</td> </tr> <tr> <td>871041</td> <td>Raised feet kit</td> <td>1</td> </tr> </table>	871002	Filter holder for one cup	1	871003	Filter holder for two cups	2	871041	Raised feet kit	1	<p>602633 CLASSIC2</p>	
871002	Filter holder for one cup	1									
871003	Filter holder for two cups	2									
871041	Raised feet kit	1									
<p>Traditional Espresso Machine, 2 groups, 10,1 liter boiler, 2 independent control boxes with 4 programmable dosing program, manual water & steam, automatic cleaning cycle, stainless steel body</p> <p>4.70 ElekW 230/400 V 3N/1N 50 Hz WxDxH 642x568x508 mm kg 80 m³ 0.69</p>	<p>602634 CLASSIC2</p>										
<p>Traditional Espresso Machine, 3 groups, 15,6 liter boiler, 3 independent control boxes with 4 programmable dosing program, manual water & steam, automatic cleaning cycle, stainless steel body</p> <p>4.70 ElekW 230/400 V 3N/1N 50 Hz WxDxH 862x568x508 mm kg 94 m³ 0.84</p> <p>Included Accessory</p> <table border="0"> <tr> <td>871002</td> <td>Filter holder for one cup</td> <td>1</td> </tr> <tr> <td>871003</td> <td>Filter holder for two cups</td> <td>3</td> </tr> <tr> <td>871041</td> <td>Raised feet kit</td> <td>1</td> </tr> </table>	871002	Filter holder for one cup	1	871003	Filter holder for two cups	3	871041	Raised feet kit	1	<p>602635 CLASSIC3</p>	
871002	Filter holder for one cup	1									
871003	Filter holder for two cups	3									
871041	Raised feet kit	1									

Accessories for Espresso Coffee Machines CLASSIC






Description	Code	
Filter holder for one cup WxDxH 1x1x1 mm kg 1 m ³ 0.01	871002 1MFH	
Filter holder for two cups WxDxH 1x1x1 mm kg 0.60 m ³ 0.01	871003 2MFH	
Filter holder for three cups WxDxH 1x1x1 mm kg 2	871004 3MFH	
Filter for one cup, 12 gr WxDxH 68,5x68,5x22 mm kg 1	871017 FILT1CUP	
Filter for two cups, 18 gr WxDxH 1x1x1 mm kg 0.03	871018 FILT2CUP	
Steam outlet with adjustable flow WxDxH 1x1x1 mm kg 2	871000 SADJF	



Beverage

Hot

◀◀ (Accessories for Espresso Coffee Machines CLASSIC)

Description	Code	
Hot water outlet with adjustable flow WxDxH 1x1x1 mm kg 2	871001 HWADJF	
Knock box drawer for 2-group machines WxDxH 405x405x100 mm kg 8 m³ 0.02	871006 KNOCKBOXM2	
Knock box drawer for 3-group machines WxDxH 405x405x100 mm kg 11 m³ 0.03	871007 KNOCKBOXM3	
Stainless steel knock box drawer WxDxH 297x396x118 mm kg 9.55 m³ 0.06	871019 KNOCKBOX	
Side milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers 0.08 ElekW 230 V 1N 50 Hz WxDxH 225x462x344 mm kg 14 m³ 0.20	871014 FRIDG	
Side milk refrigerator 8 liter nominal capacity for up to 4 liter milk containers with digital display 0.08 ElekW 230 V 1N 50 Hz WxDxH 225x462x392 mm kg 26 m³ 0.32	871015 FRIDGDISPL	



◀◀ (Accessories for Espresso Coffee Machines CLASSIC)

Description	Code
Raised feet kit WxDxH 104x104x95 mm kg 1	871041 KITHIGHFEET

Espresso Grinders

Description	Code
Doser Coffee Grinder, flat, 65mm 0.34 ElekW 230 V 1N 50/60 Hz WxDxH 230x370x600 mm kg 14 m ³ 0.09	602543 GRND600
Doser Coffee Grinder, flat, 75mm 0.80 ElekW 230 V 1N 50/60 Hz WxDxH 250x360x635 mm kg 18 m ³ 0.20	602544 GRND700
Grind-on-demand Coffee Grinder, flat, 75mm 0.34 ElekW 230 V 1N 50/60 Hz WxDxH 230x370x600 mm kg 13.50 m ³ 0.33	602546 GRNDEM600



