



INNOVATION EMPOWERING FOODSERVICE



PREFACE

In the heart of India's vibrant foodservice landscape, Middleby Celfrost stands as a beacon of innovation, blending global expertise with local ingenuity. As the proud flagship of Middleby Corporation in India, we have been transforming commercial kitchens for over three decades, delivering cutting-edge solutions that fuel profitability and efficiency across QSRs, hotels, cloud kitchens, and beyond.

Our portfolio features powerhouse brands tailored to India's diverse cuisines.

What unites Middleby brand- A relentless focus on ROI through drastic savings in manpower, space, and utilities. From reducing labor to cutting energy bills, Middleby Celfrost equips you to thrive in India's competitive market—innovating today for tomorrow's feasts.




Abhishek Azad
Executive Vice President

COMMERCIAL FOODSERVICE EQUIPMENT

COOKING AND FOOD PREPARATION



BEVERAGE AND ICE



AUTOMATION AND IoT



RESIDENTIAL KITCHEN





INNOVATION KITCHEN



INNOVATION EMPOWERING FOODSERVICE



MIDDLEBY INDIA'S NEW CULINARY DESTINATION

Our culinary team's passion for gastronomy is immeasurable, and they are ready and waiting to help you reach new culinary heights with your Middleby equipment.

On hand at all of our Innovation Kitchens, the culinary team will help you to enhance your menu offering, offer training for you and your teams, help to set up your equipment when it arrives on site, including menu programming and more.

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Invoq

An intuitive oven platform for baking, cooking and steaming that's as simple as it looks.



Invoq

Introducing an intuitive oven platform for baking, cooking and steaming that's as simple as it looks.

Designed by the Scandinavian Combi specialist Hounö, the new Invoq may look simple, but is in fact one of the most advanced and capable ovens ever made.

Created as a collaborative exercise with six global foodservice brands, Invoq became an oven that could be configured to suit any setting, restaurant or serving situation anywhere in the world.

The Invoq Range



Invoq | Combi

Featuring **CombiSteam**, injection steam for full steaming capacity that is fast, efficient and safe.

Invoq | Hybrid

Featuring **HybridSteam**, a combination of an energy efficient boiler with an injection steam system. The oven delivers fast, efficient, and safe high-density steam saturation - perfect for intensive steaming production.

Invoq | Bake

With the **Invoq Bake** you get an even and consistent bake covering all aspects of the baking from beautifully crusty breads to perfectly baked products from frozen and even delicately baked desserts.



Invoq

Invoq

Climate Control

Invoq includes key design elements to deliver optimised air distribution and airflow, improved humidity accuracy and faster moisture evacuation.

Fine-tuned humidity

On top of CombiSteam and HybridSteam, Invoq comes with two additional features for fine tuning humidity, CombiSense on all Invoq models including Bake and CombiSpeed on the Invoq Combi and Hybrid.



Smartphone simple oven operation

Invoq is 'smartphone simple', allowing extremely advanced, sophisticated, and sometimes unprecedented technology to be accessed, enjoyed and controlled with ease - by anyone.

The Invoq Combi and Hybrid feature **SmartChef**, while the Invoq Bake offers **SmartBaker**. These intelligent cooking functionalities guide you effortlessly to a great result.

With **MenuPlanner** and **TablePlanner** integrated into Invoq Combi and Hybrid, users can effectively manage multiple dishes, tracking each item's progress on different racks and adjusting cooking times for synchronized finishing.

Invoq Bake's Quick Select Recipes (**QSR**) empower all team members, regardless of experience level, to consistently produce high-quality baked goods. **QSR** streamlines operations, saving time and reducing the likelihood of errors.



Increased capacity

Invoq Combi and Hybrid models, with an additional tray in 6-grid ovens, provide 17% more capacity, while Invoq Bake offers 20% more capacity with an extra tray.



Move towards a more Sustainable Kitchen

Without even making any changes to your usage pattern but simply by replacing your oven, Invoq can save you energy, lower your bills and reduce your carbon footprint.

A connected Kitchen

Invoq has been designed to work with the Open Kitchen app, remotely update software, upload and distribute new recipes, oversee your energy consumption or running costs, monitor your service schedule or access your HACCP data.

Stay spotless

CareCycle is the automatic cleaning system built into Invoq that saves both time and money. CareCycle uses surprisingly little water, energy or chemicals and it ensures your oven is always spotlessly clean and ready for the next task.



Ideally suited for...

Invoq is a single solution tailored to meet the needs of different market segments. From restaurants to institutional kitchens and supermarkets. It has been designed from the point of view of chefs, kitchen designers and consultants; all of those who have a say in creating a commercial kitchen.



Quick Serve Restaurants

Use SmartChef to cook all food in the same way, regardless of which restaurant you visit, to experience the same quality and uniform results all the time.



Hospitals

HybridSteam, this high-density steam saturation, designed for intensive steaming production, offers full flexibility and endless possibilities.



Education

Roll-in combi ovens: The perfect solution for high-volume cooking. Discover the roll-in combi oven: streamline high-volume cooking, reduce labour costs, and boost productivity.



Forecourts and Convenience Stores

By stacking two units, it becomes possible to simultaneously cook different batches of products, all while saving valuable floor space. The inclusion of hoods streamlines the installation process, making it both effortless and adaptable.

Benefits at a glance

Invoq Combi and Hybrid with an extra tray in 6 grid ovens, delivers 17% more capacity
Invoq Bake with an extra tray, delivers 20% more capacity
Less energy usage

SmartPhone simple to use
Automatic, intelligent cooking regardless of operator or skill level

Climate Control, perfectly controlled for optimum quality
Innovative steam generation technologies
Fine tune for humidity levels

CareCycle automatic cleaning system
Open Kitchen compatible



Please **call us** to arrange to see the Invoq live and in action!

+91 124 4828500





With Invoq, we have two innovative steam generation technologies, **CombiSteam** and **HybridSteam** to suit different settings.

CombiSteam

A powerful injection of steam. Right now.

Instead of waiting for water to boil, CombiSteam injects water directly through the oven's heating elements. So, in seconds, with a minimum of energy, the entire Invoq oven becomes a steam chamber. No waiting. No water tank. CombiSteam is featured on all Invoq Combi models.

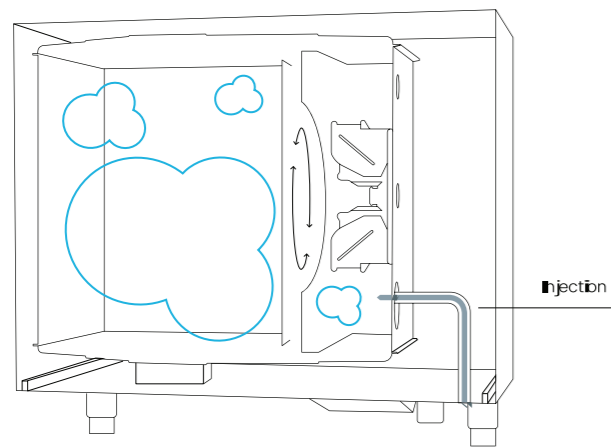
HybridSteam

Steam that can be both subtle and powerful.

In circumstances where either the food or the setting is less dictated by speed, HybridSteam is a unique method of creating humidity. On top of CombiSteam, a water reservoir - located within the oven casing - has been added, to provide the oven with an additional way to generate high density steam saturation.

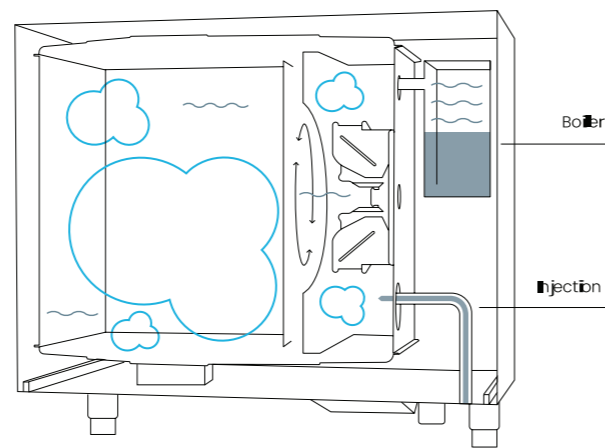
Depending on what you are cooking, intelligent sensors instruct the Invoq oven to deploy either injected steam or steam created from water in the boiler - or both, in tandem or sequence. This choice of intervention allows a spectrum of possibilities because steam can be added with finer and more comprehensive control.

HybridSteam is exclusively featured on the Invoq Hybrid models.



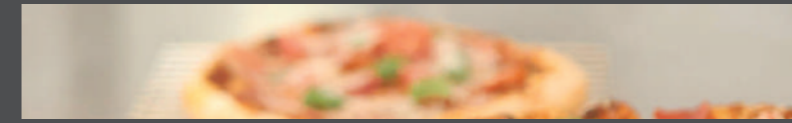
CombiSteam is designed for :

- Retail
- QSR
- Restaurants
- Bakeries



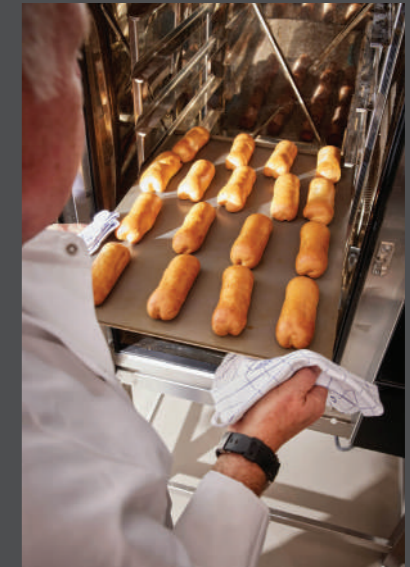
HybridSteam is designed for :

- Canteens
- Hospitals
- Education
- Central Kitchens



Invoq technology offers additional ways to fine-tune humidity.

On top of CombiSteam and HybridSteam, Invoq comes with two additional features that allow you to produce predictably accurate results using the power of humidity.



CombiSense

Deliciousness inside and out.

CombiSense is an automatic humidity system that allows you to cook at high temperatures without drying out food or degrading its flavour or colour. It is ideal when you need to cook something that needs to be crisp on the outside and naturally moist on the inside. To produce the desired 'Maillard Reaction', Invoq has sensors that supervise and control the entire cooking cycle. They continuously adjust humidity levels on a percentage basis depending on the moisture released by the food, regardless of how full the oven is or whether you're cooking from cold or frozen.



- Steam Roasting
- Grilling
- Pan Frying
- Convenience
- Bake-off

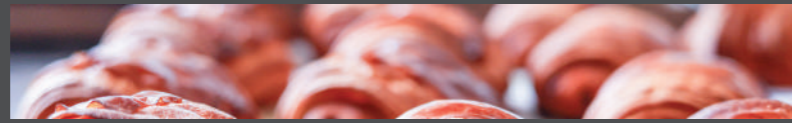
CombiSpeed

Cook faster and improve yield.

By injecting humidity, CombiSpeed both accelerates cooking times and locks in moisture and tenderness, so you get less shrinkage and more portions per serving. When used at low temperatures overnight, it keeps food succulent and juicy. Ten CombiSpeed settings allow you to choose the optimal level for your specific menu or workflow.



- Braising
- Roasting
- Low-temperature Cooking
- Overnight Cooking
- Holding
- Sous Vide



An oven controlled by a tablet



SmartChef. Change from manual to automatic.

SmartChef is an automatic feature for intelligent cooking. Select the type of food, desired cooking method and core temperature. Press start and the oven will guide you step by step through the process for a perfect result. Save your favourites and edit, if needed.



MenuPlanner. Make all users successful.

MenuPlanner allows you to drag and drop your servings for an all-day service. You can easily keep track of all racks and adjust items to be finalized simultaneously, if preferred. You can even set up to three products on the same rack and the oven automatically compensates temperature changes with CookTime Correction (CTC). Smooth and stressless operation.

TablePlanner. 3 racks in 1.

The TablePlanner function allows you to combine up to three different products with one timer. Simply select your menu items; the oven will tell you when to load which item, and they will be ready for service at the same time.



ClimateControl. Be in charge of the environment in your oven.

ClimateControl ensures optimised processes and shorter cooking times. Key design elements produce optimised air distribution and airflow, improved humidity accuracy and faster moisture evacuation. Everything is perfectly controlled for optimum quality.



CareCycle. Keep your oven spotless.

Although a clean oven is a necessity, cleaning can interrupt service or make your workflow more complex. CareCycle is a phosphate free tablet-based way to clean, with seven programs ranging from Eco to Turbo. It produces excellent results with surprisingly little water or chemicals, and you can program CareCycle to get to work at your convenience.



Invoq helps you move towards a more sustainable kitchen.

Convention

19% less energy used per running hour

Technology behind the scenes:

- Triple layer glass door
- Improved airflow contributing to the Maillard reaction
- Improved air intake - three times faster dehumidification
- Energy-efficient insulation

Steam

70% less energy used per running hour

Technology behind the scenes:

- Improved steam saturation based on lambda sensor
- Improved boiler performance (%)
- HybridSteam implementation
- Closed drain system

Cleaning

70.7% less costs
27% less water
63% less time

Technology behind the scenes:

- Recirculating cleaning system
- Less and greener chemicals
- Cleaning programs to match your needs

Your Savings

Cost savings of £1,401 / €1,612 per year

User scenario based on following operation:

- Eight hours a day (six hours convection, two hours steaming, one medium cleaning)
- Five days a week
- 48 weeks a year

Based on a kWh price of €0.46 and a water price of €1.45 per m3. Comparison: Invoq Hybrid 10-1/1 GN up against predecessor model.

COMBI OVENS

The Invoq Combi ovens are the perfect kitchen appliances, where all of the latest technologies have been made simple for you to use. The Combi model uses direct steam injected into the oven, turning your entire oven into a steam chamber within seconds, enabling you to achieve perfect results quickly and efficiently. With a myriad of other features such as SmartChef, MenuPlanner, ClimateControl and CareCycle, the Invoq Combi oven helps you to accomplish perfection with every use.

Each oven comes with a built-in hand shower



COMBI 6-1/1GN
Three phase
Dimensions: W 937 x D 908 x H 851 mm
Capacity: 7 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 10.3 per hour

COMBI 6-2/1GN
Three phase
Dimensions: W 1077 x D 1028 x H 851 mm
Capacity: 7 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 22.3 per hour

COMBI 6-1/1GN PASS THROUGH
Three phase
Dimensions: W 937 x D 1059 x H 851 mm
Capacity: 7 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 10.3 per hour



COMBI 10-1/1GN
Three phase
Dimensions: W 937 x D 908 x H 1081 mm
Capacity: 10 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 19.3 per hour

COMBI 10-2/1GN
Three phase
Dimensions: W 1077 x D 1028 x H 1081 mm
Capacity: 10 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 31.3 per hour

COMBI 10-1/1GN PASS THROUGH
Three phase
Dimensions: W 937 x D 1059 x H 1081 mm
Capacity: 10 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 19.3 per hour



COMBI 20-1/1GN
Three phase
Dimensions: W 937 x D 923 x H 1730 mm
Capacity: 20 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 38.2 per hour

COMBI 20-2/1GN
Three phase
Dimensions: W 1077 x D 1043 x H 1730 mm
Capacity: 20 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 62.2 per hour

HYBRID OVENS

The Invoq Hybrid ovens have been expertly designed to create the ideal cooking environment for your foodservice operation. The Invoq Hybrid ovens merge two technologies together, allowing you to use both direct steam injection and boiler-based steam generation for a more saturated steam production, producing unrivalled results time after time. With a myriad of other features such as SmartChef, MenuPlanner, ClimateControl and CareCycle, the Invoq Hybrid oven helps you to accomplish perfection with every use.

Each oven comes with a built-in hand shower



HYBRID 6-1/1GN
Three phase
Dimensions: W 937 x D 908 x H 1081 mm
Capacity: 7 racks
Steam: Boiler / Injection Steam
kW Rating: 10.3 per hour

HYBRID 6-2/1GN
Three phase
Dimensions: W 1077 x D 1028 x H 851 mm
Capacity: 7 racks
Steam: Boiler / Injection Steam
kW Rating: 22.3 per hour

HYBRID 6-1/1GN PASS THROUGH
Three phase
Dimensions: W 937 x D 1059 x H 851 mm
Capacity: 7 racks
Steam: Boiler / Injection Steam
kW Rating: 10.3 per hour



HYBRID 10-1/1GN
Three phase
Dimensions: W 937 x D 908 x H 1081 mm
Capacity: 10 racks
Steam: Boiler / Injection Steam
kW Rating: 19.3 per hour

HYBRID 10-2/1GN
Three phase
Dimensions: W 1077 x D 1028 x H 1081 mm
Capacity: 10 racks
Steam: Boiler / Injection Steam
kW Rating: 31.3 per hour

HYBRID 10-1/1GN PASS THROUGH
Three phase
Dimensions: W 937 x D 1059 x H 1081 mm
Capacity: 10 racks
Steam: Boiler / Injection Steam
kW Rating: 19.3 per hour



HYBRID 20-1/1GN
Three phase
Dimensions: W 937 x D 923 x H 1730 mm
Capacity: 20 racks
Steam: Boiler / Injection Steam
kW Rating: 38.2 per hour

HYBRID 20-2/1GN
Three phase
Dimensions: W 1077 x D 1043 x H 1730 mm
Capacity: 20 racks
Steam: Boiler / Injection Steam
kW Rating: 62.2 per hour

Invoq by HOUNO - COMBI OVEN SPECIALIST



reddot award

Product design





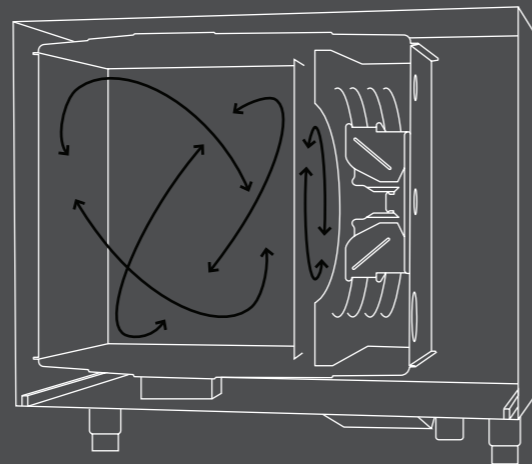
Invoq | Bake

Invoq Bake allows you to widen the selection of products you can bake. From breakfast pastries to lunchtime snacks, sweet treats to take-away ready meals - and everything in between.

Instead of revolving the racks, we circulate the air.

With Invoq Bake, the hot air moves, not what you're baking.

A highly sophisticated, sensor controlled, smart fan distributes and circulates the air. It creates trajectories that envelop every item in the oven consistently, no matter what rack it is sitting on. Top to bottom, side to side, reversing automatically.



Convection and steam are optimally balanced

Moist on the inside. The oven, not just the pastry.

Controlling the humidity level while baking can have a dramatic impact on results, providing that you can control it with speed and accuracy.

Invoq Bake gives you this degree of fine intervention by allowing you to introduce moisture directly into the oven cavity, quickly, on the fly. It also means you can confidently bake several different products at the same time.

An advanced steam production system injects moisture directly into the oven's heating elements, with immediate effect. Steam is produced without waiting for any water to boil and with minimum energy demand.

The steam injection system is backed up by an active air inlet, promoting crispness and crunchiness



Benefits From Adding Humidity

Crispy and colourful crust
Increased product volume
Maintained moisture level inside the product for a longer shelf life
Protecting the surface of delicate products like croissants
Controlled proving environment
One piece of equipment for desserts, cakes and breads.



Invoq

Invoq

PassThrough. The fastest route.

Moist on the inside. The oven, not just the pastry.

Invoq PassThrough features an ingenious double door system. Food enters from the bakery side. Then, when it is cooked, it is removed from the service side.

Not only does this reduce the risk of cross contamination, it shortens the trips the server needs to make - they don't even need to enter the bakery.

Food is clearly visible to the customer and is illuminated by a powerful, low-energy LED light, which both adds a bit of theatre and encourages impulse buying.



Benefits at glance

- Two-door oven for optimal workflow
- Avoid cross contamination - clear separation of food
- Ideal for display baking
- Attract customers and increase sales
- Improve logistics in your bakery and save time
- Space optimised system
- Improved safety



Invoq



StackUp saves floor space.

Double your Capacity

Stacking two ovens saves you valuable floor space. You can easily adjust the cooking capacity to the number of guests. And switch off the oven that you do not use in off-peak periods to avoid overcapacity and save money on energy.

Maximum flexibility

By stacking two Invoq ovens, you get optimal baking flexibility. You can for instance prove bread in the bottom oven, while baking pastries in the top oven. You can choose different rack sizing for the two ovens for further flexibility.

Combi

Oven size 6+ 10 equals less than 2 meters
Combine two steam technologies

Bake

Oven size 6+ 9 equals less than 2 meters
Combine two steam/bake technologies



Invoq

Invoq

Condensation Hood Overview



Air quality. Safely and efficiently

By combining your Invoq oven with a condensation hood, efficiently extract and condense excess steam to drain. The result is less humidity, drier surfaces, and a safer and more comfortable working environment.

Concentrate your entire food production in just one square metre. And you have the freedom to place the oven anywhere you want.

- Ensuring efficient extraction and condensing of excess steam.
- Removing up to 93% of the humidity from the oven exhaust.
- The system is controlled by the oven.
- Condensed steam is discharged through the oven's drain system.
- No external connection required.



Invoq Hoodini Overview

Liberate your kitchen from traditional hood systems

Get grease, vapours and contaminated air out of your kitchen without complex and pricey roof venting. Controlled by the oven, Hoodini is retrofittable and designed for seamless integration*.

Why Hoodini over a traditional hood system?

- No top clearance and external air extraction ducts required
- Eliminate the need for time consuming and labour intensive filter cleaning
- Say goodbye to ongoing expenses for filter replacements
- No service charges - reduce maintenance costs and eliminate service charges



This is how the Invoq Hoodini works:



1. Main Fan Activation

The main fan starts, efficiently pulling cooking vapours out of the oven cavity.



2. Particle Separation

Heavy particles drop towards the drain, while lighter particles are directed towards the condenser.



3. Condensation Process

Vapours pass over the condenser, where cooling results in the formation of water particles that drip towards the drain.



4. Catalytic Converter Action

Remaining vapours pass through the platinum and palladium-coated catalytic converter, reducing gases to harmless carbon dioxide and water. Harmless gases are returned to the oven cavity to restart the process, ensuring a continuous and efficient cooking experience.

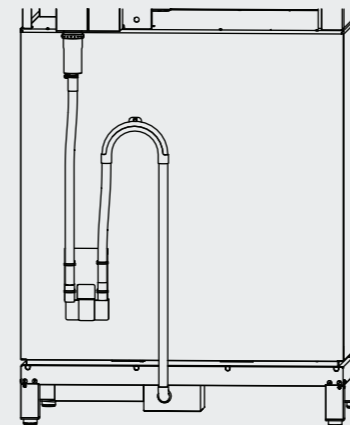
Hoodini requires a 230-volt single-phase plug within a 3 metre radius. *Retrofittable on Invoq only. CombiSlim Hoodini is factory fit only



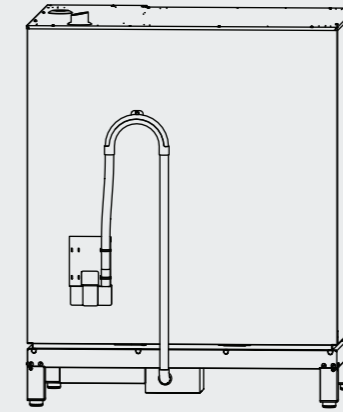
Drain Lift System

Unleash installation freedom

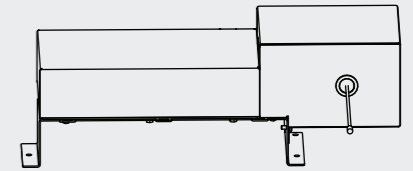
Say goodbye to drainage issues and costly external pumps our all-in-one solution is here to transform your culinary experience.



Drain lift system on a Stackit oven



Drain lift system on a standard oven



Drain box and pump assembly

The drain lift system for Invoq ovens is a ready-to-install, external, automatic drainage system with an integrated pump, intended to lift wastewater out into a wall mounted drain.

This system is perfect for various kitchen setups with Invoq ovens; stand alone or Stackit solution. Frequently seen in basement kitchens and other locations with wall mounted drains, its adaptability makes it an ideal choice for a wide range of culinary environments. The tundish allows for a wall installation of a height up to 350 mm.

MultiRack for multiuse

Combine your 400 x 600mm baking sheets with your 1/1 gastronorm trays, giving you a wide variety of accessories to use at the same time.

MultiRack for 6 grid Invoq Combi and Hybrid and Invoq Bake 6 gives 5 trays with 100mm rack distance. MultiRack for 10 grid Invoq Combi and Hybrid and Invoq Bake 9 gives you 8 trays with a distance of 110mm



Achieve full flexibility by expanding your accessories

The patented aluminium alloy of the 1/1 GN Imperial® accessories provides an optimal ability to absorb, store and release heat. The accessories enable perfect cooking and baking results, making sure that there is no limit to what you can cook in your Invoq oven

Looking after your Invoq

Simple to clean.
Easy to maintain.

With Invoq we didn't just design an oven, we designed the experience of using it. This includes mundane but necessary tasks, including cleaning and maintenance.

START CLEANING WITHOUT WAITING FOR COOLING.

Driven by our own, unique software, CareCycle is the automatic cleaning system built into Invoq that saves both time and money.

CareCycle can be activated while the oven is still hot. Which reduces downtime and returns the oven to service faster

CareCycle uses surprisingly little water, energy or chemicals and it ensures your oven is always spotlessly clean and ready for the next task.





firex

The perfect mix between **quality** and **quantity**

Batch Cooking Solutions

EASYBRATT

The Easybratt from Firex meets the daily cooking needs of small and medium sized restaurants, catering services and centralised cooking centres such as canteens, schools and hospitals. Designed to deliver highly effective cooking performance, the Easypan allows you to braise, shallow fry or boil large quantities at a time

GAS BRATT PANS



BR8080I GAS Dimensions: W 800 x D 900 x H 970 mm Capacity: 60 L Power: 20kW	BR9090I GAS Dimensions: W 900 x D 900 x H 970 mm Capacity: 70 L Power: 20kW	BR1120I GAS Dimensions: W 1200 x D 900 x H 970 mm Capacity: 100 L Power: 30kW
BR1150I GAS Dimensions: W 1200 x D 900 x H 1020 mm Capacity: 128 L Power: 30kW	BR1200I GAS Dimensions: W 1600 x D 900 x H 1020 mm Capacity: 170 L Power: 40kW	

ELECTRIC BRATT PANS



BR8080I ELECTRIC Dimensions: W 800 x D 900 x H 970 mm Capacity: 60 L Power: 10kW	BR9090I ELECTRIC Dimensions: W 900 x D 900 x H 970 mm Capacity: 70 L Power: 10kW	BR1120I ELECTRIC Dimensions: W 1200 x D 900 x H 970 mm Capacity: 100 L Power: 15kW
BR1150I ELECTRIC Dimensions: W 1200 x D 900 x H 1020 mm Capacity: 128 L Power: 15kW	BR1200I ELECTRIC Dimensions: W 1600 x D 900 x H 1020 mm Capacity: 170 L Power: 25kW	

Batch Cooking Solutions

EASYPAN

Easypan from Firex is the ideal solution for high-volume boiling; perfect for soups, sauces, broths and more. Its innovative construction allows for food to be cooked quickly, and heat to be effortlessly retained, resulting in high quality product every time.

RECTANGULAR BOILING PANS



PM7050 Dimensions: W 800 x D 700 x H 1110 mm Capacity: 50 L Power: IG 15.5kW / IE 9kW	PM8100 Dimensions: W 800 x D 900 x H 1110 mm Capacity: 102 L Power: IG 21kW / IE 16kW	PM8150 Dimensions: W 800 x D 900 x H 1110 mm Capacity: 139 L Power: IG 21kW / IE 18kW
	PM1200 Dimensions: W 1200 x D 1150 x H 1000 mm Capacity: 200 L Power: IG 34.5kW / IE 32kW	

CYLINDRICAL BOILING PANS



PMR200 Dimensions: W 1175 x D 1130 x H 1055 mm Capacity: 200 L Power: IG 34.5kW / IE 32kW	PMR300 Dimensions: W 1305 x D 1255 x H 1055 mm Capacity: 317 L Power: IG 48kW / IE 36kW
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GASTRONORM BOILING PANS



PM9170GN Dimensions: W 1000 x D 900 x H 1100 mm Capacity: 170 L Power: IG 30kW / IE 24kW	PM9270GN Dimensions: W 1400 x D 900 x H 1100 mm Capacity: 270 L Power: IG 44kW / IE 32kW	PM9370GN Dimensions: W 1800 x D 900 x H 1100 mm Capacity: 370 L Power: IG 49kW / IE 36kW
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All Easypan models are also available as indirect steam heating versions - please get in touch for this pricing

Batch Cooking Solutions

FIGARO

Figaro by Firex is the innovative industrial braising pan, compact in size and extremely fast in heating. The Figaro not only serves as a braising pan which is 4 times faster than traditional units, thanks to Firex's new heating technology, but also as a kettle, fryer and traditional stove.



DFIE100_V2	DFIE100A_V2
Non-pressurised unit	Pressurised unit
Dimensions: W 1296 x D 960 x H 1151 mm	Dimensions: W 1296 x D 960 x H 1151 mm
Capacity: 102 L	Capacity: 102 L
Power: 24kW	Power: 24kW
DFIE150_V2	DFIE150A_V2
Non-pressurised unit	Pressurised unit
Dimensions: W 1648 x D 960 x H 1151 mm	Dimensions: W 1648 x D 960 x H 1151 mm
Capacity: 157 L	Capacity: 157 L
Power: 38.5kW	Power: 38.5kW

CUCIMIX

Autonomy, automation and replicability; the winning combination of Cucimix.

