



Bartscher
your taste - your tool

150
YEARS

PRODUCT CATALOGUE
2026

PROFESSIONAL KITCHEN EQUIPMENT

COOKING TECHNOLOGY | REFRIGERATORS | WAREWASHERS | SMALL APPLIANCES

Bartscher



Bartscher
Struckjet





150 years of Bartscher – technology with passion.

Since 1876, we have been supporting professionals in their kitchens – with practical solutions, reliable quality and a true understanding of everyday requirements.

Dear partners, dear customers,

150 years of Bartscher – this is a special moment for us to look back with pride and a special occasion to say thanks: thanks to everyone who has contributed to turn Bartscher into what it is today – a reliable partner for professional catering in over 80 countries.

Since 1876, we have been committed to developing technology that supports people in their kitchen – day by day.

Our products stand for efficiency, reliability and results you can count on. We provide you with a high-quality and innovative range of products that will enable you to master every challenge in your kitchen.

Behind all this are people: chefs, planners, dealers, service technicians – and a team that works enthusiastically on solutions that really improve everyday kitchen life.

Our strength lies in our diversity: from robust entry-level appliances to innovative high-speed ovens, from our intelligent MDI control unit up to powerful automatic coffee machines. Every product carries the same promise – reliable technology that suits your needs. On our homepage www.bartscher.com, you will find detailed information about our entire range, including operating instructions and extensive image material.

And because good partnerships are based on proximity, we will continue to stay by your side: with personal advice, fast delivery and a service that stays close to the customer.

Because success is not achieved through technology alone, but through trust, cooperation and people who work together to find solutions.

Thank you for your trust and cooperation.

Yours sincerely,



Michael Wester
CEO



IMPORTANT INFORMATION, FORMAL ADVICE

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

Technical specifications are subject to change without notice.
All prices are given in Euro, not including delivery charges or value added tax.
All prices are recommendations only.
The reseller is free to set his own sales prices

REPAIRS TO SMALL APPLIANCES:

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

Information about new products and special offers can be found at:
www.trartscher.com

OUR RANGE AT A GLANCE

THERMAL SERIES

- Series 600
- Series 650
- Series 700
- Series 900

COOKING TECHNOLOGY

- Boiling kettles
- Combi steamers
- Convection ovens
- Cooking stations
- High-speed oven
- In-store ovens
- Low-temperature cookers
- Multi-roaster
- Salamanders
- Snackpoint
- Sous-Vide cookers
- Stock-pot stoves
- Stoves
- Tilting frying pans
- Wok cookers

PIZZA / PASTA

- Dough mixers
- Pasta cookers
- Pasta machines
- Pastry roll machines
- Pizza ovens

SNACK / TAKE-AWAY / EVENT

- Candy floss machines
- Chicken grills
- Chip cutters
- Contact grills
- Countertop electric hobs
- Crêpe makers
- Deep fat fryers
- Deep-fat frying oil filter
- Gas cookers
- Griddle plates
- Grill plates
- Hot-dog machines
- Hot-dog steamer
- Induction cooker
- Induction woks
- Lava rock grills
- Microwave ovens
- Multi pans
- Multi-frying pans
- Parilla
- Pastries deep fat fryers
- Popcorn machine
- Rice cookers
- Sausage roller grills
- Sausage slicers
- Sausage warmers
- Slush machines
- Table-top grills
- Toasters
- Waffle makers

WARMING TECHNOLOGY / BUFFET

- Bain Mariés
- Buffet displays
- Buffet trolleys, hot
- Corral dispensers
- Chafing fuel
- Chocolate fountain
- Cup warmers
- Food service carts
- Food warmers
- Food warmers
- Heated display cases
- Hot displays
- Hotpots
- Plate warmers
- Soup kettles
- Warming trays

REFRIGERATORS

- Blast chillers
- Buffet trolleys, cold
- Cake displays show-cases
- Chest freezers
- Cold rooms
- Combined fridge/freezers
- Cooking tops
- Deep freezers
- Dry ageing cabinets
- Ice cube makers
- Ice flake makers
- Ice-cream makers
- Impulse coolers
- Ice cream cabinets
- Mini-refrigerated counters
- Multideck refrigerated displays
- Pizza saladettes
- Refrigerated counters
- Mini coolers
- Refrigerators
- Saladettes
- Wise coolers
- Refrigerated displays

WAREWASHERS

- Basket transport dishwashers
- Cover machines
- Cutlery polishers
- Dishwasher baskets
- Fittings
- Glass polishers
- Glasswashers
- Pot washers
- Universal dishwashers
- Water Conditioning Units

DRINKS / CAFÉ / BAR

- Citrus press
- Coffee grinders
- Coffee machines
- Drinks dispensers
- Hot water dispensers
- Ice crushers
- Juice extractors
- Kettles
- Milk frothers
- Mixers / Blender
- Milled wine dispensers
- Milled wine pots
- Samovar
- Tea caddy
- Water filter system

FURNITURE / FURNISHINGS / OUTDOOR

- Ashtrays
- Exhaust hoods
- Menu board
- Patio heaters
- Pavement signs
- Sinks / Sink centres
- Stainless steel units
- Tables / Benches

TRANSPORT / STORAGE

- Clearing trolleys
- Serving trolleys
- Shelves
- Transport containers

PREPARATION

- Cutter
- Kitchen machines
- Kitchen scales
- Meat grinders
- Meat tenders
- Potato peeling machines
- Salad spinners
- Slicers
- Stick mixers
- Vacuum packaging machines
- Vegetable cutters

KITCHEN ACCESSORIES

- Blow torches
- Cooking pots
- Cutlery holders
- Cutting boards
- Doner kebab knives
- Gastronorm-containers
- Knife steriliser
- Label holders
- Rubbish bins
- Storage container

HOTEL EQUIPMENT / HYGIENE & Co

- Cleaning agents
- Disinfectant dispensers
- Glove dispensers
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THE BRAND BARTSCHER

Technology for people with passion.

Since 1876 Bartscher stands for reliability, partnership and enthusiasm for gastronomy. We develop technology for people who provide their best all day and every day, to ensure maximum enjoyment.

Bartscher is more than just a manufacturer of professional kitchen technology.

We are part of an industry that thrives on passion, speed and precision- these are the components which motivate us to develop our solutions.

Behind every Bartscher product, every drawing and every service are people who think for themselves and who take responsibility.

From our headquarters in Salzkotten and through our branches around Europe, we support dealers, planners, operators and restaurateurs – with a common goal: a kitchen that works.

Exhibition and training centres



...and the
WINNER
 is



INNOVATION, QUALITY AND CUSTOMER FOCUS pay off.

Numerous awards demonstrate that this claim is appreciated:

Since 2012, we have been honoured annually with the "Best of Market" readers' award – an award decided by specialist retailers and restaurateurs themselves.

In addition, Bartscher has received several Plus X Awards – as

"Popular Brand 2024",
 "Best Brand 2025" and for
 "Highest Customer Satisfaction 2025".

Best Brand 2025

PLUS X AWARD

Best Brand of the Year 2025 in the commercial kitchen technology category. The jury justified the award on the basis of the high quality, innovation, energy efficiency and sustainability of the products, as well as their user-friendly integration into professional kitchen environments.



Highest Customer Satisfaction 2025

PLUS X AWARD

"The companies that, in the opinion of these consumers, keep their promises and offer high-quality products and good service are identified. They have earned the award for the highest customer satisfaction!"



Popular Brand 2024

DIPMB

The basis for this was the so-called popularity index, in which millions of data points from social networks and internet sources were analysed through comprehensive online market research. Both positive and negative mentions were included in the evaluation.





PROJECT BUSINESS

Systematic planning

Whether it's a new build, conversion or extension – successful kitchen projects are the result of experience, sophisticated technology and needs-based planning working together perfectly. That's why we see our project management as a service that goes far beyond mere project planning.

Our specialised team accompanies you through every phase – from needs analysis and concept development to installation. We listen, advise on an equal footing and deliver solutions that are economical, functional and practical.

With detailed 2D and 3D data (in IFC Format), we provide you with planning data that can be easily imported into common CAD systems. This enables you to visualise your kitchen design realistically.

Planning reliability and transparency – from the initial design to the finished kitchen.

Our services at a glance:

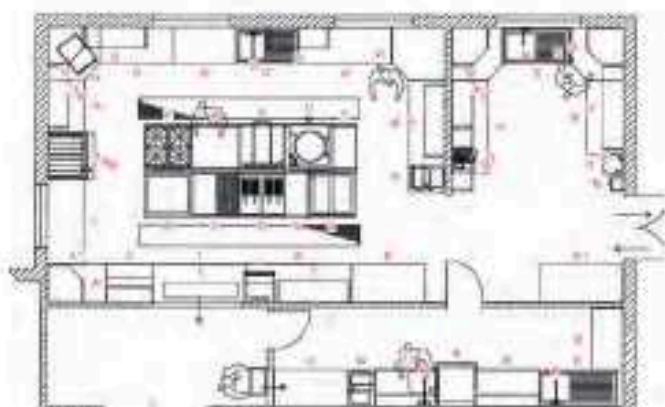
- ✓ Individual consultation and concept development
- ✓ Installation planning
- ✓ Creation of service specifications
- ✓ Personal support from our office and field staff

This results in kitchens that are perfectly coordinated in terms of function and workflow – from the initial design to commissioning.

A partnership that pays off

We see ourselves not only as a supplier, but as your project partner on equal terms.

Thanks to short distances, technical expertise and high availability, we create solutions you can rely on – yesterday, today and, of course, for your next project.



Project references

bartscher.com/en/projektreferenzen



TRADE FAIRS & TRAINING

Sharing knowledge. Living service. Shaping partnerships.

Success arises when people share their knowledge and support each other. That is why Bartscher supports its partners with practical training, direct communication and personal service.

Training that gets you ahead

Whether you are a technician, specialist dealer or service employee – those who know our products can use, maintain and sell them much better.

That's why we offer training courses that turn knowledge into practice. In our modern training rooms or via livestream, our trainers provide individual teachings about what matters in everyday life:

- ✓ Expertise in installation, maintenance and cleaning
- ✓ Background information on new product lines
- ✓ Sales arguments for successful customer conversations

All content is practical, compact and up to date – developed by professionals for professionals.

This ensures that your team stays up to date with the latest technology and that your service always remains reliable.

Exhibition calendar

1	28. - 29.	FFCR, Stockholm
2	02. - 03.	NORD GASTRO & HOTEL, Husum
	07. - 11.	INTERGASTRA, Stuttgart
3	10. - 12.	EUROGASTRO, Warsaw
	13. - 17.	INTERNORGA, Hamburg
4	21. - 24.	FHA HoReCa, Singapore
9	15. - 17.	COFFEE EUROPE EXPO, Warsaw
10	15. - 17.	GUEXT, Madrid
	02. - 05.	EQUIPHOTEL, Paris
11	03. - 05.	GULFHOST, Dubai
	04. - 06.	HORECA, Krakow
	07. - 10.	ALLES FÜR DEN GAST, Salzburg



Training dates

bartscher.com/en/schulungstermine



Trade fair dates

bartscher.com/en/messestermine



IN DIALOGUE WITH PROFESSIONALS

We believe that strong partnerships thrive on exchange.

That's why we stay constantly in contact with our customers – whether digitally, by telephone or in person.

The Bartscher newsletter keeps you up to date regarding new products, industry trends and exclusive offers.

You are welcome to use our feedback portal to share your experiences or suggestions with us directly; we will incorporate the results into our product development.

And, of course, you can also meet us at the most important trade fairs: where innovation and practice come together. A personal conversation; a look at new devices; a shared thought – this often forms the basis for the best ideas.



Subscribe to our newsletter
bartscher.com/en/newsletter



Give feedback
bartscher.com/en/feedback

LIVING RESPONSIBILITY AND SUSTAINABILITY

Taking responsibility – today and tomorrow.

For us, sustainability does not begin with certificates, but with our daily work. We develop technology that lasts – efficient, durable and responsibly manufactured.

At Bartscher, we believe that true sustainability comes from many small decisions.

By selection of durable materials.

By efficient production processes.

And in the development of devices that save energy and which are easy to maintain. Our responsibility does not end with the product. It also encompasses packaging, logistics and cooperation with partners who share our values.

This is how we create technology that is both ecologically and economically – while remaining reliable.

