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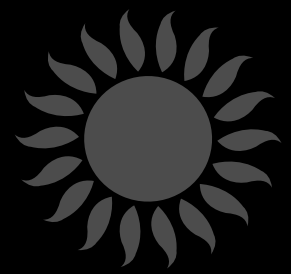
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Product Catalog 2016

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## Combi Steamers and Convection Ovens Electric and Gas



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## Combi Steamers, Touch Line

### Combi Steamers and Convection Ovens

A1/20LD



- Chamber and body made in AISI 304 stainless steel
- Cooking chamber with rounded edges for easy cleaning
- Injector type steam generation
- Bi-directional fan system with automatic rotation reverse
- 2 fan speed settings
- Shower included
- Core probe included
- Trolley included with A1/20 models
- Digital touch sensitive control panel
- 200 adjustable programs with 4 phases cooking cycles for each program
- $\Delta T^{\circ}$  cooking system
- Humidity control
- Chamber pre-heating function
- Delayed cooking function
- Accelerated cooling function
- Double glass door easy to open and clean
- Halogen chamber lights
- Automatic washing system (optional)
- USB-port (option)
- HACCP control (option)



Electric

	A1/20LD	A1/10LD	A1/6LD	A1/4LD
Trays load capacity	20	10	6	4
Supported tray types	GN 1/1	GN 1/1	GN 1/1	GN 1/1
Grid spacing, mm	70	70	70	70
GN 1/1 grids included	5	3	2	1
Voltage, V	380	380	380	220
Electric/Gas power, kW	25/-	12,6/-	6,4/-	3,5/-
External dimensions, mm	860x910x1810	750x755x970	750x755x690	750x755x550
Net weight, Kg	210	120	88	70



Electric

	A1/20HD-E	A1/10HD-E	A1/6HD-E
Trays load capacity	20	10	6
Supported tray types	GN 1/1	GN 1/1	GN 1/1
Grid spacing, mm	70	70	70
GN 1/1 grids included	5	3	2
Voltage, V	380	380	380
Electric/Gas power, kW	37/-	18,6/-	9,4/-
External dimensions, mm	860x910x1810	750x755x970	750x755x690
Net weight, Kg	210	120	88



Gas

	A1/20HD GAS	A1/10HD GAS	A1/6HD GAS
Trays load capacity	20	10	6
Supported tray types	GN 1/1	GN 1/1	GN 1/1
Grid spacing, mm	70	70	70
GN 1/1 grids included	5	3	2
Voltage, V	220	220	220
Electric/Gas power, kW	1/35	1/20	0,6/13,5
External dimensions, mm	860x910x1880	750x755x1030	750x755x750
Net weight, Kg	230	130	98



## Combi Steamers and Convection Ovens

### Combi Steamers, Digital Line

AP10D



- Chamber and body made in AISI 304 stainless steel
- Cooking chamber with rounded edges for easy cleaning
- Injector type steam generation
- Bi-directional fan system with automatic rotation reverse
- Core probe included
- Automatic washing system built-in
- Digital control panel
- 99 adjustable programs with 3 phases cooking cycles (4 cycles in gas versions) for each program
- $\Delta T^\circ$  cooking system
- Humidity control
- Steam Exhaust regulation
- Chamber pre-heating function
- Accelerated cooling function
- Double glass door easy to open and clean
- Halogen chamber lights
- USB-port (option)



Electric

	AP10D	AP7D	AP5D	AP5.23D
Trays load capacity	10	7	5	5
Supported tray types	GN 1/1 + 600x400	GN 1/1 + 600x400	GN 1/1 + 600x400	GN 2/3
Grid spacing, mm	80	70	70	70
GN 1/1 or GN 2/3 trays included	4	3	2	2
Fan speed settings	2	2	2	2
Voltage, V	380	220/380	220/380	220/380
Electric/Gas power, kW	16,1/-	10,8/-	10,8/-	5,4/-
External dimensions, mm	920x840x1200	920x840x865	920x840x705	700x715x700
Net weight, Kg	135	102	89	55



Gas

	AP10D GAS	AP7D GAS	AP5D GAS
Trays load capacity	10	7	5
Supported tray types	GN 1/1 + 600x400	GN 1/1 + 600x400	GN 1/1 + 600x400
Grid spacing, mm	74	74	74
GN 1/1 trays included	4	3	2
Fan speed settings	3	3	3
Voltage, V	220	220	220
Electric/Gas power, kW	0,6/19	0,6/16	0,3/9,5
External dimensions, mm	870x770x1080	870x770x880	870x770x700
Net weight, Kg	150	130	120





## Combi Steamers and Convection Ovens

### Combi Steamers, Mechanical Line

AP10M



- Chamber and body made in AISI 304 stainless steel
- Cooking chamber with rounded edges for easy cleaning
- Injector type steam generation
- Bi-directional fan system with automatic rotation reverse
- 2 fan speed settings
- Mechanical control panel
- Electronic water injection regulation
- Temperature control
- Mechanical timer 0-120 min
- Halogen chamber lights



Electric

	AP10M	AP7M	AP5M	AP5.23M
Trays load capacity	10	7	5	5
Supported tray types	GN 1/1 + 600x400	GN 1/1 + 600x400	GN 1/1 + 600x400	GN 2/3
Grid spacing, mm	80	70	70	70
GN 1/1 or GN 2/3 trays included	4	3	2	2
Voltage, V	380	220/380	220/380	220/380
Electric/Gas power, kW	16,1/-	10,8/-	10,8/-	5,4/-
External dimensions, mm	920x840x1200	920x840x865	920x840x705	700x715x700
Net weight, Kg	131	98	85	72



Gas

	AP10M GAS	AP7M GAS	AP5M GAS
Trays load capacity	10	7	5
Supported tray types	GN 1/1 + 600x400	GN 1/1 + 600x400	GN 1/1 + 600x400
Grid spacing, mm	74	74	74
GN 1/1 or GN 2/3 trays included	4	3	2
Voltage, V	220	220	220
Electric/Gas power, kW	0,6/19	0,6/16	0,3/9,5
External dimensions, mm	870x770x1080	870x770x880	870x770x700
Net weight, Kg	148	130	120



## Combi Steamers and Convection Ovens

### Convection Ovens, Touch Line

A2/16LD



- Chamber and body made in AISI 304 stainless steel
- Cooking chamber with rounded edges for easy cleaning
- Injector type steam generation
- Bi-directional fan system with automatic rotation reverse
- 2 fan speed settings
- Shower included
- Core probe included
- Trolley included with A2/16 models
- Digital touch sensitive control panel
- 200 adjustable programs with 4 phases cooking cycles for each program
- $\Delta T^\circ$  cooking system
- Humidity control
- Chamber pre-heating function
- Delayed cooking function
- Accelerated cooling function
- Double glass door easy to open and clean
- Halogen chamber lights
- Automatic washing system (optional)
- USB-port (option)
- HACCP control (option)



Electric

	A2/16LD	A2/10LD	A2/6LD
Trays load capacity	16	10	6
Supported tray types	600x400	600x400	600x400
Grid spacing, mm	70	70	70
600x400 trays included	5	3	2
Voltage, V	380	380	380
Electric/Gas power, kW	28/-	12,6/-	6,4/-
External dimensions, mm	860x910x1810	820x830x970	820x830x690
Net weight, Kg	210	120	88



Electric

	A2/16HD-E	A2/10HD-E	A2/6HD-E	A2/4HD-E
Trays load capacity	16	10	6	4
Supported tray types	600x400	600x400	600x400	600x400
Grid spacing, mm	70	70	70	70
600x400 trays included	5	3	2	1
Voltage, V	380	380	380	380
Electric/Gas power, kW	37/-	18,6/-	9,4/-	6,4/-
External dimensions, mm	860x910x1810	820x830x970	820x830x690	820x830x550
Net weight, Kg	210	120	88	70



Gas

	A2/16HD GAS	A2/10HD GAS	A2/6HD GAS
Trays load capacity	16	10	6
Supported tray types	600x400	600x400	600x400
Grid spacing, mm	70	70	70
600x400 trays included	5	3	2
Voltage, V	220	220	220
Electric/Gas power, kW	1/35	1/20	0,6/13,5
External dimensions, mm	860x910x1880	820x830x1030	820x830x750
Net weight, Kg	230	130	98



## Combi Steamers and Convection Ovens

### Convection Ovens, Digital Line

AB10D



- Chamber and body made in AISI 304 stainless steel
- Cooking chamber with rounded edges for easy cleaning
- Injector type steam generation
- Bi-directional fan system with automatic rotation reverse
- Automatic washing system built-in
- Digital control panel
- 99 adjustable programs with 3 phases cooking cycles (4 cycles in gas versions) for each program
- Humidity control
- Steam Exhaust regulation
- Chamber pre-heating function
- Accelerated cooling function
- Double glass door easy to open and clean
- Halogen chamber lights
- USB-port (option)



Electric

	<b>AB10D</b>	<b>AB6D</b>	<b>AB4D</b>
Trays load capacity	10	6	4
Supported tray types	600x400	600x400	600x400
Grid spacing, mm	80	80	80
600x400 trays included	4	3	2
Fan speed settings	2	2	2
Voltage, V	380	220/380	220/380
Electric/Gas power, kW	16,1/-	10,8/-	10,8/-
External dimensions, mm	920x840x1200	920x840x865	920x840x705
Net weight, Kg	135	101	89



Gas

	<b>AB10D GAS</b>	<b>AB6D GAS</b>	<b>AB4D GAS</b>
Trays load capacity	10	6	4
Supported tray types	600x400	600x400	600x400
Grid spacing, mm	80	80	80
600x400 trays included	4	3	2
Fan speed settings	3	3	3
Voltage, V	220	220	220
Electric/Gas power, kW	0,6/19	0,6/16	0,3/9,5
External dimensions, mm	870x770x1080	870x770x880	870x770x700
Net weight, Kg	150	130	120



## Combi Steamers and Convection Ovens

### Convection Ovens, Digital Line

AD46D



- Chamber and body made in AISI 304 stainless steel
- Cooking chamber with rounded edges for easy cleaning (except AD46DI ECO)
- Injector type steam generation
- Bi-directional fan system with automatic rotation reverse
- Single speed fan
- Digital control panel
- 99 adjustable programs with 3 phases cooking cycles for each program
- Automatic and manual humidity control
- Chamber pre-heating function
- Double glass door easy to open and clean
- Halogen chamber lights



	<b>AD46D</b>	<b>AD46DI ECO</b>
Trays load capacity	4	4
Supported tray types	600x400 + GN 1/1	600x400 + GN 1/1
Grid spacing, mm	80	75
600x400 or 470x340 trays included	2	2
Voltage, V	380/220	380/220
Power, kW	6,7	6,3
External dimensions, mm	800x700x580	750x695x560
Net weight, Kg	54	53



	<b>AD44D</b>	<b>AD36D</b>	<b>AD34D</b>
Trays load capacity	4	3	3
Supported tray types	470x340 + GN 2/3	600x400 + GN 1/1	470x340 + GN 2/3
Grid spacing, mm	80	80	80
600x400 or 470x340 trays included	4	2	3
Voltage, V	220/380	220	220
Power, kW	3,2	3,4	3,2
External dimensions, mm	600x660x580	800x700x505	600x660x505
Net weight, Kg	36	45	32