Cucimix is a great asset in the kitchen, letting you combine your experience and creativity with the requirements of high demand and volumes.



BASKETT

The Baskett boiling pans by Firex are perfect for large catering operations. With so many different options, the Baskett gives you the freedom to fully control and automate your recipes.

Flexible and easy to operate, the Baskett is perfect for automated cooking with minimal supervision.



BETTERPAN

Betterpan by Firex is the professional bratt pan that offers the possibility of preparing a vast range of recipes using the many cooking modes.

Offering the possibility to braise, fry, steam and pressure cook, Betterpan is the appliance every chef can count on.

DREENER LINE

Dreener line is the modular industrial vegetable washer, ideally suited for restaurants, hotels and collective catering centres such as schools, hospitals and canteens.

Dreener Line by Firex allows you to wash vegetables of different types in different compartments, whilst making savings in water, energy and time.



CONTACT OUR SALES TEAM ON 9310007035 TO FIND OUT MORE ABOUT THE RANGE OF FIREX AUTOMATED BATCH COOKING SOLUTIONS AVAILABLE FROM MIDDLEBY INDIA





Combining **tradition** and **technology**;
mastering the grill since 1969.



COLOR RANGE CONFIGURACIÓN DE COLOR



DOOR PUERTA	JOSPER CODE CÓDIGO JOSPER	RAL
STAINLESS STEEL INOX	IN	St. Steel Inox
BURGUNDY BURDEOS	VC	RAL 3003
BROWN MARRÓN	M	TDF 8002 / Beige 1001 RAL 9001 (30% Shine)
BLACK NEGRO	NC	RAL 9005
WHITE BLANCO	BL	RAL 9010
BLUE AZUL	ZU	RAL 5003
GREEN VERDE	VR	RAL 6005

Available for oven's doors and frontals of open grills and combos.

Disponible para puertas de hornos y frontales de parrillas vascas y combos.



Charcoal Ovens

HJX PRO SERIES

The latest generation of Josper oven, helping you to create a true gastronomical experience. Available in 4 sizes, 6 different configuration options and 7 colour options, the HJX-PRO is guaranteed to make an impact in any kitchen. Model codes have been simplified to represent the number of diners you can expect to cater for.



HJX-PRO MINI

Dimensions: W 710 x D 560 x H 805 mm

Charcoal daily consumption: 6-8kg

Grill rack capacity: 1 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJX-PRO-S80

Standard small model

Dimensions: W 649 x D 780 x H 1030 mm

Charcoal daily consumption: 10-12 kg

Grill rack capacity: 1 x GN 1/1

HJX-PRO-M120

Standard medium model

Dimensions: W 916 x D 780 x H 1090 mm

Charcoal daily consumption: 12-16 kg

Grill rack capacity: 2 x GN 1/1

HJX-PRO-L175

Standard large model

Dimensions: W 916 x D 1011 x H 1090 mm

Charcoal daily consumption: 16-20kg

Grill rack capacity: 2 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJX-PRO-S80-W

Small model with warmer

Dimensions: W 649 x D 780 x H 1030 mm

Charcoal daily consumption: 10-12 kg

Grill rack capacity: 1 x GN 1/1

HJX-PRO-M120-W

Medium model with warmer

Dimensions: W 916 x D 780 x H 1090 mm

Charcoal daily consumption: 12-16 kg

Grill rack capacity: 2 x GN 1/1

HJX-PRO-L175-W

Large model with warmer

Dimensions: W 916 x D 1011 x H 1090 mm

Charcoal daily consumption: 16-20kg

Grill rack capacity: 2 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



Charcoal Ovens

HJX PRO SERIES



HJX-PRO-S80-T	HJX-PRO-M120-T	HJX-PRO-L175-T
Small model with table	Medium model with table	Large model with table
Dimensions: W 649 x D 780 x H 1530 mm	Dimensions: W 916 x D 780 x H 1590 mm	Dimensions: W 916 x D 1011 x H 1590 mm
Charcoal daily consumption: 10-12 kg	Charcoal daily consumption: 12-16 kg	Charcoal daily consumption: 16-20 kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJX-PRO-S80-WT	HJX-PRO-M120-WT	HJX-PRO-L175-WT
Small model with warmer and table	Medium model with warmer and table	Large model with warmer and table
Dimensions: W 649 x D 780 x H 1530 mm	Dimensions: W 916 x D 780 x H 1590 mm	Dimensions: W 916 x D 1011 x H 1590 mm
Charcoal daily consumption: 10-12 kg	Charcoal daily consumption: 12-16 kg	Charcoal daily consumption: 16-20 kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJX-PRO-S80-TD	HJX-PRO-M120-TD	HJX-PRO-L175-TD
Small model with table and drawer	Medium model with table and drawer	Large model with table and drawer
Dimensions: W 649 x D 780 x H 1530 mm	Dimensions: W 916 x D 780 x H 1590 mm	Dimensions: W 916 x D 1011 x H 1590 mm
Charcoal daily consumption: 10-12 kg	Charcoal daily consumption: 12-16 kg	Charcoal daily consumption: 16-20 kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



Charcoal Ovens

HJX PRO SERIES



HJX-PRO-S80-WT	HJX-PRO-M120-WT	HJX-PRO-L175-WT
Small model with warmer and table	Medium model with warmer and table	Large model with warmer and table
Dimensions: W 649 x D 780 x H 1530 mm	Dimensions: W 916 x D 780 x H 1590 mm	Dimensions: W 916 x D 1011 x H 1590 mm
Charcoal daily consumption: 10-12 kg	Charcoal daily consumption: 12-16 kg	Charcoal daily consumption: 16-20 kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush

HJA PLUS SERIES

The HJA-PLUS oven series is Josper's Class A range, with innovative design, impeccable quality and infallible reliability. The Josper HJA ovens have been designed to facilitate effective air circulation and enable customisation to suit your every need. Model codes have been simplified to represent the number of diners you can expect to cater for.

All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order



HJA-PLUS MINI
Dimensions: W 824 x D 631 x H 730 mm
Charcoal daily consumption: 6-8 kg
Grill rack capacity: 1 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJA-PLUS -S80	HJA-PLUS -M120	HJA-PLUS -L175
Standard small model	Standard medium model	Standard large model
Dimensions: W 750 x D 778 x H 1105 mm	Dimensions: W 1040 x D 780 x H 1168 mm	Dimensions: W 1040 x D 1040 x H 1168 mm
Charcoal daily consumption: 10-12 kg	Charcoal daily consumption: 12-16 kg	Charcoal daily consumption: 16-20kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush

Charcoal Ovens



HJA-PLUS SERIES



HJA-PLUS-S80-HC	HJA-PLUS-M120-HC	HJA-PLUS-L175-HC
Small model with hot cabinet	Medium model with hot cabinet	Large model with hot cabinet
Dimensions: W 750 x D 778 x H 1262 mm	Dimensions: W 1040 x D 780 x H 1309 mm	Dimensions: W 1040 x D 1040 x H 1309 mm
Charcoal daily consumption: 10-12 kg	Charcoal daily consumption: 12-16 kg	Charcoal daily consumption: 16-20 kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJA-PLUS-S80-T	HJA-PLUS-M120-T	HJA-PLUS-L175-T
Small model with table	Medium model with table	Large model with table
Dimensions: W 750 x D 778 x H 1593 mm	Dimensions: W 1040 x D 780 x H 1656 mm	Dimensions: W 1040 x D 1040 x H 1656 mm
Charcoal daily consumption: 10-12 kg	Charcoal daily consumption: 12-16 kg	Charcoal daily consumption: 16-20 kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJA-PLUS-S80-HCT	HJA-PLUS-M120-HCT	HJA-PLUS-L175-HCT
Small model with hot cabinet and table	Medium model with hot cabinet and table	Large model with hot cabinet and table
Dimensions: W 750 x D 778 x H 1750 mm	Dimensions: W 1040 x D 780 x H 1797 mm	Dimensions: W 1040 x D 1040 x H 1797 mm
Charcoal daily consumption: 10-12 kg	Charcoal daily consumption: 12-16 kg	Charcoal daily consumption: 16-20 kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush

Charcoal Ovens



HJA-PLUS SERIES



HJA-PLUS-S80-TD	HJA-PLUS-M120-TD	HJA-PLUS-L175-TD
Small model with table and drawer	Medium model with table and drawer	Large model with table and drawer
Dimensions: W 750 x D 778 x H 1593 mm	Dimensions: W 1040 x D 780 x H 1656 mm	Dimensions: W 1040 x D 1040 x H 1656 mm
Charcoal daily consumption: 10-12 kg	Charcoal daily consumption: 12-16 kg	Charcoal daily consumption: 16-20 kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJA-PLUS-S80-HCTD	HJA-PLUS-M120-HCTD	HJA-PLUS-L175-HCTD
Small model with hot cabinet, table & drawer	Medium model with hot cabinet, table & drawer	Large model with hot cabinet, table & drawer
Dimensions: W 750 x D 778 x H 1750 mm	Dimensions: W 1040 x D 780 x H 1797 mm	Dimensions: W 1040 x D 1040 x H 1797 mm
Charcoal daily consumption: 10-12 kg	Charcoal daily consumption: 12-16 kg	Charcoal daily consumption: 16-20 kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush

FIRE UP YOUR JOSPER OVEN OR GRILL WITH THE BEST CHARCOAL



Josper wood charcoal provides a high calorific value and durable power. Its high efficiency significantly reduces cooking times, which represents substantial savings of both money and resources used for its obtainment.

The Marabú and Quebracho charcoals own excellent heating qualities, do not spark and have a long lasting burning time against other softer and semi-soft woods.

Combine your Josper charcoal with the Lumix eco-friendly, solid alcohol tablets to ensure your fire up experience is a quick, easy and efficient one.



Find our charcoal and lumix pricing in our Josper CookWare section



Charcoal Ovens & Grills

BASQUE GRILLS

Josper's Basque Grills are the ideal solution for adding a smoky, BBQ-style flavour to your food. It has been innovatively designed for optimal heat flow and performance. It uses a hydraulic height regulation system, allowing for smooth and continuous movement of the grill grates throughout the cooking process, to ensure your food is cooked to perfection. The Josper Basque Grills are available as both countertop and monoblock models, with various configurations available.

All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order

COUNTERTOP BASQUE GRILLS



PVJ-50-1-1-CT Individual countertop basque grill Dimensions: W 750 x D 850 x H 1111 mm Charcoal daily consumption: 11-12 kg	PVJ-50-2-1-CT Double mast countertop basque grill Dimensions: W 1200 x D 850 x H 1111 mm Charcoal daily consumption: 20-22 kg	PVJ-76-1-1-CT Individual countertop basque grill Dimensions: W 910 x D 850 x H 1111 mm Charcoal daily consumption: 18-20 kg
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PVJ-76-2-1-CT Double mast countertop basque grill Dimensions: W 1700 x D 850 x H 1111 mm Charcoal daily consumption: 36-40 kg

Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs

MONOBLOCK BASQUE GRILLS



PVJ-50-1-1-MB Individual monoblock basque grill Dimensions: W 900 x D 900 x H 1610 mm Charcoal daily consumption: 11-12 kg	PVJ-50-2-1-MB Double mast monoblock basque grill Dimensions: W 1200 x D 900 x H 1610 mm Charcoal daily consumption: 20-22 kg	PVJ-76-1-1-MB Individual monoblock basque grill Dimensions: W 1150 x D 900 x H 1610 mm Charcoal daily consumption: 18-20 kg
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PVJ-76-2-1-MB Double mast monoblock basque grill Dimensions: W 1930 x D 900 x H 1610 mm Charcoal daily consumption: 36-40 kg
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PVJ-76-3-3-MB Triple mast monoblock basque grill Dimensions: W 2995 x D 900 x H 1610 mm Charcoal daily consumption: 36-40 kg
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Accessories Included :

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs



Charcoal Ovens & Grills

COMBINATION OVEN & GRILLS

The Josper Combo is the perfect combination of two grilling systems; the closed grill of the classic Josper oven and the traditional open Basque Grill integrated in the same structure, giving you ultimate control and opportunities. The combo is the ideal solution for restaurants with open kitchens, who want to put on a show for their customers.

All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order



CVJ-50-2-1-PRO-S Small combination oven & grill Dimensions: W 2130 x D 900 x H 1625 mm Charcoal daily consumption: 30-34kg	CVJ-50-2-1-PRO-M Medium combination oven & grill Dimensions: W 2415 x D 900 x H 1625 mm Charcoal daily consumption: 32-38kg	CVJ-50-2-1-PRO-L Large combination oven & grill Dimensions: W 2415 x D 900 x H 1625 mm Charcoal daily consumption: 36-42kg
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Accessories Included :

- 2 x bags of Josper charcoal
- 2 x pairs of Josper tongs
- 1 x ash poker
- 1 x metallic brush



CVJ-76-1-1-PRO-S Small combination oven & grill Dimensions: W 2130 x D 900 x H 1625 mm Charcoal daily consumption: 28-32kg	CVJ-76-1-1-PRO-M Medium combination oven & grill Dimensions: W 2165 x D 900 x H 1625 mm Charcoal daily consumption: 30-36kg	CVJ-76-1-1-PRO-L Large combination oven & grill Dimensions: W 2165 x D 900 x H 1625 mm Charcoal daily consumption: 36-40kg
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Accessories Included :

- 2 x bags of Josper charcoal
- 2 x pairs of Josper tongs
- 1 x ash poker
- 1 x metallic brush

ROBATAGRILLS

Josper's Robatagrill is an open wood charcoal grill for cooking in the robatayaki style, an ancient culinary technique of the Japanese culture, involving grilling small portions of food on skewers over hot charcoal. Perfect for all types of meat, fish and vegetables, ensuring the ingredients never lose their original flavour.

All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order



RGJ-050 Small robatagrill Dimensions: W 665 x D 392 x H 649 mm Charcoal daily consumption: 8-10kg	RGJ-100 Medium robatagrill Dimensions: W 1164 x D 392 x H 649 mm Charcoal daily consumption: 10-12 kg	RGJ-140 Large robatagrill Dimensions: W 1563 x D 392 x H 649 mm Charcoal daily consumption: 12-14 kg
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Accessories Included :

- 2 x bags of Josper charcoal
- Skewer supports
- 1 x pair of Josper tongs
- Grease tray
- Temperature regulation grate



Charcoal Ovens

MANGALS

Josper's Mangal is a multifunctional open grill with three key factors; an extra-large grilling area, four braising levels and a set of accessories that allow for all kinds of gastronomic applications. Built entirely in stainless steel, the Mangal is one of the most versatile and multifunctional products in the Josper range.

All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order



MGJ-132

Dimensions: W 1452 x D 740 x H 1497mm

Charcoal daily consumption: 22-24kg

Accessories Included :

- 2 x bags of Josper charcoal
- Wire grill rack
- 16 x GN trays 1/9
- 1 x pair of Josper tongs
- 3 x temperature regulation grates

ROTISSERIES

The ultimate in traditional charcoal cooking, the Josper rotisserie can be installed in any professional kitchen. The rotisserie allows continuous cooking directly over embers at high temperatures, giving the food an aromatic, smoky wood flavour.

All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order



ASJ-063

Dimensions: W 985 x D 880 x H 1895mm

Power requirements: 220V

Charcoal daily consumption: 16-20kg

ASJ-130

Dimensions: W 1550 x D 880 x H 1895mm

Power requirements: 220V

Charcoal daily consumption: 30-34kg

Accessories Included :

- 2 x bags of Josper charcoal
- Set of skewers
- Spit rod forks
- 2 x spit holders
- 4 / 8 GN 1/1 trays
- 1 x pair of Josper tongs
- 1 x poker
- 1 x ash pan

TURBOCHEF

The pioneers of **high speed cooking**, with the widest range of **ventless rapid cook ovens**.



Choose Your Ventless Technology

TurboChef rapid cook ovens utilise top and/or bottom air impingement assisted by precise bursts of microwave to decrease cook times by more than 80% without compromising quality



Sota

This high-speed unit boasts simple push-button controls

To help you get the most out of your unit and keep it running at peak performance

This unit features a catalytic converter to limit smoke, grease, and odor emissions



Double Batch

High-volume cooking on your countertop

Only 27 inches wide

Intuitive split screen touch controller simultaneously manages each cavity

Cloud-based Wi-Fi for remote menu management and data analysis

Industry leading ventless technology

Patented oscillating rack ensures even heat distribution



Bullet

Allows use of metal pans

Independent bottom temperature offset

Smart menu system capable of storing up to 256 recipes

Light ring provides visual cues for cooking

Stackable design (requires stacking kit)



Accelerated Cooking

VENTLESS RAPID COOK OVENS

SOTA

If you're cooking for queuing customers, the TurboChef Sota high speed oven is the perfect solution. Compact yet powerful, the Sota uses a superior cooking process to cook fast and efficiently.



SOTA ST THREE PHASE

Twin magnetron

Dimensions: W 406 x D 757 x H 635mm

Cook chamber height: 183mm

Accessories Included :

- 2 x solid aluminium pans (Eco St excluded)
- 1 x aluminium paddle

I3 & I5

This high-speed countertop oven uses a combination of independently controlled dual motors, air impingement and microwave technology to cook a wide variety of food, including proteins, at a faster rate than traditional ovens. The I3 and I5 are built to be heavy duty and withstand batch cooking cycles



I3/TS

Twin magnetron

Dimensions: W 622 x D 794 x H 540mm

Cook chamber height: 175mm

Single or 3-phase available

I5/TS

Twin magnetron

Dimensions: W 714 x D 718 x H 618mm

Cook chamber height: 254mm

Single or 3-phase available

Accessories Included :

- 2 x PTFE Baskets
- 1 x aluminium paddle

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TurboChef units available now from



Accelerated Cooking

VENTLESS RAPID COOK OVENS

BULLET

By using a combination of radiant heat, high-speed air impingement and microwave cooking, the Bullet can cook an 8-inch toasted sub in around 20 seconds, or a 14-inch pepperoni pizza in just over 2 minutes. The Bullet oven's stone deck makes it ideal for breaded products and for perfect toasting.



BULLET

Dimensions: W 538 x D 699 x H 584mm

Cook chamber height: 152mm

Removable baking stone (Optional)

3-phase available

**Marine specification also available*

Accessories Included :

- 1 x oven rack
- 1 x aluminium paddle
- 2 x non-stick baskets

VENTLESS HIGH-SPEED COOK OVENS

FIRE ARTISAN PIZZA OVEN

The Turbochef Fire oven provides an artisan hearth-style pizza experience anywhere. Cooking at up to 450°C, and with controllable top and bottom temperatures to tailor the finish of your product, the Fire oven can cook 14-inch fresh dough pizzas in as little as 90 seconds. The oven has a small footprint and is ventless, so it can be placed virtually anywhere.



FIRE ARTISAN PIZZA OVEN

Dimensions: W 483 x D 471 x H 577mm

Cook chamber height: 70mm

3-phase available

**Marine specification also available*

Accessories Included :

- 1 x stainless steel paddle
- 2 x 14-inch aluminium pizza screens

DOUBLE BATCH

Designed for speed and performance, the Turbochef Double Batch oven circulates impinged air at up to 50mph to vastly reduce cooking times. By using variable speed blowers and oscillating racks, the Double Batch delivers impressively fast cooking whilst minimising energy use. Ideal for a wide variety of products, from proteins to breaded items.



DOUBLE BATCH

Dimensions: W 704 x D 806 x H 589mm

Cook chamber height: 84mm

Single or double cavity models available

**Marine specification also available*

Accessories Included :

- 1 x aluminium paddle

Accelerated Cooking

VENTLESS CONVEYOR OVENS

Turbochef's patented High-h air impingement technology heats food faster than any other conveyor on the market, maximising throughput in a compact, stackable, countertop footprint. It uses independently-controlled top and bottom air impingement to ensure all food is cooked to perfection every time.

All units require three phase power supply



HHC1618 36" SINGLE BELT

Three phase

Dimensions: W 914 x D 805 x H 432 mm

Cook chamber width: 406 mm

Stackable up to 3 units high

HHC1618 48" SINGLE BELT

Three phase

Dimensions: W 1219 x D 805 x H 432 mm

Cook chamber width: 406 mm

Stackable up to 3 units high

HHC1618 36" VENTLESS

Three phase

Dimensions: W 914 x D 805 x H 432 mm

Cook chamber width: 406 mm

Stackable up to 3 units high

HHC1618 48" VENTLESS

Three phase

Dimensions: W 1219 x D 805 x H 432 mm

Cook chamber width: 406 mm

Stackable up to 3 units high

**Stacking kits available upon request
Marine specification available

HHC2020 SINGLE BELT

Three phase

Dimensions: W 1227 x D 907 x H 432 mm

Cook chamber width: 508 mm

Stackable up to 3 units high

HHC2020 SINGLE/VENTLESS

Three phase

Dimensions: W 1227 x D 907 x H 432 mm

Cook chamber width: 508 mm

Stackable up to 3 units high



HHC2020 SPLIT BELT 50/50

Three phase

Dimensions: W 1227 x D 907 x H 432 mm

Cook chamber width: 241 / 241 mm

Stackable up to 3 units high

HHC2020 SPLIT BELT 50/50 VENTLESS

Three phase

Dimensions: W 1227 x D 907 x H 432 mm

Cook chamber width: 241 / 241 mm

Stackable up to 3 units high

**Stacking kits available upon request
Marine specification available

HHC2620 SINGLE BELT

Three phase

Dimensions: W 1227 x D 1059 x H 432 mm

Cook chamber width: 660 mm

Stackable up to 3 units high

HHC2620 SINGLE/VENTLESS

Three phase

Dimensions: W 1227 x D 1059 x H 432 mm

Cook chamber width: 660 mm

Stackable up to 3 units high



HHC2620 SPLIT BELT

Three phase

Dimensions: W 1227 x D 1059 x H 432 mm

Cook chamber width: 318 / 318 mm

Stackable up to 3 units high

HHC2620 SPLIT/VENTLESS

Three phase

Dimensions: W 1227 x D 1059 x H 432 mm

Cook chamber width: 318 / 318 mm

Stackable up to 3 units high

**Stacking kits available upon request
Marine specification available

the Coffee House



The Coffee House was established in 2011, opening its first store in Lymm, Cheshire. Now, 12 years later they are in preparations for their 13th store opening, and plans are in place for many more to come. In 2015 they introduced their stores to the TurboChef rapid cook ovens, and have been having great success with them ever since.

Chris Shelmerdine, one of the Coffee House founders has shared with us his experience of discovering, using and sharing his appreciation for the TurboChef range.

“We were looking for a faster and cleaner oven to heat our products. It was important to us to find a solution that cared about the quality of the product, and the consistency of the TurboChef Sota ensures we can confidently serve every customer.”

Business' within the foodservice industry are ever-changing, but the TurboChef Sota is able to easily adapt as The Coffee House changes and expands, says Chris. “It doesn't matter how busy we are, or if we want to experiment with new product ranges, we can rest knowing that we will more than likely be able to deliver the experience we desire.” Furthermore, “the pre-programmable menu means that rolling out menu changes is easy, and minimal training is required every time.”

Chris also explained that his love of the TurboChef Sota is not something that he keeps to himself. “We often recommend TurboChef to other café owners, and quite often we even give little demos ourselves to those we know who would be interested!”



The Coffee House have big plans for the future, and intend to include TurboChef in those plans.

“We have 22 more units on order currently, as we see TurboChef as an integral part of our store roll out plan.”

The Coffee House offers its customers freshly produced quality foods and TurboChef ensures we prepare these products to the highest quality every time.”

theCoffeeHouse



A new **benchmark in high-speed, ventless cooking.**

NEW



SETTING THE NEW BENCHMARK IN HIGH SPEED VENTLESS COOKING

- Faster service - food ordered now, served now
- Fantastic food, every time
- A wider menu choice
- Reduced queues
- Increased productivity
- Less waste
- 3kW

- Maximized Profits
- A future proofed business



UNIQUE TRI-HEAT TECHNOLOGY



ContactBase

Temperature	Five temperature groups
Cooking area size	13.38" x 13.38"
Heat Methods	Microwave, ContactBase, TurboAir
Base Heat	Direct cook on the toughened neo ceram ContactBase - no soggy, sweaty bottom
Colouration	ContactBase and TurboAir for even coloration
Resolution	800 x 480 pixels
Cooldown	Cooldown+, no ice required
Colours Available	Black, Red, Purple, Green



Middleby Marshall

A world leader in **conveyor oven cooking** since 1888.

Conveyor Ovens

TRADITIONAL IMPINGEMENT CONVEYOR OVENS

Middleby Marshall's traditional impingement conveyor ovens allow the user full control of the air flow in the baking chamber, resulting in optimal results when cooking product. These impingement ovens bake both faster and at a lower temperature than other ovens. Patented vertical columns of hot air move heat aerodynamically instead of using high temperatures. The streams of hot air remove the boundary layers of cool heavy air which tend to insulate the product



PS520 GAS

Single phase
 Dimensions: W 1367 x D 951 x H 536 mm
 Belt length: 1067 mm
 Stackable up to 3 units high

PS520 ELECTRIC

Three phase
 Dimensions: W 1367 x D 951 x H 536 mm
 Belt length: 1067 mm
 Stackable up to 3 units high

**Stacking kits available upon request*



PS540 GAS

Single phase
 Dimensions: W 2032 x D 1537 x H 1197mm
 Belt length: 2032mm
 Split belt is available upon request
 Stackable up to 3 units high

PS540 ELECTRIC

Three phase
 Dimensions: W 2032 x D 1537 x H 1197mm
 Belt length: 2032mm
 Split belt is available upon request
 Stackable up to 3 units high

**Stacking kits available upon request*



LW26

Heating Zone - 26" | 660 mm
 Height 21.88" | 556 mm with 4" legs
 Depth 31.02" | 788 mm
 Belt Length 45.84" | 1164 mm
 Split belt is available upon request
 Stackable up to 3 units high

LW33

Heating Zone - 31.22" | 793 mm
 Height 39.53" | 1004 mm with 15" legs
 Depth 40.35" | 1025 mm
 Belt Length 59" | 1499 mm
 Split belt is available upon request
 Stackable up to 3 units high

Conveyor Ovens

WOW! IMPINGEMENT CONVEYOR OVENS

The legendary WOW! conveyor series ovens offer high performance, power, and technology. WOW! is impingement automation at its finest. These ovens are designed to cook an endless amount of food products including pizza, chicken, seafood, sandwiches and more.



PS640 GAS

Single phase
 Dimensions: W 1943 x D 1524 x H 1197mm
 Belt length: 1943mm
 Split belt is available upon request
 Stackable up to 3 units high

PS640 ELECTRIC

Three phase
 Dimensions: W 1943 x D 1524 x H 1197mm
 Belt length: 1943mm
 Split belt is available upon request
 Stackable up to 3 units high

**Stacking kits available upon request*

COOK IT.
 WE CHALLENGE YOU.
 DESIGNED FOR
 VERSATILITY
SPEED
 CONSISTENCY





PITCO®

The world's most reliable **commercial fryers** since 1918.



CONTROLLER OPTIONS



Millivolt Controls

STARTING WITH THE BASICS

The Millivolt Control is the most basic option Pitco has for its fryers. It includes a manual pilot ignition and no power is required for operation.

Please note that a fryer that comes with Millivolt Controls as standard cannot be upgraded.



Solid State Controls

THE MANUAL UPGRADE

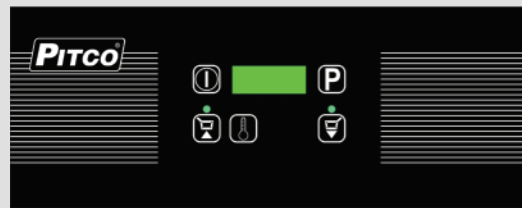
This control located in the fryer cabinet expands capabilities from the Millivolt Control

Greater temperature control - plus or minus 1°F reactivity from set temperature
Better recovery, increased production
Melt Cycle
Boil Out
This control can be installed as a back up for the Digital or 12-Button Control

Please note that a fryer that comes with Solid State Controls as standard can be upgraded to Digital or Computer Controls.

Digital Controls

A STEP ABOVE THE MANUAL PROCESSES

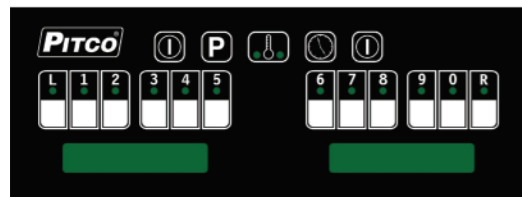


This control keeps functions out from inside the cabinets of the fryers.
Greater temperature control - plus or minus 1°F reactivity from set temperature
Better recovery, increased production from Millivolt and Solid State
Features a Melt Cycle
Boil Out
Countdown timer with alarm
Cook time and temperature setting
Ease of use "touch on/touch off" - 2 product buttons
Solid State Control can be added as a backup

Please note that a fryer that comes with Digital Controls as standard can be upgraded to I-12 Computer Controls.

I-12 Computer Controls

ENABLE AUTOMATION



The Pitco 12-Button control gives you all the same great functionality of the Infinity Touch™ control.* This control can store up to 12 unique recipes and has the capability to:

Enable all data tracking information just like the touchscreen
Connect to automated filLation systems
Keeps operations simple

Please note that a fryer that comes with I-12 Computer Controls as standard cannot be upgraded

Controls can be upgraded or changed on certain Pitco models for an additional cost.
Please specify if you would like a particular controller option when you are placing your order.

Gas Fryers VF35



SPECIFICATIONS

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides and splash back.