Our guiding principles:

- ✓ **Durability:** Robustly constructed for many years of use in professional kitchens.
- ✓ **Efficiency:** Conserving resources through intelligent control unit and economical consumption.
- ✓ **Responsibility:** Fair processes and sustainable materials throughout the supply chain.

For us, sustainability means securing a viable future – for our customers, our employees and the catering industry we love.

Bartscher – because responsibility is the best investment into the future.

OUR PICTOGRAMS

Clarity creates trust: our symbols provide quick guidance on the functions and features of our products.



CNS 18/10



CNS



STAINLESS STEEL



POWER CONNECTION



GAS CONNECTION



ELECTRIC COOKING RANGE



GLASS CERAMIC COOKING RANGE



INDUCTION COOKING RANGE



CONTENT



POWER IN KW



POWER IN WATT



MAX. TEMPERATURE



TOTAL CARRYING CAPACITY



BPA-FREE



PLUGGABLE



STACKABLE



SUITABLE FOR OVENS



NOT SUITABLE FOR OVENS



SUITABLE FOR DISHWASHING MACHINES



NOT SUITABLE FOR DISHWASHING MACHINES



SUITABLE FOR MICROWAVE OVENS



NOT SUITABLE FOR MICROWAVE OVENS



FOOD SAFE



EASY ASSEMBLY



ONLY TO BE USED INSIDE



ONLY TO BE USED OUTSIDE



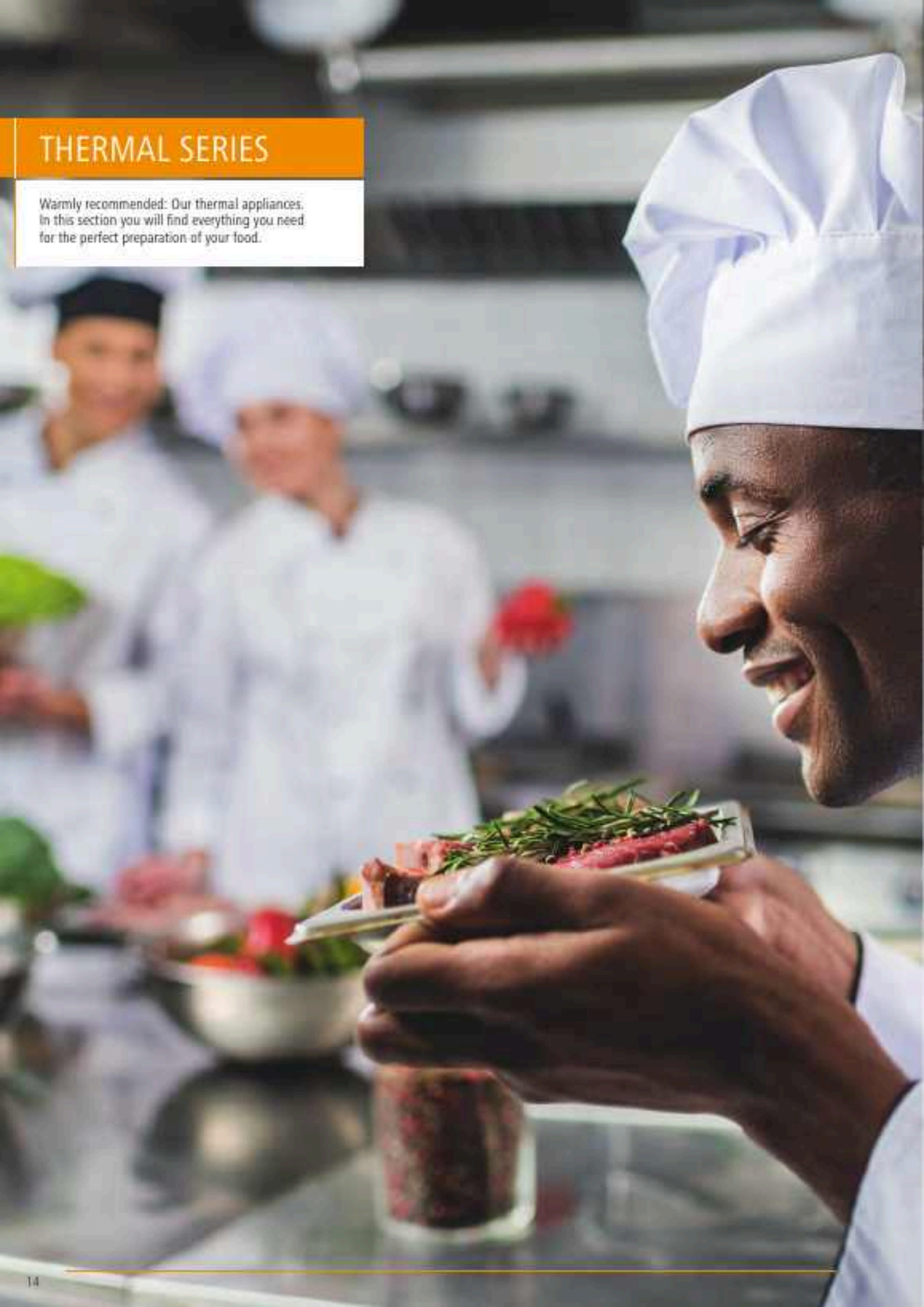
TO BE USED INSIDE AND OUTSIDE



FIXED CONNECTION TO WATER SUPPLY

THERMAL SERIES

Warmly recommended: Our thermal appliances.
In this section you will find everything you need
for the perfect preparation of your food.





600 Series - The perfection of compactness.

Immerse yourself in the world of efficiency with our "600 series". With an installation depth of 600 mm and made from high-quality CNS 18/10 material, these appliances not only save space, but also offer durability and hygiene. The appliances can perfectly combined with each other and enable customised kitchen design. Ideal for snack bars, snack shops or food trucks that rely on a compact design.

The devices in the 600 series are connected using innovative clamping bars. These specially developed bars ensure a secure and stable connection between the individual appliances. The simple plug-in system makes it easy to combine the appliances with each other, allowing flexible arrangement and customisation to suit the individual needs of your kitchen.

With the 600 series and the connection technology using clamping bars, we not only offer compact and powerful cooking appliances, but also the flexibility to design your kitchen according to your individual requirements. Immerse yourself in a world of efficiency and design freedom with our 600 series.

Please ask us for individual advice on the series devices.



► Devices
height without chimney 290 mm
height with chimney 425 mm



► 3,5 kW burner
► 6,0 kW burner



► Device linking via wedge crosspiece



► Counter attachment board for series 600 available on request



- Number of hobs
- Oven type
- Oven functions

- Oven volume
- Temperature range
- Oven connected load
- Including

- 4
- Electro
- Circulating air
- Grill
- Upper / lower heat
- 56 litre(s)
- 50 °C to 250 °C
- 2,2 kW
- 1 grid
- 1 baking tray



- Gas type: Liquid gas (50 mbar), Natural gas nozzles H (20 mbar) and L (20 mbar) are enclosed

	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric range 600, W600, 4PL, eIO	4 x 2 kW	10.2 kW 400 V 50 Hz	W 600 mm D 600 mm H 900 mm	58 kg	131764	2,798,- €	4015613547527
Cerane range 600, W600, 4HTzon. eIO	2 x 2.5 kW 1 x 1.8 kW 1 x 1.2 kW	10.2 kW 400 V 50 Hz	W 600 mm D 600 mm H 900 mm	58 kg	132870	4,149,- €	4015613547534
Gas range 600, W600, 4BR, eIO	2 x 3.5 kW 2 x 6 kW	19 kW	W 600 mm D 600 mm H 985 mm	63.3 kg	1315563	8,149,- €	4015613547510



Component parts

Baking tray MF6430

- Size: W 442 x D 362 x H 33 mm
- Weight: 1 kg
- GTIN: 4015613702148

206203

RRP 49,- €

Oven grid 442x373x26

- Size: W 442 x D 373 x H 26 mm
- Weight: 0.89 kg
- GTIN: 4015613769073

132644

RRP 55,- €



► Cleaning agents
page 447

Gas range 600, 2BR



- Pilot flame
- Gas type

CNS
13/19

Yes
Liquid gas (50 mbar)
Natural gas nozzles H (20 mbar)
and L (20 mbar) are enclosed

	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas range 600, 2BR	2	1 x 3.5 kW 1 x 6 kW	9.5 kW	W 400 mm D 600 mm H 290 mm	19.5 kg	1317453	1,159,- €	4015613547541
Gas range 600, W600, 4BR, TU	4	2 x 3.5 kW 2 x 6 kW	19 kW	W 600 mm D 600 mm H 290 mm	30.3 kg	1317463	1,809,- €	4015613547558



Electric range 600 2PLTG



- Type of hobs
- Size hobs

CNS
13/19

Speed- hotplates
D 180 mm

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric range 600 2PLTG	2	2 x 2 kW	4 kW 400 V 50 Hz	W 400 mm D 600 mm H 290 mm	15.2 kg	131723	849,- €	4015613690094
Electric range 600, W600, 4PL, TU	4	4 x 2 kW	8 kW 400 V 50 Hz	W 600 mm D 600 mm H 290 mm	29.6 kg	131734	1,398,- €	4015613310008



Cerane range 600, 2 plates, TU



- Type of hobs
- Material hob

CNS
13/19

Glass ceramic
Glass

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Cerane range 600, 2 plates, TU	2	1 x 2.5 kW 1 x 1.8 kW	4.3 kW 400 V 50/60 Hz	W 400 mm D 600 mm H 290 mm	17 kg	131800	1,829,- €	4015613418193
Cerane range 600, 4H/zones, TU	4	2 x 2.5 kW 1 x 1.8 kW 1 x 1.2 kW	8 kW 400 V 50/60 Hz	W 600 mm D 600 mm H 290 mm	25 kg	131850	2,929,- €	4015613418209



Bain Marie 600, W400, TU



- Number of tanks
- Depth GN container max.
- Temperature range
- Water drain tap
- Not included in delivery

1
150 mm
30 °C to 85 °C
Yes
GN containers
Intermediate bars

	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bain Marie 600, W400, TU	3 x 1/4 GN	1.4 kW 230 V 50 Hz	W 400 mm D 600 mm H 290 mm	17.6 kg	131760	1,319,- €	4015613310084
Electric Bain Marie	1 x 1/1 GN 2 x 1/4 GN	2.8 kW 330 V 50 Hz	W 600 mm D 600 mm H 290 mm	28 kg	131770	1,719,- €	4015613310091



Deep fat fryer 600, B400, 6L



- Grease release tap

Yes

	Number of tanks	Beaker capacity	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 600, B400, 6L	1	6 litre(s)	1	3.3 kW 230 V 50 Hz	W 400 mm D 600 mm H 290 mm	17.8 kg	131306	1,429,- €	4015613309699
Deep fat fryer 600, B600, 2x6L	2	6 litre(s)	2	6.6 kW 400 V 50/60 Hz	W 600 mm D 600 mm H 290 mm	29 kg	131413	2,559,- €	4015613433264
Deep fat fryer 600, B400, 8L	1	8 litre(s)	1	6.3 kW 400 V 50 Hz	W 400 mm D 600 mm H 290 mm	25 kg	131415	1,949,- €	4015613433240
Deep fat fryer 600, B600, 2x8L	2	8 litre(s)	3 (1 x large, 2 x small)	12.6 kW 400 V 50 Hz	W 600 mm D 600 mm H 290 mm	34 kg	131425	3,249,- €	4015613433257



Component parts

Substit.basket d.fat fryer 600, 6L

- Size basket: W 190 x D 270 x H 120 mm
- Size: W 195 x D 490 x H 203 mm
- Weight: 0.75 kg
- GTIN: 4015613658681

131308

RRP 94,- €

Substit.basket d.fat fryer 600, 8L

- Size basket: W 110 x D 280 x H 100 mm
- Size: W 111 x D 505 x H 203 mm
- Weight: 0.62 kg
- GTIN: 4015613658704

131418

RRP 91,- €

Substit.basket d.fat fryer 600, 8L

- Size basket: W 225 x D 275 x H 100 mm
- Size: W 228 x D 495 x H 205 mm
- Weight: 0.81 kg
- GTIN: 4015613658711