Combi Steamers and  
Convection Ovens

Convection Ovens, Mechanical Line

AB10M



- Chamber and body made in AISI 304 stainless steel
- Cooking chamber with rounded edges for easy cleaning
- Injector type steam generation
- Bi-directional fan system with automatic rotation reverse
- Mechanical control panel
- Electronic water injection regulation
- Temperature control
- Mechanical timer 0-120 min
- Manual dry-cooking mode (A9 models only)
- Double glass door easy to open and clean
- Halogen chamber lights



Electric

	<b>AB10M</b>	<b>A9/10DHS</b>	<b>AB6M</b>	<b>A9/7DHS</b>	<b>AB4M</b>
Trays load capacity	10	10	6	7	4
Supported tray types	600x400	600x400 + GN 1/1	600x400	600x400 + GN 1/1	600x400
Grid spacing, mm	80	75	80	75	80
600x400 trays or GN 1/1 grids included	4/-	-/1	3/-	-/1	2/-
Fan speed settings	2	1	2	1	2
Voltage, V	380	380	220/380	380	220/380
Electric/Gas power, kW	16,1/-	13,95/-	10,8/-	9,3/-	10,8/-
External dimensions, mm	920x840x1200	920x690x1075	920x840x865	920x690x850	920x840x705
Net weight, Kg	131	122	98	100	86



Gas

	<b>AB10M GAS</b>	<b>A9/10DHS GAS</b>	<b>AB6M GAS</b>	<b>A9/7DHS GAS</b>	<b>AB4M GAS</b>
Trays load capacity	10	10	6	7	4
Supported tray types	600x400	600x400 + GN 1/1	600x400	600x400 + GN 1/1	600x400
Grid spacing, mm	80	75	80	75	80
600x400 trays or GN 1/1 grids included	4/-	-/1	3/-	-/1	2/-
Fan speed settings	2	1	2	1	2
Voltage, V	220	220	220	220	220
Electric/Gas power, kW	0,6/19	0,5/20	0,6/16	0,35/13,5	0,3/9,5
External dimensions, mm	870x770x1080	920x750x1135	870x770x880	920x750x910	870x770x700
Net weight, Kg	148	132	130	110	120



## Combi Steamers and Convection Ovens

### Convection Ovens, Mechanical Line

- Chamber and body made in AISI 304 stainless steel
- Cooking chamber with rounded edges for easy cleaning
- Injector type steam generation
- Single speed fan
- Mechanical control panel
- Manual water injection
- Temperature control
- Mechanical timer 0-120 min
- Halogen chamber lights

AD46M



	AD46M	AD44M	AD36M	AD34M
Trays load capacity	4	4	3	3
Supported tray types	600x400 + GN 1/1	470x340 + GN 2/3	600x400 + GN 1/1	470x340 + GN 2/3
Grid spacing, mm	80	80	80	80
600x400 or 470x340 trays included	2	4	2	3
Bi-directional reversing fan system	*	-	*	-
Voltage, V	380/220	220	220	220
Power, kW	6,7	3,2	3,4	3,2
External dimensions, mm	800x700x580	600x660x580	800x700x505	600x660x505
Net weight, Kg	53	36	43	32



Chamber and body made in AISI 304 stainless steel  
 Injector type steam generation  
 Single speed fan  
 Mechanical control panel  
 Temperature control  
 Mechanical timer 0-120 min  
 Halogen chamber lights



	AD46MI ECO	AD46MP ECO	AD46M ECO	AD44MH ECO	AD44M ECO
Trays load capacity	4	4	4	4	4
Supported tray types	600x400 + GN 1/1	600x400 + GN 1/1	600x400 + GN 1/1	450x340	450x340
Grid spacing, mm	75	75	75	75	75
600x400 or 470x340 trays included	2	2	2	4	4
Manual water injection	*	*	*	*	-
Bi-directional reversing fan system	*	-	-	-	-
Voltage, V	380/220	380/220	220	220	220
Power, kW	6,3	6,2	3,4	2,85	2,85
External dimensions, mm	750x695x560	750x650x560	750x650x560	560x595x580	560x595x580
Net weight, Kg	43	48	37	31	31



Combi Steamers and  
Convection Ovens

APE8AB



- Chamber and body made in AISI 304 inox
- Cooking chamber with rounded edges for easy cleaning
- Glass doors
- Mechanical control panel
- Temperature control
- Manual water container fill-in
- Adjustable grid



	APE8ADS	APE8AD	APE8AB	APE12AB
Trays load capacity	8	8	8	12
Supported tray types	470x340-450x340-GN2/3	600x400-GN 1/1	600x400-GN 1/1	600x400-GN 1/1
Trays spacing, mm	75	75	75	75
Temperature, °C	0..60	0..60	0..60	0..60
Voltage, V	220	220	220	220
Power, kW	2	2	2	2
External dimensions, mm	600x680x860	800x680x860	920x760x860	920x900x700
Net weight, Kg	28	36	48	48

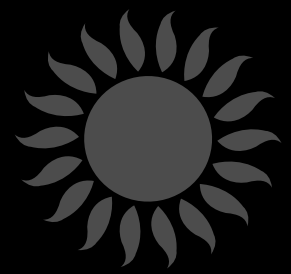
#### Trolleys

	A1/20LD CGF-120	A2/16LD CFP-116
Wheels	4 swivel, 2 with brakes	
Trays load capacity	20	16
Supported tray types	GN 1/1	600x400
External dimensions, mm	705x650x1740	705x650x1740

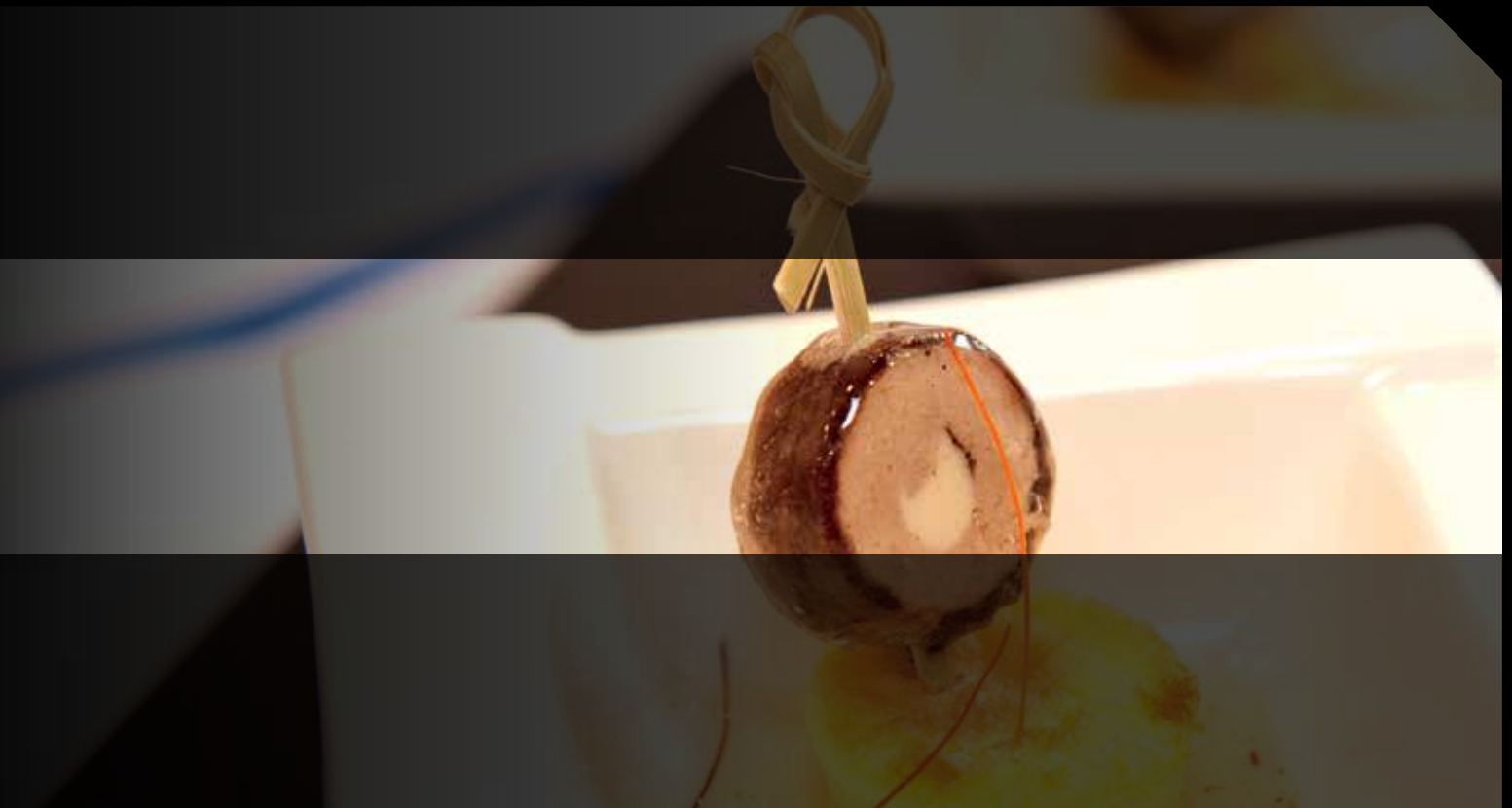
#### Trays

Apach 450x340 mm aluminium tray, 20 mm
Apach 470x340 mm aluminium tray, 20 mm
Apach 600x400 mm aluminium tray, 20 mm
Apach 600x400 mm aluminium tray, perforated with 5 chanals
Apach 600x400 mm aluminium tray, perforated





## Modular Cooking Line 700 Series



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Modular Cooking Line  
700 Series

Electric Square Plates

APRE-117FE



- Rapid heating 220x220 mm cast iron hotplates
- 6+1-level power adjustment
- Individual overheating protection for each hotplate
- Watertight fastened hotplates
- Rounded worktop edges



	APRE-47P	APRE-77P	APRE-117P
Plates	2	4	6
Open stand	*	*	*
Electric oven 560x660x310 mm	-	-	-
Plates power, kW	2x2,6	4x2,6	6x2,6
Oven power, kW	-	-	-
Voltage, V	380	380	380
Total power, kW	5,2	10,4	15,6
External dimensions, mm	400x700x850	700x700x850	1100x700x850
Net weight, Kg	38	60	95



	APRE-77FE	APRE-117FE
Plates	4	6
Open stand	-	-
Electric oven 560x660x310 mm	*	*
Plates power, kW	4x2,6	6x2,6
Oven power, kW	5,3	5,3
Voltage, V	380	380
Total power, kW	15,7	20,9
External dimensions, mm	700x700x850	1100x700x850
Net weight, Kg	90	125



## Electric Low Plates

Modular Cooking Line  
700 Series

APRE-77QFEK



Rapid heating 300x300 mm cast iron hotplates  
6+1-level power adjustment  
Individual overheating protection for each hotplate  
Rounded worktop edges



	APRE-47QP	APRE-77QP
Plates	2	4
Open stand	*	*
Static oven 560x660x310 mm	-	-
Convection oven 560x370x310 mm	-	-
Plates power, kW	2x2,5	4x2,5
Oven power, kW	-	-
Voltage, V	380	380
Total power, kW	5	10
External dimensions, mm	400x700x850	700x700x850
Net weight, Kg	38	60