CONTROLS

- Solstice burner/baffle design.
- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

Size (Inch)	Frying Area	Size (Inch)	Frying Area
HxWxD	(Inch)	HxWxD	(Inch)
47.2x15.7x32	14x14	70,000/hr	15.9 Kg

Electric Fryers E35



SPECIFICATIONS

- Welded tank with an extra smooth peened finish ensures easy cleaning
- Immersion type; sealed construction heating elements with high temperature alloy stainless steel sheath
- Fryers are designed with a fixed heating element to eliminate oil migration through pivot components. This design creates a safer working environment by keeping the hot elements in the tank.
- Stainless steel front, door, side, and splash back
- Bottom 1-1/4" NPT full port drain valve, for quick draining

CONTROLS

- Electric thermostat maintains selected temperature automatically between 200° F (93° C) and 375° F (191°C).
- Temperature limit switch safely shuts off all heaters if the fryer temperature exceeds the upper limit

Size (Inch)	Frying Area	Size (Inch)	Frying Area
HxWxD	(Inch)	HxWxD	(Inch)
41.2x15.6x25	14x14	15 kW/50 Hz/3 ph	15.9 Kg

Battery Configurations



Mix and Match

Any size fryer can be located next to any other size fryer as long as they belong to the same platform. (Solstice platforms include: SG*, SSH, SGM, SE) *stand alone fryers are not modular. Filter drawers, dump stations and crisp & holds can be located anywhere within the fryer battery with different controls as per the requirement.

Trillions of Possible Combinations

Solstice modular fryer systems have so many possible combinations to meet your specific needs that it is difficult to count.
1 Model sizes (10 fryers, 4 Others): SSH-55, 55R, 55T, 55TR, 75, 75R, 60, 60R, 60W, 60WR, BNB14, BNB18, PCF14, PCF18
2. Fryer Control Options (4): Solid State, Digital, I-12 Computer, I-12 with backup solid state
3. Baskets Lifts or no basket lifts (2)
4. Singles: (10x4x2)x2 for solofilters + 4 for other models
5. Duals: {(10x4x2)+4}x2 for filter drawer or none to the power of 2 for battery length
6. All other battery sizes are calculated the same as above but to the "power of" is increased.



GAS FRYERS

SOLSTICE SUPREME SERIES

The highly efficient, high production Solstice Supreme fryers are built to make your business run better. These energy star rated fryers provide flexibility, with different configurations available to suit your frying needs



SSH55-SSTC
Single fryer
Dimensions: W 143 x D 974 x H 1172mm
Oil Capacity: 18-23Ls
BTU: 80,000 per hour
Gas connection 3/4"

SSH55-T-SSTC
Single twin tank fryer
Dimensions: W 143 x D 974 x H 1172mm
Oil Capacity: 9-11Ls per tank
BTU: 40,000 per hour per tank
Gas connection 3/4"

SSH55-SSTC/FD-FF
2 vat frysuite
Dimensions: W 794 x D 875 x H 1171 mm
Oil Capacity: 22.5-27Ls per tank
2 baskets per vat
Gas connection 1"

SSH55-SSTC/FD-FFF
3 vat frysuite
Dimensions: W 1191 x D 875 x H 1171 mm
Oil Capacity: 22.5-27Ls per tank
2 baskets per vat
Gas connection 1"



Energy Star Rated Product!

SOLSTICE SUPREME SOLO FILTER SERIES

If you are looking for space saving filtering and high volume frying in a singular unit, the Pitco Solstice Electric Solo Filter Series is the perfect solution for you. Maximise your oil lifespan and produce fresher food with this fryer range.

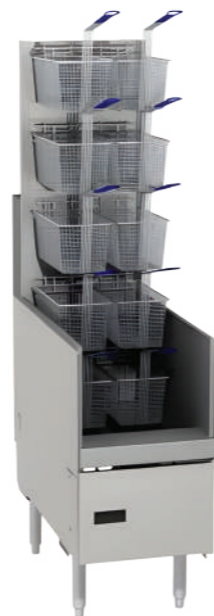


SF-SSH55-SSTC
Dimensions: W 143 x D 974 x H 1172mm
Oil Capacity: 18-23 Ls
BTU: 80,000 per hour
Gas connection 3/4"

SF-SSH75-SSTC
Dimensions: W 498 x D 974 x H 1172mm
Oil Capacity: 34 Ls
BTU: 105,000 per hour
Gas connection 3/4"



Energy Star Rated Product!



ENQUIRE ABOUT OUR BASKET TOWERS TODAY!

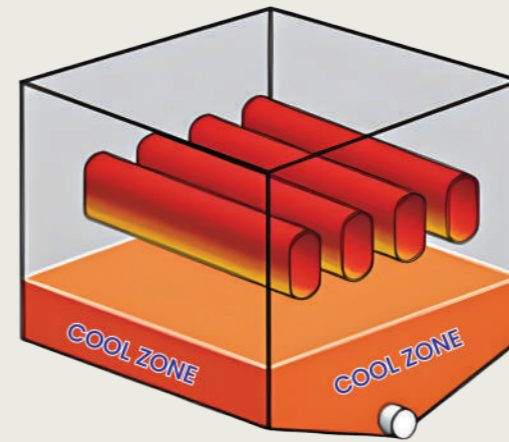
- Easily integrates into existing gas & electric fryer combinations
- Back mounted basket hanger for convenient basket storage
- Install on either side or in between your fryer

ROV - HOW IT WORKS

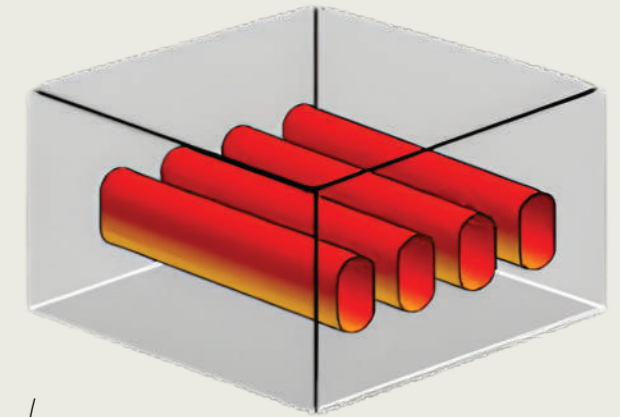
WHAT DOES ROV STAND FOR?

REDUCED OIL VOLUME

STANDARD TANK



ROV TANK



By eliminating the Cold Zone of the standard tank we're able to achieve an approximate 30% reduction in volume!



REDUCED OIL VOLUME

SAVE UP TO 50% ON OIL COSTS WITH AN ROV FRYER

MODULAR CONFIGURATIONS AVAILABLE ON BOTH GAS AND ELECTRIC MODELS





10 YEAR TANK WARRANTY ON ALL PITCO FRYERS!
(VF35 is exempt & carries a 5 year tank warranty)

Accessories

PART NO	REGULAR MESH BASKET
P6072145	Models VF35/SG14/14R/14T/SE14/14R/14TR/SSGH50/SEH50
P6072184	Models SG18/SE18/18R
P6072185	Triple basket available for SSH60W
PART NO	TANK COVERS
B2101501	For SG14/14R/14T
B2101502	For SG18
B2101518-C	For VF35
B2101503	For SGH50
B2101505	For SEH14/14R/14T
B2101506	For SE18/18R
PART NO	FILTER PAPER
PP10613	Envelope, heavy duty for Solstice Filter Drawer - pack of 100
A6667104	Envelope, heavy duty for SFSSH55/T/S, SFSG14R, SFSE14/T/R/TR, ROV SOLO & DUAL - pack of 100
PP11323	Envelope, heavy duty for SEH/SGH/FD - pack of 100
A6667105	Envelope, heavy duty for P90K/Solstice Solo Filter 18/SGM, ROV triple & up - pack of 100
FILT-RE	Reusable filter
PART NO	FRYER CLEANING ACCESSORIES
A3301001	Clean out rod, used to clean fryer drain line
P6071397	Cleaner 25lbs, extends the life of the fryer and shortening
PP10056	Cleaning brush, high temperature Teflon cleaning brush
B7490701	Crumb scoop, designed to fit between tubes and elements for removal of sediment
std	
PP10725	Skimmer, for removing food particles from the oil surface
PART NO	BNB DUMP STATION
BNB & PFW-1	Bread and batter dump station & built-in food warmer, 750W - mounts on BNB
PART NO	SIDE SHIELDS & SPLASH GUARDS
A5077706-C	12" splash guard / side shield for SG14
PART NO	CASTORS
B3901504	9" swivel castor (includes 2 locking & 2 unlocking castors)
PART NO	UPGRADES
PIT-60126601	Upgrade SSTC controls to digital controls
PIT-6012680	Upgrade SSTC controls to computer I-12 controls

More accessories are available upon request.

Errors & omissions accepted, we reserve the right to increase our prices without notice.



**VENTLESS COUNTERTOP
ODORLESS**





Perfect Fry countertop deep frying solutions are easy to use multifunctional ventless and odorless fryers that can bring high quality food out from under the hood. Perfect Fry currently helps industries like convenience stores, bars and nightclubs, movie theaters, bowling alleys, concession stands, and more bring a better variety of superior dining options without installing overhead ventilation.

BIG PROFIT IN A SMALL SPACE

Perfect Fry fryers only need 18" (less than 50cm) of frontal counter space. This is because we have designed the loading and serving areas at the front of our fryers, there is no need to access the side or back even for regular service and maintenance!

Perfect Fry fryers are ideal for convenience stores, portable food vendors, restaurants and anywhere else where space is an issue – and remember, no vents, no hoods, no problems!

PERFECT FRY IS JUST ... BETTER!

Preset cook times, touchscreen controls, low start-up costs, smallest footprint in our cooking segment, low operating costs, virtually odorless, semi or fully automated, and more! No other product can deliver a better ROI per square inch than Perfect Fry.



WHY PERFECT FRY?

EASY TO INSTALL

Perfect Fry fryers are ventless. No external hoods, canopies or venting are required so installation costs are kept to a minimum. As a compact unit, they require very little space. Perfect for kiosks, convenience stores and bars!

NO SMELLS

The Perfect Fry unique HEPA air filtration system removes grease from the air which eliminates the normal odors you get from frying.

EASY TO USE

Perfect Fry fryers are automated. Just select the appropriate cooking cycle for your product, then press the button. There is no chance of over cooking or under cooking. Even non cooks or chefs will be able to cook food to perfection.

LARGE OUTPUT IN A SMALL SPACE

Although compact in size, the Perfect Fry fryer can produce a large quantity of food in a short period of time. With different sizes to choose from you can select the one that best meets your needs.

SAFE

The operator does not come in contact with the hot oil when cooking. PFA and PFC models include a complete fire suppression system and built in extinguishers.

EASY TO MAINTAIN

No other fryer is easier to clean. Internal components are completely removable in less than a minute to allow cleaning in your sink or dishwasher.



PERFECT FRY VENTLESS

IT'S MONEY IN THE BANK!

Deep fried foods such as chicken strips, french fries, and onion rings can increase your customer base, sales and profits! Why not cash in on an additional monthly profits? Here are just a few typical examples of the profits you can generate by these three high-margin fried foods, based on industry averages for food sales.




FRENCH FRIES

27 orders/day
\$1.03 profit/order
\$10,150.65 profit/year



CHICKEN STRIPS

19 orders/day
\$1.99 profit/order
\$13,800.65 profit/year



ONION RINGS

16 orders/day
\$1.43 profit/order
\$8,351.20 profit/year

LOW COST INSTALLATION



PFC SERIES

Semi-automatic computerized frying system with the smallest footprint in the world!

- **Warranty: 1 year parts & labor**
- **Completely Enclosed Energy Efficient Ventless Fryer**
- **Integrated 3-Stage Odorless - Ventless Hood**
- **Auto Basket Lift for Guaranteed Product Quality**
- **Programmable Shake Timer**
- **Preset Menu Timers for Ease of Use**



PFC Series Countertop Ventless Fryers

MODEL	ELECTRICAL SPECIFICATIONS	EXTERIOR DIMENSIONS	APPROX. SHIPPING WT LBS/KG
PFC500	208 or 240V/5.0-5.5KW/1PH 24 amp NEMA 6-30P Cord Set	17" w X 16" d X 23" h	130/59
PFC500	208 or 240V/5.0-5.5KW/3PH 14 amp NEMA 15-30P Cord Set		
PFC730	208 or 240V/7.3-8.0KW/1PH 35 amp NEMA 6-50P Cord Set		
PFC730	208 or 240V/7.3-8.0KW/3PH 20 amp NEMA 15-30P Cord Set		

PFA SERIES

A fully automated frying system with exclusive features found on no other fryer in the world.

- **Warranty: 1 year parts & labor**
- **Integrated 3-Stage Odorless - Ventless Hood**
- **Front-Loading - Front-Dispensing**
- **Fully Programmable Preset Cook Times**
- **Rapid Fry Setting for High Volume Operations**
- **Dual Load Cook Cycle for Increased Productivity**
- **Robotic Loading and Dispensing, product automatically dispenses food when cook is complete**



PFA Series Countertop Ventless Fryers

MODEL	ELECTRICAL SPECIFICATIONS	EXTERIOR DIMENSIONS	APPROX. SHIPPING WT LBS/KG
PFC500	208 or 240V/5.0-5.5KW/1PH 24 amp NEMA 6-30P Cord Set	17" w X 27" d X 30" h	159/72
PFC500	208 or 240V/5.0-5.5KW/3PH 14 amp NEMA 15-30P Cord Set		
PFC730	208 or 240V/7.3-8.0KW/1PH 35 amp NEMA 6-50P Cord Set		
PFC730	208 or 240V/7.3-8.0KW/3PH 21 amp NEMA 15-30P Cord Set		





OPTIONS & ACCESSORIES

MISCELLANEOUS

OPEN KITCHEN

Smart automation, real-time alerts, and actionable insights designed to maximize uptime and efficiency

*If Customer is purchasing the Open Kitchen feature with the equipment, the Customer agrees to the Open Kitchen terms of service, which can be found here: <https://ok.sitesage.net/assets/policy/GeneralTermsAndConditions.pdf>



PFH500 HEAT LAMP FOR PFA UNITS

240V/0.5KW/0.2AMP SINGLE PHASE 50/60HZ, PLUGS INTO BACK OF PFA SHIP WEIGHT: 10LB (4.5KG)



84105 PERFECT FILTER OIL FILTER KIT

KIT INCLUDED PERFECT FILTER UNIT, HAND HELD OIL TESTER WITH STORAGE BRACKET AND BOX OF 100 DISPOSABLE FILTER PADS.



84081 DISPOSABLE FILTER PADS

BOX OF 100 DISPOSABLE FILTER PADS FOR PERFECT FILTER UNIT

83060 OPTIONAL LOCKING LATCH

SAFE GUARD FOR EMPLOYEES (MUST SPECIFY ON ORDER)
DURABLE DIECAST HOUSING STAINLESS STEEL MECHANISM



84291 AIR FILTER REPLACEMENT KIT

CARBON FILTER



83554 AIR FILTER KIT

CARBON FILTER - FOR INTERNATIONAL USE ONLY



83636 FIRE ALARM SIGNAL INTEGRATION



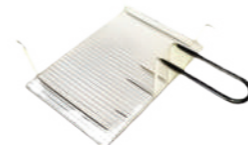
83281 XL BASKET

AVAILABLE ON PFC MODELS ONLY



83649 BASKET COVER/SUBMERGER SCREEN

KEEPS PRODUCT SUBMERGED UNDER THE OIL - AVAILABLE ON PFC MODELS ONLY



For foodservice operations where **quality** and **consistency** are top priority.



ELECTRIC FRYERS

profi+

PROFI+ 6+6

Fry delicious food precisely with the powerful FriFri 4.6kW Profi+ 6 + 6 Counter Top Twin Tank Fryer. Sturdy and safe, the fryer's stainless steel tank has the capacity to produce 28kg of perfectly fried chips per hour, while there's also a rear-mounted slot-in lid that also acts as a splashback and basket support.



650950
Dimensions: W 540 x D 475 x H 455mm
Power: 2 x 4.6kW
Oil Capacity: 2 x 5-7Ls
2 baskets
Output per hour: 2 x 14kg

eco

ECO+ 6+6

Minimum space, maximum output. The FriFri 2 x 3.2kW Eco 6 + 6 Counter Top Fryer won't take up much space on your worksurface, but it will deliver when you need it to. Sturdy, with a stainless steel tank for easy cleaning, it's ideal for any venue where chips and other highly-flavoured fried foods are required.



650106
Dimensions: W 486 x D 375 x H 295mm
Power: 2 x 2.3kW
Oil Capacity: 2 x 4-5Ls
2 baskets
Output per hour: 2 x 7kg

super easy

SUPER EASY

Super Easy offers all the benefits you would expect from a FriFri fryer including high output from a small floor area and reliable, efficient performance that delivers consistently excellent fried food.

All units require three phase power supply



SL211L31G0	SL211H31G0	SL412H31G0
Dimensions: W 197 x D 650 x H 986mm	Dimensions: W 197 x D 650 x H 986mm	Dimensions: W 397 x D 650 x H 986mm
Power: 7.5kW 3 phase	Power: 11kW 3 phase	Power: 22kW 3 phase
Oil capacity: 7.5-9Ls	Oil capacity: 7.5-9Ls	Oil Capacity: 2 x 4-5Ls
1 tank	1 tank	1 tank
Output per hour: 17kg	Output per hour: 20kg	Output per hour: 40kg
SL422H32G0	SL422H32G0	SL633L33G0
Dimensions: W 397 x D 650 x H 986mm	Dimensions: W 397 x D 650 x H 986mm	Dimensions: W 592 x D 650 x H 986mm
Power: 2 x 7.5kW 3 phase	Power: 2 x 11kW 3 phase	Power: 3 x 7.5kW 3 phase
Oil capacity: 2 x 7.5-9Ls	Oil capacity: 2 x 7.5-9Ls	Oil capacity: 3 x 7.5-9Ls
2 tank	2 tank	3 tank
Output per hour: 2 x 17kg	Output per hour: 2 x 20kg	Output per hour: 3 x 18kg

*All Super Easy models are available with single cable supply and with or without gravity filtration



ELECTRIC FRYERS

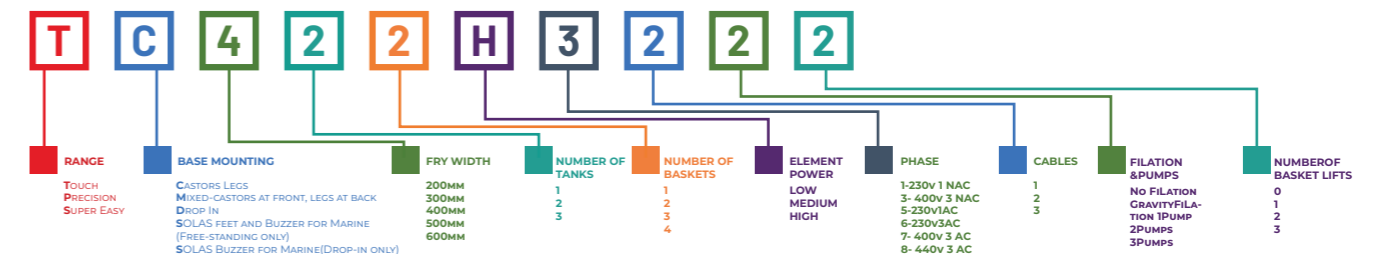
Precision

PRECISION

For the chef who wants superb temperature control for consistently excellent results, Precision is the fryer of choice. The Precision's adaptive cooking automatically adjusts cooking times to suit your batch size ensuring you never serve undercooked food.



PL211L31G0	PL211M31G0	PL211H31G0
Dimensions: W 197 x D 650 x H 994mm	Dimensions: W 197 x D 650 x H 994mm	Dimensions: W 197 x D 650 x H 994mm
Power: 7.5kW 3 phase	Power: 9kW 3 phase	Power: 11kW 3 phase
Oil capacity: 7.5-9Ls	Oil capacity: 7.5-9Ls	Oil capacity: 7.5-9Ls
1 tank	1 tank	1 tank
Output per hour: 18kg	Output per hour: 20kg	Output per hour: 22kg
PL412M31G0	PL412H31G0	PL422L32G0
Dimensions: W 397 x D 650 x H 994mm	Dimensions: W 397 x D 650 x H 994mm	Dimensions: W 397 x D 650 x H 994mm
Power: 18kW 3 phase	Power: 22kW 3 phase	Power: 2 x 7.5kW 3 phase
Oil capacity: 17-20.5Ls	Oil capacity: 17-20.5Ls	Oil capacity: 2 x 7.5-9Ls
1 tank	1 tank	2 tank
Output per hour: 40kg	Output per hour: 44kg	Output per hour: 2 x 18kg
PL422M32G0	PL422H32G0	PL633L33G0
Dimensions: W 397 x D 650 x H 994mm	Dimensions: W 397 x D 650 x H 994mm	Dimensions: W 592 x D 650 x H 994mm
Power: 2 x 9kW 3 phase	Power: 2 x 11kW 3 phase	Power: 3 x 7.5kW 3 phase
Oil capacity: 2 x 7.5-9Ls	Oil capacity: 2 x 7.5-9Ls	Oil capacity: 3 x 7.5-9Ls
2 tank	2 tank	3 tank
Output per hour: 2 x 20kg	Output per hour: 2 x 22kg	Output per hour: 3 x 18kg
PL633M33G0		
Dimensions: W 592 x D 650 x H 994mm		
Power: 3 x 11kW 3 phase		
Oil capacity: 3 x 7.5-9Ls		
3 tank		
Output per hour: 3 x 20kg		



The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

Do you want an alternative configuration of baskets? How many supply cables would you like? Do you require chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code.



ELECTRIC FRYERS

Touch TOUCH

For those who run the busiest professional kitchens and refuse to compromise on quality. Touch is your newest kitchen assistant, helping you to deliver quality results every time.

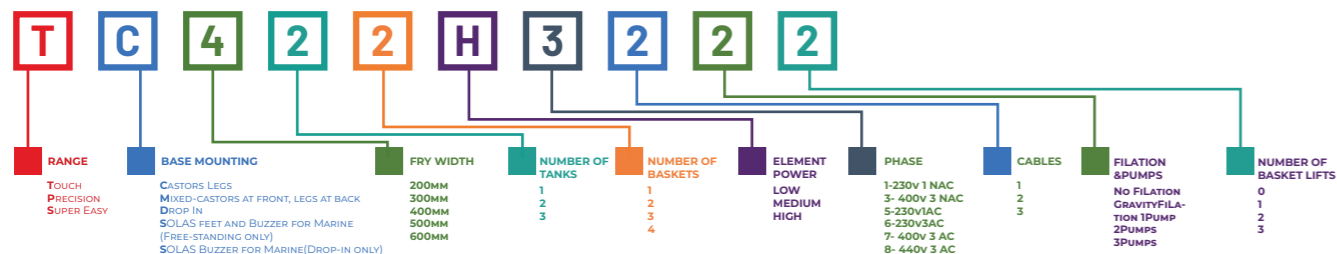
All units require three phase power supply



TL211L31GO Dimensions: W 197 x D 650 x H 994mm Power: 7.5kW 3 phase Oil capacity: 7.5-9Ls 1 tank Output per hour: 18kg	TL211M31GO Dimensions: W 197 x D 650 x H 994mm Power: 9kW 3 phase Oil capacity: 7.5-9Ls 1 tank Output per hour: 22kg	TL211H31GO Dimensions: W 197 x D 650 x H 994mm Power: 11kW 3 phase Oil capacity: 7.5-9Ls 1 tank Output per hour: 22kg
TL412L31GO Dimensions: W 397 x D 650 x H 994mm Power: 15kW 3 phase Oil capacity: 17-20.5Ls 1 tank Output per hour: 36kg	TL412H31GO Dimensions: W 397 x D 650 x H 994mm Power: 22kW 3 phase Oil capacity: 17-20.5Ls 1 tank Output per hour: 44kg	T422L32GO Dimensions: W 397 x D 650 x H 994mm Power: 2 x 7.5kW 3 phase Oil capacity: 2 x 7.5-9Ls 2 tank Output per hour: 2 x 18kg
TL422M32GO Dimensions: W 397 x D 650 x H 994mm Power: 2 x 9kW 3 phase Oil capacity: 2 x 7.5-9Ls 2 tank Output per hour: 2 x 20kg	PL422H32GO Dimensions: W 592 x D 650 x H 994mm Power: 3 x 7.5kW 3 phase Oil capacity: 3 x 7.5-9Ls 3 tank Output per hour: 3 x 18kg	PL633L33GO Dimensions: W 592 x D 650 x H 994mm Power: 3 x 11kW 3 phase Oil capacity: 3 x 7.5-9Ls 3 tank Output per hour: 3 x 20kg



For foodservice operations where **quality** and **consistency** are top priority.



The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

Do you want an alternative configuration of baskets? How many supply cables would you like?
Do you require chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code.



PRESSURE FRYING SOLUTIONS

PRESSURE FRYER

The workhorse of pressure fryers, these extra-large pressure fryers are designed for simple operation, long life, and high product volume. The BKI® FKM series of fryers can cook up to 10.8 kg of product in one cycle with our optional grande basket, and holds 34 kg of oil.



FKM-TC ELECTRIC
 Dimensions: W 616 x D 965 x H 1257 mm
 Oil capacity: 34kg
 7" LCD touchscreen controls

FKM-TC GAS
 Dimensions: W 616 x D 965 x H 1257 mm
 Oil capacity: 34kg
 7" LCD touchscreen controls

LANDING TABLES

Designed to work alongside the BKI® pressure fryer and breading table, the LTS landing table is an efficient and ergonomically designed mobile work station - an optimal receiving platform to compliment your fried food system.



LTS
 Dimensions: W 597 x D 686 x H 922 mm
 6 tray slides
 Detachable landing platform
 4 swivel castors

LANDING TABLES

The BT-24M breading table is the perfect companion to the BKI® full line of fryers. These breading tables are compact and portable for breading and preparing product for frying. Our breading system is designed to produce a consistent product while reducing breading costs.



BT-24M
 Dimensions: W 618 x D 847 x H 1486mm
 Sifter drawer
 Lug shelf
 4 locking castors

SVEBA DAHLEN

Sveba Dahlen offers **rack ovens, deck ovens, pizza ovens, in-shop ovens, compact ovens, combination ovens and tunnel ovens** and entire dough prepping lines.

HIGH TEMP PIZZA OVEN TWO NEW SIZES



Do YOU catch up?

Elevate your pizza offerings overnight with the electric High Temp Pizza Oven which bakes Neapolitan pizza in up to **500°C / 932°F**. The electric oven requires minimum effort without wood or fire preparations and bakes Neapolitan pizza with even results all over the pizza stone in only 60 - 120 seconds. With easy settings for all heat sections you get the perfect heat for your pizza. The oven is now available with space for 4, 6, 8 or 12 Neapolitan pizzas at the time.



- Designed specifically for Neapolitan pizza.
- Biscotti di Sorrento clay stone from Italy.
- Fast heat-up time, 30 - 45 min.
- No need for wood or fire preparation.
- Easy control of top, bottom, and front heat settings.
- Automatic and manual turbo function.
- Weekly schedule with programmable start and stop times.

• Available in 4 sizes:

- P401HT for 4 pizzas.**
- P402HT for 8 pizzas.**
- P601HT for 6 pizzas.**
- P602HT for 12 pizzas**



Click or Scan



Click or Scan

SVEBA DAHLEN

COMBINATION OVEN



Click or Scan

S-SERIES – THE KING OF COMBINATIONS

The S-Series combination oven offers versatile configurations of rack oven, deck oven, and underbuilt proofer in various sizes, making it adaptable to the needs of almost any bakery or restaurant. It provides ultimate baking flexibility in small bakeries, in-store bakeries, and restaurants.

Delivering industrial-level baking results and efficiency, it stands out by requiring significantly less space due to its compact, well-engineered design.

With a user-friendly interface and optimized systems for each stage of the baking process, the S-Series enables flexible production of a wide range of baked goods while delivering excellent results. The underbuilt proofer, featuring advanced fermentation control, allows simultaneous proofing below and baking above, maximizing efficiency and flexibility.



SRDP120



SR120



SRD120



SR2D120



SRP120



SR120DS



SR130



SRD130



SRP130



SR240



SRP240

Pictured products may be equipped with options. All declared power and recommended fuses are calculated at 3 x 400V + N.

new

- Two NEW Oven Sizes
- P401HT / 4 Neapolitan
- P402HT / 4 + 4 Pizzas
- up to Ø ~35 cm / 14"

**500°C / 932°F
NEAPOLITAN PIZZA**

RACK OVENS

C-SERIES – RACK OVEN

Very user-friendly, quiet, energy-efficient and compact with high flexibility - designed to fit into small spaces. Room for one rack and available in four sizes, which can all be powered by fossil free electricity, oil or gas.

FEATURES AND BENEFITS

Heating package integrated into the top section.
Requires little floor space.

Increased Baking Surface system (IBS).
Provides quick, even and economical baking.

SD Touch II panel.
The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.

Strong insulation.
Retains the heat inside the oven.

Strong, stainless steel interior and exterior.
Robust materials overall and extra corrosion resistant floor and walls which extend the oven's life. Easy to clean.

Large, efficient heating package – flexible production.
Quick heating and efficient use of heat.

Integrated high capacity steam system.
Gives a smooth, crisp crust and for some breads a significantly increased volume.

Efficient heat exchange in oil and gas ovens.
High efficiency, low heating cost.

Spring loaded door hinge.
Ensures doors remain opened when loading and unloading racks.

Automatic rotation stop.
When door handle is released (not opening the door) the rack will rotate to unloading position.

Right-hand hinged insulated door with large double glazed window, spring loaded door hinge and door stop. Easy to open and supervise.

Easy to clean between double glazed window in door.
The outer glass in door window has a hinge which makes it easy to open and clean between the glasses.

Suspension hook is standard. Max weight 150 kg on C100 - C152, 200 kg on C200 - C252. Simplifies oven cleaning.

Frequency-controlled fans which direct the airflow (option).
Adjustable airflow of heat and steam when baking sensitive products such as meringues and macarons.

Separable and replaceable drainage box.
Makes it possible to change the drainage from the front to the back of the oven.

Magnetic multi-holder in sheet metal.
Perfect storage for knives and gloves and more.

Sveba Connect Ready! Prepared to be connected to the Cloud Service.

Max baking temperature 300°C / 572°F



C150



OPTIONS

Rotating platform with adjustable ramp.