Coffee Grinders - GR




Description	Code
Single Portion Grinder with one 0,7 kg hopper (grind types: Espresso, Fine, Auto Drip, Drip, Percolator) - medium duty grinder 0.80 ElekW 230 V 1N 50 Hz WxDxH 178x356x559 mm kg 23.50 m ³ 0.12	600656 E810




Beverage

Hot


◀◀ (Coffee Grinders - GR)

Description	Code	
<p>Single Portion Grinder with one 0,7 kg hopper (grind types: Turkish, Espresso, Fine, Auto Drip, Drip, Percolator, Coarse)</p> <p>1.80 ElekW 220-240 V 1N 50/60 Hz WxDxH 178x381x559 mm kg 20 m³ 0.10</p>	<p>600657 E835B</p>	
<p>Single Portion Grinder with one 1,4 kg hopper (grind types: Turkish, Espresso, Fine, Auto Drip, Drip, Percolator, Coarse)</p> <p>1.80 ElekW 220-240 V 1N 50/60 Hz WxDxH 178x381x711 mm kg 25.70 m³ 0.11</p>	<p>600659 E875B</p>	
<p>Single Portion Grinder with slicing burrs and one 1,4 kg hopper (coarse to Turkish grind selection)</p> <p>0.55 ElekW 220-240 V 1N 50/60 Hz WxDxH 178x381x711 mm kg 25.68 m³ 0.16</p>	<p>600661 E890</p>	

Hot Beverage Dispensers - GH

Description	Code	
<p>Soluble powder hot Beverage Dispenser with 2x500 gr containers and 2,4 l water tank</p> <p>1.25 ElekW 220-240 V 1 50 Hz WxDxH 212x450x495 mm kg 18 m³ 0.08</p>	<p>560024 GH2</p>	

Hot Chocolate Dispensers - LL

Description	Code	
<p>Hot Chocolate Dispenser with 3 l bowl</p> <p>0.85 ElekW 220-240 V 1 50 Hz WxDxH 233x281x436 mm kg 7 m³ 0.06</p>	<p>560018 LOLA3</p>	



◀◀ (Hot Chocolate Dispensers - LL)





Description	Code
Hot Chocolate Dispenser with 6 l bowl 0.85 ElekW 220-240 V 1 50 Hz WxDxH 270x318x465 mm kg 8 m ³ 0.07	560019 LOLA6



Beverage


Chilled

Chilled Beverage Dispensers - CS (Bubblers)