131419

RRP 99,- €

Deep fat fryer gas 600, W400, 1x8L



CE
18/19

8 L

- Beaker capacity
- Grease release tap
- Gas type

8 litre(s)
Yes
Liquid gas
Natural gas nozzles are enclosed

	Number of tanks	Number of baskets	Power	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer gas 600, W400, 1x8L	1	1	6.7 kW	W 400 mm D 600 mm H 290 mm	23 kg	1315113	2,498,- €	4015613433028
Deep fat fryer gas 600, B600, 2x8L	2	3 (1 x large, 2 x small)	13.4 kW	W 600 mm D 600 mm H 290 mm	42 kg	1315213	4,259,- €	4015613433271



Component parts

Substit.basket d.fat fryer 600,8L,S

- Size basket: W 115 x D 290 x H 120 mm
- Size: W 140 x D 520 x H 241 mm
- Weight: 0.69 kg
- GTIN: 4015613658728

131514

RRP 75,- €

Substit.basket d.fat fryer 600,8L,L

- Size basket: W 227 x D 290 x H 120 mm
- Size: W 228 x D 545 x H 232 mm
- Weight: 0.99 kg
- GTIN: 4015613658735

131515

RRP 99,- €



► Fatzule
Deep-fat frying oil filter
page 129, 135

Workelement 600, W400, Dr



CE
18/19

- Number of drawers

1

	Size drawer	Size	Weight	Code-No.	RRP*	GTIN
Workelement 600, W400, Dr	W 320 mm D 480 mm H 380 mm	W 400 mm D 600 mm H 290 mm	28 kg	131905	779,- €	4015613548005
Workelement 600, W600, Dr	W 520 mm D 480 mm H 380 mm	W 600 mm D 600 mm H 290 mm	38 kg	131915	959,- €	4015613548012

Lava rock grill, gas, 600, W600



CE
18/19

- Type of grid
- Height-adjustable grid
- Ignition type
- Gas type

V-grid (for meat)
Yes
Piezo ignition
Liquid gas
Natural gas nozzles are enclosed
Lava stones for first firing
7.3 kW
W 600 x D 600 x H 290 mm
49 kg

Lava rock 7kg

- Size: W 310 x D 310 x H 95 mm
- Weight: 7 kg
- GTIN: 4015613182049



100611

RRP 59,- €

1317003

RRP 2,749,- €

GTIN 4015613309972



Griddle plate 600, B400, smooth



CNS
18718

- Material roasting surface
- Properties

Special steel, hard chrome-plated
Grease collection tank



- Gas type: Liquid gas
- Natural gas nozzles are enclosed

	Roasting surface design	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 600, B400, smooth	Smooth	W 390 mm D 440 mm	3.6 kW 230 V 50 Hz	W 400 mm D 600 mm H 290 mm	29.2 kg	132115	2,298,- €	4015613547572
Griddle plate 600, B600, smooth, HCP	Smooth	W 590 mm D 440 mm	7.2 kW 400 V 50 Hz	W 600 mm D 600 mm H 290 mm	47 kg	132125	2,829,- €	4015613547589
Griddle plate 600, B600, 1/2-1/2	1/2 smooth, 1/2 ribbed	W 590 mm D 440 mm	7.2 kW 400 V 50 Hz	W 600 mm D 600 mm H 290 mm	45 kg	132255	2,439,- €	4015613547596
Griddle plate gas 600, B400 smooth	Smooth	W 390 mm D 440 mm	4.6 kW	W 400 mm D 600 mm H 290 mm	33.2 kg	1311413	2,539,- €	4015613547602
Griddle plate gas 600, B600, smooth	Smooth	W 590 mm D 440 mm	7.6 kW	W 600 mm D 600 mm H 290 mm	44.5 kg	1311813	2,998,- €	4015613547619



Component parts

Sealing plug

- Material: Plastic
- Diameter: 40 mm
- Size: W 40 x D 40 x H 50 mm
- Weight: 0.07 kg
- GTIN: 4015613632384



132257

RRP 86,- €

Combi-Scraper

- Designed for: Steel plates, Grilles
- Properties: Replaceable blade
- Size: W 110 x D 210 x H 30 mm
- Weight: 0.2 kg
- GTIN: 4015613605500



529712

RRP 16,- €

Substitute blade Combi-Scraper

- Size: W 10 x D 99 x H 1 mm
- Weight: 0.004 kg
- GTIN: 4015613658377



529723

RRP 3.50 €

Base unit 600, W400, 2dr



CNS
18/10

Height-adjustable feet

Yes



	Sub-counter unit type	Size	Weight	Code-No.	RRP*	GTIN
Base unit 600, W400, 2dr	Drawers	W 400 mm D 550 mm H 580 mm	21 kg	131954	1,119,- €	4015613310190
Open base unit, 600, W400, 1S, 1S	Open	W 400 mm D 550 mm H 580 mm	13.5 kg	131924	498,- €	4015613310138
Open base unit, 600, W600, 1S, 1S	Open	W 600 mm D 550 mm H 580 mm	16 kg	131926	549,- €	4015613310145
Open base unit, 600, W800, 1S, 1S	Open	W 800 mm D 550 mm H 580 mm	19 kg	131925	689,- €	4015613548057
Base unit 600, W400, 1D, 1S	Leaf door	W 400 mm D 550 mm H 580 mm	16 kg	131944	709,- €	4015613310169
Base unit 600, W600, 1D, 1S	Leaf door	W 600 mm D 550 mm H 580 mm	20 kg	131946	909,- €	4015613310176
Base unit 600, W1000, 1D, 1S	Leaf door	W 1,000 mm D 550 mm H 580 mm	29 kg	131940	1,109,- €	4015613310183



Component parts

Device linking strip

- Material: CNS 18/10
- Size: W 5 x D 530 x H 15 mm
- Weight: 0.13 kg
- GTIN: 4015613323787

132060

RRP 41,- €



Series 650 - Versatility redefined

The appliances in the 650 range of cooking appliances are not only characterised by their overall depth of 650 mm and the robust CNS 18/10 material, but also offer outstanding flexibility when connecting the individual appliances using special clamping bars. This connection technology enables the various modules to be perfectly integrated, making it easier to customise them to the needs of each kitchen.

The large deep fryer included in this range is particularly noteworthy. With its generous capacity, it is ideal for snack bars and snack shops that require efficient preparation of fried food. The powerful griddle plate is another highlight of this series, which is perfectly tailored to the needs of catering businesses. Its high performance and durability make it the ideal choice for professional kitchens where functionality and robustness play a central role.

Another advantage is that the 650 series cooking appliances are always available from stock. This availability enables customers to quickly expand or replace their kitchen equipment without having to put up with long delivery times. This aspect emphasises the practicality and reliability of the 650 series, which not only meets the highest quality standards, but also ensures efficient and smooth operations in the catering industry.

Please ask us for individual advice on the series devices.



► Devices
height without chimney 295 mm
height with chimney 485 mm



► Electric deep fat fryer with enveloping
heating element



► Device linking via wedge clasp



► Counter attachment hood for
series 650 available on request

Electric range 650, W700, 4PL, eLO



- Number of hobs
- Oven type
- Oven functions
- Gastronorm
- Temperature range
- Including
- Size

- 4
- Electro
- Circulating air
- Upper / lower heat with grill function
- 1/1 GN
- 110 °C to 280 °C
- 1 grid
- 1 baking tray
- W 700 x D 650 x H 870 mm



- Gas burner: Two-orde burner
- Pilot flame
- Ignition type: Manual ignition
- Gas type: Liquid gas (50 mbar), natural gas nozzles H (20 mbar) and L (20 mbar) are enclosed

	Distribution all hobs	Oven connected load	Power load	Weight	Code-No.	RRP*	GTIN
Electric range 650, W700, 4PL, eLO	2 x 2.6 kW 2 x 1.5 kW	4.3 kW	12.4 kW 400 V 50/60 Hz	70 kg	115058	3,898.- €	4015613548791
Electric range 650, W700, 4 hobs, EBO	2 x 2.5 kW 1 x 1.8 kW 1 x 1.2 kW	4.2 kW	12.2 kW 400 V 50/60 Hz	64 kg	115059	4,998.- €	4015613548814
Gas range 650, W700, 4 hobs, eLO	2 x 3.85 kW 2 x 5.7 kW	4.2 kW	19.1 kW	64.2 kg	1151243	4,839.- €	4015613811238



Component parts

Baking tray series 650

- Size: W 530 x D 490 x H 35 mm
- Weight: 2.2 kg
- GTIN: 4015613559339

115805

RRP 189.- €

Oven grid 650

- Size: W 530 x D 490 x H 47 mm
- Weight: 1.7 kg
- GTIN: 4015613559322

105804

RRP 119.- €



► Cleaning agents
page 447

Gas range 650, 2FL, TG



- Size hobs
- Gas burner
- Pilot flame
- Ignition type
- Gas type

335 x 270 mm
Two-circle burner
Yes
Manual ignition
Liquid gas (30 mbar)
Natural gas nozzles H (20 mbar) and L (20 mbar) are enclosed

	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas range 650, 2FL, TG	2	1 x 3.85 kW 1 x 5.7 kW	9.55 kW	W 400 mm D 650 mm H 295 mm	18.5 kg	1151123	1,515,- €	4015613811222
Gas range 650, 4FL, TG	4	2 x 3.85 kW 2 x 5.7 kW	19.1 kW	W 800 mm D 650 mm H 295 mm	33.4 kg	1151133	2,369,- €	4015613801165



Electric range 650, W400, 2PL, TU



- Equipment connection

3 NAC

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric range 650, W400, 2PL, TU	2	1 x 2.6 kW 1 x 1.5 kW	4.1 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	17.4 kg	115005	1,198,- €	4015613548937
Electric range 650, W700, 4PL, TU	4	2 x 2.6 kW 2 x 1.5 kW	8.2 kW 400 V 50/60 Hz	W 700 mm D 650 mm H 295 mm	30.6 kg	115007	1,798,- €	4015613548944



Induction range 1 FL, 650, B400



- Type of hobs
- Material hob
- Size hobs
- Equipment connection

Induction
Glass
Ø 220 mm
3 NAC

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Induction range 1 FL, 650, B400	1	1 x 5 kW	5 kW 400 V 50 Hz	W 400 mm D 650 mm H 295 mm	24 kg	115090	5,998,- €	4015613548951
Induction range 2 FL, 650, B700	2	2 x 5 kW	10 kW 400 V 50 Hz	W 700 mm D 650 mm H 295 mm	42.6 kg	115095	10,498,- €	4015613548958



Induction wok 650, B400, 5kW



CNS
18/19

- Type of hob
- Material hob
- Diameter hob
- Output hob(s) max.
- Power load
- Equipment connection
- Size
- Weight

Induction
Glass ceramic
300 mm
5 kW
5 kW | 400 V | 50 Hz
3 NAC
W 400 x D 650 x H 295 mm
24.2 kg

115099

RRP* 6,698,- €

GTIN 4015613548875



Electric frying pan 650, 12,5L,W400



CNS
18/19

- Material pan
- Content
- Power load
- Equipment connection
- Size
- Weight

Stainless steel
12.5 litre(s)
3.9 kW | 400 V | 50/60 Hz
3 NAC
W 400 x D 650 x H 295 mm
22.7 kg

115245

RRP* 2,498,- €

GTIN 4015613549033



Roast fryer 650, W400, TU



CNS
18/19

- Grease collection tank
- Equipment connection

Yes
3 NAC



► Number of heating zones: 2

	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN
Roast fryer 650, W400, TU	W 250 mm D 420 mm	4.08 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	21.8 kg	115137	3,098,- €	4015613549002
Electric roast fryer 650, B800, TG	W 540 mm D 420 mm	8.16 kW 400 V 50/60 Hz	W 800 mm D 650 mm H 295 mm	35 kg	115141	4,498,- €	4015613632438



Multi-fryer 650, W400, TU, OBU



CNS
18/10

- Material crucible
- Number of heating zones
- Grease release tap
- Sub-counter unit type
- Including
- Equipment connection

CNS 18/10

1

Yes

Open

1 collection tray 1/1 GN, 150 mm deep

3 HAC

	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Multi-fryer 650, W400, TU, OBU	13 litre(s)	4 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 870 mm	41 kg	115155	4,098,- €	4015613549187
Multi-fryer 650, W600, TU	21 litre(s)	8.1 kW 400 V 50/60 Hz	W 600 mm D 650 mm H 870 mm	45 kg	115157	4,949,- €	4015613549194