Rotating platform with adjustable ramp, heavy duty execution – max 350 kg.

Automatic rack lifting device.

Insulated floor.

Left-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.

AES - Automatic evacuation system.

Slow start - Gentle and gradual accelerating rotation and retardation of the rack for baking products sensitive to bumps and blows, or that risk moving from vibrations.

Canopy.
Canopy with fan.

Frequency converter for fans - variable speed.

Connection for external ventilation system.

Fully assembled oven.

MODELS & TECHNICAL

• = Available.
- = Not available

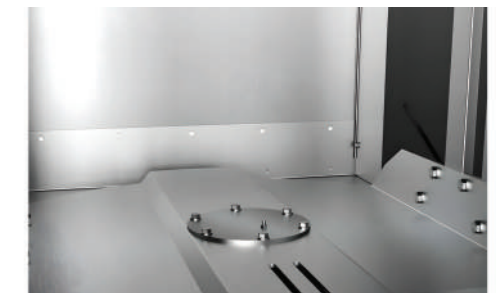
C-SERIES - ELECTRIC	C100 ELECTRIC	C150 ELECTRIC	C200 ELECTRIC	250 ELECTRIC
Fuse (amp)	50-63-63	63-80-80	63-80-80	80-100-100
Power supply (kW)	30-35-40	40-45-50	40-45-50	50-55-60
Burner 2-step	-	-	-	-

C-SERIES - OIL FIRED	C101 OIL FIRED EXCL. BURNER	C151 OIL FIRED	C201 OIL FIRED	C251 OIL FIRED
Fuse (amp)	16	16	16	16
Power supply (kW)	2.0	2.0	2.0	2.0
Burner 2-step	•	•	•	•

C-SERIES - GAS FIRED	C102 GAS FIRED EXCL. BURNER	C152 GAS FIRED	C202 GAS FIRED	C252 GAS FIRED
Fuse (amp)	16	16	16	16
Power supply (kW)	2.0	2.0	2.0	2.0
Burner 2-step	•	•	•	•



C150 with Rack Lift



C150 with Platform

MEASUREMENTS, EXTERNAL [MM] MEASUREMENTS, INTERNAL [MM] MAX LOAD [KG]

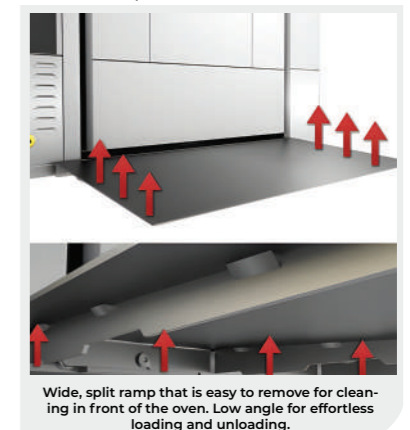
MODEL	SIDE MEASUREMENTS [MM]				MAX TRAY SIZE	MAX RACK SIZE DIAGONAL	MAX RACK HEIGHT	MAX LOAD [KG]	
	A	B	C	D				Platform:	Rack Lift:
C100	1335	2292*1	1355	2208	457 x 762**	935	Platform: 1585 Hook: 1640	Platform: 150 Hook: 150	Rack Lift: 150 HD Platform: 350
C101 / C102	1335	2382*1	1355	2208	457 x 762**	935	Platform: 1585 Hook: 1640	Platform: 150 Hook: 150	Rack Lift: 150 HD Platform: 350
C150	1335	2524*1	1355	2208	457 x 762**	935	Platform: 1815 Hook: 1880	Platform: 150 Hook: 150	Rack Lift: 150 HD Platform: 350
C151 / 152	1335	2614*1	1355	2208	457 x 762**	935	Platform: 1815 Hook: 1880	Platform: 150 Hook: 150	Rack Lift: 150 HD Platform: 350
C200	1450	2292*1	1355	2208	600 x 800	1050	Platform: 1585 Hook: 1640	Platform: 200 Hook: 200	Rack Lift: 200 HD Platform: 350
C201 / C202	1450	2382*1	1355	2208	600 x 800	1050	Platform: 1585 Hook: 1640	Platform: 200 Hook: 200	Rack Lift: 200 HD Platform: 350
C250	1450	2524*1	1355	2208	600 x 800	1050	Platform: 1815 Hook: 1880	Platform: 200 Hook: 200	Rack Lift: 200 HD Platform: 350
C251 / C252	1450	2614*1	1355	2208	600 x 800	1050	Platform: 1815 Hook: 1880	Platform: 200 Hook: 200	Rack Lift: 200 HD Platform: 350

A = WIDTH B = HEIGHT C = DEPTH D = DEPTH WITH CANOPY

* Height with insulated floor: +35 mm.
1 Height with rack lift: +115 mm.
** Inches: 18" x 30".



SPLIT, REMOVABLE RAMP



Wide, split ramp that is easy to remove for cleaning in front of the oven. Low angle for effortless loading and unloading.

RACK OVENS

V-SERIES – RACK OVEN

Unlimited possibilities with maximal capacity!
Robust, reliable and user-friendly high capacity double rack ovens. Manufactured for professional users, with high standards for baking quality, efficiency and low total costs. Space for up to two racks in the oven chamber

FEATURES AND BENEFITS

Increased Baking Surface system (IBS).
Provides quick, even and economical baking.

SD Touch II panel.
The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.

Cascad steam system quickly provides powerful and extra-clean steam.
Heat and steam are evenly spread quickly within the oven leaving the system with a short recovery period.

Strong insulation.
Retains the heat inside the oven. Leading to a better work environment in the bakery.

Strong, stainless steel interior and exterior.
Robust materials overall and extra corrosion resistant floor and walls which extend the oven's life. Easy to clean.

Automatic rotation stop for racks.
Once baking time is complete, the rack rotates to the unloading position once the door handle is lifted.

Spring loaded door hinge.
Ensures doors remain opened when loading and unloading racks.

Slow start.
Gentle and gradual accelerating rotation and retardation of the rack for baking products sensitive to bumps and blows, or that risk moving from vibrations. Settings for acceleration time as well as the rotation speed of the rack.

Effective heat exchange in the oil and gas oven.
High efficiency and low heating costs.

Right-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.
Easy to open and supervise.

Includes suspension hook for V30 and V40-Series. Max weight 350 kg on V30, 450 kg on V40. Simplifies oven cleaning.

Magnetic multi-holder in sheet metal.
Perfect storage for knives and gloves and more.

Sveba Connect Ready! Prepared to be connected to the Cloud Service.

Max baking temperature 300°C / 572°F.



Click or Scan



V40



OPTIONS

Rotating platform with adjustable ramp, s/s V30/1/2 – max 600 kg. 1

Rotating platform with adjustable ramp, s/s V40/1/2 – max 600 kg.

Aut. rack lifting device V30/1/2 – max 350 kg.

Aut. rack lifting device V40/1/2 – max 450 kg.

Rotating platform with adjustable ramp, heavy duty execution** V40/1/2 – max 800 kg

Canopy.

Canopy with exhaust fan.

Insulated floor.

Large double glazed window in insulated door.

Left-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.

AES-Automatic evacuation system.

Frequency converter for fans - variable speed.

Fully assembled oven.

** Standard on V50, V51, V52
Not available with Heavy Duty platform.

Racks and trays are not included

MODELS & TECHNICAL

• = Available.
- = Not available

V-SERIES - ELECTRIC	V30 ELECTRIC	V40 ELECTRIC	V50 ELECTRIC
Fuse (amp)	80-80-100-100-125	100-125-125-160-160	125-160-160-200-200
Power supply (kW)	46-52-58-64-70	64-72-80-88-95	87-95-104-112-120
Burner 2-step	-	-	-

V-SERIES - OIL FIRED	V31 OIL FIRED	V41 OIL FIRED	V51 OIL FIRED
Fuse (amp)	16	16	16
Power supply (kW)	2.2	2.2	2.2
Burner 2-step	•	•	•

V-SERIES - GAS FIRED	V32 GAS FIRED	V42 GAS FIRED	V52 GAS FIRED
Fuse (amp)	16	16	16
Power supply (kW)	2.2	2.2	2.2
Burner 2-step	•	•	•



Automatic rotation stop

When door handle is released (not opening the door) the rack will rotate to unloading position.

MEASUREMENTS, EXTERNAL [MM]

MEASUREMENTS, INTERNAL [MM]

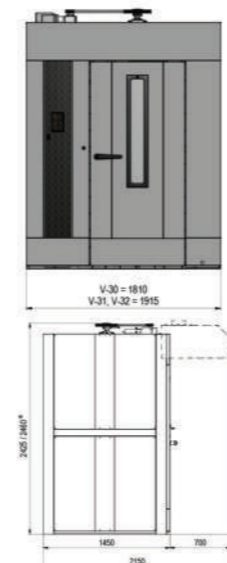
MAX LOAD [KG]

MODEL	SIDE MEASUREMENTS [MM]				MAX TRAY SIZE	MAX RACK SIZE DIAGONAL	MAX RACK HEIGHT	MAX LOAD [KG]	
	A	B	C	D				Platform: 600 Hook: 350	Rack Lift: 350 HD Platform: -----
V30	1810	2425*1	1450	2150	600 x 800	1050	Platform: 1815 Hook: 1880	Platform: 600 Hook: 350	Rack Lift: 350 HD Platform: -----
V31, V32	1915	2425*1	1450	2150	600 x 800	1050	Platform: 1815 Hook: 1880	Platform: 600 Hook: 350	Rack Lift: 350 HD Platform: -----
V40, V41, V42	2165	2425*1	1700	2150	2 x 457 x 762**	1300	Platform: 1815 Hook: 1880	Platform: 600 Hook: 450	Rack Lift: 450 HD Platform: 800
V50, V51, V52	2490	2425*1	1975	2150	2 x 600 x 800	1560	Platform: 1815 Hook: -----	Platform: 800 Hook: -----	Rack Lift: ----- HD Platform: -----

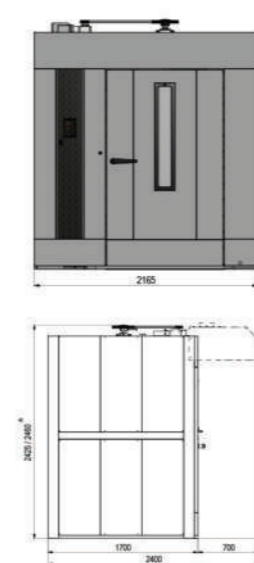
A = WIDTH B = HEIGHT C = DEPTH D = DEPTH WITH CANOPY

* Height with insulated floor: +35 mm.
1 Height with rack lift: +115 mm.
** Inches: 18" x 30".

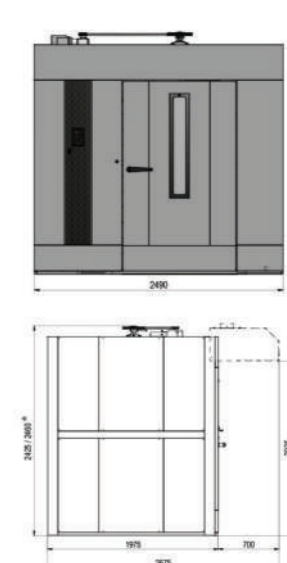
V30, V31, V32



V40, V41, V42



V50, V51, V52



DECK OVENS

D-SERIES – RACK OVEN

The original way of baking bread!

A reliable deck oven with low noise level that works for both confectionary and bakeries. Robust, fossil free oven which gives the image of a craft baker. Reliable and energy-efficient with double temperature sensors to ensure an even heat distribution throughout the oven interior for perfect baking results. Available in five standard widths, suited for most sizes of baking trays. Can be equipped with an underbuilt proofer.

FEATURES AND BENEFITS

Five basic sizes. All types of bakeries. Bakes both confectionary and bread. Adaptable to most bakeries.

Available in five standard widths and up to five sections in height, standard crown height 160 mm, optional height 220 mm available. Suited for most tray and bread sizes.

Designed in a flexible module system with many options. Gives each bakery the ability to create the oven that best suits their needs.

Reliable heating elements. Turbo function. Heats up the oven quickly to the set temperature. Specially selected for reliability and rapid response.

Dual temperature sensors. Gives an even bake result.

Each oven section can be individually controlled with separate settings of the top, bottom and front heat. Full control of the baking process.

Radiation cover. Provides a gentle and even heat radiation. Protects and gives an advantage when baking sweet and delicate products.

Tray grid for even baking on plates.

High quality door gasket and well insulated oven chamber. Keeps the heat inside the oven.

Precision-built oven doors. Gives the door a smooth action and ensures convenient and safe handling.

Effective working halogen lighting. Provides whiter and more intensive working light than standard bulbs.

Stainless steel front. Maintains low temperature and is easy to keep clean.

Aluminium legs and standard castors with adapted height for good ergonomics.

AC guard. Makes it possible to connect the oven to a smaller circuit breaker. The oven distributes the power to the decks that need it most.

A range of options such as steam generator and stone hearth. Makes the D-Series adaptable to the customers' needs.

SD Touch II panel (option). The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam etc.

Condensation unit (option).

Can be delivered with underbuilt proofer with sliding glass doors. The inside is built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs.

Max baking temperature 330°C / 626°F.



D32 with SD Touch II panel (option)



Thermal stability stone*

Specifically formulated and manufactured to provide an even, rapid heat transfer, optimal heat retention, and quick recovery time while maintaining thermal stability. Rapid heat transfer can provide an improved oven spring.

* Standard execution delivered without stone sole

new ● SD Amigo
● Control panel



D11 EXTERNAL DIMENSIONS

W = 1075 mm
D = 1416 mm
H (1 deck) = 1689 mm



D22 EXTERNAL DIMENSIONS

W = 1390 mm
D = 1416 mm
H (2 decks) = 1829 mm



D32E EXTERNAL DIMENSIONS

W = 1705 mm
D = 1416 mm
H (3 decks) = 1969 mm



D42E EXTERNAL DIMENSIONS

Example with mixed heights on oven chamber.

W = 1705 mm D = 1416 mm
H (4 decks, mixed height) = 2169 mm



D43 EXTERNAL DIMENSIONS

W = 2020 mm D = 1416 mm
H (4 decks) = 2109 mm



D54 EXTERNAL DIMENSIONS

W = 2335 mm D = 1416 mm
H (5 decks) = 2149 mm

LEG HEIGHTS
Standard legs: 100, 200, 300 to 1000 mm.
Wheel: 130 mm.
Other lengths available on request

Above examples are with a canopy and exhaust duct, height: 88 mm. All models are available with up to 5 decks.



BLODGETT

The leading manufacturer of **commercial convection, baking, roasting and pizza deck ovens** in the world.

Convection Ovens

ELECTRIC CONVECTION OVENS

CTB

Blodgett professional convection ovens have an enviable reputation for long-lasting reliability and durability; the CTB series is no different. Whether you're baking breads, roasting meats or simply reheating dishes, the CTB promises impressive accuracy and capacity.



CTB-1
Single oven
Dimensions: W 768 x D 638 x H 637mm
5 shelves W 330 x D 467
5.6kW



Energy Star Rated Product!

CTB-1
Double stacked oven
Dimensions: W 768 x D 638 x H 1273mm
5 shelves W 330 x D 467 (per oven)
5.6kW per oven

Accessories Included :
- 5 3/4" stand (CTB-2 only)

CTB-2 Stacking kit comprises of parts 18065 & 11993

MARK V

The Blodgett Mark V series convection ovens have been expertly designed for maximum durability and efficiency, and is perfect for roasting, baking and reheating large volumes quickly. The Mark V series is built to have the lowest cost of ownership over its life, and is expected to last over 30 years!



MKV-1
Single oven
Dimensions: W 972 x D 936 x H 1448mm
Cook chamber height: 508mm



Energy Star Rated Product!

MKV-2
Double stacked oven
Dimensions: W 768 x D 638 x H 1273mm
Cook chamber height: 508mm

Accessories Included :
- 25" stainless steel legs
- 5 oven racks

MKV-2 Stacking kit comprises of parts 31803, 35698, 8600

ZEPHAIRE

Great for use in schools, the reliable Zephaire convection ovens are capable of dealing with the rigours of busy kitchens day to day. The Zephaire series ovens are built to ensure maximum durability and long-lasting performance.



ZEPHAIRE E
Single oven
Dimensions: W 972 x D 937 x H 1450mm
Cook chamber height: 508mm



Energy Star Rated Product!

ZEPHAIRE ED
Double stacked oven
Dimensions: W 972 x D 937 x H 1794mm
Cook chamber height: 508mm

Accessories Included :
- 25" stainless steel legs
- 5 oven racks

ZEPHAIRE ED Stacking kit comprises of parts 31803, 8600, 21107, 21108

Convection & Deck Ovens

GAS CONVECTION OVENS

DFG

The Blodgett DFG series of convection ovens are designed to add unparalleled levels of efficiency to your kitchen operation. The DFG allows you to roast and bake high volumes of food quickly, without having to make any compromises on quality.



CTB-1
Dimensions: W 972 x D 937 x H 1450mm
Cook chamber height: 508mm
BTUs: 55,000 per hour per section

Accessories Included :
- 25" stainless steel legs
- 5 oven racks

ZEPHAIRE

Great for use in schools, the reliable Zephaire convection ovens are capable of dealing with the rigours of busy kitchens day to day. The Zephaire series ovens are built to ensure maximum durability and long-lasting performance.



ZEPHAIRE G
Single oven
Dimensions: W 972 x D 937 x H 1450mm
Cook chamber height: 508mm

ZEPHAIRE GD
Double stacked oven
Dimensions: W 972 x D 937 x H 1794mm
Cook chamber height: 508mm

Accessories Included :
- 25" stainless steel legs
- 5 oven racks

ZEPHAIRE GD Stacking kit comprises of parts 58196, 57238, 31803, 8600

DECK OVENS

For a heavy-duty, high volume, fast recovery pizza oven, look no further than the Blodgett 1048 and 1060 ovens featuring bottom air intake. Blodgett have designed a system to transfer just the right amount of heat to the top, ensuring a perfectly cooked pizza time after time.



1048
Dimensions: W 1528 x D 1181 x H 1448mm
Cook chamber height: 254mm
Pyrotech or steel decks

1060
Dimensions: W 1988 x D 1176 x H 1448mm
Cook chamber height: 254mm
Pyrotech or steel decks

Accessories Included :
- 25" stainless steel legs
- 5 oven racks

Stacking kits are available upon request. Please contact your Middleby rep for more information.



Accessories

PART NO **FOR HALF SIZE OVENS (CTB-1)**
16002 Set of castors for stand
90092 Steam vent riser

PART NO **FOR FULL SIZE OVENS**
16002 Set of castors for legs
20893/20804 Glass doors (Zephaire E)
5779 Set of castors for stand
8600 6" legs set s/s MKV-2

More accessories are available upon request.

Errors & omissions accepted, we reserve the right to increase our prices without notice.



CARTER-HOFFMANN

The industry expert and leader in food holding equipment



Hot Holding Solutions

CRISP 'N HOLD STATIONS

In a Crisp 'N Hold, gentle air circulates over and around the food, moving away excess steam and vapors that are created during cooking. Food is brought quickly to the proper holding temperature, maintaining crispness for up to 4 times longer than using a traditional heat lamp. Food stays hot, crisp and ready to serve, with better quality and less waste.



CNH14	CNH14	CNH14
Dimensions: W 362 x D 737 x H 451 mm	Dimensions: W 446 x D 737 x H 451 mm	Dimensions: W 714 x D 737 x H 527 mm
2 sections	3 sections	4 sections
120V single phase	120V single phase	208V single phase

*Crisp 'N Hold units are also available as drop in units, speak to your Business Development Manager for more information

VERTICAL CRISP 'N HOLD STATIONS

Extend the holding times of your food, whilst maintaining quality, consistency and freshness with the vertical Crisp 'N Hold stations from Carter Hoffmann. Perfect for holding not only fried foods but moisture-sensitive products such as proteins, the VCNH units will help to keep queues to a minimum.



VCNH2W3S	VCNH3W3S
Dimensions: W 508 x D 778 x H 775 mm	Dimensions: W 737 x D 778 x H 835 mm
6 pan capacity	9 pan capacity
Electronic temperature control	Electronic temperature control
Includes pans	Includes pans

MODULAR HOLDING CABINETS

The Carter Hoffmann MC series hot food modular holding cabinets are ideal for moisture-sensitive items, such as hamburgers, chicken, vegetables, etc. Built-in stainless steel pan covers seal in the food's moisture, pair this with the bottom heat provided, the ideal environment is created for the food in each pan.



MCTW3H	MCTW4H	MCTW5H
Dimensions: W 241 x D 387 x H 422 mm	Dimensions: W 241 x D 387 x H 543 mm	Dimensions: W 241 x D 387 x H 676 mm
3 pan capacity	4 pan capacity	5 pan capacity
Electronic temperature control	Electronic temperature control	Electronic temperature control



Hot Holding Solutions

M-SERIES CABINETS

The Carter-Hoffmann M series hot food modular holding cabinets feature the latest in modular holding technology. They have top and bottom heat, and offer flexible food holding for both moisture-sensitive and crispier foods, allowing you to reduce your food waste and ensure constant availability of product.



M223S-2T	M212S-2T	M243S-2T
Dimensions: W 479 x D 408 x H 292 mm	Dimensions: W 664 x D 408 x H 292 mm	Dimensions: W 848 x D 408 x H 292 mm
4 tray capacity	6 tray capacity	8 tray capacity
Includes pans	Includes pans	Includes pans

M343S-2T
Dimensions: W 848 x D 408 x H 410 mm
12 tray capacity
Includes pans

COOK AND HOLD CABINETS

With Carter Hoffmann's Cook & Hold cabinets, you can roast to perfection whilst maintaining greater yield than convection cooking. The cabinet's gentle air circulation caramelises the exterior of the roast, seals in moisture and cooks more evenly, making it the perfect solution for traditional carvery restaurants and banquets.



CH600	CH900	CH1800
Dimensions: W 664 x D 832 x H 948 mm	Dimensions: W 664 x D 832 x H 1207 mm	Dimensions: W 664 x D 832 x H 1981 mm
6 tray capacity	9 tray capacity	18 tray capacity

SLIMLINE PICK UP CABINETS

The Carter Hoffmann Pick Up Cabinets feature revolutionary technology that merges online ordering, contactless pick-up and secure holding with integrated hardware, software and support. With the ability to interface with your existing POS system and configure the cabinets to suit your requirements, the possibilities are endless with PUC.



PUC-A-24S	PUC-H-24S
Ambient cabinet	Heated cabinet
Dimensions: W 1224 x D 422 x H 1994 mm	Dimensions: W 1124 x D 422 x H 1994 mm
120V single phase	120V single phase
8 lockers	8 lockers

*Multiple configurations available - speak to your Business Development Manager for more information.

Microgreen and Herb Growing Cabinets

A self-sustained ecosystem that provides perfect environment to grow your herbs and micro greens right in your kitchen. Fully automated compartments provide the ultimate flavor profile and availability at your fingertips. Farm to table redefined.

Calculate your payback at GardenChefRoi.com

Growing from seed saves up to 81% vs buying



Product Information

- *Fully Automated Growing System* Program the light, watering and humidity for optimal growth. It comes with 39 preprogrammed cycles for the most common greens, PLUS you can add your own.
- *High Output Growing Lights* High output T5 growing lights replicate the sun's rays. Diffuser panels evenly distribute the light.
- *Automatic Watering System* The GardenChef™ system features water pump with filter pump for irrigation. It can be manually filled or hooked up to city water and drain.
- *Separate Growing Zones* Each zone accommodates two 10"x20" growing flats.



GC11



GC12



GC41



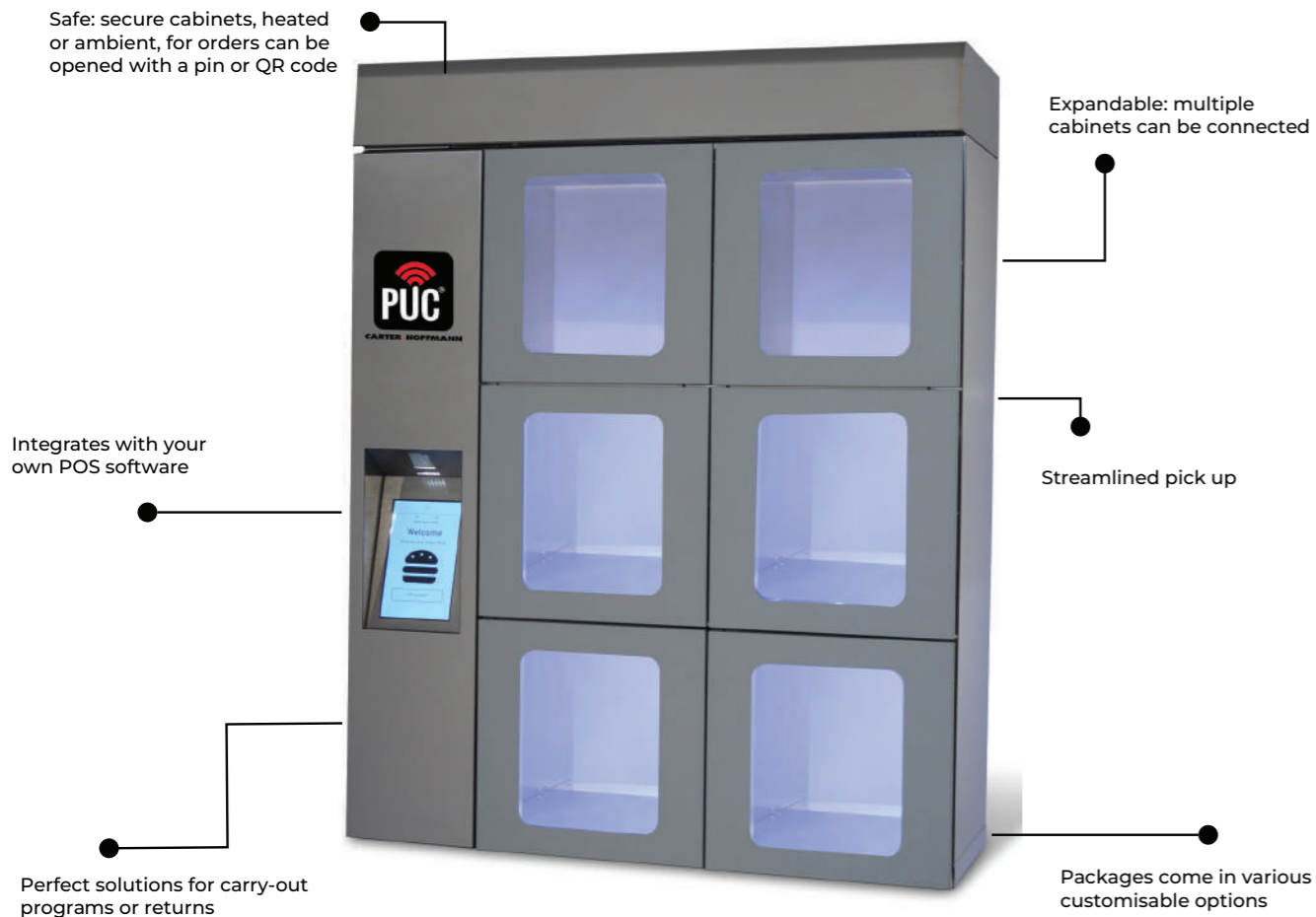
GC42



GC52



PUC SELF-SERVE AUTOMATION TECHNOLOGY

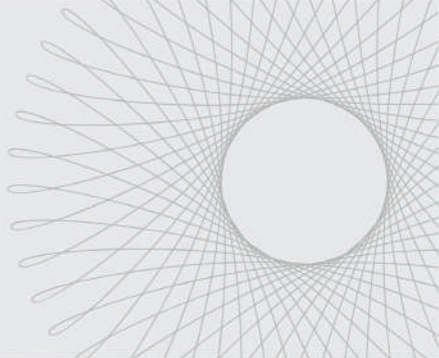



Varimixer

Strong as a bear



**High End Professional
Quality Planetary Mixers**
For bakeries, kitchens and the food industries on any scale.
Since 1915




KODIAK
Designed By Users

AR
Always Reliable

ERGO
Waterproof
Ergonomic Workflow



With its simple operation, proven and almost unfaltering technology, great strength and easy-to-clean design,



Varimixer AR40 and AR60 are available in a special pizza version with an extra powerful motor and a dough hook with double bayonet fitting, which ensures perfectly stable rotation in even the most demanding pizza dough.



The sides of the upper part of KODIAK slope inwards, the working height has been raised and the mixing bowl has been made larger. This makes it easy to observe the mixing process in the bowl.

The KODIAK 20-litre mixer will be protected against water ingress to level IP44, and can thus tolerate thorough cleaning



The transparent safety guard has a built-in filling chute. The guard can be attached without tools. It is held in place by magnets, which also serve as a safety cut-off.

No heavy lifting is needed. The bowl is wheeled directly to and from the machine. The bowl can be lowered, raised and locked in place in one movement using the ergonomically designed handle.