Description	Code							
<p>Chilled Beverage Dispenser with 1x18 liter bowl with agitator and locking lid, R290</p> <p>0.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 267x451x729 mm</p> <p>Including:</p> <table border="0"> <tr> <td>606464</td> <td>Base for chilled beverage dispenser, capacity 18 liters, R290 kg 24 m³ 0.13</td> <td>1</td> </tr> <tr> <td>607018</td> <td>1x18 liter bowl for chilled beverage dispenser with agitator and locking lid kg 4 m³ 0.06</td> <td>1</td> </tr> </table>	606464	Base for chilled beverage dispenser, capacity 18 liters, R290 kg 24 m ³ 0.13	1	607018	1x18 liter bowl for chilled beverage dispenser with agitator and locking lid kg 4 m ³ 0.06	1	<p>CCCRKV ECS1D22</p>	
606464	Base for chilled beverage dispenser, capacity 18 liters, R290 kg 24 m ³ 0.13	1						
607018	1x18 liter bowl for chilled beverage dispenser with agitator and locking lid kg 4 m ³ 0.06	1						
<p>Chilled Beverage Dispenser with 2x9 liter bowls with agitator and locking lid, R290</p> <p>0.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 267x451x729 mm</p> <p>Including:</p> <table border="0"> <tr> <td>606464</td> <td>Base for chilled beverage dispenser, capacity 18 liters, R290 kg 24 m³ 0.13</td> <td>1</td> </tr> <tr> <td>606625</td> <td>2x9 liter bowls for chilled beverage dispenser with agitator and locking lid kg 5 m³ 0.06</td> <td>1</td> </tr> </table>	606464	Base for chilled beverage dispenser, capacity 18 liters, R290 kg 24 m ³ 0.13	1	606625	2x9 liter bowls for chilled beverage dispenser with agitator and locking lid kg 5 m ³ 0.06	1	<p>CCCRKT ECS2E22</p>	
606464	Base for chilled beverage dispenser, capacity 18 liters, R290 kg 24 m ³ 0.13	1						
606625	2x9 liter bowls for chilled beverage dispenser with agitator and locking lid kg 5 m ³ 0.06	1						
<p>Chilled Beverage Dispenser with 2x18 liter bowls with agitator and locking lid, R290</p> <p>0.60 ElekW 220-240 V 1N 50/60 Hz WxDxH 521x451x729 mm</p> <p>Including:</p> <table border="0"> <tr> <td>606468</td> <td>Base for chilled beverage dispenser, capacity 36 liters, R290 kg 38 m³ 0.21</td> <td>1</td> </tr> <tr> <td>607019</td> <td>2x18 liter bowls for chilled beverage dispenser with agitator and locking lid kg 8 m³ 0.11</td> <td>1</td> </tr> </table>	606468	Base for chilled beverage dispenser, capacity 36 liters, R290 kg 38 m ³ 0.21	1	607019	2x18 liter bowls for chilled beverage dispenser with agitator and locking lid kg 8 m ³ 0.11	1	<p>CCCRLO ECS2D22</p>	
606468	Base for chilled beverage dispenser, capacity 36 liters, R290 kg 38 m ³ 0.21	1						
607019	2x18 liter bowls for chilled beverage dispenser with agitator and locking lid kg 8 m ³ 0.11	1						
<p>Chilled Beverage Dispenser with 2x9 liter bowls and 1x18 l bowl with agitator and locking lid, R290</p> <p>0.60 ElekW 220-240 V 1N 50/60 Hz WxDxH 521x451x729 mm</p> <p>Including:</p> <table border="0"> <tr> <td>606468</td> <td>Base for chilled beverage dispenser, capacity 36 liters, R290 kg 38 m³ 0.21</td> <td>1</td> </tr> <tr> <td>607020</td> <td>2x9 + 1x18 liter bowls for chilled beverage dispenser with agitator and locking lid kg 11 m³ 0.11</td> <td>1</td> </tr> </table>	606468	Base for chilled beverage dispenser, capacity 36 liters, R290 kg 38 m ³ 0.21	1	607020	2x9 + 1x18 liter bowls for chilled beverage dispenser with agitator and locking lid kg 11 m ³ 0.11	1	<p>CCCRLI ECS3D22</p>	
606468	Base for chilled beverage dispenser, capacity 36 liters, R290 kg 38 m ³ 0.21	1						
607020	2x9 + 1x18 liter bowls for chilled beverage dispenser with agitator and locking lid kg 11 m ³ 0.11	1						



◀◀ (Chilled Beverage Dispensers - CS (Bubblers))