	APRE-77QFE	APRE-77QFEK
Plates	4	4
Open stand	-	-
Static oven 560x660x310 mm	*	-
Convection oven 560x370x310 mm	-	*
Plates power, kW	4x2,5	4x2,5
Oven power, kW	5,3	2,6
Voltage, V	380	380
Total power, kW	15,3	12,6
External dimensions, mm	700x700x850	700x700x850
Net weight, Kg	90	90



**Modular Cooking Line**  
**700 Series**

Electric Solid Tops

- 4 isothermal zones
- 15 mm thick AISI stainless steel cook plate
- 450°C in the center and 200°C on the edges of isothermal zones
- Rounded worktop edges

APRES-77FE



	APRES-77P	APRES-77FE
Thermal zones	4	4
Open stand	*	-
Electric oven 560x660x310 mm	-	*
Isothermal zones power, kW	4x2,25	4x2,25
Oven power, kW	-	5,3
Voltage, V	380	380
Total power, kW	9	14,3
External dimensions, mm	700x700x850	700x700x850
Net weight, Kg	90	120

## Induction

Easy-clean ceramic surface  
Induction coils made in Switzerland  
Rounded worktop edges  
Watertight fastened hotplates



APRI-77P



	APRI-47P	APRI-77P
Thermal zones	2	4
Open stand	*	*
Induction zones power, kW	2x3,5	4x3,5
Voltage, V	380	380
Total power, kW	7	14
External dimensions, mm	400x700x850	700x700x850
Net weight, Kg	35	50



## Gas Burners

Modular Cooking Line  
700 Series

APRG-117FG



Removable burners with brass double burner cap and nickel plated cast iron double crown  
Mains gas connection noozles set include  
Individual overheating protection for each hotplate  
Rounded worktop edges



	APRG-47P	APRG-77P	APRG-77FE	APRG-77FG
Burners	2	4	4	4
Open stand	*	*	-	-
Stainless steel door cabinet, 280x660x310 mm	-	-	-	-
Electric oven 560x660x310 mm	-	-	*	-
Gas oven, 560x660x310 mm	-	-	-	*
Burners power, kW	1x3,5 + 1x6	2x3,5 + 2x6	2x3,5 + 2x6	2x3,5 + 2x6
Electric oven power, kW	-	-	5,3	-
Gas oven power, kW	-	-	-	6
Voltage, V	-	-	380	-
Total electric power, kW	-	-	5,3	-
Total gas power, kW	9,5	19	19	25
External dimensions, mm	400x700x850	700x700x850	700x700x850	700x700x850
Net weight, Kg	40	65	90	90



	APRG-117P	APRG-117FE	APRG-117FG
Burner	6	6	6
Open stand	*	-	-
Stainless steel door cabinet, 280x660x310 mm	-	*	*
Electric oven 560x660x310 mm	-	*	-
Gas oven, 560x660x310 mm	-	-	*
Burners power, kW	3x3,5 + 3x6	3x3,5 + 3x6	3x3,5 + 3x6
Electric oven power, kW	-	5,3	-
Gas oven power, kW	-	-	6
Voltage, V	-	380	-
Total electric power, kW	-	5,3	-
Total gas power, kW	28,5	28,5	34,5
External dimensions, mm	1100x700x850	1100x700x850	1100x700x850
Net weight, Kg	100	125	125





Modular Cooking Line  
700 Series

Gas Solid Tops

APRGS-77FG



- 10 mm thick cast iron hotplate
- LPG gas connection noozles set included
- Piezoelectric igniter
- Rounded worktop edges
- 500°C in the center and 200°C on the edges of isothermal zone



	<b>APRGS-77P</b>	<b>APRGS-77FG</b>
Burners	1	1
Open stand	*	-
Gas oven, 560x660x310 mm	-	*
Solid top power, kW	1x9	1x9
Oven power, kW	-	6
Total power, kW	9	15
External dimensions, mm	700x700x850	700x700x850
Net weight, Kg	90	120



## Modular Cooking Line 700 Series

### Boiling Pans

- Water steam jacket indirect heating
- Safety water pressure control system
- Overheating protection
- Drain tap
- Lid lock and balancing system

APKE-77



	APKE-77	APKG-77
Capacity, L	50	50
Voltage, V	380	-
Electric power, kW	9	-
Gas power, kW	-	12,5
External dimensions, mm	700x700x850	700x700x850
Net weight, Kg	100	100

## Tilting Bratt Pans

- Easy to use manual tilting mechanism
- Rounded basin corners
- Condensate collection groove on the lid
- Safety sensor cuts off the pan when tilted



APSE-87C

	APSE-87	APSE-87C	APSG-87
Capacity, L	50	50	50
Basin bottom compound coating	-	*	-
Voltage, V	380	380	-
Electric power, kW	9	9	-
Gas power, kW	-	-	13,5
External dimensions, mm	800x700x850	800x700x850	800x700x850
Net weight, Kg	120	120	120



Modular Cooking Line  
700 Series

Multi-Purpose Cooking Pans

Saves kitchen space. Could be used to fry, stew or boil  
Basin bottom compound coating

APME-47P



APME-47P

	APME-47P
Capacity, L	18
Hinged door closed cabinet	*
Voltage, V	5
Electric power, kW	380
External dimensions, mm	400x700x850
Net weight, Kg	54

## Lava Stone Grill

Piezoelectric igniter  
Flame stabilizer system and natural draft burners  
Grease collector  
Splash guards



APGG-77P



	APGG-47P	APGG-77P
Grills included	1	2
Open stand	*	*
Gas power, kW	7,3	14,6
External dimensions, mm	400x700x850	700x700x850
Net weight, Kg	50	82



Modular Cooking Line  
700 Series

Fry Tops

APTE-77PLR



- Rounded hotplate corners
- Grease collector
- Splash guards
- Flame stabilizer system and piezoelectric igniter (gas models)



Electric

	APTE-47PL	APTE-47PR	APTE-77PL	APTE-77PR	APTE-77PLR
Smooth plate	*	-	*	-	-
Lined plate	-	*	-	*	-
1/2 smooth, 1/2 lined plate	-	-	-	-	*
Chrome plated hotplate	-	-	-	-	-
Hotplate dimensions, mm	350x500	350x500	650x500	650x500	650x500
Open stand	*	*	*	*	*
Voltage, V	380	380	380	380	380
Electric power, kW	4	4	8	8	8
External dimensions, mm	400x700x850	400x700x850	700x700x850	700x700x850	700x700x850
Net weight, Kg	54	54	92	92	92



Gas

	APTG-47PL	APTG-47PR	APTG-77PL	APTG-77PR	APTG-77PLR	APTG-77PLC
Smooth plate	*	-	*	-	-	-
Lined plate	-	*	-	*	-	-
1/2 smooth, 1/2 lined plate	-	-	-	-	*	-
Chrome plated hotplate	-	-	-	-	-	*
Hotplate dimensions, mm	350x500	350x500	650x500	650x500	650x500	650x500
Open stand	*	*	*	*	*	*
Gas power, kW	5,5	5,5	11	11	11	11
External dimensions, mm	400x700x850	400x700x850	700x700x850	700x700x850	700x700x850	700x700x850
Net weight, Kg	60	60	100	100	100	100





**Modular Cooking Line  
700 Series**

Pasta Cookers

- Overheating protection safety switch
- Foaming prevention water level control
- Flame stabilizer system and piezoelectric igniter (gas models)
- Baskets are not included

APPE-77P



	APPE-47P	APPE-77P	APPG-47P	APPG-77P
Tanks	1	1	1	1
Capacity, L	26	40	26	40
Hinged door closed cabinet	*	*	*	*
Voltage, V	380	380	-	-
Electric power, kW	5,5	9	-	-
Gas power, kW	-	-	8,5	13,6
External dimensions, mm	400x700x850	700x700x850	400x700x850	700x700x850
Net weight, Kg	50	70	50	70

## Fryers



- Drain tap beneath the tank
- Overheating protection safety switch
- Flame stabilizer system and piezoelectric igniter (gas models)
- Basket drain holding grid



APFE-77P



	APFE-47/2P	APFE-47P	APFE-77P	APFG-47/2P	APFG-47P	APFG-77P
Tanks	2	1	2	2	1	2
Capacity, L	7 + 7	13	13 + 13	7 + 7	14	14 + 14
Hinged door closed cabinet	*	*	*	*	*	*
Baskets included	2	1	2	2	1	2
Voltage, V	380	380	380	-	-	-
Electric power, kW	10,5	9	18	-	-	-
Gas power, kW	-	-	-	12,5	12,5	25
External dimensions, mm	400x700x850	400x700x850	700x700x850	400x700x850	400x700x850	700x700x850
Net weight, Kg	60	60	80	60	60	80



Modular Cooking Line  
700 Series

Bain-Maries

Heating elements fastened to the basin bottom  
Rounded basin corners

APBE-77P



	APBE-47P	APBE-77P
Capacity, L	26	40
Open stand	*	*
Temperature, °C	30...90	30...90
Voltage, V	220	220
Electric power, kW	1,5	3
External dimensions, mm	400x700x850	700x700x850
Net weight, Kg	40	52