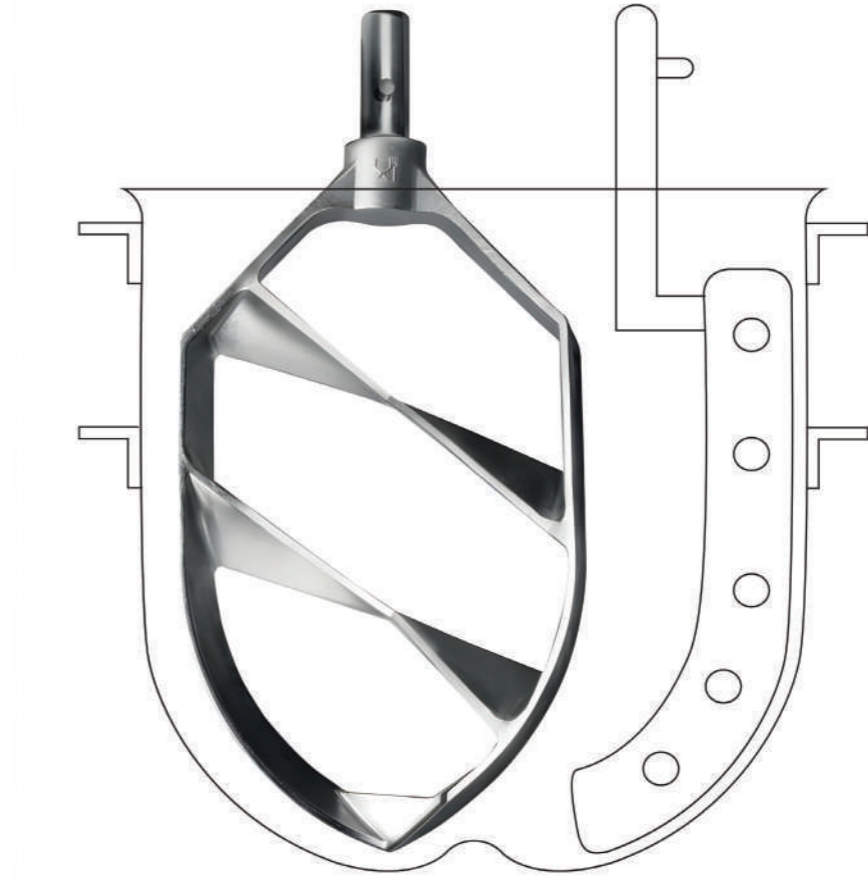
Hook

It starts out as a stainless steel rod that is lathed until conical, so it is thick at the top and thinner at the bottom. A different specially designed hydraulic press is then used to create each bend and angle. Cold bent, and incredibly strong. The curve, bends and angles ensure that the dough is pressed down into the bowl during kneading, while the lowest bend turns and folds the dough. The pattern coming from the movement of the planetary gearbox ensures a completely uniform mixture. It is so gentle that even the most temperature sensitive yeast dough is kneaded quickly and efficiently. The specially designed pizza dough hook with a double bayonet socket for the Varimixer AR40P and AR60P handles up to 50 percent more yeast dough than traditional mixers.



Whip

The wire whip is designed to precisely match the bowl's diameter and follow the shape of the bowl. The size and wire thickness are matched to each machine's size, so that the maximum amount of air is whipped into the ingredients in a minimum of time. The carefully designed whip is made of stainless steel. Each wire has a different shape and length. They are bent using specially developed equipment and then attached and adjusted by hand. The result is a hygienic, fully sealed solution with no mechanical connections.



Beater

Scraper

The beater is also geometrically designed and dimensioned so that its movements match the diameter of the bowl. The distance to the base and sides is the same at the top and bottom. The vertical and transverse ribs are also angled to create optimum vertical flow in the ingredients during the mixing processes. The beater is made of cast stainless steel, ensuring smooth, easy-to-clean corners.

When using the beater, whip or hook, the sides of the bowl can be automatically scraped from top to bottom using a scraper. All the ingredients stuck to the sides of the bowl are pushed into the beating or mixing process. The result is a larger and more uniform mixture and major time savings, as the machine does not have to be stopped for manual scraping during the operation. The scraper blade is available in nylon and heat resistant Teflon, and clicks quickly and easily in place on the stainless steel tool. Both the scraper and the blade are dishwasher-safe.

SPECIFICATIONS

	VOLUME L	B-EQUIPMENT L	KW	STANDARD VOLTAGE	OTHER VOLTAGE	FREQUENCY	NET WEIGHT KG	VARIABLE SPEED RPM	MEAT MINCER	VEGETABLE SLICER
TEDDY 5L	5	-	0.3	230V		All standard and marine mixers are available in 50 and 60 Hz models	18	78 - 422	62 mm	-
KODIAK 10 table	10	-	0.7	230V			53	72 - 451	62 mm	
KODIAK 10 floor	10	-	0.7	230V			120	72 - 451	62 mm	
KODIAK 20 table	20	12	0.7	230V	Power supplies are available for other voltages (100 to 480 V) on req		80	64 - 353	70+82 mm	GR20
KODIAK 20 floor	20	12	0.7	230V			185	64 - 353	70+82 mm	GR20
KODIAK 30	30	15	1.2	230V			190	64 - 353	70+82 mm	GR20
AR30	30	15	1.0	400V			170	57 - 311	70+82 mm	GR20
AR40	40	20	1.1	400V			175	53 - 294	70+82 mm	GR20
AR40P (PIZZA)	40	20	1.85	400V			175	53 - 294	70+82 mm	GR20
AR60	60	30	1.85	400V			257	53 - 288	70+82 mm	GR20
AR60P (PIZZA)	60	30	3.0	400V			257	53 - 288	70+82 mm	GR20
AR80	80	40	2.9	400V			375	47 - 257	70+82 mm	GR20
AR100	100	40+60	2.9	400V			450	47 - 257	-	-
AR200	200	-	7.5	400V			600	47 - 259	-	-
ERGO 60	60	30	3.0	400V			330	53 - 292	-	-
ERGO 100	100	40+60	4.0	400V			450	47 - 259	-	-
ERGO 140	140	-	7.5	400V			500	47 - 259	-	-

CAPACITIES

	TOOLS	TEDDY	KODIAK 10	KODIAK 20	KODIAK 30	AR30	AR40	AR40P	AR60 ERGO60	AR60P	AR60P	AR80	AR100 ERGO100	ERGO140	AR200
MACHINE CAPACITY		5 litre	10 litre	20 litre	30 litre	30 litre	40 litre	40 litre	60 litre	60 litre	60 litre	80 litre	100 litre	140 litre	200 litre
Egg whites	Whip	0.35 L	0.5 L	1 L	1.5 L	1.5 L	2 L	2 L	3 L	3 L	3 L	4 L	5 L	7 L	10 L
Whipped cream	Whip	1.4 L	2.5 L	4 L	5 L	6 L	8 L	8 L	12 L	12 L	12 L	16 L	25 L	35 L	50 L
Buttercream frosting	Whip	2.5 L	4 L	8 L	12 L	12 L	16 L	16 L	24 L	24 L	24 L	32 L	45 L	63 L	90 L
Layer Cake Sponges	Whip		2.5 kg	5.5 kg	8 kg	8 kg			16 kg				26 kg	37 kg	
Mayonnaise	Whip		4 L	8 L	12 L	12 L			24 L			32 L	40 L	56 L	
Mashed potatoes	Beater	2 kg	5 kg	10 kg	16 kg	16 kg	21 kg	21 kg	32 kg	32 kg	32 kg	43 kg	54 kg	76 kg	107 kg
Cakes	Beater	2.5 kg	5 kg	10 kg	15 kg	15 kg	20 kg	20 kg	30 kg	30 kg	30 kg	40 kg	55 kg	77 kg	110 kg
Icing, Fondant	Beater	2 kg	3 kg	6 kg	9 kg	12 kg	16 kg	16 kg	24 kg	24 kg	24 kg	32 kg	40 kg	56 kg	80 kg
Herb butter	Beater	2 kg	3 kg	6 kg	9 kg	9 kg	12 kg	12 kg	18 kg	18 kg	18 kg	24 kg	35 kg	49 kg	70 kg
Meatball / Vegan meatball mix	Beater	3 kg	6 kg	12 kg	18 kg	18 kg	24 kg	24 kg	36 kg	36 kg	36 kg	48 kg	60 kg	84 kg	120 kg
Pasta, noodles (50%AR)	Hook	1.75 kg	6kg	12 kg	18 kg	18 kg	16 kg	20 kg	24 kg	28 kg	28 kg	32 kg	45 kg	63 kg	
Dough, wheat (50%AR)	Hook	1.5 kg	4 kg	7 kg	10 kg	15 kg	20 kg	28 kg	34 kg	34 kg	34 kg	40 kg	50 kg	70 kg	
Dough, wheat (60%AR)	Hook	2.5 kg	5 kg	10 kg	12 kg	20 kg	26 kg	28 kg	40 kg	40 kg	40 kg	53 kg	65 kg	91 kg	
Dough, wheat (70%AR)	Hook	2.5 kg	5.5 kg	11 kg	16.5 kg	18 kg	24 kg	28 kg	36 kg	36 kg	36 kg	48 kg	65 kg	85 kg	
Dough, rye bread	Hook	3 kg	6 kg	12 kg	18 kg	18 kg	24 kg	24 kg	42 kg	42 kg	42 kg	54 kg	80 kg	112 kg	
Dough, sourdough bread	Hook	2.5 kg	5.5 kg	11 kg	16.5 kg	18 kg	24 kg	24 kg	36 kg	36 kg	36 kg	48 kg	65 kg	85 kg	
Dough, gluten free	Hook	2 kg	4.5 kg	9 kg	14 kg	14 kg	14 kg	19 kg	28 kg	28 kg	28 kg	37 kg	47 kg	66 kg	

%AR = Absorption Ratio (liquid as % of dry matter)

The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools, can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being mixed into account.

BEVERAGE BY MIDDLEBY

TASTE THE FUTURE



Global leaders in **innovative** and **efficient** beverage solutions





FRIIA

- HOT**
- COLD**
- SPARKLING**



Beverage Systems

FRIIA

FRIIA combines award-winning hot water technology with a reliable and efficient cold and sparkling water system, and is able to deliver all of this from a single font, allowing users to make and serve a variety of beverage options. FRIIA is capable of delivering 156 hot cups per hour and 175-235 cold/sparkling cups per hour, and is also up to 23% more energy-efficient than leading industry competitors.



FRIIA HCS
Font Dimensions: W 120 x D 168 x H 286mm
Boiler Dimensions: W 210 x D 385 x H 444mm
Chiller Dimensions: W 259 x D 436 x H 455mm
Power: 220 v 180W
Plumbing: 3/4" BSP
Refrigerant: R290

POUR'D

Winner of Specialty Coffee Association "Best New Product" in 2022, POUR'D is a game changer in cold coffee service. POUR'D can automate the dilution and dispense of any syrup or concentrate source with either hot, cold, or sparkling water. The true innovation behind POUR'D is that it can allow sites to serve a range of beverage from a single source quickly, easily and consistently. Perfect for coffee shops, bakery chains, offices and retail environments.



POUR'D CONCENTRATE
Dimensions: W 168 x D 120 x H 287mm
Control box: W 140 x D 359 x H 175mm
Power: 220 v 40W 0.17A
Plumbing: 3/4" BSP
Concentrate ratio range: 1:1 - 1:9
Output per hour: 126 litres

MT BOILER

The MT water boiler range is the newest countertop tap boiler from Marco. With a sleek countertop footprint, live LED temperature read-out and energy-efficient water tank, the MT boiler is the perfect hot water solution for a variety of hospitality, foodservice, and catering locations.



MT4
Dimensions: W 202 x D 436 x H 464mm
Power: 220 v 2.8kW
Plumbing: 3/4" BSP
Immediate draw off: 4L
Cups per hour: 156

MT8
Dimensions: W 202 x D 436 x H 589mm
Power: 220 v 2.8kW
Plumbing: 3/4" BSP
Immediate draw off: 8L
Cups per hour: 156

MTDT
Dimensions: W 202 x D 436 x H 589mm
Power: 220 v 2.8kW
Plumbing: 3/4" BSP
Immediate draw off: 8L (HOT)
Cups per hour: 156 (HOT)



Beverage Systems

MIX

An award-winning innovation in water boilers, the Marco MIX was the first water boiler to deliver hot water at three separate temperatures from a single machine. MIX is designed with a heat-retaining, vacuum insulated tank that keeps water at a consistent, reliable temperature and makes it 66% more energy efficient than leading competitors.



MIX PB3	MIX PB8
Dimensions: W 210 x D 435 x H 421mm	Dimensions: W 210 x D 435 x H 592mm
Power: 220v 2.8kW	Power: 220v 2.8kW
Plumbing: 3/4" BSP	Plumbing: 3/4" BSP
Immediate draw off: 3L	Immediate draw off: 8L
Output per hour: 28 litres	Output per hour: 28 litres

JET

The Jet is a programmable, intuitive batch brewing system that ensures all elements of the brewing process are controlled. The Jet allows for precise portion control and gives users the ability to programme brew recipes for three different batch sizes. The Jet ensures temperature accuracy by circulating water around the system to minimise temperature fluctuation during brewing.



JET 6 2.8KW	JET 6 5.6KW	JET TWIN
Dimensions: W 303 x D 462 x H 840mm	Dimensions: W 303 x D 462 x H 840mm	Dimensions: W 614 x D 462 x H 837mm
Power: 230v 2.8kW	Power: 230v 5.6kW	Power: 230v 5.6kW
Plumbing: 3/4" BSP	Plumbing: 3/4" BSP	Plumbing: 3/4" BSP
Full Brew: 6L	Full Brew: 6L	Full Brew: 6L (PER URN)
Single urn	Single urn	Double urn

ECOBOILER

The Marco EcoBoiler countertop range is the leading industry standard for hot water dispense. Available in tap or push-button varieties the EcoBoiler range is perfect for a wide range of catering, foodservice or office locations. EcoBoilers are reliable, energy-efficient and excellent value for money.



T5	T10
Dimensions: W 210 x D 515 x H 465mm	Dimensions: W 210 x D 463 x H 590mm
Power: 230v 2.8kW	Power: 230v 2.8kW
Plumbing: 3/4" BSP	Plumbing: 3/4" BSP
Immediate draw off: 5L	Immediate draw off: 10L
Cups per hour: 156	Cups per hour: 156



POUR 'D



POUR'D



POUR D 1000942

Dimensions: 168 x 119 x 292 (Incl. drip tray)

WEIGHT : 2kg

QTY / PALLET : 54

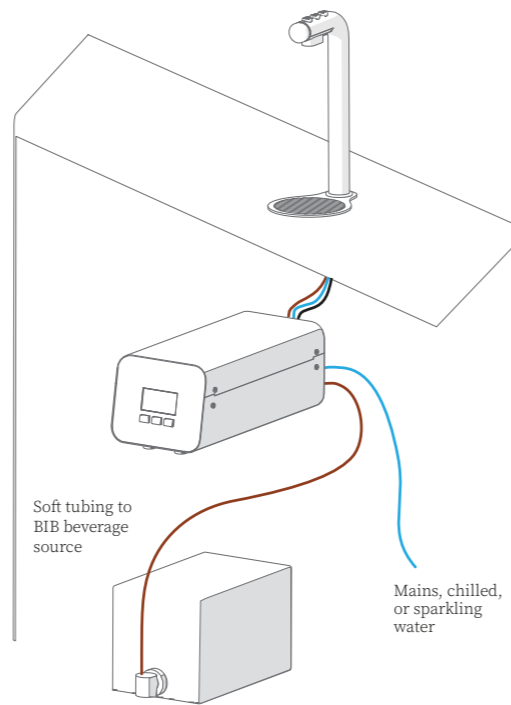


RECOMMENDED DILUTION RATIOS

5:1
Hot

1:1 - 30:1
Cold/Sparkling

POUR'D SET-UP



POUR'D CAN DILUTE/DISPENSE:

- Non-Dairy Milks
- Syrups
- Concentrates
- Juice
- RTD Cold Drinks

BEVERAGE BY MIDDLEBY

TASTE THE FUTURE

thermoplan
Swiss Quality Coffee Equipment

Black&White|4



SWISS QUALITY CUP AFTER CUP

Black&White|4



Milk

Up to two types of milk,
always perfectly cooled

Coffee

Coffee excellence paired
with top performance

Powder

Hot or cold
chocolate at the
push of a button

Wand

Your favourite milk
straight from the
original packaging

Steam

Perfect milk foam
for Latte Art

Flavour

Up to four flavours to
enhance your coffee

Black&White|4



CT

Capacities /h*
 240 espresso à 25 ml
 200 coffee à 120 ml
 120 tea à 300 ml
Dimensions 320 x 600 x 646 mm (W/D/H)
Weight 53 kg



CTS

Capacities /h*
 240 espresso à 25 ml
 200 coffee à 120 ml
 120 tea à 300 ml
 120 steam products
Dimensions 412 x 600 x 646 mm (W/D/H)
Weight 67 kg



COMPETIZIONE

Capacities /h*
 240 espresso à 25 ml
 200 coffee à 120 ml
 120 tea à 300 ml
 120 steam products
Dimensions 439 x 614 x 648 mm (W/D/H)
Weight 71 kg



CTM

Capacities /h*
 240 espresso à 25 ml
 200 coffee à 120 ml
 140 cappuccino à 120 ml
 120 tea à 300 ml
Dimensions 320 x 600 x 646 mm (W/D/H)
Weight 58 kg



CTM RL

Capacities /h*
 240 espresso à 25 ml
 200 coffee à 120 ml
 140 cappuccino à 120 ml
 120 tea à 300 ml
Refrigerator 9 litre
Dimensions 600 x 600 x 646 mm (W/D/H)
Weight 85 kg



CTM PF

Capacities /h*
 240 espresso à 25 ml
 200 coffee à 120 ml
 140 cappuccino à 120 ml
 120 tea à 300 ml
 80 chocolate beverages
Powder hopper 2 kg
Syrup 1 – 4 bottles
Dimensions 580 x 600 x 646 mm (W/D/H)
Weight 84 kg



CTM PF RL

Capacities /h*
 240 espresso à 25 ml
 200 coffee à 120 ml
 140 cappuccino à 120 ml
 120 tea à 300 ml
 80 chocolate beverages
Refrigerator 9 litre
Powder hopper 2 kg
Syrup 1 – 4 bottles
Dimensions 860 x 600 x 646 mm (W/D/H)
Weight 100 kg



CTM & CTM RL* Twin-Tower

Capacities /h*
 480 espresso à 25 ml
 400 coffee à 120 ml
 280 cappuccino à 120 ml
 240 tea à 300 ml
Refrigerator 9 litre
Dimensions 920 x 600 x 646 mm (W/D/H)
Weight 143 kg
 Other configurations possible

FULL FLEXIBILITY FOR CONFIGURATIONS



CTM plus

Capacities /h*
 240 espresso à 25 ml
 200 coffee à 120 ml
 140 cappuccino à 120 ml
 120 tea à 300 ml
Refrigerator 9 litre
Dimensions 692 x 600 x 646 mm (W/D/H)
Weight 86 kg



CTM P

Capacities /h*
 240 espresso à 25 ml
 200 coffee à 120 ml
 140 cappuccino à 120 ml
 120 tea à 300 ml
 80 chocolate beverages
Powder hopper 2 kg
Dimensions 412 x 600 x 646 mm (W/D/H)
Weight 67 kg



CTM P RL

Capacities /h*
 240 espresso à 25 ml
 200 coffee à 120 ml
 140 cappuccino à 120 ml
 120 tea à 300 ml
 80 chocolate beverages
Refrigerator 9 litre
Powder hopper 2 kg
Dimensions 692 x 600 x 646 mm (W/D/H)
Weight 90 kg



CTM F

Capacities /h*
 240 espresso à 25 ml
 200 coffee à 120 ml
 140 cappuccino à 120 ml
 120 tea à 300 ml
Syrup 1 – 4 bottles
Dimensions 488 x 600 x 646 mm (W/D/H)
Weight 69 kg



CTM F RL

Capacities /h*
 240 espresso à 25 ml
 200 coffee à 120 ml
 140 cappuccino à 120 ml
 120 tea à 300 ml
Refrigerator 9 litre
Syrup 1 – 4 bottles
Dimensions 768 x 600 x 646 mm (W/D/H)
Weight 92 kg



PH Payment housing

Connection
 No power connection necessary
Dimensions 168 x 490 x 498 mm (B/T/H)
Weight 3.8 kg



CH Cup Heater

Capacities
 Warming and storage of 100 – 150 cups
Connection
 230 VAC / 50 – 60 Hz / 100 W / 0.5 A
Dimensions 246 x 490 x 483 mm (W/D/H)
Weight 13 kg

Standard on all machines

Bean hopper ~1.7 kg

Connection
 1 phase – 220 – 240 VAC / 50 – 60 Hz / 13 A / 16 A / 32 A
 3 phases – 380 – 415 VAC / 50 – 60 Hz / 3 x 16 A

Caption
 CTM – Coffee, tea, milk
 RL – Refrigerator large
 F – Flavour Unit
 P – Powder Unit
 S – Steam

*in-cup temperature dependent on given tap water temperature

Black&White|4c



Milk

Four liters of chilled milk



Coffee

Maximum performance,
minimal footprint



Powder

Hot or cold chocolate at the
push of a button



Flavour

Up to four flavors to
enhance your coffee

Black&White|4c



CTM

Capacities / h*

180 espresso à 25 ml
120 coffee à 120 ml
100 cappuccino à 150 ml
90 tea à 300 ml

Dimensions 228 x 600 x 646 mm (W/D/H)

Weight 43 kg



CTM RS

Capacities / h*

180 espresso à 25 ml
120 coffee à 120 ml
100 cappuccino à 150 ml
90 tea à 300 ml

Refrigerator 4 litre

Dimensions 398 x 600 x 646 mm (W/D/H)

Weight 61 kg



CTM P

Capacities / h*

180 espresso à 25 ml
120 coffee à 120 ml
100 cappuccino à 150 ml
90 tea à 300 ml
80 choco beverages

Powder hopper 2 kg

Dimensions 320 x 600 x 646 mm (W/D/H)

Weight 49 kg



CTM P RS

Capacities / h*

180 espresso à 25 ml
120 coffee à 120 ml
100 cappuccino à 150 ml
90 tea à 300 ml
80 choco beverages

Refrigerator 4 litre

Powder 2 kg

Dimensions 490 x 600 x 646 mm (W/D/H)

Weight 69 kg



CTM & CTM RS* Twin-Tower

Capacities / h*

360 espresso à 25 ml
240 coffee à 120 ml
200 cappuccino à 150 ml
180 tea à 300 ml

Refrigerator 4 litre

Dimensions 626 x 600 x 646 mm (B/T/H)

Weight 104 kg

Other configurations possible

FULL FLEXIBILITY FOR CONFIGURATIONS



CTM F

Capacities / h*

180 espresso à 25 ml
120 coffee à 120 ml
100 cappuccino à 150 ml
90 tea à 300 ml

Syrup 1–4

Dimensions 398 x 600 x 646 mm (W/D/H)

Weight 52 kg



CTM F RS

Capacities / h*

180 espresso à 25 ml
120 coffee à 120 ml
100 cappuccino à 150 ml
90 tea à 300 ml

Refrigerator 4 litre

Syrup 1–4

Dimensions 568 x 600 x 646 mm (W/D/H)

Weight 66 kg



CTM PF

Capacities / h*

180 espresso à 25 ml
120 coffee à 120 ml
100 cappuccino à 150 ml
90 tea à 300 ml
80 choco beverages

Powder hopper 2 kg

Syrup 1–4

Dimensions 490 x 600 x 646 mm (W/D/H)

Weight 63 kg



CTM PF RS

Capacities / h*

180 espresso à 25 ml
120 coffee à 120 ml
100 cappuccino à 150 ml
90 tea à 300 ml
80 choco beverages

Refrigerator 4 litre

Powder hopper 2 kg

Syrup 1–4

Dimensions 660 x 600 x 646 mm (W/D/H)

Weight 85 kg



PH Payment housing

Connection

No power connection necessary

Dimensions 168 x 490 x 498 mm (W/D/H)

Weight 3.8 kg



CH Cup Heater

Capacities

Warming and storage of 100–150 cups

Connection

230 VAC / 50–60 Hz / 100 W / 0.5 A

Dimensions 246 x 490 x 483 mm (W/D/H)

Weight 13 kg

Standard on all machines

Bean hopper 1 kg

Connection

220–240 VAC / 50–60 Hz / 12–13 A

Caption

CTM – Coffee, tea, milk

RL – Refrigerator large

F – Flavour Unit

P – Powder Unit

*in-cup temperature dependent on given tap water temperature

FEATURES & OPTIONS

Black&White|4 Black&White|4c



2 GRINDERS

Depending on your needs, we produce your coffee machine with one or two coffee grinders. Each bean container holds approx. 1.7 kilograms of coffee beans.



BEAN DETECTION

The system reports a low residual amount in the bean container. This prevents drinks from being produced with an insufficient amount of ground coffee.

COLOUR

If desired, we can manufacture the side and rear panels of the Coffee machine in any colour according to RAL code.

GROUNDS EJECTOR

The coffee machine can be equipped with a grounds ejector. This eliminates the need to empty it during the day.





OUTLET

All Black&White4 configurations are equipped with a double spout as standard, but can be replaced by a single spout if required.



CUP DETECTION

The coffee machine can be equipped with an automatic spout, with or without cup detection. The system recognises various cups and adjusts the correct distances.



MILK/FOAM

The Black&White4 generates a fine-pored, creamy and stable milk foam. It prepares milk-based coffee beverages quickly and easily at the touch of a button and provides coffee lovers with perfect taste. This option is standard in the Black&White4.



2 TYPES OF MILK

The cooling unit offers space for two milk containers. This means that two different types of milk can be cooled at the same time, dispensed at the touch of a button and processed.

FOOT COVER

To perfect the visual appearance, a four-sided cover base is available for feet in standard version (57 mm).

HIGH FEET

The feet of the Black&White4 configurations are 57 mm high in the standard version. Higher feet (87 mm) are available as an option.

LOCKABLE

If required, the machine front and bean hopper can be locked for safety and protection against contamination.

WASTE WATER

The monitoring of the waste water tank prevents overflowing and reports a high fill level in good time.



thermoplan
Swiss Quality Coffee Equipment



**BEVERAGE BY
MIDDLEBY** TASTE
THE
FUTURE



***We work hard to make unique, finely-crafted beverages for our customers.
Our canning and bottling equipment should maintain that same level of precision and craftsmanship.***





Gosling™ 2.0

Gosling 2.0 is an automated, entry-level beverage canning system designed for packaging and maintaining the quality of small product volumes from tank or keg. The system incorporates our patented seaming and filling technology to deliver the same superior consistency as our higher speed machines. With the ability to accommodate multiple can heights and carbonated or non-carbonated beverages, Gosling 2.0 gives you the professional packaging flexibility you need.



KEY FEATURES

Automatic counterpressure filling with 2, 4 or 6 fills heads

Automatic crowning

Semi-automatic rinsing

Dimensions: 5.5 L x 3.5 W (1.7 m L x 1.1 m W)

Power: Single-phase 17A @ 115VAC, 50/60 Hz or 9A @ 230VAC, 50/60 Hz

Air: Clean, dry compressed air required at 15 cfm @ 90 psi (25 m³/h @ 6.2 bar); refrigerated air dryer and coalescing air filter rated to 0.10-0.01 micron required

CO₂: Up to 12 cfm @ 40 psi

Training: Onsite for 2-3 days

**BEVERAGE BY
MIDDLEBY** TASTE
THE
FUTURE

CERVIZI™

Finally, beer without the wait or waste

Guests get their beer faster, staff pours consistently, and owners stop watching profits drain away

THE POWER OF DATA

Monitor every aspect of your pours. Real-time, point-of-dispense data helps you manage inventory, track product trends and increase efficiency.

Control your dispensing settings and securely view and download detailed information about:

- Pour volume
- Beverage temperature
- Keg yield %
- Pneumatic pressure
- Pours served
- Notices and warnings
- Top-offs
- And more

PLUS: Pour volume pre-sets • Remote dispensing locks • Keg-empty alerts • Alarm diagnostic system

ANTIMICROBIAL LIGHT TECHNOLOGY

Integrating Vyv's proprietary UV-free antimicrobial LEDs certified for continuous use around humans, Cervizi prevents the growth and kills* viruses, bacteria, fungi, yeast, mold and mildew, creating a cleaner dispensing environment for your beer. *Visit our website for complete details.



Improved Keg Yield

Get more sellable product from your kegs. Cervizi bottom-fill technology offers draft control to help eliminate loss.

ULa-Fast Filling with 98%+ Accuracy

Serve more customers at faster speeds. Patented Cervizi digital dispensing technology and trusted Wild Goose flow meter pouring provide high-speed fill accuracy within 0.3 ounces.

Perfect Pre-Set Pours, No Learning Curve

Choose a pour size and serve consistent, measured beers with controlled foam. One-hand operation and a simple touchscreen make draft dispensing easy so anyone can pour a perfect beer.

Real-Time Data & Control for Every Pour

Account for every ounce poured through your Cervizi. Real-time data from the point of dispense along with remote shutoff controls on your device help you manage your bottom line.

BEER A BETTER WAY

Cervizi alleviates over-foaming and slow pour inefficiencies of traditional draft lines.

With its patented technology, Cervizi yields an average of up to 20% more sellable beer or wine per keg, boosting profits and promoting environmental responsibility.

HOW CERVIZI COMPARES

Cervizi increases filling speed up to 2x over traditional taps:

	Traditional Tap	CERVIZI™
Dispensing Speed Up To	2 oz/sec (3.5 L/min)	4.3 oz/sec (7.6 L/min)
Keg Yield	Average 75%	Up To 98%



CONFIGURED FOR YOUR NEEDS

- Draft towers for bar countertop
- Short-draw draft systems
- Long-draw draft systems
- Mobile dispensing units with dual-chill technology



Espresso machines with a heart:
our commitment

WHAT YOU CAN'T SAY AND WHAT YOU CAN'T SILENCE, AN ESPRESSO EXPRESSES IT.

Passion, harmony and emotion in every cup of coffee. Vero ESPRESSO DG/SG is not just a professional coffee machine, but the ideal solution for anyone wishing to offer their customers the most traditional espresso, with a high-quality coffee crema.

Vero responds to the barista's need to rely on equipment that can be used intuitively and maintained easily.

Vero stands out for its simple and - at the same time - modern lines, exactly like the best jazz music. Furthermore, the elegant and robust design that distinguishes it, makes it suitable for any location and in particular, capable of responding adequately to all customer needs.