Description	Code							
<p>Chilled Beverage Dispenser with 4x9 liter bowls with agitator and locking lid, R290</p> <p>0.60 ElekW 220-240 V 1N 50/60 Hz WxDxH 521x451x729 mm</p> <p>Including:</p> <table border="0"> <tr> <td data-bbox="181 600 261 622">606468</td> <td data-bbox="300 600 799 674">Base for chilled beverage dispenser, capacity 36 liters, R290 kg 38 m³ 0.21</td> <td data-bbox="884 600 895 622">1</td> </tr> <tr> <td data-bbox="181 680 261 703">606626</td> <td data-bbox="300 680 799 754">4x9 liter bowls for chilled beverage dispenser with agitator and locking lid kg 11 m³ 0.11</td> <td data-bbox="884 680 895 703">1</td> </tr> </table>	606468	Base for chilled beverage dispenser, capacity 36 liters, R290 kg 38 m ³ 0.21	1	606626	4x9 liter bowls for chilled beverage dispenser with agitator and locking lid kg 11 m ³ 0.11	1	<p>CCCRKZ ECS4E22</p>	
606468	Base for chilled beverage dispenser, capacity 36 liters, R290 kg 38 m ³ 0.21	1						
606626	4x9 liter bowls for chilled beverage dispenser with agitator and locking lid kg 11 m ³ 0.11	1						
<p>Chilled Beverage Dispenser with 3x18 liter bowls with agitator and locking lid, R290</p> <p>0.60 ElekW 220-240 V 1N 50/60 Hz WxDxH 518x451x818 mm</p> <p>Including:</p> <table border="0"> <tr> <td data-bbox="181 987 261 1010">606480</td> <td data-bbox="300 987 799 1061">Base for chilled beverage dispenser, capacity 54 liters, R290 kg 34 m³ 0.21</td> <td data-bbox="884 987 895 1010">1</td> </tr> <tr> <td data-bbox="181 1068 261 1090">607021</td> <td data-bbox="300 1068 799 1142">3x18 liter bowls for chilled beverage dispenser with agitator and locking lid kg 12 m³ 0.11</td> <td data-bbox="884 1068 895 1090">1</td> </tr> </table>	606480	Base for chilled beverage dispenser, capacity 54 liters, R290 kg 34 m ³ 0.21	1	607021	3x18 liter bowls for chilled beverage dispenser with agitator and locking lid kg 12 m ³ 0.11	1	<p>CCCRK3 ECS3L22</p>	
606480	Base for chilled beverage dispenser, capacity 54 liters, R290 kg 34 m ³ 0.21	1						
607021	3x18 liter bowls for chilled beverage dispenser with agitator and locking lid kg 12 m ³ 0.11	1						
<p>Base for chilled beverage dispenser, capacity 18 liters, R290</p> <p>0.40 ElekW 220-240 V 1N 50/60 Hz WxDxH 270x370x460 mm kg 24 m³ 0.13</p>	<p>606464 CS2EID22FCELX</p>							
<p>Base for chilled beverage dispenser, capacity 36 liters, R290</p> <p>0.60 ElekW 220-240 V 1N 50/60 Hz WxDxH 520x370x460 mm kg 38 m³ 0.21</p>	<p>606468 CS4E2D3D22FCELX</p>							
<p>Base for chilled beverage dispenser, capacity 54 liters, R290</p> <p>0.60 ElekW 220-240 V 1N 50/60 Hz WxDxH 520x370x460 mm kg 34 m³ 0.21</p>	<p>606480 CS3L22FCELX</p>							



Beverage

Chilled

◀◀ (Chilled Beverage Dispensers - CS (Bubblers))

Description	Code	
<p>2x9 liter bowls for chilled beverage dispenser with agitator and locking lid</p> <p>WxDxH 500x450x330 mm kg 5 m³ 0.06</p>	<p>606625 CS29ABPAFEWLKEX</p>	
<p>4x9 liter bowls for chilled beverage dispenser with agitator and locking lid</p> <p>WxDxH 500x450x330 mm kg 11 m³ 0.11</p>	<p>606626 CS49ABPAFEWLKEX</p>	
<p>1x18 liter bowl for chilled beverage dispenser with agitator and locking lid</p> <p>WxDxH 250x450x330 mm kg 4 m³ 0.06</p>	<p>607018 CS15ABPAFEWLKEX</p>	
<p>2x18 liter bowls for chilled beverage dispenser with agitator and locking lid</p> <p>WxDxH 510x450x330 mm kg 8 m³ 0.11</p>	<p>607019 CS25ABPAFEWLKEX</p>	
<p>2x9 + 1x18 liter bowls for chilled beverage dispenser with agitator and locking lid</p> <p>WxDxH 510x450x420 mm kg 11 m³ 0.11</p>	<p>607020 CS35ABPAFEWLKEX</p>	
<p>3x18 liter bowls for chilled beverage dispenser with agitator and locking lid</p> <p>WxDxH 500x450x420 mm kg 12 m³ 0.11</p>	<p>607021 CS35LABPAFEWLKEX</p>	