Lava rock grill, gas 650, B400



CNS
18/10

- Number of grill areas
- Height-adjustable grid
- Ignition type
- Gas type
- Including

1

No

Piezo ignition

Liquid gas

Natural gas nozzles are enclosed

Lava stones for first filling



Number of heating zones: 2

	Size grill plates	Power	Size	Weight	Code-No.	RRP*	GTIN
Lava rock grill, gas 650, B400	W 330 mm D 580 mm	7 kW	W 400 mm D 650 mm H 295 mm	38 kg	1151583	2,549,- €	4015613549040
Lava rock grill 650, B800	W 660 mm D 580 mm	14 kW	W 800 mm D 650 mm H 295 mm	69.2 kg	1151593	3,498,- €	4015613549057



Component parts

V-grid LVG650Snack

- Material: Stainless steel
- Type of grid: V-grid (for meat)
- Size grill plates: W 325 x D 500 mm
- Important information: 2 grids are required for the lavastone grill series 650 Snack (width 800 mm)
- Size: W 330 x D 580 x H 60 mm
- Weight: 3.6 kg
- GTIN: 4015613669546

1151580

RRP 519,- €



Lava rock 7kg

- Size: W 310 x D 310 x H 95 mm
- Weight: 7 kg
- GTIN: 4015613182049



100611

RRP 59,- €

Griddle plate 650 400E-G



- Material: roasting surface
- Temperature range
- Properties
- Equipment connection

Stainless steel
50 °C to 300 °C
Grease collection tank
Splash protection
3 NAC



The inclined frying surface supports the collection of grease

	Roasting surface design	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 650 400E-G	Smooth, tilted	W 390 mm D 515 mm	3.9 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	35.4 kg	115308	2,549,- €	4015613861364
Griddle plate 650 600E-G	Smooth, tilted	W 590 mm D 515 mm	7.8 kW 400 V 50/60 Hz	W 600 mm D 650 mm H 295 mm	50.2 kg	115309	3,419,- €	4015613861388
Griddle plate 650 600E-GR	1/2 smooth, 1/2 ribbed, tilted	W 590 mm D 515 mm	7.8 kW 400 V 50/60 Hz	W 600 mm D 650 mm H 295 mm	49 kg	115320	3,589,- €	4015613861425



Griddle plate 650 400G-G



- Material: roasting surface
- Roasting surface design
- Temperature range
- Ignition type
- Properties
- Gas type

Steel, chrome-plated
Smooth, tilted
80 °C to 280 °C
Piezo ignition
Grease collection tank
Splash protection
Liquid gas
Natural gas nozzles are enclosed

	Size heating surface	Power	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 650 400G-G	W 390 mm D 510 mm	6.5 kW	W 400 mm D 650 mm H 295 mm	34.8 kg	1152473	2,819,- €	4015613873602
Griddle plate 650 600G-G	W 590 mm D 510 mm	13 kW	W 600 mm D 650 mm H 295 mm	49.8 kg	1152483	3,998,- €	4015613873990



Component parts

Sealing plug f. fat drain oval

- Material: Plastic, Heat resistant
- Size: W 70 x D 118 x H 90 mm
- Weight: 0.14 kg
- GTIN: 4015613588346



115107

RRP 169,- €

Combi-Scraper

- Designed for: Steel plates, Grilles
- Size: W 110 x D 210 x H 30 mm
- Weight: 0.2 kg
- GTIN: 4015613605500



529712

RRP 16,- €

Substitute blade Combi-Scraper

- Size: W 10 x D 99 x H 1 mm
- Weight: 0.004 kg
- GTIN: 4015613658377



529729

RRP 3.50 €

Deep fat fryer 650, W400, 10L



- Safety thermostat
- Grease release tap

Yes
Yes



10L



- Ignition type: Piezo ignition
- Gas type: Liquid gas, natural gas
nozzles are enclosed

	Number of tanks	Beaker capacity	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 650, W400, 10L	1	10 litre(s)	1	9 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	20.1 kg	115204	2,049.- €	4015613549071
Deep fat fryer 650, W600, 2x10L	2	10 litre(s)	2	18 kW 400 V 50/60 Hz	W 600 mm D 650 mm H 295 mm	32 kg	115205	3,349.- €	4015613549088
Gas deep fat fryer 650, 8L, TG	1	8 litre(s)	1	7 kW	W 400 mm D 650 mm H 295 mm	24.4 kg	1152103	2,749.- €	4015613702940
Gas deep fat fryer 650, 2x8L, TG	2	8 litre(s)	2	14 kW	W 600 mm D 650 mm H 295 mm	42.4 kg	1152113	4,698.- €	4015613702957



Component parts

Substit.basket d.fat fryer 650, 8L

- Size basket: W 190 x D 338 x H 110 mm
- Size: W 200 x D 588 x H 225 mm
- Weight: 0.97 kg
- GTIN: 4015613665313

158616

RRP 105.- €

Substit.basket d.fat fryer 650, 10L

- Size basket: W 163 x D 295 x H 110 mm
- Size: W 178 x D 538 x H 230 mm
- Weight: 0.9 kg
- GTIN: 4015613658759

158610

RRP 159.- €



► FatSafe
Deep-fat frying oil filter
page 128, 135

Warmer 650, W400, 1/1GN, TU



- Heat source
- Basin size, GN format
- Power load
- Size
- Weight

Heated pan
Ceramic radiant heater
1/1 GN
2 kW | 230 V | 50/60 Hz
W 400 x D 650 x H 295 mm
19.2 kg

115115

RRP 1,629.- €

GTIN 4015613548095



Bain Marie 650, W400, 1/1GN



- Number of tanks: 1
- Depth GN container max.: 150 mm
- Temperature range: 30 °C to 90 °C
- Water drain tap: Yes

	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bain Marie 650, W400, 1/1GN	1 x 1/1 GN	1 kW 230 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	15 kg	115111	1,679,- €	4015613548982
Bain Marie 650, W600, 1/1GN+ 2x1/4	1 x 1/1 GN 2 x 1/4 GN	1.8 kW 230 V 50/60 Hz	W 600 mm D 650 mm H 295 mm	18.6 kg	115112	2,149,- €	4015613548999



Pasta cooker 650, B600, 28L, 3K



28L

- Number of tanks: 1
- Boaker capacity: 28 litre(s)
- Number of baskets: 3
- Water supply tap: Yes
- Water drain tap: Yes
- Power load: 9 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 600 x D 650 x H 295 mm
- Weight: 29 kg

115138

RRP* 3,549,- €

GTIN 4015613549064



Substit.basket pasta cooker 650

- Size basket: W 145 x D 310 x H 125 mm
- Size: W 145 x D 512 x H 232 mm
- Weight: 1.2 kg
- GTIN: 4015613658773

158612

RRP* 125,- €



Workelement 650, W400



CMS
13/10

• Material

CMS 18/10

	Size	Weight	Code-No.	RRP*	GTIN
Workelement 650, W400	W 400 x D 650 x H 295 mm	12.8 kg	115116	619,- €	4015613549224
Work element 650, W600	W 600 x D 650 x H 295 mm	21 kg	115113	719,- €	4015613549217

Sink 650, W600, TU



CNS
TMTB

- Size basin
- Sink cap
- Water outlet
- Properties
- Size
- Weight

W 500 x D 400 x H 150 mm
Single hole sink mixer 1/2"
1 1/2"
With basin panelling
W 600 x D 650 x H 295 mm
15.6 kg

115114

GTIN 4015613549200

RRP* 1,479.- €



Open base unit, 650, W400, SS



CNS
TMTB

- Sub-counter unit type
- Height-adjustable feet
- Height adjustable

Open
Yes
560 mm to 660 mm

	Size	Weight	Code-No.	RRP*	GTIN
Open base unit, 650, W400, SS	W 400 x D 535 x H 560 mm	11.0 kg	112020	559.- €	4015613432847
Open base unit, 650, W600, SS	W 600 x D 535 x H 560 mm	11.6 kg	112021	609.- €	4015613432854
Open base unit, 650, W700, SS	W 700 x D 535 x H 560 mm	12.4 kg	112121	669.- €	4015613550237
Open base unit, 650, W800, SS	W 800 x D 535 x H 560 mm	17.8 kg	112022	749.- €	4015613432861
Open base unit, 650, W1000, SS	W 1,000 x D 535 x H 560 mm	17.2 kg	112023	819.- €	4015613432878

Component parts

Shelf 650, W400

- Size: W 360 x D 525 x H 30 mm
- Weight: 1.6 kg
- GTIN: 4015613432939



112030

RRP* 159.- €

Shelf 650, W600

- Size: W 525 x D 660 x H 30 mm
- Weight: 2.3 kg
- GTIN: 4015613432946



112031

RRP* 179.- €

Drawer 650, W400, set of 2

- Number of drawers: 2
- With plastic inserts: Yes
- Norm-format drawers: 1/1 GN
- Size: W 396 x D 570 x H 392 mm
- Weight: 9.1 kg
- GTIN: 4015613688466



112035

RRP* 549.- €

Device linking strip 650

- Size: W 20 x D 575 x H 8 mm
- Weight: 0.17 kg
- GTIN: 4015613215785

110036

RRP* 52.- €

Door 650, W400, universal

- Door hinge side can be changed: Yes
- Size: W 395 x D 395 x H 45 mm
- Weight: 2.5 kg
- GTIN: 4015613539995



112025

RRP* 298.- €

Door 650, W600, universal

- Door hinge side can be changed: Yes
- Size: W 595 x D 395 x H 45 mm
- Weight: 3.5 kg
- GTIN: 4015613560007



112026

RRP* 339.- €

Door 650, W350, universal, set of 2

- Door hinge side can be changed: Yes
- Size: W 345 x D 395 x H 45 mm
- Weight: 2.2 kg
- GTIN: 4015613560014



112027

RRP* 396.- €



Series 700 - The standard for professional kitchens

In the world of catering, performance often also means depth. Our "Series 700" with a construction depth of 700 mm and the high-quality CNS 18/10 material sets this standard and offers professional solutions for demanding kitchens. The innovative modular design enables flexible customisation, while the material meets the highest hygiene standards.

An outstanding feature of the 700 series is the dirt-tight interlocking of the appliances. This innovative technology ensures a hygienic connection between the appliances, preventing the ingress of dirt and bacteria. This function helps to optimise cleaning processes and ensure compliance with the highest hygiene standards in professional kitchens.

In addition, we continuously invest in product development for the 700 series, with our dedicated research and development department constantly working on new innovations to make the series even more powerful and versatile. This means that new products are regularly added to meet the ever-changing demands of the catering world. This ongoing product development keeps the 700 Series at the cutting edge of technology and offers kitchen professionals the most modern solutions for their requirements.

Please ask us for individual advice on the series devices.