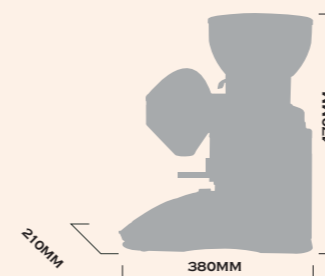


VERO



Technical Specifications

MODEL	ESPRESSO SG	ESPRESSO DG
DIMENSION (WxDxH) MM	450 x 520 x 420	710 x 520 x 420
WEIGHT (Kg)	35	49
VOLTAGE	230 V / 50-60 Hz	230 V / 50-60 Hz
MAXIMUM ABSORBED POWER (W)	2700	2800
BOILER CAPACITY (Lt)	5	11
LED ILLUMINATED WORKING AREA	YES	YES



Technical Specifications

MODEL	M 1104	M 1116T
DIMENSION (WxDxH) MM	210 x 380 x 470	210 x 380 x 510
WEIGHT (Kg)	9	11
VOLTAGE	230 V / 50-60 Hz	230 V / 50-60 Hz
POWER (Hp)	0.12	0.20
HOPPER CAPACITY (Kg)	1	1
RPM	1300	1300
PROTECTION RATING	IP21	IP21

SELECTION FOR 1 OR 2 FRESHLY GROUND COFFEE OR CONTINUOUS GRINDING

FEATURES :

- Robust design, synonymous with quality and solidity.
- High reliability.
- Ergonomic knobs for steam and hot water.
- Containment cup rails (standard on 1-group models).
- Copper boiler equipped with thermosiphonic system as well as independent heat exchanger for each group.
- Electronic control of the boiler water level.
- 4 programmable direct selection buttons for each group.
- Chrome buttons with LED backlight.
- Brass brewing groups equipped with infusion/extraction system.
- Internal structure with anti-corrosion treatment.
- Easy maintenance.
- Excellent temperature stability.
- 2.5 kg high quality brass groups with infusion / extraction system.
- Rust resistant galvanised steel chassis.



MIDD=Kitchen™

*Bake to Perfection with Midd=Kitchen
Precision Redefined with Premium Components*



Two Deck Oven with in-built Proofer

KEY FEATURES

Achieve precision in temperature with our German Controllers and advanced digital system. Tailor your experience with independent top and bottom heat, meeting all your specific needs.

The stainless steel heating tubes of er an extended and reliable heat supply for long-term usage.

Equipped with a GN water tank, our proofer boasts a non-welding design, ensuring no water leakage and facilitating easy cleaning.

Choose powerful boiler steam injection as an option.

The proofer is equipped with a circulation fan to ensure uniform temperature and humidity throughout.

The baking oven, featuring a durable baking stone, ensures consistent and even temperature for optimal results.



MODELS & TECHNICALS

MODEL	DESCRIPTION	DIMENSION (WxDxH) MM	CHAMBER DIMENSION (WxDxH) MM	TRAY SIZE	INPUT POWER	ELECTRIC RATING	TEMP. RANGE
MKD24EP10	2 Deck 4 Tray Electric Oven with 10 Tray Proofer	1340 x 820 x 1660	860 x 650 x 220	400 x 600	15.7 KW	3P/380V/50 Hz	Upto 400°C
MKSD24EP10	2 Deck 4 Tray Electric Oven with 10 Tray Proofer & Steam	1340 x 1110 x 1660	860 x 650 x 220	400 x 600	18.7 KW	3P/380V/50 Hz	Upto 400°C

Specifications, features and colours are subject to change without any notice, due to continuous product development.

Accessories optional, product image are for representation, actual product might vary.

Pizza Ovens

KEY FEATURES

Experience outstanding results with the special burner designed for exceptional efficiency.

Set precise baking times with a convenient 99-minute timer; the oven stops working and provides voice-activated prompts when the time is reached.

Ensure baking safety with a chamber crafted from aluminum steel plates, meeting rigorous national food safety standards.

Precise temperature control with 400°C German thermostat.



MK PO441



MK PO442



MK PO641



MK PO642

MODELS & TECHNICALS

MODEL	DESCRIPTION	DIMENSION (WxDxH) MM	CHAMBER DIMENSION (WxDxH) MM	INPUT POWER	ELECTRIC RATING	TEMP. RANGE
MK PO441	Electric Stone Pizza Oven - Single Deck	600 x 470 x 310	400 x 400 (1x12" Pizza)	2.6 KW	1P/220V/50 Hz	Upto 400°C
MK PO442	Electric Stone Pizza Oven - Double Deck	600 x 470 x 480	400 x 400 (1x12" Pizza/Deck)	2.6+2.6 KW	1P/220V/50 Hz	Upto 400°C
MK PO641	Electric Stone Pizza Oven - Single Deck	870 x 740 x 390	610 x 410 (2x12" Pizza)	4.2 KW	1P/220V/50 Hz	Upto 400°C
MK PO642	Electric Stone Pizza Oven - Double Deck	870 x 740 x 700	610 x 410 (2x12" Pizza/Deck)	8.4 KW	3P/380V/50 Hz	Upto 400°C

Specifications, features and colours are subject to change without any notice, due to continuous product development.

Accessories optional, product image are for representation, actual product might vary.

Features

KEY FEATURES

Enhance visibility with high temperature resistant bulbs on both sides.

Effortless access with a chain-driven downward-style door, complemented by a robust stainless steel handle.

Experience exceptional performance with the specialized burner.

Stay organized with a 99-minute timer featuring voice-activated prompts upon completion.

Bake securely in a chamber crafted from aluminum steel plates, meeting stringent national food safety standards.

Amazing baking experience with hearth stone.

Explore additional versatility with optional steam systems.



High quality heating elements



Artisan HearthStone



Intelligent digital temperature control



Two brake casters for swift mobility



Downward style furnace door



Optional steam system

Deck Ovens with / without boiler steam - Electric & Gas



MK SD12E MK SD12G



MK SD24E MK SD24G



MK SD36E MK SD36G



MODELS & TECHNICALS

MODEL	DESCRIPTION	DIMENSION (WxDxH) MM	CHAMBER DIMENSION (WxDxH) MM	TRAY SIZE	INPUT POWER	ELECTRIC RATING	TEMP. RANGE
MK SD12E	1 Deck 2 Tray Electric Oven with Steam box	1330 x 910 x 560	860 x 650 x 220	400 x 600	6.6+1.5=8.1 KW	3P/380V/50 Hz	Upto 400°C
MK SD24E	2 Deck 4 Tray Electric Oven with Steam box	1330 x 910 x 1550	860 x 650 x 220	400 x 600	13.2+3=16.2 KW	3P/380V/50 Hz	Upto 400°C
MK SD36E	3 Deck 6 Tray Electric Oven with Steam box	1330 x 910 x 1600	860 x 650 x 220	400 x 600	19.8+4.5=24.3 KW	3P/380V/50 Hz	Upto 400°C
MK SD12G	1 Deck 2 Tray Gas Oven with Steam box	1330 x 910 x 620	860 x 650 x 220	400 x 600	0.1+1.5=1.6 KW	1P/220V/50 Hz	Upto 400°C
MK SD24G	2 Deck 4 Tray Gas Oven with Steam box	1330 x 910 x 1550	860 x 650 x 220	400 x 600	0.2+3.0=3.2 KW	1P/220V/50 Hz	Upto 400°C
MK SD36G	3 Deck 6 Tray Gas Oven with Steam box	1330 x 910 x 1805	860 x 650 x 220	400 x 600	0.3+4.5=4.8 KW	1P/220V/50 Hz	Upto 400°C
MK D12E	1 Deck 2 Tray Electric Oven	1230 x 820 x 550	860 x 650 x 220	400 x 600	6.6 KW	3P/380V/50 Hz	Upto 400°C
MK D24E	2 Deck 4 Tray Electric Oven	1230 x 820 x 1250	860 x 650 x 220	400 x 600	13.2 KW	3P/380V/50 Hz	Upto 400°C
MK D36E	3 Deck 6 Tray Electric Oven	1230 x 820 x 1520	860 x 650 x 220	400 x 600	19.8 KW	3P/380V/50 Hz	Upto 400°C
MK D12G	1 Deck 2 Tray Gas Oven	1330 x 840 x 590	860 x 650 x 220	400 x 600	100 kW	1P/220V/50 Hz	Upto 400°C
MK D24G	2 Deck 4 Tray Gas Oven	1330 x 840 x 1340	860 x 650 x 220	400 x 600	200 kW	1P/220V/50 Hz	Upto 400°C
MK D36G	3 Deck 6 Tray Gas Oven	1330 x 840 x 1650	860 x 650 x 220	400 x 600	300 kW	1P/220V/50 Hz	Upto 400°C

Specifications, features and colours are subject to change without any notice, due to continuous product development.

Accessories optional, product image are for representation, actual product might vary.

Spiral Mixer

KEY FEATURES

High efficiency motor.
 Able to gently mix the bread dough, develop proper gluten structure and not overworking the dough.
 Commonly used for mixing bread dough.
 Capable to handle a variety of different dough types such as stiff dough with 55% hydration levels and high hydration dough types such as ciabatta.



CONTROL PANEL



SAFETY COVER



SAFETY SWITCH



MKSM 20



MKSM 40



MODELS & TECHNICALS

MODEL	MKSM 20	MKSM 40
Bowl Capacity (L)	20	45
Voltage	220V/50Hz/1Ph	220V/50Hz/1Ph
Power (kW)	1.5	3
Max. Quantity (Kg) - (Dough Weight)	8	1
Mixing Speed (R/min)	150/200	150/200
Bowl Speed (R/min)	15/20	15/20
Weight (Kg)	90	115
Dimension (mm)	730 x 390 x 900	800 x 480 x 970

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INTRODUCING ECO-FRIENDLY INDUCTION COOKTOPS AND FRYERS: COOKING INNOVATIONS FOR A GREENER TOMORROW!



Embrace the future of sustainable cooking with our latest offerings: EcoFriendly Induction Cooktops and Fryers. Engineered with the environment in mind, our innovative appliances combine cutting-edge technology with Eco-conscious design to bring you a guilt-free culinary experience like never before.



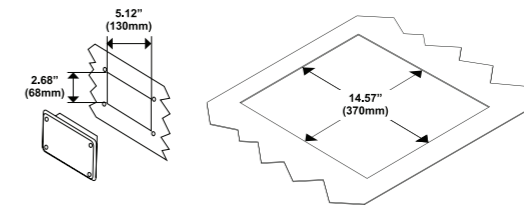
MK IDC 3500



MK IDC 350D

MODEL	INPUT POWER	TEMP. RANGE	DIMENSION (WxDxH) MM
MK IDC 3500	3.5 KW	60° C ~ 240°C	335 x 435 x 119
MK IDC 350D	3.5 KW	60° C ~ 240°C	400 x 400 x 125

220V / 50Hz / 1Ph



KEY FEATURES

- Timer function
- Energy efficient
- Convenient and reliable
- Heats up quickly
- Over heat protection
- Easy to clean, high temperature ceran glass top
- LED display
- Even heat distribution across the entire cooking surface



Contact Grill

Midd=Kitchen sandwich grills are designed to cook wraps, sandwiches, chicken breasts, hamburgers, and much more. The design is compact and portable providing flexibility. The available electronic temperature control and timer are industry leading options.



MK09/
MCG12ETG



MK13

MODEL	INPUT POWER	TEMP. RANGE	DIMENSION (WxDxH) MM (IN OPEN POSITION)	LOWER PLATE DIMENSION (WxD) MM	UPPER PLATE DIMENSION (WxD) MM
MK09/ MCG12ETG	1800W	50° C ~ 300°C	310x340x210 (530)	230x220	210x210
MK13	2200W	50° C ~ 300°C	430x340x210 (530)	350x240	340x240

220V / 50Hz / 1Ph

Induction Fryer

Experience the Future of Frying with Midd-Kitchen's Induction Fryer & Autolift Induction Fryer – Innovation That Lifts Your Culinary Standards.

AUTOLIFT



MK AL IDF8L



MK IDF8L

KEY FEATURES

- Automatic basket lift
- Multi-timer cooking
- Touch controls
- SS304 grade
- Safety switch
- Reduced energy usage
- Labour saving
- Highly efficient

MODEL	INPUT POWER	CAPACITY	TEMP. RANGE	DIMENSION (WxDxH) MM
MK IDF8L	3.5 KW	8 L	60° C ~ 190°C	288 x 478 x 410
MK AL IDF8L	3.5 KW	8 L	60° C ~ 190°C	316 x 606 x 418

220V / 50Hz / 1Ph

Accessories optional, product image are for representation, actual product might vary.

Vertical Bun Toaster

KEY FEATURES

- Dual Motor
- SS Construction
- Temperature Control
- 6 Thickness Adjustment
- Aluminum Heating Plate



Model	Power	Dimensions (W x D x H) mm	Net Weight
SHM 11	2 KW	460 x 350 x 610	13 kg

Electricals: 220V/50Hz/1Ph



SHM 11

TABLE TOP MIXER

KEY FEATURES

- Stand Mixer
- 7 Litre Bowl
- 350W Food Mixer
- Multi Functional Kitchen Electric Mixer With Dough Hook, Whisk and Beater



MKSM07

Model	Power	Dimensions (W x D x H) mm	Net Weight
MKSM07	0.35 kW	250 x 410 x 425	14 kg

Electricals: 220V/50Hz/1Ph



Lincat

Lincat - World's leading name in Commercial Catering Equipment.

Find the perfect application for your kitchen with the Lincat line of specialist range extending to some 450 products. Built-for purpose, products including Pizza Ovens, Convection Oven, Induction Hobs and Toasters deliver great results every time and make the cooking process in your kitchen a lot smoother.

Lincat Electric Counter-top Slot Toaster

Make perfect toast every time with the Lincat Toaster



LT4X

LT6X

MODEL	DIMENSION (MM)	POWER WATTS	SLOT SIZE (MM)	NO. OF SLOTS	TEMPERATURE CONTROL	ELECTRICAL	WEIGHT (KG)
LT4X	395 x 220 x 245	2300	20 x 140	4	Mechanical	220V/50 Hz	6.1
LT6X	482 x 220 x 245	3000	20 x 140	6	Mechanical	220V/50 Hz	7.5

FEATURES & BENEFITS

- Exclusive "Scissor" lift action allowing the toast to be lifted and removed without jamming
- Removable crumb tray
- Deep slot to allow larger slice of breads
- Number of slots required can be controlled with a switch to help reduce energy costs
- Removable Crumb tray makes cleaning quick & easy
- Mechanical timer to help give consistent results
- High quality components and accurate timer control for reliability

Lincat Electric Counter-top Conveyor Toaster

Toast with speed and confidence with the compact Lincat Electric Conveyor Toaster. Ideal for busy hotel breakfast buffets as well as canteens and larger catering establishments.



CT1



FEATURES & BENEFITS

- High output from a small foot print, up to 340 slices of toast per hour
- Suitable for front and back of house use
- Has unique control of the temperature and conveyor speed, making it suitable for different products and particularly busy periods
- Can accommodate 2 slices of bread side-by-side at a time
- Removable crumb tray
- High output from a compact unit — ideal for breakfast buffets
- Conveyor speed and both upper and lower elements are adjustable for precise and versatile control of browning
- Individually controlled heating elements for one-sided toasting of teacakes, burger buns, and other products

MODEL	DIMENSION (MM)	POWER WATTS	CONVEYOR BELT WIDTH - MM	CAPACITY SLICE/Hr	TEMPERATURE CONTROL	ELECTRICAL	WEIGHT (KG)
CT1	410 x 668 x 398	2400	230	340 toast	Mechanical	220V/50 Hz	19.4

Lincat CiBO Counter-top Fast Oven - Black Glass Front

An innovative fast oven, which can produce a wide range of perfectly-cooked food in less than three minutes. CiBO's versatility provides a full cooking platform for outlets, enabling them to expand menus, deliver food of a consistent high quality and maximise profit.

CiBO uses a patent-pending combination of three different heat sources – convection, grill and a heated base – to deliver fast results. Space-saving and compact, it operates from a 13-amp plug and is ventless. This eliminates the need for costly ventilation and makes it suitable for a wide variety of cafés, bars, restaurants and quick-serve outlets, as well as event and mobile catering.

Clear icons and an easy-to-use touchscreen mean CiBO can be operated by any kitchen staff, regardless of catering experience and skills. To help users get off to a flying start, the unit comes with six, standard pre-set programmes, which can be tailored to individual menu requirements.

Bespoke recipes can also be added, allowing for menu creativity.



FEATURES & BENEFITS

- Innovative fast oven
- Combination of three different heat sources – convection, grill and a heated base, to deliver fast results
- Cook, toast and reheat, fresh and frozen foods
- Space-saving and compact
- Plug and play
- Ventless cooking - catalyst technology removes the need for external extraction
- Clear icons and an easy-to-use touchscreen
- Great versatility - replace your panini grill, toaster, convection oven and grill
- Gastronom Capacity : GN 2/3
- Pizza Capacity : 1 x 12"



MODEL	DIMENSION (MM)	POWER WATTS	CAVITY (MM)	CAPACITY L	TEMPERATURE RANGE °C	TEMPERATURE CONTROL	ELECTRICAL	WEIGHT (KG)
CiBO	437 x 616 x 367	2700	340 x 355 x 95	12	30 ~ 290	Electronic	220V/50 Hz	31.4

Accessories (Optional) : Loading tool Pizza, Wire Rack, Baking Tray

Lincat Convector Touch Electric Counter-top Convection Oven

Able to roast, braise, bake and reheat, a CO343T Convector convection oven is a powerful addition to any commercial kitchen.

The Touch CO343T with intuitive touch screen menu provides the wider functionality and greater control.



CO343T

FEATURES & BENEFITS

- 4 x GN 1/1 capacity
- High capacity output with a Small footprint
- Touchscreen control with easy-to-use icondriven menu selections
- Easy-view traffic light status - see the status of the oven at a glance, even in the noisiest kitchens
- Space for 24 programs with up to four stages, which can be adjusted individually
- Up to four-stage phased cooking for perfect results - set temperature, time and fan speed for each stage
- Even heat distribution thanks to electronically controlled two-speed, bi-directional fan
- Nine-hour on-screen timer, with electronic buzzer, and flashing oven lamps to indicate that cycle has finished
- Side opening door
- Adjustable Feet (55 mm height)
- USB Port

Lincat Electric Counter-top Pizza Oven

Transport yourself to the Centro Storico district of Naples with the authentic taste of the pizzas from the Lincat Electric Pizza Oven



PO 49X



PO 425-1



PO 430-1



PO 430-2

FEATURES & BENEFITS

- Ideal for restaurants, pizzerias, takeaways, fast food outlets, canteens and leisure establishments
- Perfect for deep pan, thin crust, fresh dough, part baked or frozen pizzas, as well as a variety of other foods such as ciabatta, naan, garlic bread, lasagna, jacket potatoes, pies, pasties and pastries
- Firebrick base for crisp, even cooking of pizza bases and a maximum temperature of 480°C
- Internal illumination for better visibility of product and enhanced appearance in front of house applications*
- Independently controlled top and base of oven compartment
- Thermostatic control and temperature display gauge to monitor oven temperature more accurately
- Twin deck models have independent controls for each deck
- Double-glazed door construction for energy efficiency with toughened glass for safety*
- 20 minute audible time

MODEL	DIMENSION (MM) WxDxH	POWER WATTS	TEMPERATURE RANGE °C	NO OF SHELVES	SHEET PAN CAPACITY (MM)	TIME RANGE - MINUTES	SHELF SPACING (MM)	CAPACITY L	WEIGHT (KG)
CO343T	660 x 740 x 600	3000	60~2600 C	4	460 x 330	1 ~ 540	85	72	68.7



MODEL	PO 49X	PO 425-1	PO 430-1	PO 430-2
No of Decks	1	1	1	1
Dimension (mm) WxDxH	810 x 720 x 320	886 x 825 x 365	966 x 925 x 365	966 x 925 x 665
Internal Dimension (mm) each Deck	550 x 545 x 130	550 x 535 x 160	630 x 640 x 160	630 x 640 x 160
Power - Watts	2900	3000	4200	8400
Temperature Control	Mechanical	Mechanical	Mechanical	Mechanical
Temperature Range °C	80 ~ 480	80 ~ 480	80 ~ 480	80 ~ 480
Pizza Capacity per deck	4 x 9"	4 x 10"	4 x 12"	4 x 12"
Electrical	220V/50Hz	220V/50Hz	400V/50Hz	400V/50Hz
Weight (Kg)	48.1	68.4	97.9	150.4

*Not available in PO49X

Lincat Lynx 400 Electric Counter-top Heavy Duty Panini Grill

Lock in maximum flavour with the 3kW Lynx 400 Panini Grill. Designed to seal in the juices, the quick-heating 3kW Lynx 400 Panini Grill produces mouthwatering results every time, whether you're making toasted sandwiches or grilling succulent meats.

Perfect for cafes and pubs, the compact yet sturdy grill is high-powered and delivers greater capacity during busy periods.



GG1R



FEATURES & BENEFITS

- Heavy duty, higher powered griddle
- Ribbed Upper & Lower and Ribbed Upper & Smooth Lower plates for attractive branding marks
- Higher capacity for increased output in busy periods
- Ideal for front of house use
- Great for sealing in juices and flavour for succulent results - and minimal shrinkage
- Cast aluminium plates give an even heat distribution
- Non stick coated plates for easy cleaning

MODEL	DIMENSION (MM)	POWER WATTS	COOKING AREA (MM)	PLATE SURFACE TOP / BOTTOM	GRILL PLATE MATERIAL	TEMPERATURE CONTROL	ELECTRICAL WEIGHT (KG)
GG1P	395 x 356 x 276	3000	358 x 258	Ribbed/Ribbed	Aluminium	Mechanical	220V/50 Hz 25
GG1R	395 x 356 x 276	3000	358 x 258	Ribbed/Ribbed	Aluminium	Mechanical	220V/50 Hz 25

Lincat Electric Counter-top Adjustable Salamander Grill

Fast and convenient, the Silverlink 600 Electric Adjustable Salamander allows to alter the height of the unit so that you can grill and toast your way.

The Salamander is 1/1 gastronorm compatible and features a smooth action and easy-lift grill hood.

Great for cafes, pubs and restaurants, the Salamander is designed to plug in and play, which means you'll be creating mouthwatering meals in no time.



AS 3



FEATURES & BENEFITS

- Ideal for the grilling and gratinating of a range of food types
- The height markings and audible timer ensures consistent results every time
- Removable fat collection tray for easy cleaning & chromed toasting rack
- Plug and play for an easy installation

MODEL	DIMENSION (MM)	POWER WATTS	COOKING AREA (MM)	TEMPERATURE CONTROL	ELECTRICAL WEIGHT (KG)
AS 3	600 x 472 x 500	2800	532 x 340	Mechanical	220V/50 Hz 15.1

Electric Counter-top Boiling Top

Compact and hard wearing boiling top, perfect for use both in-kitchen and in buffet and mobile catering operations, the 2KW Single plate Boiling Top is quick, with variable heat control.

Built to last, the unit features automatic power reduction if a pan boils dry or is removed, prolonging the life of the hotplate. The fully pressed and sealed hob tops also make the unit easy to clean and maintain.



LBR



FEATURES & BENEFITS

- Compact and hard wearing boiling top, ideal for the kitchen and for use in buffet and mobile catering operations.
- 2kW single plate for fastest performance
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life
- Variable heat control
- Fully pressed and sealed hob tops make the unit easy to clean and maintain

MODEL	DIMENSION (MM)	POWER WATTS	No of Hobs	SHAPE OF HOB	TEMPERATURE CONTROL	ELECTRICAL WEIGHT (KG)
LBR	285 x 400 x 120	2000	1	Round	Mechanical	220V/50 Hz 19.4

Lincat Electric Counter-top Bain Marie

Keep your sauces, soups and gravy at the ideal serving temperature with the Lynx 400 Dry Heat / Wet Heat Bain Marie which comes with 2 x 4.5 litre round container and lids.

Designed to plug in and play, the bain marie is highly portable and can be brought out as and when it's required, making it perfect for event catering.

The dry heat means the bain marie heats up quicker than its wet counterpart as the container is being directly heated rather than being diffused through water.

The wet heat method of this bain marie makes it gentler on delicate foods such as Hollandaise sauce and cream based sauces. However, it can also be used as a dry heat bain marie.



LRB2/LRB2W



FEATURES & BENEFITS

- Available in Dry & Wet heat options
- Ideal for holding foods for longer periods of time
- Wet heat Bain Marie can be used as Dry heat Bain Marie also

MODEL	DIMENSION (MM)	TYPES OF HEAT	POWER WATTS	POT TYPE	CAPACITY (L)	TEMPERATURE CONTROL	ELECTRICAL WEIGHT (KG)
LRB2	565 x 400 x 240	Dry	500	Round	2 x 4.5	Mechanical	220V/50 Hz 10.9
LRB2W	565 x 400 x 240	Wet/Dry	500	Round	2 x 4.5	Mechanical	220V/50 Hz 13

Lincat Electric Counter-top Pasta Cooker

Not only does the Lincat Electric Pasta Boiler deliver perfect pasta every time, it also has the versatility to be used as a steamer and Bain Marie, too.

The boiler comes with a lid to reduce heat up time and also cover the tanks when not in use, while the thermostatic control maintains an accurate water temperature throughout.

Ideal for cafes as well as smaller pubs and restaurants, the boiler also features enhanced resistance to punishing salt and starch corrosion with high quality grade 304 stainless steel tanks, basket support plates, and corrosion-resistant elements.



PB 33



PB 66



BASKET PASTA BA 112 (PB 33)



BASKET 1/2 PASTA BA 114 (PB 66)

FEATURES & BENEFITS

- Delivering perfect pasta, time after time
- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- Front drain taps with straight drain pipes for fast, easy drainage of water - and no blockages
- Convenient twin electrical cables on PB66 twin tank model



MODEL	DIMENSION (MM)	POWER WATTS	NO OF TANKS	NO OF BASKET	CAPACITY (L)	PRODUCT OUTPUT / HR	ELECTRICAL WEIGHT (KG)
PB33	300 x 600 x 330	3000	1	NIL	11	5 Kg Pasta-penne (fresh)	220V/50 Hz 12.5
PB66	300 x 600 x 330	2 x 3000	1	NIL	2 x 11	5 Kg Pasta-penne (fresh)	220V/50 Hz 22.8

Available 'Add-On Items': Basket Pasta BA 112 & Basket 1/2 Pasta BA 114

Lincat FilterFlow WMB Wall Mounted Automatic Fill Push Button Boiler - Black Glass

The Filter Flow Wall Mounted WMB5FX/PB Water Boiler offers the benefits of great efficiencies, convenient touchscreen operation in a sleek glass wall mounted design.

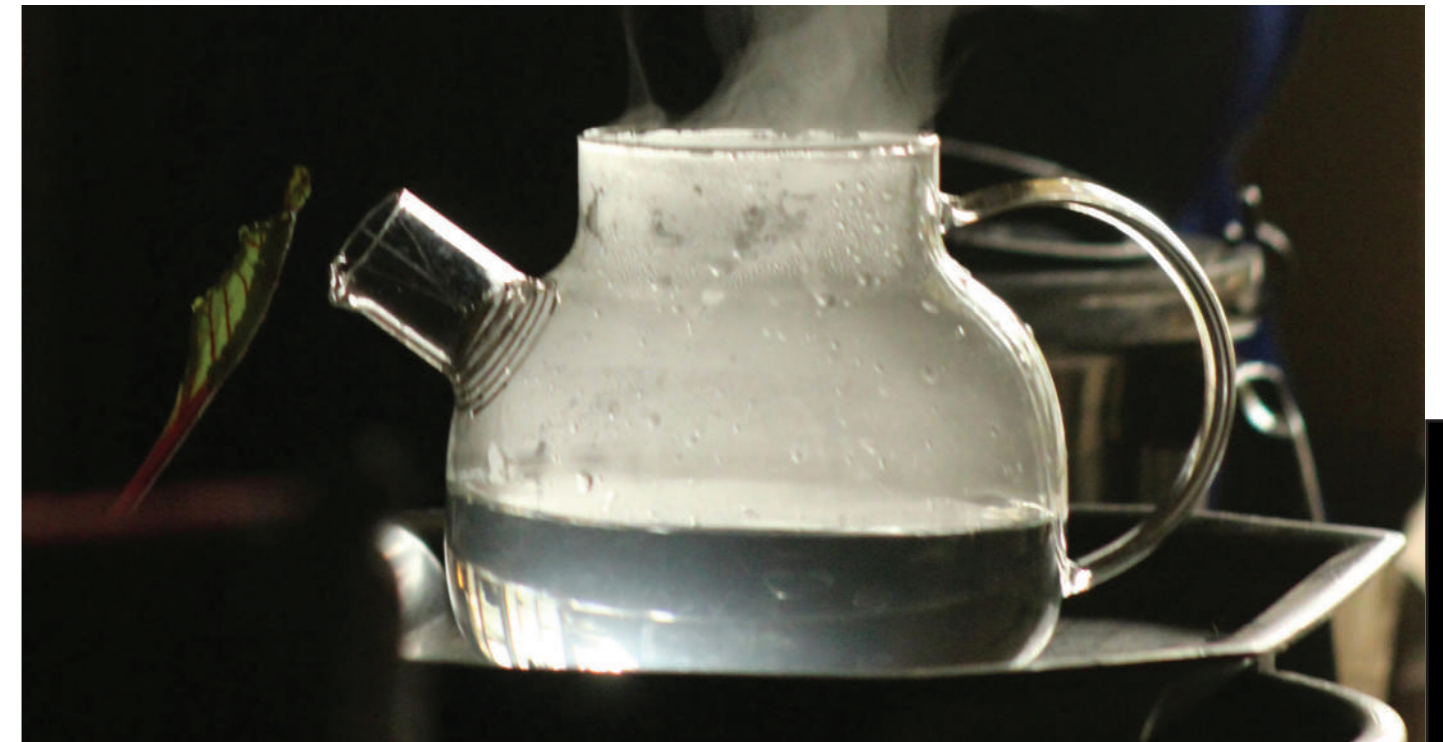
Compact for limited spaces, the boiler comes with a built-in water filtration system which improves the water quality. And changing the high-volume cartridges is as easy as changing a lightbulb.