Frozen Granita Dispensers - I-PRO

Description	Code	
Frozen Granita Dispenser with 1X11 l insulated bowl, mechanical control, R290 0.48 ElekW 220-240 V 1 50 Hz WxDxH 200x580x870 mm kg 40 m ³ 0.13	562548 IPRO1MR290	
Frozen Granita Dispenser with 2X11 l insulated bowls, mechanical control, R290 0.79 ElekW 220-240 V 1 50 Hz WxDxH 400x580x870 mm kg 66 m ³ 0.29	562508 IPRO2MR290	
Frozen Granita Dispenser with 3X11 l insulated bowls, mechanical control, R290 1.36 ElekW 220-240 V 1 50 Hz WxDxH 600x580x870 mm kg 92 m ³ 0.36	562507 IPRO3MR290	
Frozen Granita Dispenser with 1X11 l insulated bowl, UV light, mechanical control, R290 0.50 ElekW 220-240 V 1 50 Hz WxDxH 200x580x870 mm kg 40 m ³ 0.24	562549 IPRO1MUVR290	
Frozen Granita Dispenser with 2X11 l insulated bowls, UV light, mechanical control, R290 0.81 ElekW 220-240 V 1 50 Hz WxDxH 400x580x870 mm kg 64 m ³ 0.24	562534 IPRO2MUVR290	
Frozen Granita Dispenser with 3X11 l insulated bowls, UV light, mechanical control, R290 1.38 ElekW 220-240 V 1 50 Hz WxDxH 600x580x870 mm kg 95 m ³ 0.35	562533 IPRO3MUVR290	



Beverage

Frozen Granita, Frozen Cream & Soft Ice Cream



◀◀ (Frozen Granita Dispensers - I-PRO)

Description	Code	
<p>Frozen Granita Dispenser with 2X11 l insulated bowls, mechanical control and lighted panel, R290</p> <p>0.79 ElekW 220-240 V 1 50 Hz WxDxH 400x580x870 mm kg 67 m³ 0.31</p>	<p>562506 IPRO2MLR290</p>	
<p>Frozen Granita Dispenser with 3X11 l insulated bowls, mechanical control and lighted panel, R290</p> <p>1.40 ElekW 220-240 V 1 50 Hz WxDxH 600x580x870 mm kg 95 m³ 0.35</p>	<p>562530 IPRO3MLR290</p>	
<p>Frozen Granita Dispenser with 2X11 l insulated bowls, UV light, mechanical control and lighted panel, R290</p> <p>0.83 ElekW 220-240 V 1 50 Hz WxDxH 400x580x870 mm kg 64 m³ 0.24</p>	<p>562532 IPRO2MLUVR290</p>	
<p>Frozen Granita Dispenser with 3X11 l insulated bowls, UV light, mechanical control and lighted panel, R290 - UK plug</p> <p>1.60 ElekW 220-240 V 1 50 Hz WxDxH 600x580x870 mm kg 95 m³ 0.35</p>	<p>562550 IPRO3MLUVR290</p>	
<p>Frozen Granita Dispenser with 1X11 l insulated bowl, electronic control, R290</p> <p>0.44 ElekW 220-240 V 1 50 Hz WxDxH 200x580x870 mm kg 41 m³ 0.13</p>	<p>562509 IPRO1ER290</p>	
<p>Frozen Granita Dispenser with 2X11 l insulated bowls, electronic control, R290</p> <p>0.74 ElekW 220-240 V 1 50 Hz WxDxH 400x580x870 mm kg 66 m³ 0.31</p>	<p>562510 IPRO2ER290</p>	

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Frozen Granita, Frozen Cream & Soft Ice Cream

◀◀ (Frozen Granita Dispensers - I-PRO)

Description	Code	
Frozen Granita Dispenser with 3X1l insulated bowls, electronic control, R290 1.25 ElekW 220-240 V 1 50 Hz WxDxH 600x580x870 mm kg 95 m ³ 0.35	562512 IPRO3ER290	
Frozen Granita Dispenser with 1X1l insulated bowl, UV light, electronic control, R290 0.46 ElekW 220-240 V 1 50 Hz WxDxH 200x580x870 mm kg 40 m ³ 0.24	562535 IPRO1EUVR290	
Frozen Granita Dispenser with 2X1l insulated bowls, UV light, electronic control, R290 0.76 ElekW 220-240 V 1 50 Hz WxDxH 400x580x870 mm kg 64 m ³ 0.24	562536 IPRO2EUVR290	
Frozen Granita Dispenser with 3X1l insulated bowls, UV light, electronic control, R290 1.45 ElekW 220-240 V 1 50 Hz WxDxH 600x580x870 mm kg 95 m ³ 0.35	562538 IPRO3EUVR290	
Frozen Granita Dispenser with 2X1l insulated bowls, electronic control and lighted panel, R290 0.75 ElekW 220-240 V 1 50 Hz WxDxH 400x580x870 mm kg 64 m ³ 0.24	562511 IPRO2ELR290	
Frozen Granita Dispenser with 3X1l insulated bowls, electronic control and lighted panel, R290 1.29 ElekW 220-240 V 1 50 Hz WxDxH 600x580x870 mm kg 95 m ³ 0.35	562513 IPRO3ELR290	