► Optimum performance by dual circuit burner



► Front panel with large operating knobs



► Easy cleaning: burner recess with detachable drip collecting tray



► Hygienic device connection

Gas range 70020



- Pilot flame
- Ignition type
- Height adjustable
- Gas type

Yes
Manual ignition
850 mm to 900 mm
Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are endorsed

	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas range 70020	2	1 x 6.2 kW 1 x 8.5 kW	14.7 kW	W 400 mm D 700 mm H 850 mm	36.4 kg	2851121	1,949.- €	4015613771427
Gas range 70040	4	2 x 6.2 kW 2 x 8.5 kW	29.4 kW	W 800 mm D 700 mm H 850 mm	58 kg	2851051	3,049.- €	4015613767482
Gas range 70060	6	3 x 6.2 kW 3 x 8.5 kW	44.1 kW	W 1,200 mm D 700 mm H 850 mm	77.8 kg	2851161	4,098.- €	4015613771434



Gas range 70040 EB11



- Number of hobs
- Distribution of hobs
- Pilot flame
- Ignition type
- Height adjustable
- Gas type
- Size

4
2 x 6.2 kW, 2 x 8.5 kW
Yes
Manual ignition
850 mm to 900 mm
Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are endorsed
W 800 x D 700 x H 850 mm

	Oven type	Oven functions	Gastronorm	Power	Weight	Code-No.	RRP*	GTIN
Gas range 70040 EB11	Electro	Circulating air	1/1 GN	29.4 kW	101.4 kg	2851241	4,798.- €	4015613771441
Gas range 70040 EB21	Electro	Upper / lower heat	2/1 GN	29.4 kW	111 kg	2851271	5,149.- €	4015613771465
Gas range 70040 GB21	Gas	Lower heat	2/1 GN	36.9 kW	115.4 kg	2851251	4,498.- €	4015613771458



Gas range 70060 EB11



- Number of hobs: 6
- Distribution of hobs: 3 x 6,2 kW, 3 x 8,5 kW
- Pilot flame: Yes
- Ignition type: Manual ignition
- Height adjustable: 850 mm to 900 mm
- Gas type: Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are enclosed
- Size: W 1,200 x D 700 x H 850 mm

	Oven type	Oven functions	Gastronorm	Power	Weight	Code-No.	RRP*	GTIN
Gas range 70060 EB11	Electro	Circulating air	1/1 GN	44,1 kW	133,8 kg	2851361	5,949,- €	4015613771489
Gas range 70060 GB21	Gas	Lower heat	2/1 GN	51,6 kW	149 kg	2851261	5,949,- €	4015613771472



Gas range 70060 GB1050



- Number of hobs: 6
- Size hobs: 330 x 270 mm
- Distribution of hobs: 3 x 6,2 kW, 3 x 8,5 kW
- Pilot flame: Yes
- Ignition type: Manual ignition
- Oven type: Gas
- Oven functions: Lower heat
- Size oven: W 1,050 x D 530 x H 300 mm
- Height adjustable: 850 mm to 900 mm
- Gas type: Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are enclosed
- Power: 57,6 kW
- Size: W 1,200 x D 700 x H 850 mm
- Weight: 176 kg

2851371

GTIN 4015613771489

RRP* 6,649,- €



Cerane range 700, 2 HTzon., OBU



- Material hob
- Height adjustable
- Equipment connection

SCHOTT CERAN®
850 mm to 900 mm
3 NAC



- Hob SCHOTT CERAN®
- Size of hobs: Ø 210 mm

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Cerane range 700, 2 HTzon., OBU	2	2 x 2.3 kW	4.6 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	32.6 kg	287410	2,429.- €	4015613484358
Cerane range 700, 4 HTzon., OBU	4	4 x 2.3 kW	9.2 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	50 kg	287420	3,749.- €	4015613484365



Electric range 700, 4 HTzon., EBO



- Number of hobs
- Distribution of hobs
- Material hob
- Oven type
- Oven functions
- Material cooking chamber
- Gasbrenner
- Height adjustable
- Power load
- Equipment connection
- Size
- Weight

4
4 x 2.3 kW
SCHOTT CERAN®
Electro
Circulating air
Stainless steel
1/1 GN
850 mm to 900 mm
12.85 kW | 400 V | 50 Hz
3 NAC
W 800 x D 700 x H 850 mm
83.2 kg



- 4 hobs
- Hob SCHOTT CERAN®
- Size of hobs: Ø 210 mm
- 4 x 2.3 kW



- Multifunction oven
- Function: circulating air
- Volume: 58 litres
- Gasbrenner: 1/1 GN

287431
GTIN 4015613697425

RRP* 5,669.- €



Electric range 700, W400, 2PL, OBU



- Height adjustable
- Equipment connection
- Available on request

850 mm to 900 mm
3 NAC
With square hobs

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric range 700, W400, 2PL, OBU	2	2 x 2.6 kW	5.2 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	36 kg	286102	1,509,- €	4015613484303
Electric range 700, W800, 4PL, OBU	4	4 x 2.6 kW	10.4 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	50 kg	286104	2,219,- €	4015613484310
Electric range 700, W1200, 6PL, OBU	6	6 x 2.6 kW	15.6 kW 400 V 50 Hz	W 1,200 mm D 700 mm H 850 mm	75 kg	286106	2,879,- €	4015613484327



Electric range 700, W800, 4PL, EBO



- Number of hobs
- Distribution of hobs
- Oven type
- Material cooking chamber
- Height adjustable
- Equipment connection
- Size

4
4 x 2.6 kW
Electro
Stainless steel
850 mm to 900 mm
3 NAC
W 800 x D 700 x H 850 mm



	Oven functions	Gastronorm	Power load	Weight	Code-No.	RRP*	GTIN
Electric range 700, W 800, 4PL, EBO	Circulating air	1/1 GN	14.05 kW 400 V 50 Hz	89.4 kg	286225	4,349,- €	4015613697483
Electric range 700, W800, 4PL, EBO	Circulating air	1/1 GN	14.05 kW 400 V 50 Hz	100.6 kg	286326	5,298,- €	4015613697503
Electric range 700, W800, 4PL, EBO	Upper / lower heat	2/1 GN	15.8 kW 400 V 50/60 Hz	106 kg	286234W	4,249,- €	4015613580715



Electric range 700, B1200, 6PL, EBO



- Number of hobs: 6
- Distribution of hobs: 6 x 2.6 kW
- Oven type: Electro
- Oven functions: Circulating air
- Material cooking chamber: Stainless steel
- Gastronorm: 1/1 GN
- Oven connected load: 3.65 kW
- Height adjustable: 850 mm to 900 mm
- Power load: 19.25 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 1,200 x D 700 x H 850 mm



- Multifunction oven
- Function: circulating air
- Volume: 58 litres
- Gastronorm: 1/1 GN



- Sub-counter with leaf door
- Dimensions: W 350 x D 600 x H 400 mm



	Weight	Code-No.	RRP*	GTIN
Electric range 700, B1200, 6PL, EBO	112.8 kg	286247	4,949,- €	4015613697499
Electric range 700, B1200, 6PL, EBO	128.8 kg	286347	6,519,- €	4015613697512



Induction range 700 2FLOU-1



The induction stove for kitchen professionals – the upright appliance is ready for immediate use with instant heat thanks to the high-performance 5 kW induction coils.

- Material hob: SCHOTT CERAN®
- Height adjustable: 850 mm to 900 mm
- Properties: Grease filter underneath the hobs
- Equipment connection: 3 NAC

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Induction range 700 2FLOU-1	2	2 x 5 kW	10 kW 400 V 50/60 Hz	W 400 mm D 700 mm H 850 mm	35.6 kg	286411	7,998,- €	4015613690032
Induction range 700 4FLOU-1	4	4 x 5 kW	20 kW 400 V 50/60 Hz	W 800 mm D 700 mm H 850 mm	52.4 kg	286421	15,149,- €	4015613696096



Workelement 700, W400, OBU



CMS
18/19

• Height adjustable

850 mm to 900 mm



284007

	Number of drawers	Size drawer	Size	Weight	Code-No.	RRP*	GTIN
Workelement 700, W400, OBU	1	W 338 mm D 520 mm H 100 mm	W 400 mm D 700 mm H 850 mm	32.6 kg	284804	1,319,- €	4015613484716
Workelement 700, W800, OBU	—	—	W 800 mm D 700 mm H 850 mm	32 kg	284007	1,529,- €	4015613484709

Bain Marie 700, W400, OBU, wWI



CMS
18/19

- Number of tanks
- Depth GN container max.
- Water drain tap
- Water supply tap
- Height adjustable
- Not included in delivery

- 1
- 150 mm
- Yes
- Yes
- 850 mm to 900 mm
- GN containers



286302

	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bain Marie 700, W400, OBU, wWI	1 x 1/1 GN	1 kW 230 V 50 Hz	W 400 mm D 700 mm H 850 mm	33 kg	286301	1,979,- €	4015613484679
Bain Marie 700, W800, OBU, wWI	1 x 2/1 GN	2 kW 230 V 50 Hz	W 800 mm D 700 mm H 850 mm	39 kg	286302	2,639,- €	4015613484686



Component parts

Intermediate bar, 325 mm

- Size: W 330 x D 20 x H 35 mm
- Weight: 0.1 kg
- GTIN: 4016098101181

A120601

€ 8,50

Intermediate bar, 530 mm

- Size: W 530 x D 20 x H 35 mm
- Weight: 0.15 kg
- GTIN: 4016098101198

A120602

€ 10,- €

Multi-fryer 700, W400, TU, OBU



CNS
18110

- Material crucible
- Content
- Height adjustable
- Including
- Power load
- Equipment connection
- Size
- Weight

CNS 18110
12 litre(s)
850 mm to 900 mm
1 plug
1 collection tray 1/1 GN, 100 mm deep
5 kW | 400 V | 50 Hz
3 NAC
W 400 x D 700 x H 850 mm
52 kg

286710

GTIN 4015613488233

RRP* 4,498,- €



Lava stone grill 700VR G90



The advantages of the 700 series solid lava stone grill at a glance: Quick to use, low smoke levels, clean work and a delicious barbecue taste.



CNS
18110

- Type of grid
- Number of grills areas
- Height-adjustable grid
- Number of heating zones
- Ignition type
- Height adjustable
- Gas type
- Including

V-grille (for meat)
1
Yes
1
Piezo ignition
850 mm to 900 mm
Natural gas H
Liquid gas and natural gas L-nozzles are enclosed
Lava stones for first filling



- Grill type: V-grill (for meat)
- Splash protection



- Grease drip trays, detachable



2856311

	Size grill plates	Power	Size	Weight	Code-No.	RRP*	GTIN
Lava stone grill 700VR G90	W 350 mm D 530 mm	9 kW	W 400 mm D 700 mm H 850 mm	54 kg	2856211	3,298,- €	4015633702964
Lava stone grill 700VR G180	W 750 mm D 530 mm	18 kW	W 800 mm D 700 mm H 850 mm	65 kg	2856311	4,249,- €	4015633714134



Component parts

Lava rock 7kg

- Size: W 310 x D 310 x H 95 mm
- Weight: 7 kg
- GTIN: 4015613182049

100611

RRP* 59,- €



Griddle plate 700, W400 smooth



- Material: roasting surface
- Height adjustable

Stainless steel
850 mm to 900 mm



Gas type: Natural gas H, liquid gas and natural gas L-nozzles are enclosed

	Roasting surface design	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN
 Griddle plate 700, W400 smooth	Smooth	W 320 mm D 445 mm	5 kW 400 V 50/60 Hz	W 400 mm D 700 mm H 850 mm	44.2 kg	286506	2,839,- €	4015613610962
 Griddle plate 700, W400, grooved	Ribbed	W 320 mm D 445 mm	5 kW 400 V 50/60 Hz	W 400 mm D 700 mm H 850 mm	46 kg	286507	2,949,- €	4015613610979
 Griddle plate 700, W800, smooth	Smooth	W 720 mm D 445 mm	10 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	70.8 kg	286508	4,149,- €	4015613610993
 Griddle plate 700, W800 1/2-1/2,DBU	1/2 smooth, 1/2 ribbed	W 720 mm D 445 mm	10 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	72 kg	286509	4,298,- €	4015613611013
 Griddle plate gas 700, W400, smooth	Smooth	W 320 mm D 445 mm	7 kW	W 400 mm D 700 mm H 850 mm	46.6 kg	2855061	2,779,- €	4015613610948
 Griddle plate gas 700,W400, grooved	Ribbed	W 320 mm D 445 mm	7 kW	W 400 mm D 700 mm H 850 mm	44.6 kg	2855071	2,879,- €	4015613610955
 Griddle plate gas 700, W800, smooth	Smooth	W 720 mm D 445 mm	14 kW	W 800 mm D 700 mm H 850 mm	77.2 kg	2855081	4,049,- €	4015613610986
 Griddle plate gas 700,W800, 1/2-1/2	1/2 smooth, 1/2 ribbed	W 720 mm D 445 mm	14 kW	W 800 mm D 700 mm H 850 mm	76.9 kg	2855051	4,198,- €	4015613611026

Component parts

Sealing plug

- Material: Plastic
- Size: W 60 x D 60 x H 60 mm
- Weight: 0.3 kg
- GTIN: 4015613626802



286099

RRP 95,- €

Splash guard 740

- Material: Stainless steel
- Size: W 354 x D 470 x H 120 mm
- Weight: 2.9 kg
- GTIN: 4015613638263



285071

RRP 89,- €

Splash guard 780

- Material: Stainless steel
- Size: W 777 x D 555 x H 125 mm
- Weight: 3.2 kg
- GTIN: 4015613638270



285076

RRP 98,- €

Deep fat fryer 700, W400, 15L



- Temperature range
- Grease release tap
- Cold zone
- Height adjustable
- Equipment connection