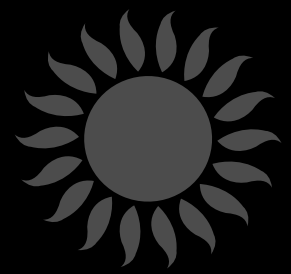


APN-77P

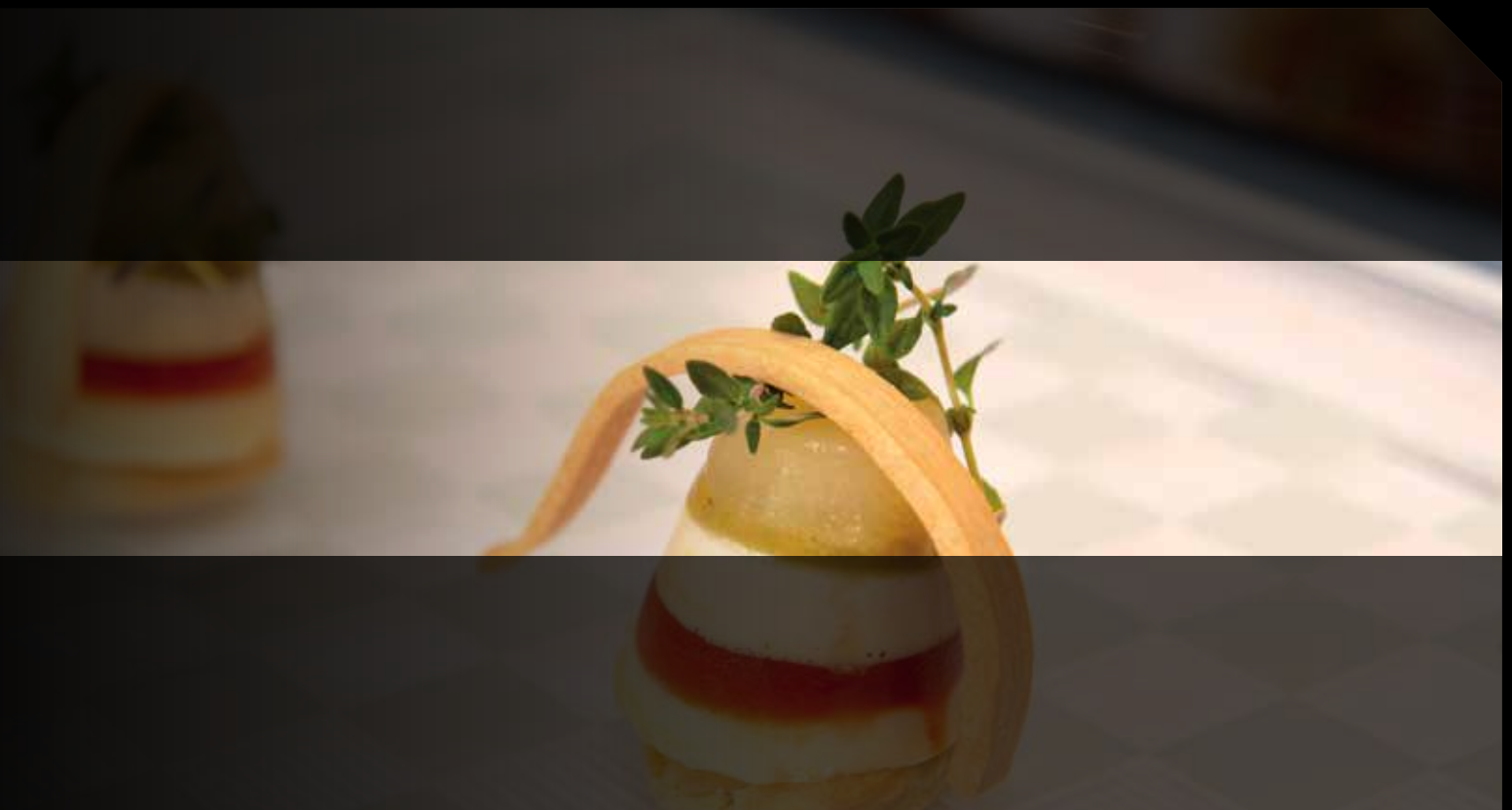


	APN-47P	APN-77P
Open stand	*	*
External dimensions, mm	400x700x850	700x700x850
Net weight, Kg	36	47





## Modular Cooking Line 900 Series



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Modular Cooking Line  
900 Series

Electric Square Plates

APRE-129FE



- Rapid heating hotplates
- 6+1-level power adjustment
- Individual overheating protection for each hotplate
- Watertight fastened hotplates
- Rounded worktop edges



	APRE-49P	APRE-89P	APRE-129P
Plates	2	4	6
Open stand	*	*	*
Electric oven 540x700x300 mm	-	-	-
Plates power, kW	2x3	3x3 + 1x4	4x3 + 2x4
Oven power, kW	-	-	-
Voltage, V	380	380	380
Total power, kW	6	13	20
External dimensions, mm	400x900x850	800x900x850	1200x900x850
Net weight, Kg	56	84	110



	APRE-89FE	APRE-129FE
Plates	4	6
Open stand	-	-
Electric oven 540x700x300 mm	*	*
Plates power, kW	3x3 + 1x4	4x3 + 2x4
Oven power, kW	6,75	6,75
Voltage, V	380	380
Total power, kW	19,75	26,75
External dimensions, mm	800x900x850	1200x900x850
Net weight, Kg	132	190





## Electric Low Plates

Modular Cooking Line  
900 Series

APRE-89QFEK



Rapid heating hotplates  
6+1-level power adjustment  
Individual overheating protection for each hotplate  
Rounded worktop edges



	APRE-49QP	APRE-89QP
Plates	2	4
Open stand	*	*
Static oven 540x700x300 mm	-	-
Convection oven 540x700x300 mm	-	-
Plates power, kW	2x3	4x3
Oven power, kW	-	-
Voltage, V	380	380
Total power, kW	6	12
External dimensions, mm	400x900x850	800x900x850
Net weight, Kg	56	84



	APRE-89QFE	APRE-89QFEK
Plates	4	4
Open stand	-	-
Static oven 540x700x300 mm	*	-
Convection oven 540x700x300 mm	-	*
Plates power, kW	4x3	4x3
Oven power, kW	6,75	4,75
Voltage, V	380	380
Total power, kW	18,75	16,75
External dimensions, mm	800x900x850	800x900x850
Net weight, Kg	132	132



Modular Cooking Line  
900 Series

Electric Solid Tops

- 4 isothermal zones
- 15 mm thick stainless steel worktop
- 450°C in the center and 200°C on the edges of isothermal zones
- Rounded worktop edges

APRES-99FE



	APRES-99P	APRES-99FE
Thermal zones	4	4
Open stand	*	-
Electric oven 540x700x300 mm	-	*
Isothermal zones power, kW	4x3	4x3
Oven power, kW	-	6,75
Voltage, V	380	380
Total power, kW	12	18,75
External dimensions, mm	900x900x850	900x900x850
Net weight, Kg	160	200

## Induction

Easy-clean ceramic surface  
Induction coils made in Switzerland  
Rounded worktop edges  
Watertight fastened hotplates



APRI-89P



	APRI-49P	APRI-89P
Thermal zones	2	4
Open stand	*	*
Induction zones power, kW	2x5	4x5
Voltage, V	380	380
Total power, kW	10	20
External dimensions, mm	400x900x850	800x900x850
Net weight, Kg	58	101



## Gas Burners

Modular Cooking Line  
900 Series

APRG-129FE



Removable burners with brass double burner cap and nickel plated cast iron double crown  
LPG connection noozles set included  
Individual overheating protection for each hotplate  
Rounded worktop edges



	APRG-49P	APRG-89P	APRG-89FE	APRG-89FG
Burners	2	4	4	4
Open stand	*	*	-	-
Hinged door closed cabinet	-	-	-	-
Electric oven 540x700x300 mm	-	-	*	-
Gas oven, 540x700x300 mm	-	-	-	*
Burners power, kW	1x3,2 + 1x5,5	1x3,2 + 2x5,5 + 1x7,2	1x3,2 + 2x5,5 + 1x7,2	1x3,2 + 2x5,5 + 1x7,2
Electric oven power, kW	-	-	6,75	-
Gas oven power, kW	-	-	-	7
Voltage, V	-	-	380	-
Total electric power, kW	-	-	6,75	-
Total gas power, kW	8,7	21,4	21,4	28,4
External dimensions, mm	400x900x850	800x900x850	800x900x850	800x900x850
Net weight, Kg	54	92	142	142



	APRG-129P	APRG-129FE	APRG-129FG
Burners	6	6	6
Open stand	*	-	-
Hinged door closed cabinet	-	*	*
Electric oven 540x700x300 mm	-	*	-
Gas oven, 540x700x300 mm	-	-	*
Burners power, kW	2x3,2 + 3x5,5 + 1x7,2	2x3,2 + 3x5,5 + 1x7,2	2x3,2 + 3x5,5 + 1x7,2
Electric oven power, kW	-	6,75	-
Gas oven power, kW	-	-	7
Voltage, V	-	380	380
Total electric power, kW	-	6,75	-
Total gas power, kW	30,1	30,1	37,1
External dimensions, mm	1200x900x850	1200x900x850	1200x900x850
Net weight, Kg	130	210	210



## Gas Solid Tops

### Modular Cooking Line 900 Series

APRGS-89FG



- 10 mm thick cast iron hotplate
- LPG connection noozles set included
- Piezoelectric igniter
- Rounded worktop edges
- 500°C in the center and 200°C on the edges of isothermal zones



	<b>APRGS-89P</b>	<b>APRGS-89FG</b>
Burners	1	1
Open stand	*	-
Gas oven, 540x700x300 mm	-	*
Solid top power, kW	1x12	1x12
Oven power, kW	-	7
Total power, kW	12	19
External dimensions, mm	800x900x850	800x900x850
Net weight, Kg	162	192





## Modular Cooking Line 900 Series

### Boiling Pans

- Indirect heating via steam jacket and direct heating versions
- Pressure control safety system
- Overheating protection safety switch
- Drain tap
- Helical spring balanced cover with lock

APKE-89



	APKE-89	APKG-89
Capacity, L	100	100
Voltage, V	380	-
Electric power, kW	14,4	-
Gas power, kW	-	22,7
External dimensions, mm	800x900x850	800x900x850
Net weight, Kg	157	152

## Tilting Bratt Pans

- Easy to use manual tilting mechanism
- Rounded basin corners
- Condensate collection groove on the lid
- Safety sensor cuts off the pan when tilted



APSE-89



	APSE-89	APSG-89
Capacity, L	80	80
Voltage, V	380	-
Electric power, kW	9	-
Gas power, kW	-	20
External dimensions, mm	800x900x850	800x900x850
Net weight, Kg	168	168



Modular Cooking Line  
900 Series

Fry Tops

APTE-89PLC



- Rounded hotplate corners
- Grease collector
- Splash guards
- Flame stabilizer system and piezoelectric igniter (gas models)



Electric

	APTE-49PL	APTE-49PR	APTE-49PLC	APTE-89PL	APTE-89PR	APTE-89PLC	APTE-89PLR
Smooth plate	*	-	-	*	-	-	-
Lined plate	-	*	-	-	*	-	-
2/3 smooth, 1/3 lined plate	-	-	-	-	-	-	*
Chrome plated hotplate	-	-	*	-	-	*	-
Hotplate dimensions, mm	375x710	375x710	375x710	725x710	725x710	725x710	725x710
Open stand	*	*	*	*	*	*	*
Voltage, V	380	380	380	380	380	380	380
Electric power, kW	6	6	6	12	12	12	12
Gas power, kW	-	-	-	-	-	-	-
External dimensions, mm	400x900x850	400x900x850	400x900x850	800x900x850	800x900x850	800x900x850	800x900x850
Net weight, Kg	84	84	84	140	140	140	140



Gas

	APTG-49PL	APTG-49PR	APTG-49PLC	APTG-89PL	APTG-89PR	APTG-89PLC	APTG-89PLR
Smooth plate	*	-	-	*	-	-	-
Lined plate	-	*	-	-	*	-	-
2/3 smooth, 1/3 lined plate	-	-	-	-	-	-	*
Chrome plated hotplate	-	-	*	-	-	*	-
Hotplate dimensions, mm	375x710	375x710	375x710	725x710	725x710	725x710	725x710
Open stand	*	*	*	*	*	*	*
Voltage, V	-	-	-	-	-	-	-
Electric power, kW	-	-	-	-	-	-	-
Gas power, kW	8	8	8	16	16	16	16
External dimensions, mm	400x900x850	400x900x850	400x900x850	800x900x850	800x900x850	800x900x850	800x900x850
Net weight, Kg	84	84	84	140	140	140	140



**Modular Cooking Line  
900 Series**

Pasta Cookers

- Overheating protection safety switch
- Foaming prevention water level control
- Flame stabilizer system and piezoelectric igniter (gas models)
- Baskets are not included

APPE-89P



	APPE-49P	APPE-89P	APPG-49P	APPG-89P
Tanks	1	2	1	2
Capacity, L	40	40 + 40	40	40 + 40
Hinged door closed cabinet	*	*	*	*
Voltage, V	380	380	-	-
Electric power, kW	9	18	-	-
Gas power, kW	-	-	14	28
External dimensions, mm	400x900x850	800x900x850	400x900x850	800x900x850
Net weight, Kg	70	120	70	120

## Fryers



Drain tap beneath the tank  
Overheating protection safety switch  
Flame stabilizer system and piezoelectric igniter (gas models)