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Beverage

Frozen Granita, Frozen Cream & Soft Ice Cream

◀◀ (Frozen Granita Dispensers - I-PRO)

Description	Code
<p>Frozen Granita Dispenser with 2X11 l insulated bowls, UV light, electronic control and lighted panel, R290</p> <p>0.77 ElekW 220-240 V 1 50 Hz WxDxH 400x580x870 mm kg 64 m³ 0.24</p>	<p>562537 IPRO2ELUVR290</p>
<p>Frozen Granita Dispenser with 3X11 l insulated bowls, UV light, electronic control and lighted panel, R290</p> <p>1.49 ElekW 220-240 V 1 50 Hz WxDxH 600x580x870 mm kg 95 m³ 0.35</p>	<p>562539 IPRO3ELUVR290</p>



Accessories for Frozen Granita Dispensers I-PRO

Description	Code
<p>White MAIN LID: Autofill postmix: I-PRO</p> <p>0.03 ElekW 220-240 V 1 50 Hz WxDxH 180x400x165 mm kg 1 m³ 0.03</p>	<p>562450 AUTOFILLHEAD</p>
<p>White EXTENSION LID: Autofill postmix: I-PRO</p> <p>220-240 V WxDxH 180x400x165 mm kg 1 m³ 0.03</p>	<p>562455 AUTOFILLEXT</p>



Frozen Granita Dispensers - F

Description	Code
<p>Frozen granita dispenser with 2x12 l bowls, mechanical control, white finishing, R452A</p> <p>1.05 ElekW 220-240 V 1 50 Hz WxDxH 400x555x825 mm kg 56.50 m³ 0.33</p>	<p>560086 FROSTY2</p>



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Frozen Granita, Frozen Cream & Soft Ice Cream

◀◀ (Frozen Granita Dispensers - F)

Description	Code
<p>Frozen granita dispenser with 3x12 l bowls, mechanical control, white finishing, R452A</p> <p>1.40 ElekW 220-240 V 1 50 Hz WxDxH 600x555x825 mm kg 81 m³ 0.33</p>	<p>560088 FROSTY3</p>



Sherbet & Frozen Cream Dispensers - SP

Description	Code
<p>Frozen Granita and Frozen Cream Dispenser with 1x5 l insulated bowl, R290</p> <p>0.40 ElekW 220-240 V 1 50 Hz WxDxH 262x427x612 mm kg 30.60 m³ 0.12</p>	<p>560096 SP1New</p>
<p>Frozen Granita and Frozen Cream Dispenser with 1x5 l insulated bowl and LED light, R290</p> <p>0.29 ElekW 220-240 V 1 50 Hz WxDxH 262x429x613 mm kg 35 m³ 0.25</p>	<p>560097 SP1NewL</p>
<p>Frozen Granita and Frozen Cream Dispenser with 1x5 l insulated bowl and UV light, R290</p> <p>0.31 ElekW 220-240 V 1 50 Hz WxDxH 262x429x613 mm kg 35 m³ 0.25</p>	<p>560098 SP1NewUV</p>
<p>Frozen Granita and Frozen Cream Dispenser with 2x5 l insulated bowls, R290</p> <p>0.77 ElekW 220-240 V 1 50 Hz WxDxH 447x442x613 mm kg 49.10 m³ 0.16</p>	<p>560099 SP2New</p>
<p>Frozen Granita and Frozen Cream Dispenser with 2x5 l insulated bowls and LED light, R290</p> <p>0.78 ElekW 220-240 V 1 50 Hz WxDxH 447x442x613 mm kg 54 m³ 0.25</p>	<p>560100 SP2NewL</p>