100 °C to 190 °C
Yes
Yes
850 mm to 900 mm
3 NAC



Deep-fat fryer 700-E2110

- Indicator lamp for reached oil temperature
- Heating element can be swivelled

	Number of tanks	Beaker capacity	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 700, W400, 15L	1	15 litre(s)	2	15 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	39.6 kg	286917	2,929,- €	4015613486208
Deep fat fryer 700, W400, 2x9L	2	9 litre(s)	2	15 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	41.8 kg	286925	4,149,- €	4015613486222
Deep-fat fryer 700-E2110	2	11 litre(s)	2	17.4 kW 400 V 50 Hz	W 600 mm D 700 mm H 850 mm	47.8 kg	286921	4,298,- €	4015613767475
Deep fat fryer 700, W800, 2x15L	2	15 litre(s)	3 (1 x large, 2 x small)	30 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	74.5 kg	286922	5,059,- €	4015613486215



Component parts

Deep fryer basket 700 9L

- Size basket: W 110 x D 278 x H 104 mm
- Content: 3 litre(s)
- Size: W 546 x D 110 x H 271 mm
- Weight: 0.8 kg
- GTIN: 4015613749150

286994

RRP 98,- €

Deep frying basket 700 15L-SE

- Size basket: W 130 x D 280 x H 135 mm
- Content: 4 litre(s)
- Size: W 130 x D 550 x H 270 mm
- Weight: 0.8 kg
- GTIN: 4015613658803

295928

RRP 89,- €

Deep frying basket 700 15-LE

- Size basket: W 270 x D 280 x H 135 mm
- Content: 7 litre(s)
- Size: W 550 x D 270 x H 270 mm
- Weight: 1.1 kg
- GTIN: 4015613658810

295953

RRP 119,- €

Deep frying basket 700-E2110

- Size basket: W 195 x D 285 x H 100 mm
- Content: 5 litre(s)
- Size: W 198 x D 530 x H 250 mm
- Weight: 0.83 kg
- GTIN: 4015613816197

286924

RRP 135,- €

Door 700-E2110

- For closing up the open substructure of the deep-fat fryer 700-E2110
- Material: Stainless steel
- Door hinge side can be charged: Yes
- Size: W 595 x D 88 x H 460 mm
- Weight: 5.4 kg
- GTIN: 4015613800288

285052

RRP 298,- €



► Fatsafe
Deep-fat frying oil filter
page 128, 1355

Deep fat fryer gas, 700, W400, 15L



ENS
14/19

15L

- Ignition type
- Temperature range
- Grease release tap
- Height adjustable
- Properties
- Gas type

Piezo ignition
100 °C to 190 °C
Yes
850 mm to 900 mm
Basin with large cold zone
Natural gas H
Liquid gas and natural gas L-nozzles are enclosed

	Number of tanks	Basin capacity	Number of baskets	Power	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer gas, 700, W400, 15L	1	15 litre(s)	2	15 kW	W 400 mm D 700 mm H 850 mm	52.2 kg	2859171	3,249,- €	4015613484556
Deep fat fryer gas, 700 W400, 2x7L	2	7 litre(s)	2	11 kW	W 400 mm D 700 mm H 850 mm	52.9 kg	2859251	4,049,- €	4015613486185
Deep fat fryer gas, 700 W800, 2x15L	2	15 litre(s)	3 (1 x large, 2 x small)	30 kW	W 800 mm D 700 mm H 850 mm	92 kg	2859271	5,449,- €	4015613486182



Component parts

Deep frying basket 700 7L

- Size basket: W 113 x D 255 x H 111 mm
- Content: 3.3 litre(s)
- Size: W 119 x D 560 x H 260 mm
- Weight: 0.8 kg
- GTIN: 4015613822822

286992

RRP 105,- €

Deep frying basket 700 15L-SG

- Size basket: W 120 x D 270 x H 110 mm
- Content: 3.5 litre(s)
- Size: W 525 x D 130 x H 250 mm
- Weight: 0.75 kg
- GTIN: 4015613671093

286995

RRP 89,- €

Deep frying basket 700 15L-LG

- Size basket: W 260 x D 270 x H 110 mm
- Content: 7.7 litre(s)
- Size: W 525 x D 270 x H 250 mm
- Weight: 1.1 kg
- GTIN: 4015613488264

286998

RRP 109,- €

Exhaust flue for hood

- Size: W 300 x D 65 x H 995 mm
- Weight: 9.9 kg
- GTIN: 4015613489124

2952720

RRP 239,- €



2859271

Deep fat fryer gas, 700 W800, 2x15L

- Important information: The installation is only approved with an exhaust chimney

Electric warmer 700



ENS
14/19

- Basin size, GN format
- Depth tank
- Heat source
- Height adjustable
- Power load
- Size
- Weight

1/1 GN
150 mm
Ceramic radiant heater
850 mm to 900 mm
0.75 kW | 230 V | 50 Hz
W 400 x D 700 x H 850 mm
28.4 kg



286628

RRP 2,029,- €

GTIN 4015613701406





Pasta cooker 700, W400, 24L



CMS
14/19

24L

- Basin size, GN format
- Beaker capacity
- Water supply tap
- Water drain tap
- Height adjustable
- Not included in delivery

2/3 GN
24 litre(s)
Yes
Yes
850 mm to 900 mm
Baskets



- Gas type: Natural gas H, liquid gas and natural gas L-nozzles are enclosed

	Number of tanks	Power load	Size	Weight	Code-No.	RRP*	GTIN
Pasta cooker 700, W400, 24L 	1	7 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	39.7 kg	286305	3,029,- €	4015613484594
Pasta cooker 700, W800, 2x24L 	2	14 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	66.2 kg	286310	5,049,- €	4015613484600
Pasta cooker, gas 700, W400 24L 	1	8.7 kW	W 400 mm D 700 mm H 850 mm	45 kg	2853051	3,029,- €	4015613484563
Pasta cooker, gas 700, W800 2x24L 	2	17.4 kW	W 800 mm D 700 mm H 850 mm	75 kg	2853101	5,198,- €	4015613484567



Component parts

Pasta basket 700, 1/3GN length

- Gastronorm: 1/3 GN
- Size basket: W 130 x D 275 x H 200 mm
- Size: W 145 x D 510 x H 330 mm
- Weight: 1.2 kg
- GTIN: 4015613490489



284123

RRP 198,- €

Pasta basket 700, 1/3GN

- Gastronorm: 1/3 GN
- Size basket: W 275 x D 145 x H 200 mm
- Size: W 275 x D 335 x H 340 mm
- Weight: 1.2 kg
- GTIN: 4015613490465



284113

RRP 189,- €

Pasta basket 700, 1/6GN

- Gastronorm: 1/6 GN
- Size basket: W 125 x D 125 x H 200 mm
- Size: W 130 x D 160 x H 345 mm
- Weight: 0.65 kg
- GTIN: 4015613490472



284116

RRP 129,- €

Component parts

Kitchen rail 700-400

- Material: Stainless steel
- Depth of surface: 75 mm
- Load-bearing capacity max.: 15 kg
- Including: 1 drilling template, Attachment material
- Size: W 400 x D 200 x H 80 mm
- Weight: 3.4 kg
- GTIN: 4015613851822



285200

RRP 129,- €

Kitchen rail 700-800

- Material: Stainless steel
- Depth of surface: 75 mm
- Load-bearing capacity max.: 15 kg
- Including: 1 drilling template, Attachment material
- Size: W 800 x D 200 x H 80 mm
- Weight: 4.9 kg
- GTIN: 4015613851839



285201

RRP 259,- €

Kitchen rail 700-1200

- Material: Stainless steel
- Depth of surface: 75 mm
- Load-bearing capacity max.: 15 kg
- Including: 1 drilling template, Attachment material
- Size: W 1,200 x D 200 x H 80 mm
- Weight: 6.5 kg
- GTIN: 4015613851846



285203

RRP 389,- €

Grill plate 700-R

- Material: Cast iron
- Roasting surface design: Ribbed
- Size: W 575 x D 375 x H 38 mm
- Weight: 24.1 kg
- GTIN: 4015613486635



285080

RRP 269,- €

Frying plate 700-G

- Material: Cast iron
- Roasting surface design: Smooth
- With juice groove: Yes
- Size: W 575 x D 375 x H 38 mm
- Weight: 22.3 kg
- GTIN: 4015613486642



285083

RRP 269,- €

Support ring for small pots 700

- Size: W 375 x D 575 x H 38 mm
- Weight: 0.25 kg
- GTIN: 4015613486659



285085

RRP 35,- €

Door 700 40/80LR

- Material: CNS 18/10
- Door hinge side: Left / right
- Size: W 395 x D 80 x H 460 mm
- Weight: 3.4 kg
- GTIN: 4015613486604



285050

RRP 259,- €

Drawers 700, W400, set of 2

- Material: CNS 18/10
- Number of drawers: 2
- With plastic inserts: No
- Size: W 395 x D 660 x H 455 mm
- Weight: 17 kg
- GTIN: 4015613530642



284401

RRP 1,359,- €

Swivel castors 45200

- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 100 mm
- Load-bearing capacity max., each: 100 kg
- Size: W 85 x D 170 x H 121 mm
- Weight: 2.9 kg
- GTIN: 4015613665986



285088

RRP 239,- €

Elec. boiling kettle, 700, 55L



- Material boiler
- Content
- Useful content
- Heating type
- Temperature control
- Water connection
- Height adjustable
- Properties
- Power load
- Equipment connection
- Size
- Weight

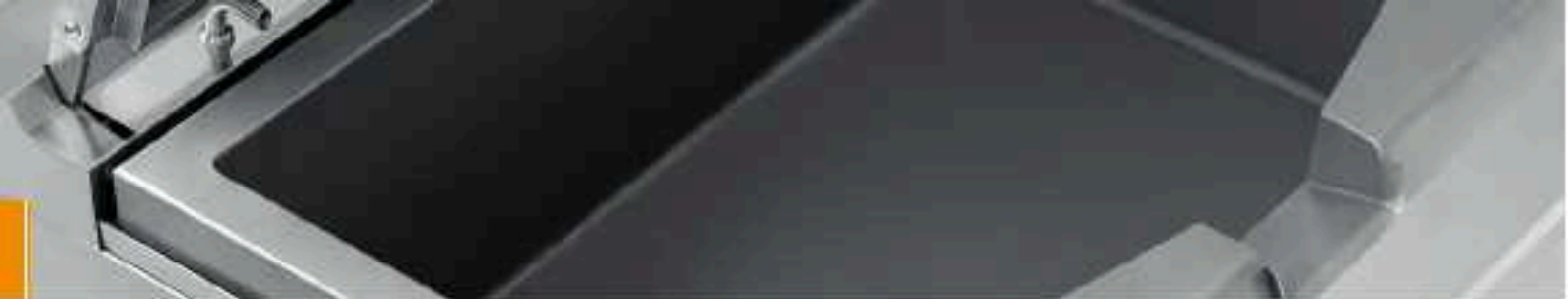
CNS 18/10
55 litre(s)
50 litre(s)
Indirect
2 levels
1/2"
850 mm to 900 mm
Automatic filling level check
9 kW | 400 V | 50 Hz
3 NAC
W 800 x D 700 x H 850 mm
95 kg

286811

RRP 8,849,- €

GTIN 4015613577869





Tilting frying pan 700 E51LHK



CNS
18/19

- Material crucible
- Size crucible
- Content
- Useful content
- Temperature range
- Water supply tap
- Height adjustable
- Properties
- Equipment connection
- Size

Stainless steel
Duplex base
W 670 x D 400 x H 190 mm
60 litre(s)
52 litre(s)
50 °C to 300 °C
Yes
850 mm to 900 mm
Hinged lid that can be opened upwards
3 NAC
W 800 x D 700 x H 850 mm

	Tilting device	Power load	Weight	Code-No.	RRP*	GTIN
Tilting frying pan 700 E51LHK	Manual	10 kW 400 V 50 Hz	109.4 kg	286681	6,949,- €	4015613776965
Tilting frying pan 700 E51LEK	Electro-motor	10.25 kW 400 V 50 Hz	107 kg	286613	2,249,- €	4015613776972



Tilting frying pan 700 G51LHK



CNS
18/19

- Material crucible
- Size crucible
- Content
- Useful content
- Ignition type
- Temperature range
- Water supply tap
- Height adjustable
- Properties
- Gas type

Stainless steel
Duplex base
W 670 x D 400 x H 190 mm
60 litre(s)
52 litre(s)
Pilot ignition
50 °C to 300 °C
Yes
850 mm to 900 mm
Hinged lid that can be opened upwards
Natural gas H
Liquid gas and natural gas L-nozzles are enclosed
12.5 kW
W 800 x D 700 x H 850 mm

	Tilting device	Power load	Weight	Code-No.	RRP*	GTIN
Tilting frying pan 700 G51LHK	Manual	0.05 kW 230 V 50 Hz	109.6 kg	2856811	7,099,- €	4015613737751
Tilting frying pan 700 G51LEK	Electro-motor	0.25 kW 230 V 50 Hz	109.4 kg	2856031	2,599,- €	4015613776958





Series 900 - Exclusivity in every dimension

The "900 series" redefines exclusivity in every respect. With an impressive installation depth of 900 mm and the high-quality CNS 18/TD material, these appliances not only offer generous space, but also outstanding performance and hygiene. The series is the ideal choice for large catering operations, classic communal catering such as canteens and hotel kitchens that set the highest standards in terms of efficiency and hygiene and can withstand large product capacities.