APFE-89P



	APFE-49P	APFE-89P	APFG-49P	APFG-89P
Tanks	1	2	1	2
Capacity, L	18	18 + 18	18	18 + 18
Hinged door closed cabinet	*	*	*	*
Baskets included	1	2	1	2
Voltage, V	380	380	-	-
Electric power, kW	16	32	-	-
Gas power, kW	-	-	15,2	30,4
External dimensions, mm	400x900x850	800x900x850	400x900x850	800x900x850
Net weight, Kg	67	124	67	124



## Lava Stone Grill

Modular Cooking Line  
900 Series

APGG-89P



- Piezoelectric igniter
- Flame stabilizer system and natural draft burners
- Grease collector
- Splash guards



	<b>APGG-49P</b>	<b>APGG-89P</b>
<b>Grids included</b>	1	2
<b>Open stand</b>	*	*
<b>Gas power, kW</b>	11	22
<b>External dimensions, mm</b>	400x900x850	800x900x850
<b>Net weight, Kg</b>	60	104





Modular Cooking Line  
900 Series

Bain-Maries

Heating elements fastened to the basin bottom  
Rounded basin corners

APBE-89P



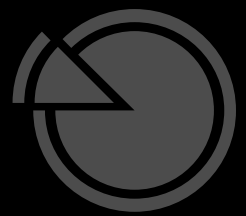
	APBE-49P	APBE-89P
Capacity, L	35	70
Open stand	*	*
Temperature, °C	30...90	30...90
Voltage, V	220	380
Electric power, kW	2,5	6
External dimensions, mm	400x900x850	800x900x850
Net weight, Kg	54	82

APN-89P



	APN-49P	APN-89P
Open stand	*	*
External dimensions, mm	400x900x850	800x900x850
Net weight, Kg	60	100





## Pizza Equipment



Tunnel Ovens	68-69
Pizza Ovens, Compact Electric	70-71
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## Pizza Equipment

### Tunnel Ovens

- Electronic control panel
- Stainless steel construction
- Ventilated chamber
- Conveyor belt in stainless steel
- Electrostatic relays
- Suitable for various dishes: pizza, bread, vegetables, gastronomy
- Wheeled base (option)

#### AMT 65



	AMT 40	AMT 50	AMT 65	AMT 80
Chamber dimensions, mm	400x540x100	500x750x100	650x1000x100	800x1100x100
Temperature, °C	50...320	50...320	50...320	50...320
Base	option	*	*	*
Top heating elements, kW	2x1,5	2x2,8	2x3,6	2x6
Bottom heating elements, kW	2x2,2	2x4,1	2x5,4	2x6
Voltage, V	380	380	380	380
Power, kW	7,8	14,2	18,4	24,4
External dimensions, mm	1425x985x450	1860x1210x1030	2070x1320x1090	2250x1560x1130
Net weight, Kg	101	230	284	470



**Production Capacity, pizzas per hour**

Pizza size, cm	Baking time, min	AMT 40	AMT 50	AMT 65	AMT 80
15 cm / 80 gr	3,5...4	145...115			
20 cm / 145 gr	3,5...4	80...75	145...115		
25 cm / 230 gr	3,5...4	45...35	80...75	155...140	220...200
30 cm / 330 gr	3,5...4,5	30...25	45...35	110...85	170...150
35 cm / 450 gr	3,5...4,5	22...19	30...25	80...60	90...70
40 cm / 585 gr	4...5	18...15	22...19	60...45	70...55
45 cm / 740 gr	4,5...5,5		18...15	40...30	60...50
50 cm / 915 gr	5...6			30...25	35...30



AMS2 ECO



- Stainless steel door, front panel and body
- Aluminum plated steel chamber
- Refractory brick chamber bottom
- Built in chamber light



	<b>AMS1</b>	<b>AMS1 ECO</b>	<b>AMS2</b>	<b>AMS2 ECO</b>
<b>Control panel type</b>	mechanical	mechanical	mechanical	mechanical
<b>Chambers</b>	1	1	2	2
<b>Internal dimension, mm</b>	350x410x75	350x410x75	350x410x75	350x410x75
<b>Temperature, °C</b>	50...350	50...350	50...350	50...350
<b>Voltage, V</b>	220	220	220	220
<b>Power, kW</b>	1,75	1,75	3,5	3,5
<b>External dimensions, mm</b>	510x590x210	510x590x210	510x590x350	510x590x350
<b>Net weight, Kg</b>	20	20	35	35





## Pizza Equipment

### Pizza Ovens, Medium Electric

AMM44



Stainless steel door and front panel  
Aluminum plated steel chamber  
Refractory brick chamber bottom  
Painted steel outer body  
Built in chamber light



	<b>AMM4</b>	<b>AMM44</b>	<b>AMM6</b>	<b>AMM66</b>
Control panel type	mechanical	mechanical	mechanical	mechanical
Chambers	1	2	1	2
Internal dimension, mm	700x700x130	700x700x130	700x1050x130	700x1050x130
Temperature, °C	50...450	50...450	50...450	50...450
Voltage, V	380	380	380	380
Power, kW	5,4	10,8	8,1	16,2
External dimensions, mm	935x900x330	935x900x600	935x1250x330	935x1250x600
Net weight, Kg	65	115	80	160



## Pizza Equipment

### Pizza Ovens, Large Electric and Gas

- Stainless steel door and front panel
- 6 separate heating elements
- Aluminum plated steel (electric) or stainless steel (gas) chamber
- Refractory brick chamber bottom
- Painted steel outer body
- Built in chamber light

AML44



Electric

	AML4	AML6	AML6W	AML44	AML66
Chambers	1	1	1	2	2
Internal dimension, mm	720x720x140	720x1080x140	1080x720x140	720x720x140	720x1080x140
Temperature, °C	50...500	50...500	50...500	50...500	50...500
Voltage, V	6/-	9/-	9/-	12/-	18/-
Electric/Gas power, kW	380	380	380	380	380
External dimensions, mm	1010x850x420	1010x1210x420	1370x850x420	1010x850x750	1010x1210x750
Net weight, Kg	115	165	175	200	300



			Gas		
AML9	AML66W	AML99	AMG4	AMG6	AMG9
1	2	2	1	1	1
1080x1080x140	1080x720x140	1080x1080x140	620x620x155	620x920x155	920x920x155
50...500	50...500	50...500	50...450	50...450	50...450
13,2/-	18/-	26,4/-	0,2/13,9	0,2/18	0,2/24,5
380	380	380	220	220	220
1370x1210x420	1370x850x750	1370x1210x750	1000x840x470	1000x1140x470	1300x1140x470
220	320	400	112	141	179



## Pizza Equipment

### Pizza Ovens, Convection Electric

Stainless steel chamber and outer body

Patented design

Super-fast baking cycle enabled by heating elements coupled with powerful fan driving hot air from the top of the chamber

Allows cooking of croissants, meat, and other dishes in trays and on grids

90 seconds baking cycle for fresh Margarita-type pizza

#### AMC1 TURBO



AMC1 TURBO	
Control panel type	mechanical
Chambers	1
Internal dimension, mm	350x410x170
Temperature, °C	50...450
Voltage, V	220
Power, kW	3,5
External dimensions, mm	550x650x350
Net weight, Kg	30

## Pizza Displays



Stainless steel body  
Water basin for humidification  
3 rotating grating shelves  
Door with magnetic closure

AVT42



	AVT42
Temperature, °C	0...+90
Voltage, V	220
Power, kW	0,7
External dimensions, mm	505x470X590
Net weight, Kg	25



## Pizza Equipment

### Pizza Press

Plates made of stainless steel  
Adjustable thickness of the dough  
Creating traditional rim around the pizza

#### APRESS33



	APRESS33	APRESS45
Plate diameter, cm	33	45
Dough weight, gr	100-270	100-500
Voltage, V	380	380
Power, kW	3,6	5,6
External dimensions, mm	560x430x750	670x550x860
Net weight, Kg	100	130

# Pizza Rolling Machine

Two pairs of dough rollers  
Adjustable thickness of the dough



ARM310



	ARM310	ARM420
Pizza diameter, cm	14-30	26-40
Dough weight, gr	80-120	210-700
Voltage, V	220	220
Power, kW	0,25	0,25
External dimensions, mm	475x375x660	585x435x790
Net weight, Kg	30	36





APZ03D1+VR4 203 VD



- Inside and outside made of stainless steel
  - Granite working top
  - Automatic defrosting
  - Self-closing doors with magnetic gaskets
  - Ventilated cooling
  - Refrigerant R404a
  - Adjustable feet
  - 40 mm thick insulation in CFC free polyurethane high pressure injected
  - Electronic control panel
  - Tropicalized climate class (ambient temperature up to +43°C and relative humidity of 65%)
- \*trays not included



	APZ02	APZ02 + VR4 160 VD	APZ02D1 + VR4 160 VD	APZ03	APZ03 + VR4 203 VD	APZ03D1 + VR4 203 VD	APZ03D6 + VR4 200 VD
Doors	2	2	2	3	3	3	2
Neutral drawers	-	-	1	-	-	1	6
Refrigerated display	-	7 x GN 1/4	7 x GN 1/4	-	9 x GN 1/4	9 x GN 1/4	9 x GN 1/4
Capacity, L	310	310	310	460	460	460	310
Temperature, °C	0...+10	0...+10	0...+10	0...+10	0...+10	0...+10	0...+10
Voltage, V	220	220	220	220	220	220	220
Power, kW	0,495	0,855	0,855	0,495	0,855	0,855	0,855
External dimensions, mm	1610x750x1100	1610x750x1560	1610x750x1560	2040x750x1100	2040x750x1560	2040x750x1560	2000x750x1560
Net weight, Kg	170	220	220	200	250	250	250





## Refrigeration Equipment



Upright Refrigeration Cabinets, Standard range	84-85
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## Refrigeration Equipment

### Upright Refrigeration Cabinets, Standard range

F1400TN



- Stainless steel compartment and outside body
- Grid load up to 40 kg
- GN 2/1 compatible grid
- Reversible door hinges
- Compressor on the cabinet's top
- Ventilated refrigeration system
- Compartment light
- Door lock included
- Insulation thickness: 60 mm



	<b>F700TN</b>	<b>F1400TN</b>	<b>F700BT</b>	<b>F1400BT</b>
Capacity, L	700	1400	700	1400
Temperature range, °C	0 ...+10	0 ...+10	-22...-18	-22...-18
Grids included	3	6	3	6
Voltage, V	220	220	220	220
Power, kW	0,385	0,57	0,65	0,7
External dimensions, mm	710x800x2030	1420x800x2030	710x800x2030	1420x800x2030
Net weight, Kg	110	150	122	159



Refrigeration Equipment

Upright Refrigeration Cabinets, Premium range

AVD150TN



- Stainless steel compartment and outside body
- Reversible door hinges
- Compressor on the cabinet's top
- Ventilated refrigeration system
- Compartment light
- Door lock included
- Insulation thickness: 75 mm



	<b>AVD70TN</b>	<b>AVD150TN</b>	<b>AVD70BT</b>	<b>AVD150BT</b>
Capacity, L	700	1500	700	1500
Temperature range, °C	-2...+8	-2...+8	-22...-15	-22...-15
Grids included	3	6	3	6
Voltage, V	220	220	220	220
Power, kW	0,38	0,65	0,7	1,1
External dimensions, mm	750x835x2040	1500x835x2040	750x835x2040	1500x835x2040
Net weight, Kg	115	184	126	203