WMB5FX/PB/B

FEATURES & BENEFITS

- Push button operation, ideal for self-service and front of house applications
- Easily operated from a large, colour touchscreen display
- High quality boiling water on tap 24 hours a day
- Built-in water filtration system improves water quality and reduces scale build-up
- High volume, easy change Filter Flow cartridge Adjustable water temperature from 70-98°C, ideal for all types of beverage
- Precise electronic temperature control system Boiler operation can be timed to switch off overnight, to save energy when not in use
- Enhanced multi-level diagnostics - enable the engineer to identify the parts needed, and repair the water boiler at first visit



MODEL	DIMENSION (MM)	POWER WATTS	TEMPERATURE RANGE °C	OUTPUT L/HR*	CAPACITY (L)	ELECTRICAL WEIGHT (KG)
WMB5FX/PB/B	353 x 218 x 464	3000	70 ~ 98	28	5	220V/50 Hz 12.6

* Rapid draw off is 5.5 L Water Connection 3/4"

Lincat Phoenix Electric Free-standing Atmospheric Steamer

Embrace a healthier way to cook with the Phoenix Atmospheric Steamer. Ideal for steaming vegetables, rice, fish and other foods at volume, and with a generous capacity of 6 x 1/1GN, it's perfect for care homes and schools. Powerful and cost effective, the steamer is also versatile, with six shelf positions and removable shelf supports.



OE7505



FEATURES & BENEFITS

- Perfect solution for volume production of healthy steamed food
- Ideal for steaming vegetables, puddings, rice, ham, fish and a range of other foods.
- Generous capacity 6 x 1/1GN
- Six shelf positions and removable shelf supports for maximum versatility
- 304 grade stainless steel oven interior for long service life
- Thermostatic control and boil dry protection for trouble free operation
- Reversible doors for easy installation

MODEL	DIMENSION (MM)	POWER WATTS	NO OF SHELF	SHELF DIMENSION (MM)	TEMPERATURE CONTROL	ELECTRICAL WEIGHT (KG)
OE7505	630 x 820 x 1620	9000	6	5	Mechanical	400V/50 Hz 110

Water Connection Pressure 0.2 - 10.0 Bar

Lincat Panther Light Duty Series Free-standing Hot Cupboard - Static

The compact Panther Light Duty Series Hot Cupboard, which can also be used for warming plates, comes fully insulated for enhanced energy-efficiency, while there's also an adjustable thermostatic control to meet food safety regulations.



PLH60



FEATURES & BENEFITS

- Ideal for warming plates and for holding food safely and effectively at the desired temperatures
- Compact, space saving design
- Heated Base

MODEL	DIMENSION (MM)	POWER WATTS	NO OF SHELF / SHELF POSITION	TEMPERATURE RANGE °C	SHELF DIMENSION (MM)	TEMPERATURE CONTROL	ELECTRICAL WEIGHT (KG)
PLH60	600 x 600 x 900	1500	3 / 3	30~90	550 x 530	Mechanical	220V/50 Hz 48



IMC - Fresh Thinking

Increase efficiency in your kitchen with the IMC range of Food Preparation, Waste Management and Cleaning & Rinsing solution. With the power to reduce costly wage bills and improve staff utilization, the range is all about high performance at low operating costs.

IMC Vegetable Peeler - MF5 Counter-top/ MF15 Free-standing

The versatile, energy-efficient, multi-functional peeler which is ideal for small to large kitchens, with a single-phase power supply. A variety of plate options means it can be used to wash and peel root vegetables, including potatoes and onions, wash mussels, clams and other bivalve shellfish, and spin salads.

The MF5/MF15 (IPH)'s modular construction, with flexible waste pipes and water inlets, allows simple installation and maintenance, whilst its latched lid ensures a water-tight seal.

DESCRIPTION	MF 5	MF 10	MF 15
Range	MF Multi-Functional Peeler		
Power Type	Electric		
Unit Type	Counter-top	Free-standing	
Total Power kW	0.25	0.37	0.37
HP	0.33	0.5	0.5
IP Rating	IP55		
Operator Safety	Interlocks		
Timer	Yes		
Drain Location	Rear	Rear and under	
WRAS Approved	WRAS Compliant		
Airbreak	Yes		
Capacity Kg per Hour	111	296	398
Unit Height (External) mm	634	1105	1177
Unit Width (External) mm	366	481	
Unit Depth (External) mm	519	633	635
Net Weight Kg	30	50.5	51.5
Motor Rating Watts	250	370	
Single Phase Amps	1.6	3.6	
Single Phase Voltage	230		
Water Connection Pressure Bar	2.7-3.8 [40-55 psi]		
Drain Connection	38mm		
Water Connection	12mm		



MF 5



MF 10 / 15

Available 'Add-On Items' for IMC MF15 Free-standing Vegetable Peeler - 1 Phase - W 481 mm - 0.37 kW
 SS9/164 : Carborundum Peeling Plate for MF10/MF10L/MF15/MF15L Vegetable Peeler
 SS9/168 : Knife Peeling Plate for MF10/MF15 Vegetable Peeler
 SS9/166 : Onion Peeling Plate for MF10/MF15 Vegetable Peeler
 SS9/173 : Washing Plate for MF10/MF15 Vegetable Peeler



FEATURES & BENEFITS

- Versatile - can be used to peel and wash veg and mussels, and spin salad
- Interlocking lid and door ensure safe operation
- Perspex viewing pane allows you to monitor the peeling progress
- Adjustable timer ensures accurate, repeatable peeling times
- Modular construction facilitates easy maintenance
- Thicker peeling plate delivers longer operating life

WasteStation and WasteStation Compact

Food waste typically represents around 40% of total commercial catering waste. Of this 40%, approximately 77% is liquid. WasteStation grinds the food waste into fine particles, these particles feed directly into the built-in dewatering system. Through centrifugal action, the WasteStation forces out the excess liquid from the macerated waste.

WASTE STATION



F79/240



F79/010

TRANSPORT SAVING

Reduce waste collection costs by up to 80% by reducing the food waste volume and weight requiring collection.

LABOUR SAVINGS

The self cleaning system reduces staff time managing and processing any food waste.

STORAGE SAVINGS

By reducing the waste volume, on site waste storage facility requirements are also reduced.

ENERGY SAVINGS

Compact design and short processing times ensure low operating cost and minimal use of kitchen floor space.



MODEL	DIMENSION (MM)	DESCRIPTION	WASTE PER (Hrs)	COVERS PER (Hrs)	PHASE	ELECTRICAL	WEIGHT (Kg)
F79/240	600 x 700 x 1044	WasteStation Compact	200 kg	400	1	220V/50 Hz	256
F79/010	600 x 700 x 1000	WasteStation Compact	700 kg	1450	3	220V/50 Hz	280

Cleaning & Rinsing - Power Brush

With flexible mounting options, the Pot Boy can be used to remove burnt deposits from pans and cookWare, or to clean sanitaryware to improve hygiene standards and productivity.



F64/100
POT BOY POWER BRUSH



FEATURES & BENEFITS	
Effectively removes burnt deposits from pans and cookWare	
Compact design allows the Pot Boy to be mounted over sink units • Can be moved by a trolley (optional) to fixed equipment, for cleaning in-situ	
Efficient, foot-operated pneumatic switch enables quick and easy operation	
Unique hydraulic system means brush is driven by a fluid circuit, for safety	
Tough, long-lasting nylon brush head	
Available with wall-mounting plate, to save space	

MODEL	DIMENSION (MM)	POWER WATTS	MOTOR (BHP)	HEAD SPEED (RPM)	REACH OF HOSE (MTR)	HOSE LENGTH (MTR)	ELECTRICAL	WEIGHT (KG)
F64/100	625 x 245 x 265	370	0.5	360	2	2	220V/50 Hz	25

Cleaning & Rinsing - Hose Reels

Space-saving Reel Kleen 35 enables all parts of the kitchen wash up area to be quickly cleaned. A multibracket allows it to be fitted to the wall, floor or ceiling.



U05/012
REEL KLEEN 35 HOSE REEL



FEATURES & BENEFITS	
Space-saving hose reel, that can be mounted on the wall, ceiling, or floor	
Allows kitchen wash-up areas to be quickly and hygienically hosed down	
Reinforced, retractable 10-metre hose reduces trip risk in your kitchen	
Built in multi-bracket for wall, floor or ceiling mounting • Water temperature up to 82°C	

MODEL	DIMENSION (MM)	REACH OF HOSE (MTR)	HOSE LENGTH (MTR)	ELECTRICAL	WEIGHT (Kg)
U05/012	560 x 120 x 560	10	10	220V/50 Hz	16



Since its inception in 1981, ICETRO has been a global industry leader as a commercial food service equipment manufacturer that develops Ice Cube Machines, Soft Serve Ice Cream Machines, Slush Machines, and Ice/Water Dispensers.

Excellence ventures that foster competitiveness,
It reflects ICETRO's 37 year history.



Single flavor



Two flavors / One Twist



SSI-151 TG



ISI-163 TT



SSM 52



- Simplicity
- Reliability
- Direct Motor Drive (operation)**
Less noise & Less vibration
- Artificial intelligence Control System**
A.I. Control System makes high quality soft serve ice cream
- Performance
- Excellent Taste

SSI-151 TG

ISI-163 TT

- Compact Design**
Can be installed in tight areas
- Mix Hopper**
One, 10 liter (2.64 gallon) / Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes
- Freezing Cylinder**
One, 1.4 liter (0.37 gallon) x 1EA

- Agitator Operation**
Keep ice cream mix liquid separation / Circulate the ice cream mix evenly for temperature maintenance
- Mix Hopper**
One, 5.5 liter (1.45 gallon) / Maintain the temperature of mix, under 5°C (41°F) in Auto & Standby modes
- Freezing Cylinder**
One, 1.6 liter (0.42 gallon) x 2EA

Slush Machine - 7.5 liter capacity

TECHNICAL SPECIFICATION



MODEL	DIMENSION (WxDxH IN MM)	POWER CONSUMPTION	REFRIGERANT	COMPRESSOR	VOLTAGE RATING
SSM 52	420 x 380 x 705	500 W	R-134a	0.5 Hp	220 V/50 Hz/1PH

TECHNICAL SPECIFICATION



MODEL	DIMENSION (WxDxH IN MM)	MIX HOPPER CAPACITY	CYLINDER CAPACITY	CONSECUTIVE DISPENSING	DASHER MOTOR	MAX. PRODUCTION
SSI-151 TG	404 x 815 x 767	10 liter	1.4 liter	5~6 cups (100 cc)	0.37 KW	16 Kg/h
	FIRST DISPENSING	CYLINDER COMPRESSOR	POWER CONSUMPTION	MIX HOPPER COMPRESSOR	COOLING SYSTEM	ELECTRICAL
	6~9 min	1 HP (R-404A)	1370 W	0.35 HP (R-134A)	Air-Cooled	220~240V / 50Hz / 1Ph

TECHNICAL SPECIFICATION



MODEL	DIMENSION (WxDxH IN MM)	MIX HOPPER CAPACITY	CYLINDER CAPACITY	CONSECUTIVE DISPENSING	DASHER MOTOR	MAX. PRODUCTION
ISI-163 TT	510 x 845 x 800	5.5 liter x 2EA	1.6 liter x 2EA	∞ cups (100 cc)	0.37 KW	24 Kg/h
	FIRST DISPENSING	CYLINDER COMPRESSOR	POWER CONSUMPTION	MIX HOPPER COMPRESSOR	COOLING SYSTEM	ELECTRICAL
	6~8 min	1 HP x 2EA (R-404A)	2700 W / 3120 W	0.35 HP (R-134A)	Air-Cooled	220~240V / 50Hz / 1Ph

• Production Capacity may vary depending on ambient temperature.
• Design and specification are subject to change without notice.



ISI-301 THP

FEATURES & BENEFITS

Freezing Cylinder – One, 3.2 litre

Air Pump System – Automatic air pump system increases overrun which makes soft serve ice cream smoother and softer.

Direct Motor Drive – Less noise & Less vibration

Artificial Intelligence Control System – A.I Control System makes high quality soft serve ice cream.

Standby – During long no-use periods, the standby feature maintains safe product temperatures in the mix hopper and freezing cylinder.

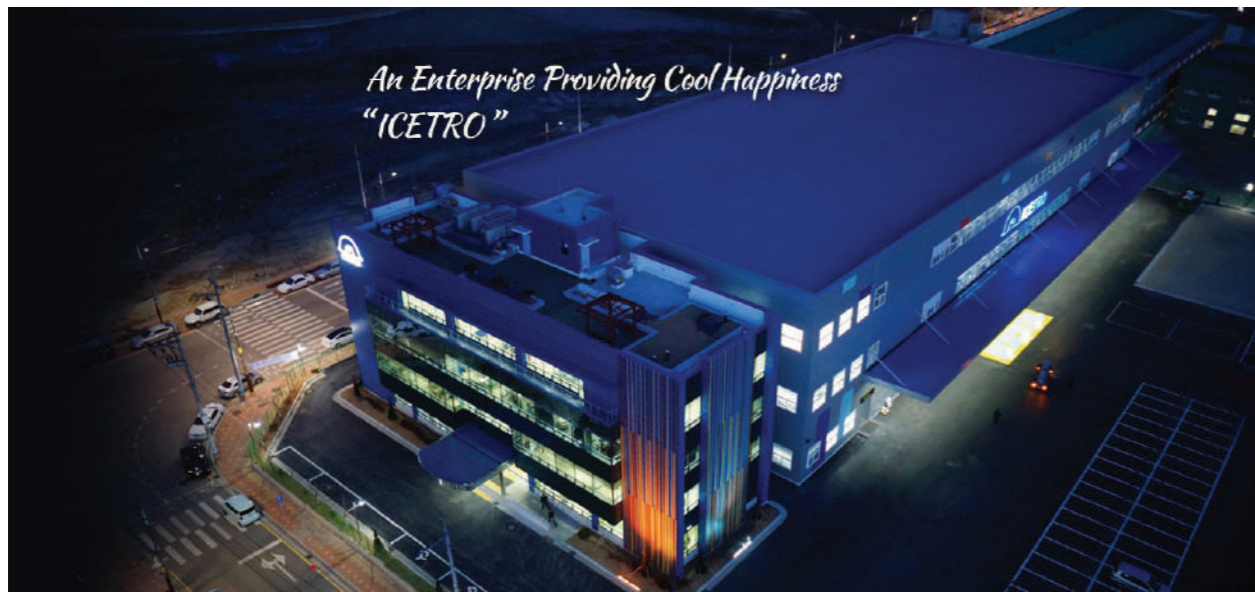


TECHNICAL SPECIFICATION						
MODEL	DIMENSION (WxDXH IN MM)	MIX HOPPER CAPACITY	CYLINDER CAPACITY	CONSECUTIVE DISPENSING	DASHER MOTOR	MAX. PRODUCTION
ISI-301 THP	462x840x850	17.5 liter(4.62 gallon)	3.2 liter(0.85 gallon)	20~24 cups(100 cc)	0.75 KW	30 Kg/h
	FIRST DISPENSING	CYLINDER COMPRESSOR	POWER CONSUMPTION	WEIGHT	COOLING SYSTEM	ELECTRICAL
	8~10 min	1.5 HP (R-404A)	2000 W	173.5 kg	Air-Cooled	220~240V / 50Hz / 1Ph

* Production Capacity may vary depending on ambient temperature.
* Design and specification are subject to change without notice.

Celfrost

Adding Freshness into your recipes!



Refrigerated Reach in Cabinets

Celfrost Professional Reach In Cabinets suitable for 2 x GN 1/1 sizes are built in SS304 with reliable Danfoss / Embraco or equivalent compressors, LED temperature display, rounded internal edges for complete hygiene, removable magnetic gaskets for ease of cleaning, self closing doors with heaters to prevent condensation and heavy duty lockable castors. Available in Chillers or Deep Freezers with two or four door options.

FEATURES & BENEFITS

- Rounded internal edges
- Removable magnetic gaskets
- Self closing doors
- Auto defrost
- Eco friendly refrigerant
- Food grade steel
- Uniform cooling
- Adjustable trays



GN 650 TNM (New) / GN 650 BTM (New)



GN 1410 TNM (New) / GN 1410 BTM (New)

E-Series - Ventilated Reach Ins & Undercounters

Bigger space inside due to Insulated Evaporator at top in Reachins with all essential features like Removable gaskets, heavy duty castors, GN compatible, Danfoss / Embraco Compressor, Slide out Condenser unit (in undercounters), Digital controller, lock and many more to make it user friendly and hassle-free operation.



GN 700 TNME / GN 700 BTME / VRI 555 TNM*



GN 1500 TNME / GN 1500 BTME / VRI 1111 TNM*

Note: All units are without pans.
E-Series is with SS 201/SS 430 *VUC / VRI Series are not GN Compatible

Product	Model	Dimension (WxDxH) mm	Volume (in Ls.)	Design (GN Compatibility)	No. of Doors	No. of shelves	Temperature Range (°C)	Input Power (in watts)	Refrigerant
Reach-in Refrigerators (Ventilated Cooling)	GN 650 TNM (New)	680 x 800 x 2010	600	2 x GN 1/1	2	3	2 to 8°C*	375	R134a
	GN 1410 TNM (New)	1340 x 800 x 2010	1200	2 x GN 1/1	4	6	2 to 8°C*	800	R134a
	GN 700 TNME	740 x 830 x 2010	650	2 x GN 1/1	2	3	2 to 8°C*	400	R290
	GN 1500 TNME	1480 x 830 x 2010	1300	2 x GN 1/1	4	6	2 to 8°C*	670	R290
	VRI 555 TNM	680 x 710 x 2010	550	-	2	3	2 to 8°C #	210	R290
	VRI 1111 TNM	1340 x 710 x 2010	1100	-	4	6	2 to 8°C #	400	R290
Reach-in Freezers (Ventilated Cooling)	GN 650 BTM (New)	680 x 800 x 2010	600	2 x GN 1/1	2	3	-18 to -22°C*	800	R404a
	GN 1410 BTM (New)	1340 x 800 x 2010	1200	2 x GN 1/1	4	6	-18 to -22°C*	1060	R404a
	GN 700 BTME	740 x 830 x 2010	650	2 x GN 1/1	2	3	-18 to -22°C #	800	R290
	GN 1500 BTME	1480 x 830 x 2010	1300	2 x GN 1/1	4	6	-18 to -22°C #	1060	R290
	VRI 555 BTM	680 x 710 x 2010	550	-	2	3	-18 to -22°C #	800	R290
	VRI 1111 BTM	1340 x 710 x 2010	1100	-	4	6	-18 to -22°C #	1060	R290

Undercounters

While retaining the basic features of the Reach in Cabinets mentioned above, these refrigerated work tables, mounted on heavy duty lockable castors, pull out condensing unit, combine storage and preparation thereby enhancing the effectiveness of kitchen professionals and are suitable for GN 1/1 sizes. Chillers or Deep Freezers available in 2 and 3 door options.



GN 2100 TN / GN 2100 BT / GN 2200 TNE /GN 2200 BTE/VUC 2111 TN*



GN 3100 TN / GN 3100 BT / GN 3200 TNE/GN 3200 BTE/ VUC 3111 TN*

Prep Counters

Celfrost Professional Prep Counters desserts and more. Mounted on castors and available in 2 and 3 doors, frost free & static with fan assist cooling variants.



SH 2080 SH 2100/800#



PSE 201*
(ALSO AVAILABLE IN 3 DOORS MODEL PSE 301*)

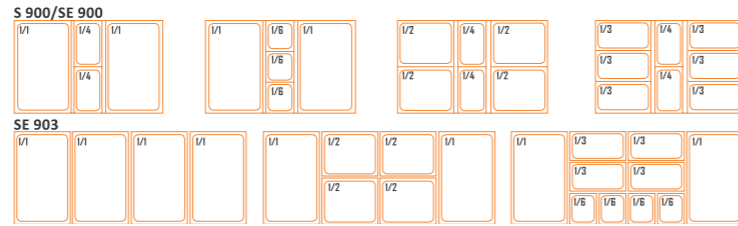


SH 3080 SH 3100/800#

Product	Model	Dimension (WxDxH) mm	Volume (in Ls.)	Design (GN Compatibility)	No. of Doors	No. of shelves	Temperature Range (°C)	Input Power (in watts)	Refrigerant
Undercounter Chillers (Ventilated Cooling)	GN 2100 TN	1360 x 700 x 860	282	1 x GN 1/1	2	2	2 to 8°C*	375	R134a
	GN 3100 TN	1795 x 700 x 860	417	1 x GN 1/1	3	3	2 to 8°C*	375	R134a
	GN 2200 TNE	1360 x 700 x 850	282	1 x GN 1/1	2	2	2 to 8°C*	375	R600a
	GN 3200 TNE	1795 x 700 x 850	417	1 x GN 1/1	3	3	2 to 8°C*	375	R600a
	VUC 2101/2111 TN	1360 x 600 x 850	228	-	2	2	2 to 8°C #	215	R290
	VUC 3101/3111 TN	1795 x 600 x 850	339	-	3	3	2 to 8°C #	230	R290
	TUC750C	705 x 760 x 902	190	-	1	1	0 to 5°C*	375	R290
Undercounter Freezers (Ventilated Cooling)	GN 2100 BTM	1360 x 700 x 860	282	1 x GN 1/1	2	2	-10 to -20°C*	800	R404a
	GN 3100 BTM	1795 x 700 x 860	417	1 x GN 1/1	3	3	-10 to -20°C*	880	R404a
	GN 2200 BTE	1360 x 700 x 850	282	1 x GN 1/1	2	2	-10 to -20°C #	875	R600a
	GN 3200 BTE	1795 x 700 x 850	417	1 x GN 1/1	3	3	-10 to -20°C #	890	R600a
	TUC750F	705 x 760 x 902	190	-	1	1	-18 to -22°C*	375	R290
Prep Counters (Ventilated Cooling)	SH 2080	1510 x 800 x 1050	337	7 x GN 1/3	2	2	2 to 8°C*	375	R134a
	SH 2100/800	1510 x 800 x 1085	337	8 x GN 1/3	2	2	2 to 8°C**	375	R290
	SH 3080	2020 x 800 x 1050	497	10 x GN 1/3	3	3	2 to 8°C #	495	R134a
	SH 3100/800	2020 x 800 x 1050	497	10 x GN 1/3	3	3	2 to 8°C**	400	R290
Prep Counters (Static Cooling with Fan Assist)	PSE 201	900 x 700 x 970	240	8 x GN 1/6	3	3	2 to 8°C**	350	R290
	PSS 222	900 x 700 x 970	240	8 x GN 1/6	3	3	2 to 8°C*	350	R290
	PSE 301	1365 x 700 x 970	360	8 x GN 1/6	3	3	2 to 8°C**	375	R290
	PSS 322	1365 x 700 x 970	360	8 x GN 1/6	3	3	2 to 8°C*	375	R290

Saladettes & Countertop Displays

The Saladettes come with a refrigerated GN compatible top (Pans not included) that can take in frozen yogurt toppings, salads etc. It also has a night cover. 2 & 3 Door Refrigerated section underneath is handy to store additional foodstuff. The Countertop display comes with a glass sneeze guard; is equipped with its own refrigeration unit and accepts GN ¼ pans (not included).



VRX 1200/330, VRX 1400/330



SE 900



SE 903

Blast Chillers & Shock Freezers

The powerful Celfrost Professional Blast Chillers / Freezers are most ideal for reducing the temperature of cooked food from 80°C to 3°C or -18°C rapidly, thereby rendering it safe from bacterial growth and fit for ensuring storage and consumption later on. Available in 4 capacities, they are suitable for both GN 1/1 and 400x 600 mm tray sizes.

GASTRONOM (GN)	DIMENSIONS L x W
GN 1/1	530 MM x 325 MM
GN 1/2	325 MM x 265 MM
GN 1/3	325 MM x 176 MM
GN 2/3	354 MM x 325 MM
GN 1/4	265 MM x 163 MM
GN 1/6	176 MM x 162 MM

Depth in case of pans can vary from 65, 100 or 150 mm
*GN Pan/Tray is not part of unit.



D3/D5



D10/D14



3F



GN 3V

Frost Top & Cooling Well

Celfrost

Coolers & Freezers

Technical Specifications

ISO 9001:2000 CE RoHS eUL US CCC

Product	Model	Dimension (WxDxH) mm	Design (GN Compatibility)	No. of Doors	No. of shelves	Temperature Range (°C)	Input Power (in watts)	Refrigerant
Counter Top Displays (Static Cooling)	VRX 1200/330	1200 x 335 x 225	5 x GN 1/4	-	-	2 to 8°C**	209	R134a
	VRX 1400/330	1400 x 335 x 225	6 x GN 1/4	-	-	2 to 8°C**	209	R134a
Saladettes (Static Cooling with Fan Assist)	SE 900	900 x 700 x 850	2 x GN 1/1 + 2 x GN 1/4	2	2	2 to 8°C**	350	R290
	SE 903	1365 x 700 x 850	4 x GN 1/1	3	3	2 to 8°C**	375	R290
Frost Top	3F G	1119 x 695 x 432	NA	NA	NA	-10°C**	500	R134a
Ventilated Cooling Well	GN 3V (GN-3L)	1122 x 688 x 636	3 x GN 1/1	NA	NA	2 to 8°C**	280	R134a

Product	Model	Exterior Dimension (WxDxH) mm	Internal Dimension (WxDxH) mm	Pan Support (GN 1/1)	Pan Support (400 x 600 mm)	Net Weight (in kg)	Mode of Refrigeration	Temperature Drop (°C)	Power Supply	Input Power (in watts)	Refrigerant
Blast Chillers/Freezers	D3	800 x 815 x 945	660 x 640 x 330	3 Sets	3 Sets	80	Ventilated	90°C to 3°C in 90 minutes & -18°C in 240 minutes	230V/50Hz	703	R404a
	D5	800 x 815 x 1015	660 x 640 x 400	5 Sets	5 Sets	95	Ventilated		230V/50Hz	801	R404a
	D10	800 x 815 x 1645	660 x 640 x 870	10 Sets	10 Sets	150	Ventilated		230V/50Hz	1298	R404a
	D14	800 x 815 x 2117	660 x 640 x 1170	14 Sets	14 Sets	210	Ventilated		380V/50Hz/3Ph	2000	R404a

* Tested to perform under ambient temperature of 42°C

** Tested to perform under ambient temperature of 32°C

Tested to perform under ambient temperature of 38°C

With a view to ensure ongoing product enhancement/development, Middleby Celfrost reserves the right to change any specification, without prior notice.

Note: 1. Images are for representation, actual product might vary. 2. Specifications might change due to continuous product development. 3. Accessories are optional.

Hard Top Chest Freezers from 100 Ls to 650 Ls

Presenting world's finest range of convertible chest freezers/coolers to suit every need, in one, two and three lid variants



SINGLE DOOR
CF 156 / 256



DOUBLE DOOR
CF 355/ 356



THREE DOOR
CF805 C

Half Freezer / Half Cooler

FEATURES & BENEFITS

- Unique dual temperature design with separate freezing and cooling chamber
- 2 separate lids for easy access to either chamber



CFCC 442



Glass Top Freezers



IKG-305/407/507/607



Island Freezer



IL-450/550

- Canopy optional & can be fixed on all flat/curved/Island glass top freezers to make it a scooping cabinets
- Ultra low energy consumption
 - Longer holding
 - Fastest cooling
 - Special design end to end basket

Product/Model Specification	Flat Glass Top Chest Freezers				Island Showcase	
	IKG 305	IKG 407	IKG 507	IKG 607 C	IL-450	IL-550
Capacity (litres)	211	268	356	445	207	322
Dimension (mm) WxDxH	831x660x830	1164 X 644 X 889	1464 X 644 X 889	1764 X 644 X 889	1740x699x914	1890x850x870
Temperature Range	-11 °C to -26 °C					
Wheels	No	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R290	R290	R290	R290	R 134a	R 134a
Rated Load, Wattage	300	230V/50HZ/1PH	230V/50HZ/1PH	230V/50HZ/1PH	275	310
No. of Baskets	2	2	3	4	4	6
Star Rating	Yes	Yes	Yes	Yes	-	-

Specifications, features and colours are subject to change without any notice, due to continuous product development.

300 mm (-) = 12 inch

QDI Baskets

Product/Model Specification	Hard Top Chest Freezers / Chiller (Convertible)							
	Single Door				Double Door			
	CF 156	CF 232	CF 256	CF 257	CF 332	CF 355 DD	CF 356 DD	CF 387 DD
Capacity (litres)	102	205	215	208	322	322	320	320
Dimension (mm) WxDxH	580 X 630 X 835	813x660x838	940 X 630 X 835	875 X 679 X 889	1092x660x838	1092x660x864	1100 X 740 X 835	1164 X 679 X 889
Temperature Range	+8°C to -24°C							
Wheels	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R600a	R600a	R600a	R290	R290	R290	R290	R290
Rated Load, Wattage	125	126	165	165	230	230	230	230
No. of Baskets	1	1	1	1	1	1	1	2
Star Rating	-	Yes	Yes	Yes	Yes	Yes	Yes	Yes

Product/Model Specification	Hard Top Chest Freezers / Chiller (Convertible)				Hard Top Chest Combination Freezers / Chiller			
	Double Door		Three Door		Double Door		Double Door	
	CF 502	CF 507	CF 556	CF 582	CF 805 C	CFCC 442	CFCC 447	
Gross Capacity (litres)	428	424	485	534	650	220(C)+185(F)	208(C)+172(F)	
Dimension (mm) WxDxH	1397x660x838	1764 X 679 X 889	1390 X 740 X 905	1696 x 666 x 845	2200 x 715 x 815	1372x660x838	1464 X 679 X 889	
Temperature Range	-18°C to -24°C / 2°C to -8°C							
Wheels	Yes	Yes	Yes	Yes	Yes	Yes	Yes	
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	
Refrigerant	R290	R290	R290	R290	R290	R290	R290	
Rated Load, Wattage	300	300	300	406	450	300	300	
No. of Baskets	1	1	1	1	2	1	1	
Star Rating	Yes	Yes	Yes	Yes	Yes	Not Applicable	Not Applicable	

Specifications, features and colours are subject to change without any notice, due to continuous product development. Accessories optional, product image are for representation, actual product might vary.