A particular highlight of the 900 series is the advanced interlocking technology, which ensures a secure and dirt-tight connection between the appliances. This innovative function not only enables efficient use of space, but also ensures a hygienic environment in the kitchen. The appliances are designed to connect seamlessly, minimising the ingress of dirt and bacteria between the appliances. This dirt-tight connection makes cleaning easier and helps to maintain the highest standards of hygiene.

The combination of exclusivity, performance and hygiene makes the 900 series the ideal choice for demanding catering environments where quality and efficiency are crucial.

Please ask us for individual advice on the series devices.

Gas range 900 4 burners OU



- Gas burner
- Pilot flame
- Ignition type
- Sub-counter unit type
- Height adjustable
- Gas type

- Single burner
- Yes
- Manual ignition
- Open
- 855 mm to 900 mm
- Natural gas H (20 mbar)
- Liquid gas nozzles (50 mbar) are enclosed



- Single burner
- Size hobs: 370 x 395 mm



	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas range 900 4 burners OU	4	2 x 6 kW 2 x 10 kW	32 kW	W 800 mm D 900 mm H 900 mm	78.4 kg	2991131	3,498,- €	4015613903811
Gas range 900 6 burners OU	6	3 x 6 kW 3 x 10 kW	48 kW	W 1,200 mm D 900 mm H 900 mm	112.3 kg	2991121	4,798,- €	4015613903804



Gas range 900 4 burners EBO



- Number of hobs
- Distribution of hobs
- Gas burner
- Pilot flame
- Ignition type
- Material cooking chamber
- Gastronorm
- Including
- Height adjustable
- Gas type
- Size

- 4
- 2 x 6 kW, 2 x 10 kW
- Single burner
- Yes
- Manual ignition
- Stainless steel
- 2/1 GN
- 1 grid
- 855 mm to 900 mm
- Natural gas H (20 mbar)
- Liquid gas nozzles (50 mbar) are enclosed
- W 800 x D 900 x H 900 mm

	Oven type	Oven functions	Power	Weight	Code-No.	RRP*	GTIN
Gas range 900 4 burners EBO	Electric	Upper / lower heat	32 kW	133.8 kg	2992271	5,498,- €	4015613903825
Gas range 900 4 burners GBO	Gas	Lower heat	40 kW	126 kg	2992171	4,998,- €	4015613903828



Gas range 900 6 burners EBO



- Number of hobs: 6
- Distribution of hobs: 3 x 6 kW, 3 x 10 kW
- Gas burner: Single burner
- Pilot flame: Yes
- Ignition type: Manual ignition
- Material cooking chamber: Stainless steel
- Gastronom: 2/1 GN
- Including: 1 grid
- Sub-counter unit type: Leaf door
- Size base unit: W 340 x D 830 x H 375 mm
- Height adjustable: 855 mm to 900 mm
- Gas type: Natural gas H (20 mbar)
- Liquid gas nozzles (50 mbar) are enclosed
- Size: W 1,200 x D 900 x H 900 mm

	Oven type	Oven functions	Power	Weight	Code-No.	RRP*	GTIN
Gas range 900 6 burners EBO	Electro	Upper / lower heat	48 kW	183.2 kg	2992481	7,198,- €	4015613903859
Gas range 900 6 burners GBO	Gas	Lower heat	56 kW	171.3 kg	2992291	6,798,- €	4015613903842



Electric range 900 2 hobs OU



This Electric range with SCHOTT CERAN® cooktop offers long-lasting quality and reliable cooking performance.

- Material hob: SCHOTT CERAN®
- Height adjustable: 855 mm to 900 mm
- Equipment connection: 3 NAC



- Hob SCHOTT CERAN®
- Size hobs: Ø 195 - 280 mm



	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric range 900 2 hobs OU	2	2 x 2.75 kW	5.5 kW 400 V 50-60 Hz	W 400 mm D 900 mm H 900 mm	35.7 kg	299411	3,249,- €	4015613903774
Electric range 900 4 hobs OU	4	4 x 2.75 kW	11 kW 400 V 50-60 Hz	W 800 mm D 900 mm H 900 mm	57 kg	299421	5,298,- €	4015613903781



Electric range 900 4 hobs EBO



This 4-burner electric range with SCHOTT CERAN® cooktop and 2/1 GN electric oven is perfect for large quantities and the high demands of modern commercial kitchens.



- Number of hobs: 4
- Size hobs: 4 x Ø 280 mm
- Distribution of hobs: 4 x 2.75 kW
- Material hob: SCHOTT CERAN®
- Oven type: Electro
- Oven functions: Upper / lower heat
- Material cooking chamber: Stainless steel
- Gastronorm: 2/1 GN
- Including: 1 grid
- Height adjustable: 855 mm to 900 mm
- Power load: 17.2 kW | 400 V | 50-60 Hz
- Equipment connection: 3 NAC
- Size: W 800 x D 900 x H 900 mm
- Weight: 107.8 kg

299431

GTIN 4015613903768

RRP 6,998,- €



Electric range 900 4 hotplates OU



With 4 square, robust cast iron hotplates, this electric range offers reliable performance for a wide range of cooking creations.



- Number of hobs: 4
- Size hobs: 300 x 300 mm
- Distribution of hobs: 4 x 4 kW
- Material hob: Cast iron
- Sub-counter unit type: Open
- Height adjustable: 855 mm to 900 mm
- Power load: 16 kW | 400 V | 50-60 Hz
- Equipment connection: 3 NAC
- Size: W 800 x D 900 x H 900 mm
- Weight: 81.6 kg

299215

GTIN 4015613903736

RRP 4,398,- €



Electric range 900 4 hotplates EBO



- Number of hobs: 4
- Size hobs: 300 x 300 mm
- Distribution of hobs: 4 x 4 kW
- Material hob: Cast iron
- Oven type: Electro
- Oven functions: Upper / lower heat
- Material cooking chamber: Stainless steel
- Gastronorm: 2/1 GN
- Including: 1 grid
- Height adjustable: 855 mm to 900 mm
- Power load: 22.2 kW | 400 V | 50-60 Hz
- Equipment connection: 3 NAC
- Size: W 800 x D 900 x H 900 mm
- Weight: 133.8 kg

299325

GTIN 4015613903767

RRP 6,529,- €



Electric range 900 6 hotplates EBO



- Number of hobs: 6
- Size hobs: 300 x 300 mm
- Distribution of hobs: 6 x 4 kW
- Material hob: Cast iron
- Oven type: Electro
- Oven functions: Upper / lower heat
- Material cooking chamber: Stainless steel
- Gastronorm: 2/1 GN
- Including: 1 grid
- Sub-counter unit type: Leaf door
- Size base unit: W 340 x D 830 x H 375 mm
- Height adjustable: 855 mm to 900 mm
- Power load: 30.2 kW | 400 V | 50-60 Hz
- Equipment connection: 3 NAC
- Size: W 1,200 x D 900 x H 900 mm
- Weight: 180.3 kg

299217

GTIN 4015613903743

RRP* 8,598,- €



Induction range 900 2 hobs OU



- Material hob: SCHOTT CERAN®
- Number of output levels: 9
- Sub-counter unit type: Open
- Height adjustable: 855 mm to 900 mm
- Equipment connection: 3 NAC



- ▶ Hob SCHOTT CERAN®
- ▶ Size of hobs: Ø 260 mm
- ▶ Pot diameter: 120 - 270 mm



299319

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Induction range 900 2 hobs OU	2	2 x 5 kW	10 kW 400 V 50-60 Hz	W 400 mm D 900 mm H 900 mm	47.5 kg	299318	9,598,- €	4015613903866
Induction range 900 4 hobs OU	4	4 x 5 kW	20 kW 400 V 50-60 Hz	W 800 mm D 900 mm H 900 mm	83 kg	299319	16,798,- €	4015613903873



Bain Marie 900 E400



The compact Bain Marie ensures that food is gently heated and reliably kept warm - the ideal solution for the highest quality standards in professional catering kitchens.



- Number of tanks	1
- Depth GN container max.	150 mm
- Water drain tap	Yes
- Water supply tap	Yes
- Sub-counter unit type	Open
- Height adjustable	855 mm to 900 mm
- Not included in delivery	GN containers
- Equipment connection	1 NAC

	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bain Marie 900 E400	1 x 1/1 GN + 1 x 1/3 GN	1.5 kW 230 V 50-60 Hz	W 400 mm D 900 mm H 900 mm	33.3 kg	299303	2,398,- €	4015613904023
Bain Marie 900 E600	2 x 1/1 GN + 2 x 1/3 GN	3 kW 230 V 50-60 Hz	W 800 mm D 900 mm H 900 mm	48.6 kg	299304	3,398,- €	4015613904030



Component parts

Intermediate bar 900 32L

- Material: CNS 18/10
- Size: W 26 x D 322 x H 17 mm
- Weight: 0.16 kg
- GTIN: 4015613904290

299306

RRP 29,- €



Intermediate bar 900 70L

- Material: CNS 18/10
- Size: W 26 x D 708 x H 17 mm
- Weight: 0.35 kg
- GTIN: 4015613904283

299307

RRP 45,- €



Multi-fryer 900 E43L



The powerful multi-fryer with large CNS 18/10 pan enables efficient preparation of large quantities - for maximum productivity in commercial kitchens.



- Material crucible	CNS 18/10
- Content	43 litres
- Number of heating zones	2
- Heating zones can be controlled separately	Yes
- Temperature range	60 °C to 320 °C
- Grease release tap	Yes
- Grease collection tank	Yes
- Properties	Rounded well
- Including	1 drip tray 1/2 GN, 150 mm deep
- Sub-counter unit type	Open
- Height adjustable	855 mm to 900 mm
- Power load	12 kW 400 V 50-60 Hz
- Equipment connection	3 NAC
- Size	W 800 x D 900 x H 900 mm
- Weight	101.6 kg

299426

RRP 6,349,- €

GTIN 4015613904115



Griddle plate 900 E400 G



- Material: roasting surface
- Sub-counter unit type
- Height adjustable

Steel, hand chrome-plated
Open
855 mm to 900 mm



- Ignition type: Piezo ignition
- Gas type: Natural gas H, liquid gas nozzles (50 mbar) are enclosed

	Roasting surface design	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 900 E400 G 	Smooth	W 340 mm D 640 mm	8 kW 400 V 50-60 Hz	W 400 mm D 900 mm H 900 mm	64.8 kg	299001	3,329,- €	4015613903583
Griddle plate 900 E800 G 	Smooth	W 720 mm D 640 mm	16 kW 400 V 50-60 Hz	W 800 mm D 900 mm H 900 mm	117.4 kg	299510	4,839,- €	4015613903880
Griddle plate 900 E800 GR 	2/3 smooth, 1/3 ribbed	W 720 mm D 640 mm	16 kW 400 V 50-60 Hz	W 800 mm D 900 mm H 900 mm	117.4 kg	299511	5,038,- €	4015613903897
Griddle plate 900 G400 G 	Smooth	W 340 mm D 640 mm	9 kW	W 400 mm D 900 mm H 900 mm	64.4 kg	2990021	3,329,- €	4015613903590
Griddle plate 900 G800 G 	Smooth	W 720 mm D 640 mm	18 kW	W 800 mm D 900 mm H 900 mm	116.4 kg	2995081	4,749,- €	4015613903910
Griddle plate 900 G800 GR 	2/3 smooth, 1/3 ribbed	W 720 mm D 640 mm	18 kW	W 800 mm D 900 mm H 900 mm	116.2 kg	2995061	4,949,- €	4015613903903