AFM04



- Stainless steel compartment and outside body
- Automatic defrost function
- Ventilated refrigeration system
- R404A environment-friendly refrigerant fluid



	<b>AFM02</b>	<b>AFM03</b>	<b>AFM04</b>	<b>AFM02BT</b>	<b>AFM03BT</b>
<b>Doors</b>	2	3	4	2	3
<b>Capacity, L</b>	310	460	620	310	460
<b>Temperature range, °C</b>	0...+10	0...+10	0...+10	-22...-18	-22...-18
<b>Voltage, V</b>	220	220	220	220	220
<b>Power, kW</b>	0,5	0,5	0,5	0,65	0,7
<b>External dimensions, mm</b>	1420x700x850	1870x700x850	2320x700x850	1420x715x850	1870x715x850
<b>Net weight, Kg</b>	86	102	118	99	122
<b>100 mm splash guard model</b>	AFM02AL	AFM03AL	AFM04AL	AFM02BTAL	AFM03BTAL



SH05 - SH10



- GN 1/1 and 600x400 trays compatible grid
- Programmable defrost function
- Automatic temperature preserving mode
- Stainless steel compartment and outside body
- Core probe included
- Insulation thickness: 60 mm



	APR9/10TLO	APR9/5TLP	SH10	SH07	SH05	SH03
Chambers	10	5	10	7	5	3
Grid spacing, mm	70	70	70	105	70	70
90 min cooling cycle, kg	+90°C to +3°C	28	13	-	-	-
	+70°C to +3°C	-	-	35	25	20
270 min freezing cycle, kg	+90°C to -18°C	18	9	-	-	-
	+70°C to -18°C	-	-	25	20	15
240 min freezing cycle, kg	-	-	25	20	15	11
Voltage, V	220	220	220	220	220	220
Power, kW	1,35	0,65	1,6	1,49	1,42	1,15
External dimensions, mm	820x825x1680	830x800x850	750x740x1260	750x740x1260	750x740x850	750x740x720
Net weight, Kg	155	116	102	90	71	50



Saladette

Refrigeration Equipment

S02A

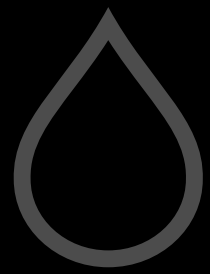


GN 1/1 trays compatible grid  
Suitable for environments with temperature up to +43°C and humidity up to 65%  
High quality stainless steel body  
Automatic defrost function  
2 GN 1/1 shelves included  
Insulation thickness: 40 mm



	<b>S02A</b>	<b>S02E</b>
<b>Worktop</b>	granite + 5 x GN 1/6	trays cooling compartment
<b>Doors</b>	2	2
<b>Capacity, L</b>	220	220
<b>Temperature range, °C</b>	+4...+10	+4...+10
<b>Voltage, V</b>	220	220
<b>Power, kW</b>	0,28	0,28
<b>External dimensions, mm</b>	900x700x1080	900x700x880
<b>Net weight, Kg</b>	96	60





## Washing Equipment



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Undercounter Dishwashing Machines	97
Hood Type Dishwashing Machines	98-99
Utensil Washers	100-101
Rack Type Conveyor Dishwashing Machines	102-103





## Washing Equipment

### Undercounter Glasswashing Machines

Extra-wide 320 mm door opening suitable for glasses up to 285mm-tall  
Designed for glasses, cups and small plates up to 300mm in diameter  
Low noise and additional heat insulation with double-skin door

AF402



AF402	
Capacity, racks/h	30
Useful height, mm	320
Rack size, mm	385x385
Water consumption/cycle, L	2,1
Voltage, V	220
Power, kW	3,5
External dimensions, mm	440x530x700
Net weight, Kg	31
CONFIGURATION	
Detergent dispenser	option
Rinse aid dispenser	*
Drain pump	option
Dish rack	*
Glass rack	*
Cutlery container	*

## Undercounter Dishwashing Machines

Low noise and additional heat insulation with double-skin door  
Suitable for cold water at 15°C with upgraded boiler and Themostop function



AF500

	AF500	AF501
Capacity, racks/h	30/40	30/40
Useful height, mm	345	345
Rack size, mm	500x500	500x500
Water consumption/cycle, L	2,8	2,8
Voltage, V	220/380	380 (220)
Power, kW	3,6	5,6 (3,6)
External dimensions, mm	580x600x830	580x600x830
Net weight, Kg	54	54
CONFIGURATION		
Detergent dispenser	option	option
Rinse aid dispenser	*	*
Drain pump	option	option
Cold water connection	-	*
Surface filter set	option	option
Dish rack	*	*
Glass rack	*	*
Cutlery container	*	*



## Hood Type Dishwashing Machines

AC990



- Suitable for cold water at 15°C with upgraded boiler and Themostop function
- Stainless steel arms
- Low noise power effective dual-flow double-outlet pump
- Hygienic design with fully molded tanks without internal hoses and welded joints for super-fast cleaning
- Safe high quality washing with SoftStart system
- Universal hot and cold water supply connection
- AC990 is suitable for GN 1/1 containers, large pans and plastic containers



	<b>AC800</b>	<b>AC990</b>
Capacity, racks/h	30/60	10/30/40/60
Hood opening, mm	400	460
Rack size, mm	500x500	500x600
Water consumption/cycle, L	2,4	3
Voltage, V	380	380
Power, kW	8,2	11
External dimensions, mm	706x800x1500	700x760x1570
Net weight, Kg	90	113
<b>CONFIGURATION</b>		
Detergent dispenser	option	option
Rinse aid dispenser	*	*
Drain pump	option	option
Cold water connection	*	*
Surface filter set	option	option
Dish rack	*	*
Glass rack	*	*
Cutlery container	*	*



## Washing Equipment

## Utensil Washers

AK902



Front door designed to act as loading/unloading table to reduce operators effort  
Suitable for cold water at 15°C with upgraded boiler and Themostop function  
Extra wide door opening permits washing of barbecue grills and other large-size utensils  
(models AK902, AK924)



	<b>AK901</b>	<b>AK902</b>	<b>AK924</b>
<b>Control panel type</b>	Electronic 3 programs	Digital 11 programs	Digital 11 programs
<b>Hood opening, mm</b>	650	850	850
<b>Rack size, mm</b>	550x610	550x610	1320x700
<b>Water consumption/cycle, L</b>	4	3	7
<b>Voltage, V</b>	380	380	380
<b>Power, kW</b>	7,4	8	15,5
<b>External dimensions, mm</b>	720x780x1700	720x780x1900	1470x850x1900
<b>Net weight, Kg</b>	155	165	330
<b>CONFIGURATION</b>			
<b>Detergent dispenser</b>	option	*	*
<b>Rinse aid dispenser</b>	option	*	*
<b>Self cleaning cycle</b>	-	*	*
<b>Cold water connection</b>	*	*	*
<b>Stainless steel rack</b>	*	*	*
<b>Stainless steel tray insert</b>	option	option	option



Washing Equipment

Rack Type Conveyor Dishwashing Machines

ARC100



AISI 304 stainless steel double skin body  
High quality fully molded tanks without welded joints



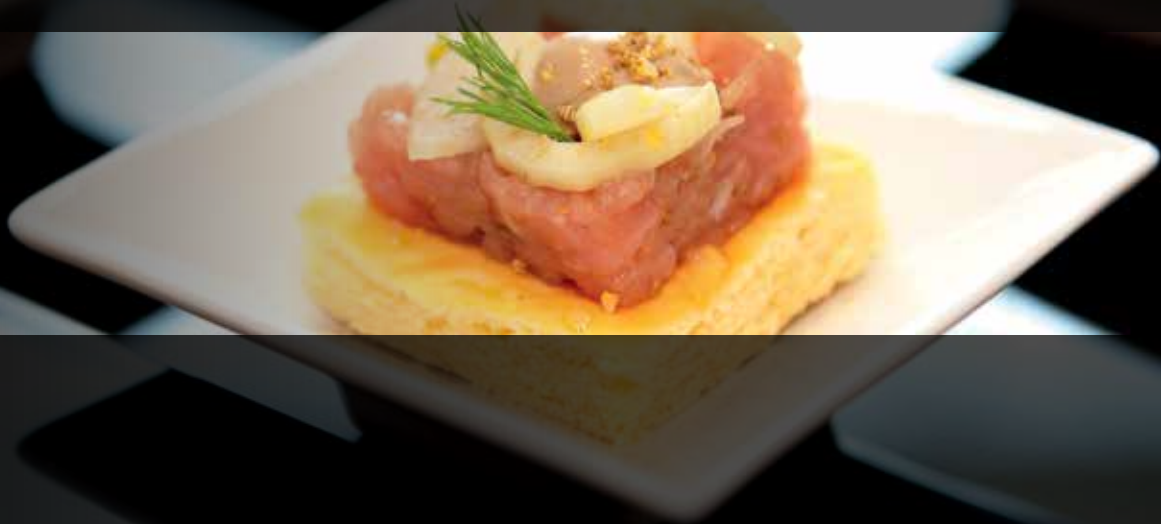
<b>ARC100</b>	
Capacity, racks/h	50/100
Rack size, mm	500x500
Conveyor speeds	2
Voltage, V	380
Power, kW	13,3
External dimensions, mm	1150x770x1565
Net weight, Kg	200
<b>CONFIGURATION</b>	
Detergent and rinse aid dispenser kit	option
Drying module	option
Cold water connection	option
Steam collector and exhaust fan	option
Racks included	3
Cutlery container	1







## Electromechanical Equipment



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Electromechanical  
Equipment

Bone Saws

ASW183A



- Adjustable blade tensioner
- Portion cut adjustment
- Nitro painted or anodized cast metal machine body
- Meat pusher for enhanced safety



	<b>ASW155</b>	<b>ASW155A</b>	<b>ASW183</b>	<b>ASW183A</b>
Body type	painting	anodized	painting	anodized
Blade length, mm	1550		1830	
Cut width, mm	170		200	
Max cut height, mm	250		320	
Usable cut height, mm	150		225	
Work Table, mm	330 x 330		410 x 410	
Voltage, V	220	220	220	220
	380	380	380	380
Power, kW	0,75	0,75	0,75	0,75
External dimensions, mm	440x370x810		530x420x910	
Net weight, Kg	32		36	



Electromechanical  
Equipment

Meat Mincers

ATI32RSUT



Ventilated asynchronous motor with overheating protection  
Self-sharpening stainless steel draw-plates  
Stainless steel tray and hopper  
ABS plastic pusher  
Optional reverse mode (except ATS8)



	ATS8	ATS12	ATS22	ATS12U	ATS22UT
Mincing Group	Enterprise	Enterprise	Enterprise	1/2 Unger	Unger
Production capacity, Kg/h	30	200	300	200	300
Standard plate hole diameter, mm	6	6	6	4,5	10 + 4,5
Mouth diameter, mm	60	70	82	70	82
Mincing group type	aluminum	cast iron	cast iron	cast iron	cast iron
Voltage, V	220	220	220	220	220
	-	380	380	380	380
Power, kW	0,38	0,75	1,1	1,1	1,1
External dimensions, mm	270x260x360	370x220x440	440x240x510	460x240x510	470x240x510
Net weight 220/380 V, Kg	9/-	19/16	24/22	23/21	25/23