300 mm (-) = 12 inch



Showcase Freezers



NFG 200G* NFG 450G*/NFG 400 C NFG 1000A* NFG 1500*

Upright Showcase Freezers	Product / Model Specification							
	NFG 200G	NFG 400C	NFG 450G	NFG 1000A	NFG 1500	BFS 150	BFS 250	BFS 350
Capacity (litres)	211	400	450	1078	1657	150	250	350
Dimension (mm) WxDxH	610x610x991	690x600x2025	680x630x2130	1370x630x2130	2057x700x1985	546x526x1143	610x610x1494	610x597x1786
Temperature Range	-18°C ~ -24°C					-20°C		
Wheels	Yes	Yes	Yes	Yes	Yes	Adjustable Feet		
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R290	R290	R290	R290	R290	R134a / R600a	R134a / R600a	R600a
Rated Load, Wattage	360	400	1000	1100	1300	100	120	140
No. of Baskets / Shelves	2	5	4	5+5	4+4+4	5	8	7
No. of Lids / Doors	1	1	1	2	3	1	1	1

* Suitable to work at ambient temperature 28°C. Accessories optional, product image are for representation, actual product might vary.

Counter tops for retail solution



CBF 67 MF 51G FSDCR 108/FSDHR 108 FKG 20C/58C FSDC 58

Counter Top Display	CBF 67	FSDC 58	FKG 20C	FKG 58C	MF 51G	FSDCR 108	FSDHR 108
Capacity (litres)	27	58	20	58	50	108	108
Dimension (mm) WxDxH	805x670x360	425x404x830	330x343x584	420x420x790	432x457x483	470x470x850	470x470x850
Temperature Range	-18°C ~ -24°C / 2°C ~ 8°C #	2°C ~ 8°C #		2°C ~ 10°C #		30°C ~ 90°C	
Wheels	Adjustable Feet	Legs	Adjustable Feet		Adjustable Feet		
Lock		Yes	Optional		NA	Optional	
Refrigerant	R600a			R600a		NA	
Rated Load, Wattage	140	180	82	82	80	230	1200
No. of Baskets / Shelves	8 1/2 GN PAN	2	1	2	1	4 (Rotating)	4 (Rotating)
No. of Lids / Doors	1						
Digital Controller	YES	YES	-	-	-	YES	YES

* Suitable to work at ambient temperature 28°C. **With digital temperature display. # Suitable to work at ambient temperature 32°C. Accessories optional, product image are for representation, actual product might vary.

Upright Freezer



BFS-150/250/350



Wide Range of Showcase Coolers



FKG 120 FKG 235 FKG 320 / 400



FKG 350 / 450 FKG 520

Upright Showcase Chiller	Product / Model Specification						
	FKG 120	FKG 235	FKG 320	FKG 350	FKG 400	FKG 450	FKG 520
Capacity (litres)	120	210	285	310	380	410	480
Dimension (mm) WxDxH	559x533x838	545x620x1340	559x559x1727	575x525x1770	584x610x1993	575x565x1920	650x615x1995
Temperature Range	2°C ~ 8°C						
Wheels	No	Yes	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R600a	R134a	R600	R600a	R600	R600a	R600a
Rated Load, Wattage	170	180	200	200	240	220	260
No. of Baskets / Shelves	2	3	4	4	5	5	5
No. of Doors	1	1	1	1	1	1	1

* at ambient of 32°C. ** FKG-1000C top mounted compressor & aluminum door frame. Accessories optional, product image are for representation, actual product might vary. 300 mm (-) = 12 inch

Wide Range of Showcase Coolers



FKG 620 / FKG 820

FKG 1000 SG

FKG 1200 C

FKG 1500 G

Upright Showcase Chiller*	Product / Model Specification				
	FKCC 620 DD	FKG 820 DD	FKG 1000 SG	FKG 1200 C	FKG 1500 C
Capacity (litres)	610	750	1030	1027	1426
Dimension (mm) WxDxH	1000x590x2015	1200x590x2015	1206x686x2082	1220x700x2020	2006x750x2010
Temperature Range	2°C ~ 8°C				
Wheels	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes
Refrigerant	R290				
Rated Load, Wattage	415	425	456	400	700
No. of Shelves/Drawer	2x4	2x4	2x5	2x5	3x5
No. of Doors	2	2	2	2	3

* at ambient of 32°C. ** FKG-1000C top mounted compressor & aluminum door frame. Accessories optional, product image are for representation, actual product might vary. 300 mm (-) = 12 inch

Plug-in Multideck Chiller



HTS 1000 / 1200 / 1500

HTS510

Remote Multideck Chiller



RHTS 3750

RHTS 2500

Product/Model Specification	Island Showcase		Open Deck Chiller			
	IL-450	IL-550	HTS 510	HTS 1000	HTS 1200	HTS 1500
Capacity (litres)	426	528	220	770	950	1125
Dimension (mm) WxDxH	1740x699x914	1890x850x870	680x495x1745	1060x750x1978	1260x750x1978	1560x750x1978
Temperature Range	-18°C ~ 22°C*		2°C ~ 8°C*			
Wheels	Yes	Yes	Adjustable Feet			
Lock	Yes	Yes	NA			
Refrigerant	R290		R404a			
Rated Load, Wattage	275	310	830	1100	1100	1650
No. of Baskets/Shelves	4	6	3	4	4	4
No. of Lids/Doors	2	2	NA			

* Suitable to work at ambient temperature 28°C #
Suitable to work at ambient temperature 32°C
Accessories optional, product image are for representation, actual product might vary.



Celfrost
WATER COOLERS

Quenching Thirsts &
Refreshing Every Moment:
Celfrost Water Coolers –
Pure Refreshment, Every Pour, Every Sip.



BS.DLX.
15/20

BS.DLX.
15/40

BS.DLX.
40/80

BS.DLX.
60/120

BS.DLX.
150/150

BS.DLX. 200/400,
400/400



DESMON
Food Service Equipment

*Leading specialists in the production
of professional refrigeration equipment.*

Refrigeration

BRONZE LINE

Desmon's bronze line of refrigeration contains a range of upright and counter refrigerated cabinets of different sizes, meaning there is a refrigeration solution to suit any need. Quality manufacturing ensures that your refrigerated cabinet will stand the test of time.

UPRIGHT REFRIGERATION



PBM7
Dimensions: W 720 x D 800 x H 2120 mm
Temperature: 0 - 8°C
Capacity: 700 Ls
Voltage: 220-240/50 Hz
No. of shelves: 3

PBB7
Dimensions: W 720 x D 800 x H 2120 mm
Temperature: -10 - -22°C
Capacity: 700 Ls
Voltage: 230/50/1 Hz
No. of shelves: 3



PBM14
Dimensions: W 1440 x D 800 x H 2120 mm
Temperature: 0 - 8°C
Capacity: 1400 Ls
Voltage: 220-240/50 Hz
No. of shelves: 6

PBB14
Dimensions: W 1440 x D 800 x H 2120 mm
Temperature: -10 - -22°C
Capacity: 1400 Ls
Voltage: 230/50/1 Hz
No. of shelves: 6

COUNTER REFRIGERATION



PTBM2
Dimensions: W 1310 x D 700 x H 850 mm
Temperature: 0 - 8°C
Capacity: 275 Ls
Voltage: 220-240/50 Hz
No. of shelves: 2

PTBM3
Dimensions: W 1775 x D 700 x H 850 mm
Temperature: 0 - 8°C
Capacity: 428 Ls
Voltage: 230/50/1 Hz
No. of shelves: 3

PTBM4
Dimensions: W 2240 x D 700 x H 850 mm
Temperature: 0 - 8°C
Capacity: 581 Ls
Voltage: 230/50/1 Hz
No. of shelves: 4

Celfrost

BAR REFRIGERATORS

For trend-setting bars...
Cool is Cool

Cooling Products for World Class Bars & Restaurants

Wine Coolers – perfect storage for your vintage wines

Wines develop their full flavour when they are at the right temperature for drinking. Our international quality wine coolers guarantee the perfect conditions for professional storage of red, white and sparkling wines. A wide range facilitates exactly the right model for every need.

Leading brands like ITC, Taj Group, Crowne Plaza, Fortune Hotels, Park Plaza, Ramada, Holiday Inn, ITDC, GRT Hotels are just some of the names in our growing list of satisfied customers.



FEATURES & BENEFITS

- Distinct temperature zones for different wines*
- Tinted glass
- Interior light
- Electronic control of temperature*
- Elegant black cabinet and inner shell
- Wooden shelves
- Sliding & lockable shelves*

Model	W-25	SRW 54D	SRW 128D	SRW 168D
Refrigeration System	Compressor			
Bottle Capacity** (Standard wine bottles)	16-24	46	121	165
Power Input (W)	90	75	130	
Temp. Range	5°C ~ 18°C	5-12/12-22°C		
Dimen. (WxDxH) mm	445x457x687	595x575x820	595x680x1417	595x680x1795
Shelves	Wooden: 2+1	Wooden: 6	Wooden: 11	Wooden: 15
Glass	Plain	2 layers of Anti-UV brown glass door		
No. of Doors	1	1	1	1
Cabinet Colour	Black/Silver	Silver Grey/Black		
Interior Colour	Black			
Interior Light	No	Yes		
Key Lock	No	Yes		
Digital Controller & Temp. Display	No	Yes		

WINE BOTTLE SIZES

- Spit 187,5 ml • 0,25 bottle
- Demijohn 375 ml • 0,5 bottle
- Jenni 500 ml • 0,66 bottle
- Standard 750 ml • 1 bottle
- Magnum 1,5 L • 2 bottles
- Double Magnum 3 L • 4 bottles
- Jeroboam 4,5 L • 6 bottles
- Imperial 6 L • 8 bottles
- Salmanazar 9 L • 12 bottles
- Balthazar 12 L • 16 bottles
- Nebuchadnezzar 15 L • 20 bottles

*Available in SRW series. **SRW series is compatible for standard wine bottle of 750ml. Specifications, features and colours are subject to change without prior notice, due to continuous product development. Electricals: 220V, 50Hz/1Ph.

Recommended serving temperatures for different wines



Back Bars

High performance Back Bars with refrigerated display, available in elegant black colour and stainless steel that can be specified as part of a complete bar solution or individually... giving you endless possibilities in bar design. They create maximum display area and allow rapid restocking and cooling. Black Back Bars are highly cost-effective too.



Undercounter Refrigerators

Elegant yet reliable Undercounter Back Bars made in sturdy stainless steel that are designed to enhance the efficiency of professional bartenders. Perfect for showcasing bottled and canned drinks and giving you high capacity & high visibility storage and display options.



Top Loading Bottle Coolers & Chest Coolers

A range of top loading bottle coolers and chest coolers, designed for quick service and easy restocking of chilled beer and beverage bottles.



Beer & Beverage Coolers

Bottle Coolers that are designed to chill products quickly, even when the doors are opened frequently. Loaded with a powerful refrigeration system, they are reliable, have a high-quality finish and long service life. The upright showcases have enhanced visibility and strong shelves that can be moved to accommodate different types of cans and bottles.



FKG-120 FKG-320/400 FKG 520 FKG 620 DD / 820 DD FKG 1200 C

Celfrost
Commercial

Commercial Microwave Ovens

Product	Model	Dimensions WxDxH (mm)	Effective Volume (Ls.)	No. of Doors	No. of Shelves	Lock	Temperature Range Input	Compressor Power (Watts)
Back Bars	BB 201 Dlx/201 Dlx SS	950 x560 x945	220	2	2x2	Yes	2°C to 10°C	340
	BB 301 Dlx/301 Dlx SS	1400 x 560 x 945	330	3	2x3	Yes	2°C to 10°C*	370
Undercounters Back Bars	GN 2100 TNG-G Glass	1360 x 700 x 860	282	2	2	Optional	2°C to 10°C	340
	GN 3100 TNG-G Glass	1795 x 700 x 860	417	3	3	Optional	2°C to 10°C	340
Beer & Beverage Coolers	FKG-120	545 x 580 x 830	120	1	1+2	Yes	2°C to 10°C	135
	FKG-320	545 x 620 x 1727	300	1	4	Yes	2°C to 10°C	220
	FKG-400	600 x 665 x 1877	400	1	4	Yes	2°C to 10°C	200
	FKG-520	650 x 615 x 1995.	480	1	5	Yes	2°C to 10°C	260
	FKG-620	1000 x 590 x 2015	610	2	2x4	Yes	2°C to 10°C	415
	FKG-820	1200 x 590 x 2015	750	2	2x4	Yes	2°C to 10°C	425
	FKG-909 DD	1050 x 620 x 2000	742	2	2x5	Yes	2°C to 10°C	330
	FKG-1000S	1200 x 710 x 1940	1030	2	2x5	Yes	2°C to 10°C	1000
	FKG-1200C	1220 x 700 x 2020	1027	2	2x5	Yes	2°C to 10°C	400
For more options of beverage coolers please ask for FKG Series Catalogue								
Chest Coolers/Freezers	Please ask for CF Series Catalogue							

*Tested to perform under ambient temperature of 32°C
Electricals: 220V, 50Hz, Single Phase
Specifications, features and colours are subject to change without prior notice, due to continuous product development.

300 mm - 12 inch

Accessories optional, product image are for representation, actual product might vary

CMO 34 DM



Double Magnetron

Heavy Volume Commercial Microwave Oven

Power Output

- 1800 watts of power

Boost heats & re-thermfoods in seconds

Features

- Large capacity (1.2 cu.ft / 34 L), accommodates a 14" (356 mm) platter.
- Able to withstand the demands of the Commercial Food Service environment with stainless steel cabinet and oven cavity

- Top and Bottom Energy Feed.
- 5 power levels and 3 cooking stages for different cooking demands.
- 00:60:00 maximum cooking time and 99 auto programs can cover most product demands.
- Time entry option and X2 multiple quantity pad provide flexible operation.
- Removable Splatter Shield and Stainless Steel Air Intake filter for easy cleaning.
- Oven cavity light to monitor cooking status without opening the door.
- EZ Grab'n Go door handle for reliable use, no moving parts.
- User-friendly touch control pads AND Electronic dial timer with braille navigation.
- Stackable

CMO 34 DM is ideal for...

Applications

- Convenience Stores • Dessert stations
- Nurses stations • Coffee shops
- Teachers/Staff lounge • Vending
- Cloud Kitchens • Dark Kitchen

CMO 25



Low Volume Commercial Microwave Oven

Power Output

- 1000 watts of power

Touch Control

- 9 programmable menu items simplifies cooking with 60 minutes cooking time
- 5 power levels and 3 cooking stages for cooking flexibility
- Multiple quantity pad calculates the proper cooking times for multiple portions

Easy to Use

- See-through door and lighted interior for monitoring without opening the door
- 25 liter capacity accommodates a 305mm (12") platter, prepackaged foods and single servings
- Stainless steel cabinet and oven cavity.
- Bottom Energy Feed.
- Time entry option and X2 multiple quantity pad provide flexible operation.
- EZ Grab'n Go door handle for reliable use, no moving parts.
- User-friendly touch control pads and Electronic dial timer with braille navigation

CMO 25 is ideal for...

Applications

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

Boost heats & re-thermfoods in seconds

Model	Capacity (in L.)	Dimensions WxDxH (mm)	Cavity Dimensions (WxDxH mm)	Microwave Cooking Power (W)	Power Label	No. of Cooking Stage	Programmable Menu Setting	No. of Magnetrons	Maximum Cooking Time (min)	Power Consumption (W)	Volts/Hz
CMO 25	25	511 x 432 x 311	327 x 346 x 200	1100	5	1	9	1	60	1550	220V/50Hz
CMO 34 DM	34	574 x 528 x 368	360 x 409 x 225	1800	2x3	3	99	2	60	2800	220V/50Hz

Celfrost

CONFECTIONARY

Expert confectionery makers happily entrust their creations to Celfrost technology.

Multi-utility Showcases

Suitable for refrigerated display and retail of Cakes, Pastries, Indian Desserts, Milk Products, Cheese, Cold Cuts, Sandwiches etc. in Hotel Coffee Shops, Cafés, Pastry Shops, Ice-cream Parlours, Bakeries, Food Courts and Sweet Shops. Built to adapt to any space, large or small, they are also available in "Hot" and "Room Temperature" versions to give a uniform and an international look to your store.



CSFT 45



CSF 35SS / CSF 45SS

Distinguishing features of Cold Showcases:

- Special anti-condensation front glass that enhances visibility and prevents unhygienic condensation
- Auto defrost
- Eye catching inclined glass (CSFT 43) / Flate Glass with white base (CSF 43W / 44W)
- Illuminated shelves
- Ventilated refrigeration ensures uniform cooling
- Digital temperature display



FSDHR 108
(WITH ROTATING SHELVES)

FSDHR Features:

- Temperature 30-90°C
- Brilliant internal LED illumination on 2 sides
- Digital temperature controller & display
- Rotating chrome plate shelves



FSDCR 108
(WITH ROTATING SHELVES)

FSDCR Features:

- R600a refrigerant
- Brilliant internal LED illumination on 2 sides
- Digital temperature controller & display
- Rotating chrome plate shelves
- All 4 side double glass
- Ventilated cooling with auto defrost

Technical Specifications

Model	Description	No. of Shelves	Dimensions WxDxH (inch)	Volume Ls.	Temperature Range	Rated Elect. Input
CSFT 45 BK	Flat Glass Cold Showcase	Base + 3	1200 x 700 x 1275	-	2 ~ 8°C	300 W
CSF 35 SS	Stainless Steel Cold Showcase	Base + 3	900 x 700 x 1275	-	2 ~ 8°C	265
CSFT 45 SS	Stainless Steel Cold Showcase	Base + 3	1200 x 700 x 1275	-	2 ~ 8°C	300 W
HTH 120	Counter Top Hot Showcase	Base + 2	27 x 23 x 27	120	30 ~ 90°C	1100 W
HTR 120	Counter Top Cold Showcase	Base + 2	27 x 23 x 27	120	2 ~ 10°C	160 W
FSDHR 108	Counter Top Hot Showcase	4 (Rotating)	19 x 19 x 34	108	30 ~ 90°C	1200 W
FSDCR 108	Counter Top Cold Showcase	4 (Rotating)	19 x 19 x 34	108	2 ~ 10°C	230 W

Specification, features and colours are subject to change without any notice, due to continuous product development.
 • Power supply requirements for all models : 220 Volts, 50 Hz, Single Phase
 All cold confectionery showcase are designed for 28°C.



HTH 120

HTH Features:

- Curved glass food displayer
- PTC heater with fan assisted heating
- Chrome wire shelves
- Rear sliding door
- Water dish for improving humidity
- LED lamp
- Temperature display



HTR 120

HTR Features:

- Curved glass food displayer
- CFC free refrigerant & foam
- Ventilated refrigerated compartment
- Auto defrosting
- Electronic thermostat and digital LED temperature display
- LED lamp
- Chrome wire shelves



Celfrost
Dishwashers

**Keep your tableware
looking new, for years!**

Glass Washer

B20

Ideal for coffee shops and pubs that require an effective solution to clean large amounts of glasses and cups. Up to 30 baskets in 1 hour!

Sturdiness and reliability without compromise thanks to Celfrost high quality standards. Simple and easy to use features to avoid operational mistakes and minimize maintenance costs.

- 100% Stainless steel structure in AISI 304. Best robustness and long life of the equipment guaranteed.
- Double-skinned door with insulation for energy efficiency and operating comfort.
- Stainless steel washing arms to provide best in class durability and consistent cleaning overtime. Washing performance will be constant in the years and so the water pressure on the glasses.
- Standard stainless steel filter. Differently than the plastic filters commonly used, it is not to be changed because it's not subject to wear.
- Standard equipped with built-in rinse aid dispenser and temperature alarm for the best drying results.
- Built-in connection for a quick installation of the detergent dispenser.
- Two baskets for glasses included.



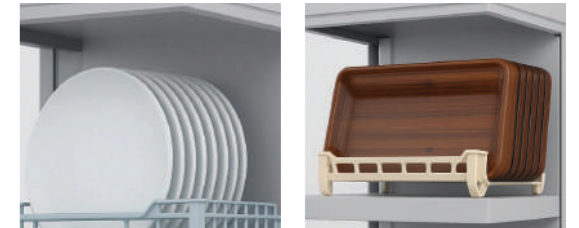
Hood Type Dishwasher

B50

Hotels and restaurants that must cope with high productivity needs, can find in AT1000 a reliable partner for their daily cleaning operations. This hood type machine can wash one basket in only 1 minute, and the racks loading - unloading is made easy by the different tables configurations available for the sorting and prewash area.

Washing performances are optimized to the limit in Celfrost hood type dishwashers: the 3 washing cycles can be selected for lightly or heavily soiled loads, and can be customized based on the inlet water conditions.

- Stainless steel washing arms with concave jets shape that keep them clean from solid waste.
- Record energy savings. Only 20Lt of water in the tank to optimize water, chemical and energy consumption.
- Double filtration system keeps the water cleaner for longer. Pump filter in stainless steel.
- Thermolock function ensures a surefire hygiene because only allows the rinsing cycle to start when the water reaches 82° in the boiler.
- Double-skinned tank with round edges to ensure easier and more accurate cleaning, avoiding bad smell presence in the dishwasher.
- Built-in rinse aid dispenser and connection for detergent dispenser included standard.
- Two baskets included: one for glasses and one for dishes.



Undercounter Dishwasher

B30

Versatile and compact in size, B30 is perfectly addressing the need to clean a big variety of different plates and glasses in one only dishwasher. Up to 540 plates in 1 hour!

Designed for customers looking for a premium equipment. The superior quality of the stainless steel and of the parts make of Celfrost B30 the best deal not only for the attractive purchasing price, but also for the low running costs.

- Stainless steel washing arms are not affected by wear and will provide the same washing results even after 10 years of usage.
- Filter in stainless steel. It will never have to be replaced during the entire dishwasher lifetime.
- Best in class energy consumption. Only 2,5Lt of fresh water are needed per cycle.
- The door is counterbalanced for a premium feeling when opening-closing the door.
- One button user interface to simplify at maximum the dishwasher's ease of use.
- Hygiene safe guaranteed by the temperature alarm. When the rinsing water reaches 82°, almost 99% of the bacteria are killed.
- Built-in rinse aid dispenser and connection for detergent dispenser included standard.
- Including one basket for glasses and one basket for dishes.



Rack Type Dishwasher

ATR 1800

Rack type dishwashers are modular, high capacity dishwashers that assist in creating a functional and ergonomic dishwashing area. • Power wash zone with the capacity of 1800 dishes/hr, where final rinse is done to sanitise the items with built in boiler using 3.3 Ls/rack of water

- Automatic start/stop function • Double skinned door with safety switch and easy to grip handle
- Machine has smooth surfaces with easy to remove wash arms and tank filters facilitating cleaning
- Capacity – 100 baskets per hour



	UNIT	B 20	B 30	B 50
Dimensions wxdxh	mm	470x535x685	600x610x820	760x815x1420
Rack dimensions	mm	400x400	500x500	500x500
Door/hood opening	mm	315	335	425
Max. glass height	mm	290	320	400
Double-walled door	rack/hr	Yes	Yes	No
Productivity 1	V/Hz/ph	30	30	60
Power supply	kW	230/50/1	230/50/1	230/50/1
Max. power required	"C	3.3	3.63	9.2
Water supply temperature	bar	10"	50"	50"
Water supply pressure	ltr/rack	2	2	2
Water consumption	ltr	2.5	2.5	2.5
Tank capacity	sec	10	26	35
Short cycle duration	sec	120	120	60
Standard cycle duration		-	-	150
Thermostop		No	Yes	No

Convertible on site into 230/50/3 and 230/50/1 - Detergent dispenser optional

	UNIT	ATR 1800
Dimensions wxdxh	mm	1400 x 800 x 1375
Rack W x D		500 x 500
Clearance	mm	440
Productivity 1	rack/hr	100
Water consumption	ltr/hr	350
Inst. Power with water supply at 50°C	kW	20.1
Power supply	V/Hz/Ph	400/50/3
Drying area (optional) length	mm	400
Drying power	kW	9.75
Timed washing cycle		Yes
Rinsing economiser		Yes
Pressure control		No
Reversible flow		Yes
Water consumption	ltr/rack	3.5
Tank capacity	ltr	55



SINCERT
CSICERT



Celfrost
Ice Machines

**Happy hours ...
Begin with Celfrost Ice ..**

It's never too cold for a frozen drink



IC-15 BW



IC-30 S



IC-30 BW/IC-55 BW



DICE ICE CUBE

Note: 30 to 500 kg are NSF Certified.



IC-90 S



IC-160S/200S/320S/500S



IC-900 S

Models		IC-15 BW	IC-30 S	IC-30 BW	IC-55 BW	IC-90 S	IC-160 S	IC-200 S	IC-320 S	IC-500 S	IC-900 S
Ice Production	Kg./24hrs.	15*	36*	36*	55*	95*	159*	190*	315*	455*	909*
Dimensions (WxDxH)	mm	407x433x483	500x450x800	500x450x800	500x590x850	660x685x920	560x830x1718	560x830x1718	760x830x1718	760x830x1893	1227x973x2048
Refrigerant		R-134a	R-290	R-290	R-404a	R-404a	R-404a	R-404a	R-404a	R-404a	R-404a
Bin Storage	Kg.	1	15	15	18	36	105	105	125	125	315
Rated Power	Watts	150	300	300	360	580	1000	1100	1420	2300	3800
Ice Type Size in mm	Shape	Hollow Bullet	Dice 22x22x22	Dice 22x22x22	Dice 28x28x22	Dice 28x28x22	Dice 28x28x22	Dice 28x28x22	Dice 28x28x22	Dice 28x28x22	Dice 28x28x22
Net Weight	Kg.	12	36	36	45	95	50+35	52+35	66+45	85+45	150+70
Electrical											230V/50Hz/1Ph 380V/50Hz/3Ph

*Rated capacity when Inlet water is @12°C and ambient temperature is 22°C. 300 mm (-) 12 inch
Specifications, features, models and colours are subject to change, without any prior notice, due to continuous product development.



Celfrost



WELLWAY

MINIBARS

Silent Minibars trusted by leading hotels...
...in India and abroad

Getting the most out of your ice machine:

- For best performance in air-cooled machines, please allow for a minimum of 15 cm on both sides of the machine for air to circulate freely.
- Please also reserve enough space at the back of the machine for electrical and water connections.
- Please provide good quality potable water at the inlet of the ice machine. This will result in crystal clear, eye catching ice cubes and prevent the ice machine from accumulating scale.
- The cooler the temperature of the inlet water, the better would be the ice production efficiency of the machine.
- Do not install the ice maker near any heat source as it may impact the production capacity of the ice machine.

MINI BARS



MB-40
(AVAILABLE IN GLASS DOOR ALSO)



MF-51 G



MF-51

Models	Dimension W x D x H (in)	Net Weight (kg)	Refrigerator Volume	Power Rated (W)	Temp. °C	Cooling Mode	Refrigerant	Colour Options
MB-40	15.7 * 17.3 * 22	18	40	70	2-10	Absorption	Ammonia	Black
MF-51	18.8 * 17.7 * 20.4	16	50	80	2-10	Compressor	R600a	White
MF-51 G	18.8 * 17.7 * 20.4	21	50	80	2-10	Compressor	R600a	White

Electricals : 220V / 1Ph / 50Hz. * Against order with MOQ. • Door Lock and Door Latch as optional feature against order.
With a view to ensure ongoing product enhancement / development, Celfrost reserves the right to change any specifications, without prior notice

OTHER BRANDS AVAILABLE FROM MIDDLEBY INDIA



BEECH OVENS

World leader in spectacular cooking equipment.

Bring an element of theatre to your kitchen with a Beech wood fired oven.

The unique and bespoke Beech wood fired oven offers superior cooking ability, efficiency & a robust design, and produces the perfect pizza every single time.

Engineering Better Beverages!

SS Brewtech has leveraged their expertise in stainless brewing equipment design and fabrication to become a major innovator in adjacent beverage markets



SS brewtech



A one stop shop for all of your bakery needs.

Doyon Baking offers a full line of equipment to furnish any commercial bakery.

The full line of Doyon equipment has been built to the very highest standard, guaranteeing you years of service.



Providing innovative solutions to the baking industry.

An Escher mixer is a capable, high-end machine that will fit perfectly in your kitchen.

Escher mixers are renowned for their sturdiness, durability, accurate finishes, and for the quality of the dough they produce.



ESCHER
MIXERS



Change the way the world cooks, serves, and delivers food.

Our innovative induction systems bring foodservice to a whole new level with advanced, efficient cooktops, food warmers, and more.

Professional chefs in commercial kitchens enjoy higher productivity, substantial energy savings, and safer cooking.



High quality cooking solutions for your commercial kitchen.

Established in 1904, Lang are renowned for their innovative crafting techniques.

Lang manufactures high-quality convection ovens, griddles and clamshells, charbroilers, ranges and more.



Lang



The leading provider of IoT-based solutions.

Powerhouse Dynamics' aim is to provide a better way for you to manage your equipment, energy and operations.



Their revolutionary platforms enable asset, operations and energy management for the commercial kitchen.

Innovation. Technology. Performance.

With heavy duty gas and electric griddle, charbroiler and hot plate categories, as well as world-class toasting, panini sandwich grill and hot dog product solutions, Star is among the largest manufacturers of heavy duty commercial cooking equipment in the world.



Built to last and designed to perform

Since it's beginning, Wells has become an established and respected brand in the foodservice industry.

Wells is known globally as the one of the industry leaders in ventless hoods, hot and cold drop-in/built-in food wells, and electric cooking equipment.



Producing high-performance gas and electric fryers since 1969.

Deliver delicious fried food to your customers time after time with an ULafryer deep fryer.

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