Beverage

Frozen Granita, Frozen Cream & Soft Ice Cream

◀◀ (Sherbet & Frozen Cream Dispensers - SP)

Description	Code
<p>Frozen Granita and Frozen Cream Dispenser with 2x5 l insulated bowls and UV light, R290</p> <p>0.82 ElekW 220-240 V 1 50 Hz WxDxH 447x442x613 mm kg 54 m³ 0.24</p>	<p>560101 SP2NewUV</p>



Sherbet & Frozen Cream Dispensers - NN

Description	Code
<p>Frozen Cream Dispenser with 1x2 l bowl, R134a</p> <p>0.23 ElekW 220-240 V 1 50 Hz WxDxH 160x385x473 mm kg 20 m³ 0.05</p>	<p>560020 NINA1</p>
<p>Frozen Cream Dispenser with 1x2 l insulated bowl, R134a</p> <p>0.23 ElekW 220-240 V 1 50 Hz WxDxH 160x385x473 mm kg 16 m³ 0.05</p>	<p>560021 NINA1ITNK</p>
<p>Frozen Cream Dispenser with 2x2 l bowls, R452A</p> <p>0.50 ElekW 220-240 V 1 50 Hz WxDxH 281x391x498 mm kg 29 m³ 0.09</p>	<p>560022 NINA2</p>
<p>Frozen Cream Dispenser with 2x2 l insulated bowls, R452A</p> <p>0.50 ElekW 220-240 V 1 50 Hz WxDxH 281x391x498 mm kg 29 m³ 0.09</p>	<p>560023 NINA2ITNK</p>



Frozen Granita, Frozen Cream & Soft Ice Cream

Frozen Cream & Frozen Yogurt Dispensers - GT

Description	Code	
Frozen Granita, Frozen Cream and Soft Ice Cream Dispenser with 1x5 l insulated bowl, R290 0.42 ElekW 220-240 V 1 50 Hz WxDxH 260x425x650 mm kg 37 m ³ 0.26	562514 GT1PR290	
Frozen Granita, Frozen Cream and Soft Ice Cream Dispenser with 2x5 l insulated bowls, R290 0.63 ElekW 220-240 V 1 50 Hz WxDxH 450x435x650 mm kg 53 m ³ 0.16	562515 GT2PR290	
Frozen Granita, Frozen Cream and Soft Ice Cream Dispenser with 1x5 l insulated bowl, Touch Screen , R290 0.39 ElekW 220-240 V 1 50 Hz WxDxH 260x425x650 mm kg 33 m ³ 0.12	562516 GT1TR290	
Frozen Granita, Frozen Cream and Soft Ice Cream Dispenser with 2x5 l insulated bowls, Touch Screen , R290 0.60 ElekW 220-240 V 1 50 Hz WxDxH 450x435x650 mm kg 56 m ³ 0.25	562517 GT2TR290	

Beverage

Soft Serve

Low & Medium Capacity Soft Ice Cream Dispensers - KS and K

Description	Code
<p>Soft ice cream dispenser with 6,5 l tank capacity and 2,3 l cylinder volume, hourly production: up to 120 cones (75 gr) or 9 kg, gravity version, R452A</p> <p>1.15 ElekW 220-240 V 1 50 Hz WxDxH 357x521x647 mm kg 77 m³ 0.20</p>	<p>560027 KARMAG</p>
<p>Soft ice cream dispenser with 4,5 l tank capacity and 2,3 l cylinder volume, hourly production: up to 130 cones (75 gr) or 9 kg, pump version, R452A</p> <p>1.15 ElekW 220-240 V 1 50 Hz WxDxH 357x521x657 mm kg 80 m³ 0.20</p>	<p>560028 KARMAP</p>