	ATI22UT	ATI22RUT	ATI32RSUT
Mincing Group	Unger	Unger	Unger
Production capacity, Kg/h	300	400	500
Standard plate hole diameter, mm	10 + 4,5	10 + 4,5	10 + 4,5
Mouth diameter, mm	82	82	98
Mincing group type	cast iron	cast iron	stainless steel
Voltage, V	220	220	-
	380	380	380
Power, kW	1,1	1,5	1,6
External dimensions, mm	470x220x440	480x260x530	510x260x525
Net weight 220/380 V, Kg	26/24	33/33	-/40



## Electromechanical Equipment

### Meat Mixers

- Stainless steel body
- Safety micro switch on cover
- Easily removable stainless steel paddle
- Reversible rotation direction

AMK50



	AMK10	AMK20	AMK30	AMK50	AMK100 PRO	AMK150 PRO
Maximum load, kg	10	20	30	50	100	150
Paddles	1	1	1	1	2	2
Voltage, V	220	220	220/380	220/380	220/380	220/380
Power, kW	0,18	0,37	1,46	1,46	1,5	1,8
External dimensions, mm	482x260x390	544x335x467	680x365x530	750x465x595	570x1160x1040	630x1260x1080
Net weight, Kg	18	27	49	59	110	135

## Slicers

Structure in anodized cast aluminium alloy  
Ventilated motor  
25° blade inclination  
Built-in sharpener



ASL250



	ASL220	ASL250	ASL275	ASL300
Blade diameter, mm	220	250	275	300
Maximum cut thickness, mm	13	13	13	13
Carriage run, mm	245	245	245	285
Tray size, mm	230x240	230x240	230x240	250x275
Voltage, V	220	220	220	220
Power, kW	0,147	0,147	0,147	0,21
External dimensions, mm	570x560x370	570x560x370	570x560x370	640x610x420
Net weight, Kg	17	17	17	20,5





## Electromechanical Equipment

### Cheese Graters

Polished die cast aluminum body  
High power ventilated asynchronous motor  
Overload protection

AGR1



	<b>AGR1</b>
Production capacity, Kg/h	30
Grater mouth, mm	110x65
Rotation speed, rpm	1400
Voltage, V	220
Power, kW	0,38
External dimensions, mm	280x170x310
Net weight, Kg	8

## Hamburger Press

Anodized die cast aluminum body  
Stainless steel meat bowl and stainless steel ejector



AHP100



AHP100	
Bowl diameter, mm	100
External dimensions, mm	250x190x320
Net weight, Kg	5



## Electromechanical Equipment

### Bowl Cutters

- Stainless steel body and bowl
- Separated bowl and motor for better heat management
- High efficiency ventilated motor for continuous operation
- 2 motors coupled for ultra efficiency (ACT9)
- High quality steel blades
- See-through plastic lid
- Lid enables adding ingredients while in operation
- Safety switch on the lid

ACT9



	ACT4	ACT6	ACT9
Bowl capacity, L	3,3	5,3	9,4
Rotation speed, rpm	1500...2800	1500...2800	1500...2800
Voltage, V	220	220	220
Power, kW	0,35	0,35	0,7
External dimensions, mm	305x365x255	305x365x320	355x455x380
Net weight, Kg	10	11	23

## Sausage Fillers

Horizontal model  
Set of different sized funnels included  
AISI 304 stainless steel cylinder



	ASF3	ASF5	ASF8	ASF14
Capacity, L	3	5	8	14
Speed settings	1	2	2	2
Funnels included, mm	11,5/19,5/25/34,5	11,5/19,5/25/34,5	11,5/19,5/25/34,5	8/16,5/23,5
External dimensions, mm	220x370x200	590x230x240	750x230x240	770x272x220
Net weight, Kg	8	11	13	27



Electromechanical  
Equipment

Spiral Mixers

ASM48R 2S



Shape of the spiral guarantees a perfectly mixed dough in a few minutes  
Stainless steel bowl, spiral, central column and protection grate  
Silent operation due to oil-immersed gears  
Wheels and timer included with all models



Fixed head and bowl

	ASM07F	ASM10F	ASM16F	ASM16F 2S	ASM22F	ASM22F 2S	ASM32F	ASM32F 2S	ASM41F	ASM41F 2S	ASM48F	ASM48F 2S
Speed settings	1	1	1	2	1	2	1	2	1	2	1	2
Bowl capacity, L	7	10	16		22		32		41		48	
Maximum dough weight, Kg	5	8	12		17		25		35		42	
Production capacity, Kg/h	29	35	48		56		88		112		128	
Voltage, V	220	220	220/380	380	220/380	380	220/380	380	220/380	380	220/380	380
Power, kW	0,37	0,37	0,75	0,75	0,75	0,75	1,1	1,1	1,1	1,1	1,5	1,5
External dimensions, mm	240x500x500	260x500x500	385x670x725		385x670x725		424x735x805		480x805x825		480x805x825	
Net weight, Kg	41	42	65		65		86,6		95,4		97,4	



Rising top and extractable bowl

	ASM07R	ASM10R	ASM16R	ASM16R 2S	ASM22R	ASM22R 2S	ASM32R	ASM32R 2S	ASM41R	ASM41R 2S	ASM48R	ASM48R 2S
Speed settings	1	1	1	2	1	2	1	2	1	2	1	2
Bowl capacity, L	7	10	16		22		32		41		48	
Maximum dough weight, Kg	5	8	12		17		25		35		42	
Production capacity, Kg/h	29	35	48		56		88		112		128	
Voltage, V	220	220	220/380	380	220/380	380	220/380	380	220/380	380	220/380	380
Power, kW	0,37	0,37	0,75	0,75	0,75	0,75	1,1	1,1	1,1	1,1	1,5	1,5
External dimensions, mm	385x670x675	385x670x675	385x670x725		385x670x725		424x735x805		480x805x825		480x805x825	
Net weight, Kg	58	60	71,5		73		94,6		105,4		107,4	



Electromechanical  
Equipment

Planetary Mixers

APL80



- Continuous speed variator
- Self lubricating transmission for silent operation
- Whisk, spatula and spiral utensil included
- Stainless steel protection grate
- Floor models with bowl-lift system operated by lever



	<b>APL5B</b>	<b>APL8B</b>	<b>APL10B</b>	<b>APL20B</b>
<b>Bowl capacity, L</b>	5	8	10	20
<b>Rotation speed, rpm</b>	40...200	40...200	40...200	45...180
<b>Voltage, V</b>	220	220	220	220
<b>Power, kW</b>	0,25	0,37	0,37	0,75
<b>External dimensions, mm</b>	330x400x465	376x480x616	376x480x660	500x650x800
<b>Net weight, Kg</b>	25	32	34	50



	<b>APL20</b>	<b>APL20P</b>	<b>APL30</b>	<b>APL40</b>	<b>APL60</b>	<b>APL80</b>
<b>Bowl capacity, L</b>	20	20	30	40	60	80
<b>Rotation speed, rpm</b>	45...180	40...150	40...150	35...150	35...150	35...150
<b>Voltage, V</b>	220	380	380	380	380	380
<b>Power, kW</b>	0,75	1,13	1,13	1,5	2,2	3
<b>External dimensions, mm</b>	500x650x1180	730x870x1450	730x870x1450	770x900x1600	770x900x1600	800x1030x1600
<b>Net weight, Kg</b>	155	155	160	245	265	280





## Electromechanical Equipment

### Vegetable Cutters

Made from stainless steel and anodized aluminum  
High efficiency ventilated motor for continuous operation  
Suitable to process soft products  
Disks for dicing, slicing, shredding, grating and chipping included

AVG200



	AVG200	AVG400
Rotation speed, rpm	300	250...450
Voltage, V	220	220
Power, kW	0,515	0,58
External dimensions, mm	280x510x510	280x490x530
Net weight, Kg	17,5	21,5

## Potato Peelers



- Stainless steel body
- Ventilated asynchronous motor
- Electromagnetic water inlet valve
- See-through plastic lid
- Belt transmission
- Timer
- Waste filter drawer included



APP18



	APP5	APP10	APP18
Production capacity, Kg/h	150	300	500
Maximum load capacity, Kg	5	10	18
Rotation speed, rpm	270	320	320
Cycle length, sec	60...90	90...120	120...150
Voltage, V	220/380	220/380	220/380
Power, kW	0,37	0,55	0,9
External dimensions, mm	620x480x600	620x480x900	620x480x1000
Net weight, Kg	35	40	45





## Bar Equipment



Blenders	124-125
Juice Squeezers	126-127
Drink Mixers	128-129
Coffee Grinders	130-131



## Bar Equipment

## Blenders

ABL1P ECO



- Powerful ventilated motors
- Dishwasher safe cup (ECO models)
- Easy-clean rounded design
- Lid opening for adding ingredients while in operation
- ECO models for small and medium sized business



	<b>ABL1P</b>	<b>ABL1P ECO</b>	<b>ABL1</b>	<b>AIB1</b>	<b>ABL2P</b>	<b>ABL2</b>
<b>Cup type</b>	plastic	plastic	s/steel	s/steel	plastic	s/steel
<b>Body type</b>	metal	plastic	metal	metal	metal	metal
<b>Cup capacity, L</b>	1x1,7	1x1,5	1x1,7	1x1,7	2x1,7	2x1,7
<b>Rotation speed, rpm</b>	10 000/15 000	18 000	10 000/15 000	10 000/15 000	10 000/15 000	10 000/15 000
<b>Voltage, V</b>	220	220	220	220	220	220
<b>Power, kW</b>	0,4	0,45	0,4	0,4	2x0,4	2x0,4
<b>External dimensions, mm</b>	200x200x460	213x200x416	200x200x460	200x200x460	350x200x460	350x200x460
<b>Net weight, Kg</b>	4	3	4	4	8	8



Bar Equipment

Juice Squeezers

ACS2 ECO



Easy-clean rounded design  
Lever to avoid any food contact (ACS2)  
ECO models for small and medium sized business



	ACS1	ACS1Y	ACS1 ECO	ACS2	ACS2Y	ACS2 ECO
<b>Body type</b>	Chrome plated steel	Yellow painted steel	Chrome painted plastic	Grey painted steel	Yellow painted steel	Chrome painted plastic
<b>Rotation speed, rpm</b>	1400	1400	320	1400	1400	320
<b>Voltage, V</b>	220	220	220	220	220	220
<b>Power, kW</b>	0,3	0,3	0,15	0,34	0,34	0,15
<b>External dimensions, mm</b>	220x310x340	220x310x340	210x210x280	220x310x350	220x310x350	210x265x385
<b>Net weight, Kg</b>	8	8	3	9	9	3,5





Bar Equipment

Drink Mixers

AMX1 ECO / AMX2 ECO



Powerful ventilated motors  
Easy-clean rounded design  
ECO models for small and medium sized business



	<b>AMX1</b>	<b>AMX1 ECO</b>	<b>AMX2</b>	<b>AMX2 ECO</b>	<b>AMX3</b>
<b>Cup type</b>	s/steel	s/steel	s/steel	s/steel	s/steel
<b>Cup capacity, L</b>	0,8	0,9	2x0,8	2x0,9	3x0,8
<b>Rotation speed, rpm</b>	15000	14000	15000	14000	15000
<b>Voltage, V</b>	220	220	220	220	220
<b>Power, kW</b>	0,14	0,12	2x0,14	2x0,12	3x0,14
<b>External dimensions, mm</b>	200x220x500	150x195x530	330x220x500	300x195x530	460x220x500
<b>Net weight, Kg</b>	2,8	3	5,1	6	7,3



Bar Equipment

Coffee Grinders

ACG2



Large diameter steel flat grinding blades  
Large capacity coffee hopper



	<b>ACG1</b>	<b>ACG2</b>
Body color	black	black
Coffee beans hopper capacity, Kg	0,6	1,4
Rotation speed, rpm	1400	1400
Grinding blades diameter, mm	58	65
Grounded coffee doser capacity Kg	0,2	-
Dosing counter	yes	-
Voltage, V	220	220
Power, kW	0,25	0,34
External dimensions, mm	190x310x470	220x370x600
Net weight, Kg	9	12,5





## Self Service



Pastry Vertical Displays  
Buffets

134-135  
136-137





Self Service

## Pastry Vertical Displays

AVP700G-G SNELLE



Internal light  
Standard colors: bronze, silver  
Refrigerant: R404a  
Ventilated cooling  
Automatic defrosting



	<b>AVP350G SNELLE</b>	<b>AVP350R SNELLE</b>	<b>AVP700G-G SNELLE</b>	<b>AVP700G SNELLE</b>	<b>AVP700R SNELLE</b>
<b>Temperature, °C</b>	+4...+10	+4...+10	+4...+10/+4...+10	+4...+10	+4...+10
<b>Capacity, L</b>	350	350	350+350	700	700
<b>Rotating glass shelves, mm</b>	-	6 x d=430	-	-	12 x d=430
<b>Grating shelves, mm</b>	5x450x450	-	10x450x420	10x470x470	-
<b>Voltage, V</b>	220	220	220	220	220
<b>Power, kW</b>	0,6	0,65	0,93	0,85	1,05
<b>External dimensions, mm</b>	595x658x1810	595x658x1810	1150x660x1810	1150x660x1810	1150x660x1810
<b>Net weight, Kg</b>	139	146	231	211	231





Self Service

Buffets

ABN4 ISOLA



Overhead light  
Standard colors: dark walnut, light walnut, untreated raw wood  
Plate-holders (option)  
R404a refrigerant, static cooling, automatic defrosting (ABR models)  
Infrared heating (ABB models)



Island

	ABN4 ISOLA	ABR4 ISOLA	ABR6 ISOLA	ABB4 ISOLA	ABB6 ISOLA
Type	neutral	refrigerated	refrigerated	bain-marie	bain-marie
Temperature, °C	-	+4...+10	+4...+10	+30...+90	+30...+90
Table dimension, mm	1320x645	-	-	-	-
Supported trays, max depth - 150 mm (not included)	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1
Voltage, V	220	220	220	220	380
Power, kW	0,3	0,72	0,81	3,5	4,4
External dimensions, mm	1417x750x1554	1417x750x1528	2060x750x1528	1420x750x1524	2060x750x1524
Net weight, Kg	104	137	165	112	121



Wall

	ABN4 MURALE	ABR4 MURALE	ABR6 MURALE	ABB4 MURALE	ABB6 MURALE
Type	neutral	refrigerated	refrigerated	bain-marie	bain-marie
Temperature, °C	-	+4...+10	+4...+10	+30...+90	+30...+90
Table dimension, mm	1320x645	-	-	-	-
Supported trays, max depth - 150 mm (not included)	-	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1	GN 1/4 - 1/3 - 1/2 - 2/3 - 1/1 - 2/1
Voltage, V	220	220	220	220	380
Power, kW	0,3	0,72	0,81	3,5	4,4
External dimensions, mm	1420x750x1554	1420x750x1554	2060x750x1554	1420x750x1524	2060x750x1524
Net weight, Kg	119	149	193	123	145





## Packaging & Sous Vide



External Suction Machines	140-141
Vacuum Packaging Machines, Table Top	142-143
Vacuum Packaging Machines	144-145
Soft Cookers	146-147



## External Suction Machines

### Packaging & Sous Vide

AVM4



Made in AISI 304SB stainless steel  
Range of accessories for solid and liquid products  
AVM4 designed to accept variety of containers and pots



	<b>AVM3</b>	<b>AVM4</b>
Vacuum pump capacity, L/min	11	30
Sealing beam, mm	310	420
Max bag width, mm	300	400
Voltage, V	220	220
Power, kW	0,45	1
External dimensions, mm	375x297x145	472x320x177
Net weight, Kg	8	13



## Vacuum Packaging Machines, Table Top

### Packaging & Sous Vide

**AVM420**



- Waterproof control panel
- Fully automatic packaging cycle
- Magnetic reed start switch
- Microprocessor controlled 10 programs
- Polished seamless molded stainless steel chamber to ensure a perfect and easy cleaning
- Lid lifted by central rear gas spring
- Complete machine body opening for easy access to internal components and maintenance



	<b>AVM254</b>	<b>AVM308</b>	<b>AVM308L</b>	<b>AVM312</b>	<b>AVM412</b>	<b>AVM420</b>	<b>AVM425</b>
<b>Vacuum pump capacity, cub m/h</b>	4	8	8	12	12	20	25
<b>Sealing beam, mm</b>	250	310	310	310	410	410	455
<b>Max bag width, mm</b>	250	300	300	300	400	400	400
<b>Gas injection</b>	-	*	*	*	*	*	option
<b>Vacuum chamber dimensions, mm</b>	270x352x150	332x335x170	343x434x175	343x434x175	435x435x180	435x435x180	485x550x175
<b>Voltage, V</b>	220	220	220	220	220	220	380
<b>Power, kW</b>	0,35	0,45	0,45	0,75	0,75	0,75	1,2
<b>External dimensions, mm</b>	357x475x335	395x470x370	415x585x400	415x585x400	510x585x435	510x585x435	600x710x500
<b>Net weight, Kg</b>	23,6	31	31	35	46	51	96





## Vacuum Packaging Machines

### Packaging & Sous Vide

AVM660F



- Waterproof control panel
- Fully automatic packaging cycle
- Magnetic reed start switch
- Microprocessor controlled 10 programs
- Polished seamless molded stainless steel chamber to ensure a perfect and easy cleaning
- Lid lifted by central rear gas spring



	<b>AVM425F</b>	<b>AVM660F</b>
Vacuum pump capacity, m3/h	25	60
Sealing beam, mm	1x455	2x620*
Max bag width, mm	400	400
Gas injection	optional	optional
Vacuum chamber dimensions, mm	485x550x175	650x535x200
Voltage, V	380	380
Power, kW	1,2	1,5
External dimensions, mm	600x710x1050	765x710x1050
Net weight, Kg	116	167

AVM660F available with 2x505 sealing beam (short sides of the chamber)



## Packaging & Sous Vide

## Soft Cookers

ASV2



High precision warmer with  $\pm 0,03^{\circ}\text{C}$  temperature control  
Working temperature display  
5 storable programs  
Clamp for fixing on the edge of the pot  
Maximum working depth - 165 mm  
Optimal performance at 50/80 L  
Dry idling cut-off safety switch  
Circulating pump for the best product mixing  
Overload and overheating safety protection  
IP X3 internal structure protection



	<b>ASV2</b>
Temperature, °C	20...100
Voltage, V	220
Power, kW	2
External dimensions, mm	130x260x380
Net weight, Kg	4,5





## Ice Makers



Cube Ice	150-151
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## Cube Ice

### Ice Makers

ACB175.75



- Stainless steel body
- Frontal air circulation, suitable for reduced spaces
- Self-test electronic control
- Air cooled/Water cooled versions available for all models\*
- Tropical climate class
- R404A refrigerant
- Optional Zerocal system for hard water

\* For cooling version product code should be ended with : A for Air cooling, W for water cooling



	ACB2006	ACB2506	ACB3010	ACB3715	ACB4515	ACB5025
Production capacity Kg/24h	20	25	30	37	45	50
Bin capacity, Kg	6	6	10	15	15	25
Cubes per cycle	24	28	28	40	40	40
Cube weight, gr	18	18	18	18	18	18
Voltage, V	220	220	220	220	220	220
Power, kW	0,35	0,35	0,45	0,55	0,65	0,8
External dimensions, mm	365x495x600	365x495x600	365x495x690	500x585x685	500x585x685	500x585x795
Feet adjustment, mm	0...10	0...10	0...10	0...20	0...20	0...20
Net weight, Kg	33	34	36	52	52	55



	ACB6040	ACB8040	ACB100.60	ACB115.75	ACB140.75	ACB175.75
Production capacity Kg/24h	60	80	100	115	140	175
Bin capacity, Kg	40	40	60	75	75	75
Cubes per cycle	64	64	64	108	108	108
Cube weight, gr	18	18	18	18	18	18
Voltage, V	220	220	220	220	220	220
Power, kW	0,85	0,9	1	1	1,7	1,7
External dimensions, mm	740x605x915	740x605x915	740x605x1015	840x745x1070	840x745x1070	840x745x1070
Feet adjustment, mm	50...80	50...80	50...80	50...80	50...80	50...80
Net weight, Kg	72	72	87	108	108	113





## Ice Makers

## Granulated Ice

AG1000



Stainless steel body and evaporator  
Frontal air circulation, suitable for reduced spaces  
Air cooled/Water cooled versions available for all models  
-0,5°C ice temperature  
R404A refrigerant

\* For cooling version product code should be ended with : A for Air cooling, W for water cooling



	<b>AGB8015</b>	<b>AGB120.25</b>
Production capacity, Kg/24h	80	120
Bin capacity, Kg	15	25
Voltage, V	220	220
Power, kW	0,6	0,6
External dimensions, mm	500x696x696	500x696x796
Feet adjustment, mm	0...20	0...20
Net weight, Kg	64	69



	<b>AG270</b>	<b>AG550</b>	<b>AG1000</b>
Production capacity, Kg/24h	270	550	1000
Bin capacity, Kg	-	-	-
Voltage, V	220	220	380
Power, kW	1	1,6	2,8
External dimensions, mm	560x525x560	605x570x725	830x642x905
Feet adjustment, mm	-	-	-
Net weight, Kg	67	107	156



## Ice Makers

### Flat Ice Flakes

Stainless steel body  
 PLC-based electronic management system  
 Vertically mounted evaporator  
 Air cooled  
 -5...-7 °C ice temperature, 1,5mm flat ice flake  
 Tropical climate class  
 R404A refrigerant  
 Ice bin not included

AS1000



	AS500	AS1000
Production capacity, Kg/24h	500	1000
Voltage, V	380	380
Power, kW	2,75	4,3
External dimensions, mm	1058x633x806	1058x633x806
Feet adjustment, mm	0...30	0...30
Net weight, Kg	200	226

# Ice Storage

Stainless steel body  
High density polyurethane foam insulation



**BIN500D**



	<b>BIN200</b>	<b>BIN250</b>	<b>BIN400</b>	<b>BIN500D</b>
<b>Storage, Kg</b>	181	250	400	455
<b>Maximum depth, mm</b>	1034	944	1155	834
<b>External dimensions, mm</b>	765x845x1050	1080x850x965	1230x865x1270	1220x808x1424
<b>Net weight, Kg</b>	43	48	73	112
<b>Models supported</b>	AG270 AG550	AG270 AG550 AG1000	AG270 AG550 AG1000 AS500 AS1000	AG270 AG550 AG1000 AS500 AS1000













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