High Capacity Soft Ice Cream Dispensers - C

Description	Code
<p>Soft ice cream dispenser with 12 l tank capacity and 1,95 l cylinder volume, 1 flavour, electronical control and touch screen panel, countertop, hourly production: 240 cones (75 gr), gravity version, R452A</p> <p>2 ElekW 380-400 V 3N 50 Hz WxDxH 475x600x791 mm kg 130 m³ 0.43</p>	<p>560062 CAPI14DGA3PH</p>
<p>Soft ice cream dispenser with 8 l tank capacity and 1,95 l cylinder volume, 1 flavour, electronical control and touch screen panel, countertop, hourly production: 290 cones (75 gr), pump version, R452A</p> <p>2 ElekW 380-400 V 3N 50 Hz WxDxH 475x600x791 mm kg 130 m³ 0.43</p>	<p>560063 CAPI14DPA3PH</p>
<p>Soft ice cream dispenser with 13 l tank capacity and 1,95 l cylinder volume, 1 flavour, electronical control and touch screen panel, countertop, hourly production: 240 cones (75 gr), gravity version, R452A</p> <p>2 ElekW 380-400 V 3N 50 Hz WxDxH 465x831x846 mm kg 130 m³ 0.45</p>	<p>560066 CAPI18DGA3PH</p>



◀◀ (High Capacity Soft Ice Cream Dispensers - C)

Description	Code
<p>Soft ice cream dispenser with 11 l tank capacity and 1,95 l cylinder volume, 1 flavour, electronical control and touch screen panel, countertop, hourly production: 290 cones (75 gr), pump version, R452A</p> <p>2 ElekW 380-400 V 3N 50 Hz WxDxH 465x831x846 mm kg 130 m³ 0.45</p>	<p>560067 CAP118DPA3PH</p>



High Capacity Soft Ice Cream Dispensers - P

Description	Code
<p>Soft ice cream dispenser with 2x12 l tank capacity and 1,95 l cylinder volume, 2 flavours + 1 mix, electronical control and touch screen panel, countertop, hourly production: 500 cones (75 gr), gravity version, R452A</p> <p>4.50 ElekW 380-400 V 3N 50 Hz WxDxH 572x875x931 mm kg 207 m³ 0.68</p>	<p>560074 POR214DGA3PH</p>
<p>Soft ice cream dispenser with 2x8 l tank capacity and 1,95 l cylinder volume, 2 flavours + 1 mix, electronical control and touch screen panel, countertop, hourly production: 600 cones (75 gr), pump version, R452A</p> <p>4.50 ElekW 380-400 V 3N 50 Hz WxDxH 572x875x931 mm kg 219 m³ 0.64</p>	<p>560075 POR214DPA3PH</p>



High Capacity Soft Ice Cream Dispensers - F

Description	Code
<p>Soft ice cream dispenser with 13 l tank capacity and 1,95 l cylinder volume, 1 flavour, electronical control and touch screen panel, free standing, hourly production: 310 cones (75 gr), gravity version, R452A</p> <p>2.70 ElekW 380-400 V 3N 50 Hz WxDxH 470x831x1529 mm kg 173 m³ 0.75</p>	<p>560070 FIR118DGA3PH</p>
<p>Soft ice cream dispenser with 11 l tank capacity and 1,95 l cylinder volume, 1 flavour, electronical control and touch screen panel, free standing, hourly production: 380 cones (75 gr), pump version, R452A</p> <p>2.70 ElekW 380-400 V 3N 50 Hz WxDxH 470x831x1529 mm kg 178 m³ 0.89</p>	<p>560071 FIR118DPA3PH</p>



Beverage

Soft Serve

High Capacity Soft Ice Cream Dispensers - R

Description	Code
<p>Soft ice cream dispenser with 2x13 l tank capacity and 1,95 l cylinder volume, 2 flavours + 1 mix, electronical control and touch screen panel, free standing, hourly production: 550 cones (75 gr), gravity version, R452A</p> <p>5.10 ElekW 380-400 V 3N 50 Hz WxDxH 571x834x1528 mm kg 249 m³ 0.89</p>	<p>560078 ROM218DGA3PH</p>
<p>Soft ice cream dispenser with 2x11 l tank capacity and 1,95 l cylinder volume, 2 flavours + 1 mix, electronical control and touch screen panel, free standing, hourly production: 650 cones (75 gr), pump version, R452A</p> <p>5.10 ElekW 380-400 V 3N 50 Hz WxDxH 571x834x1528 mm kg 241 m³ 1.28</p>	<p>560079 ROM218DPA3PH</p>





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