Component parts

Splash guard 900 B400

- Material: CNS 18/10
- Designed for: 400 mm wide griddle plates from the 900 series
- Size: W 360 x D 705 x H 145 mm
- Weight: 3.2 kg
- GTIN: 4015613904238



299072

RRP 239,- €

Splash guard 900 B800

- Material: CNS 18/10
- Designed for: 800 mm wide griddle plates from the 900 series
- Size: W 760 x D 705 x H 145 mm
- Weight: 3.95 kg
- GTIN: 4015613904245



299079

RRP 249,- €



Lava stone grill 900 G400



- Type of grid
- Number of grills areas
- Height-adjustable grid
- Ignition type
- Sub-counter unit type
- Height adjustable
- Including
- Gas type

V-grid (for meat)

1

Yes

Piezo ignition

Open

855 mm to 900 mm

Lava stones for first filling

Natural gas H

Liquid gas nozzles (50 mbar) are enclosed



2 heating zones, heating zones can be controlled separately

	Size grill plates	Power	Size	Weight	Code-No.	RRP*	GTIN
Lava stone grill 900 G400	W 380 mm D 590 mm	15 kW	W 400 mm D 900 mm H 900 mm	51.7 kg	2994521	3,398,- €	4015613904092
Lava stone grill 900 G800	W 780 mm D 590 mm	30 kW	W 800 mm D 900 mm H 900 mm	86.2 kg	2994631	4,898,- €	4015613904108



Component parts

Round grid 900

- Material: CNS 18/10
- Type of grid: Round grille (for fish)
- Size grill plates: W 380 x D 590 mm
- Size: W 380 x D 590 x H 95 mm
- Weight: 3.1 kg
- GTIN: 4015613904221



299472

RRP 345,- €

V-grid 900

- Material: CNS 18/10
- Type of grid: V-grid (for meat)
- Size grill plates: W 380 x D 590 mm
- Size: W 380 x D 590 x H 105 mm
- Weight: 2.9 kg
- GTIN: 4015613904214



299471

RRP 349,- €

Lava rocks 7kg

- Size: W 310 x D 310 x H 95 mm
- Weight: 7 kg
- GTIN: 4015613182049



100611

RRP 59,- €

Deep fat fryer 900 E1-21



The Deep fat fryer with 21-litre bowl - large capacity, convenient operation and effortless cleaning thanks to the Grease collection tank and swivelling Heating element.



CMS
18/19

21L

- Beaker capacity: 21 litre(s)
- Temperature range: 100 °C to 195 °C
- Grease release tap: Yes
- Cold zone: Yes
- Height adjustable: 855 mm to 900 mm
- Equipment connection: 3 NAC

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 900 E1-21	1	1	19,5 kW 400 V 50-60 Hz	W 400 mm D 900 mm H 900 mm	48,1 kg	299630	3,798,- €	4015613903963
Deep fat fryer 900 E2-21	2	3 (1 x large, 2 x small)	39 kW 400 V 50-60 Hz	W 800 mm D 900 mm H 900 mm	87 kg	299003	6,198,- €	4015613903613



Deep fat fryer 900 G1-21



The gas deep fryer with 21-litre bowl - large capacity, convenient working and effortless cleaning thanks to the Grease collection tank.



CMS
18/19

21L

- Beaker capacity: 21 litre(s)
- Temperature range: 120 °C to 200 °C
- Ignition type: Electronic ignition
- Grease release tap: Yes
- Cold zone: Yes
- Height adjustable: 855 mm to 900 mm
- Gas type: Natural gas H
- Liquid gas nozzles (50 mbar) are enclosed

	Number of tanks	Number of baskets	Connected load gas	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 900 G1-21	1	1	19 kW	W 400 mm D 900 mm H 900 mm	65,2 kg	2999961	4,049,- €	4015613903989
Deep fat fryer 900 G2-21	2	3 (1 x large, 2 x small)	40 kW	W 800 mm D 900 mm H 900 mm	115,2 kg	2999521	7,249,- €	4015613903972



Component parts

Deep frying basket 900 6L

- Size basket: W 140 x D 400 x H 120 mm
- Size: W 140 x D 745 x H 280 mm
- Weight: 1,1 kg
- GTIN: 4015613904177

299633

RRP 85,- €

Deep frying basket 900 14L

- Size basket: W 300 x D 400 x H 120 mm
- Size: W 300 x D 745 x H 290 mm
- Weight: 1,45 kg
- GTIN: 4015613904184

299634

RRP 105,- €



► Filter
Frying fat filter
page 129



Pasta cooker 900 E1-40



Series 900 - your high-performance professional kitchen solution made of high-quality CNS 18/10, specially developed for large capacities and maximum robustness.



- Basin material
- Number of tanks
- Basin size, GN format
- Basket capacity
- Water drain tap
- Water supply tap
- Water connection
- Height adjustable
- Not included in delivery
- Size

AISI 316 stainless steel
1
1/1 GN
40 litre(s)
Yes
Yes
1/2"
855 mm to 900 mm
Baskets
W 400 x D 900 x H 900 mm



- Ignition type: Piezo ignition
- Gas type: Natural gas H, liquid gas nozzles (50 mbar) are enclosed

	Power load	Weight	Code-No.	RRP*	GTIN
Pasta cooker 900 E1-40 	9 kW 400 V 50-60 Hz	50.2 kg	299311	1,789,- €	4015613904047
Pasta cooker 900 G1-40 	15 kW	62.7 kg	2993031	3,898,- €	4015613904061



Component parts

Pasta basket 900 1/3GNL

- Material: CNS 18/10
- Gastronorm: 1/3 GN
- Size basket: W 145 x D 290 x H 215 mm
- Content: 8.6 litre(s)
- Size: W 145 x D 300 x H 350 mm
- Weight: 1.2 kg
- GTIN: 4015613904160



299128

RRP 165,- €

Pasta basket 900 1/3GNQ

- Material: CNS 18/10, Plastic
- Gastronorm: 1/3 GN
- Size basket: W 290 x D 160 x H 215 mm
- Content: 8.8 litre(s)
- Size: W 320 x D 160 x H 410 mm
- Weight: 1.4 kg
- GTIN: 4015613904139



299134

RRP 189,- €

Pasta basket 900 1/6GN

- Material: CNS 18/10, Plastic
- Gastronorm: 1/6 GN
- Size basket: W 160 x D 145 x H 215 mm
- Content: 3.9 litre(s)
- Size: W 165 x D 145 x H 395 mm
- Weight: 0.8 kg
- GTIN: 4015613904146



299117

RRP 119,- €



Work element 900 B400 OU



The compact Work element with robust worktop and open base - ideal for efficient processes and flexible use in the professional kitchen.

EN 1819

- Sub-counter unit type
- Height adjustable

Open
855 mm to 900 mm



Large working area thanks to 900 mm depth



299106

	Size base unit	Size	Weight	Code-No.	RRP*	GTIN
Work element 900 B400 OU	W 340 mm D 830 mm H 375 mm	W 400 mm D 900 mm H 900 mm	40 kg	299105	1,298,- €	4015613904078
Work element 900 B800 OU	W 740 mm D 830 mm H 375 mm	W 800 mm D 900 mm H 900 mm	52,8 kg	299106	1,598,- €	4015613904085



Component parts

Grill plate 900 R

- Material: Duplex stainless steel
- Roasting surface design: Ribbed
- With juice groove: Yes
- Size: W 390 x D 360 x H 20 mm
- Weight: 10.1 kg
- GTIN: 4015613904191



299051

RRP 469,- €

Frying plate 900 G

- Material: Duplex stainless steel
- Roasting surface design: Smooth
- With juice groove: Yes
- Size: W 390 x D 360 x H 20 mm
- Weight: 10.6 kg
- GTIN: 4015613904207



299056

RRP 395,- €

Door 900 W400

- Material: EN 1810
- Door hinge side: Left / right
- Size: W 395 x D 70 x H 470 mm
- Weight: 3.5 kg
- GTIN: 4015613904252



299014

RRP 289,- €

Swivel castors set 900 4S100

- Swivel castors: 4 swivel castors, 2 with brake
- Material: Polyamide
- Diameter castors: 100 mm
- Load-bearing capacity max., each: 150 kg
- Size: W 325 x D 355 x H 110 mm
- Weight: 2.8 kg
- GTIN: 4015613904269



299088

RRP 298,- €

Tilting frying pan 900 E80LEK



CNS 18/19

- Material crucible
- Size crucible
- Content
- Useful content
- Temperature range
- Water supply tap
- Water connection
- Height adjustable
- Properties
- Equipment connection
- Size

CNS 18/19
Duplex base
W 725 x D 585 x H 200 mm
80 litre(s)
72 litre(s)
50 °C to 300 °C
Yes
1/2"
855 mm to 900 mm
Double-layered lid with drip tray at the rear
3 NAC
W 800 x D 900 x H 900 mm

	Tilting device	Power load	Weight	Code-No.	RRP*	GTIN
Tilting frying pan 900 E80LHK	Manual	15 kW 400 V 50-60 Hz	146.8 kg	299607	8,198.- €	4015613903996
Tilting frying pan 900 E80LEK	Electro-motor	15.3 kW 400 V 50-60 Hz	156.6 kg	299004	9,549.- €	4015613903620



Tilting frying pan 900 G80LHK



CNS 18/19

- Material crucible
- Size crucible
- Content
- Useful content
- Temperature range
- Water supply tap
- Water connection
- Height adjustable
- Properties
- Gas type
- Connected load gas
- Size

CNS 18/19
Duplex base
W 725 x D 585 x H 200 mm
80 litre(s)
72 litre(s)
100 °C to 300 °C
Yes
1/2"
855 mm to 900 mm
Double-layered lid with drip tray at the rear
Natural gas H
Liquid gas nozzles (50 mbar) are enclosed
20 kW
W 800 x D 900 x H 900 mm

	Ignition type	Tilting device	Weight	Code-No.	RRP*	GTIN
Tilting frying pan 900 G80LHK	Piezo ignition	Manual	147 kg	2996731	7,639.- €	4015613904016
Tilting frying pan 900 G80LEK	Electronic ignition	Electro-motor	153.6 kg	2996041	9,029.- €	4015613904009



Boiling kettle 900 E100L



The powerful, electrically operated Boiling kettle offers generous capacity to effortlessly prepare a wide variety of dishes in large quantities - from soups and stews to rice and pasta side dishes.



CNS 18/19

- Material boiler
- Heating type
- Drain tap
- Water connection
- Height adjustable
- Properties

CNS 18/19

Indirect

Yes

1/2"

855 mm to 900 mm

Automatic water level control and filling of the boiler cavity

Boiler base made of AISI 316 stainless steel

21 kW | 400 V | 50-60 Hz

3 NAC

W 800 x D 900 x H 900 mm

- Power load
- Equipment connection
- Size

	Content	Useful content	Weight	Code-No.	RRP*	GTIN
Boiling kettle 900 E100L	111 litre(s)	100 litre(s)	136.4 kg	299910	9,989,- €	4015613903927
Boiling kettle 900 E150L	161 litre(s)	150 litre(s)	134.8 kg	299911	10,289,- €	4015613903934



Boiling kettle 900 G150L



The powerful, gas-powered Boiling kettle offers generous capacity to effortlessly prepare a wide variety of dishes in large quantities - from soups and stews to rice and pasta side dishes.



CNS 18/19

- Material boiler
- Heating type
- Ignition type
- Drain tap
- Water connection
- Height adjustable
- Properties
- Gas type

CNS 18/19

Indirect

Piezo ignition

Yes

1/2"

855 mm to 900 mm

Boiler base made of AISI 316 stainless steel

Natural gas H

Liquid gas nozzles (50 mbar) are enclosed

W 800 x D 900 x H 900 mm

- Size

	Content	Useful content	Power	Weight	Code-No.	RRP*	GTIN
Boiling kettle 900 G100L	111 litre(s)	100 litre(s)	21 kW	137.8 kg	2999101	10,229,- €	4015613903958
Boiling kettle 900 G150L	161 litre(s)	150 litre(s)	24 kW	149 kg	2999021	10,529,- €	4015613903941



COOKING TECHNOLOGY

Cooking to perfection? Not such a simple thing to do. Or maybe it is: Because with Bartscher cooking technology, the certainty of success is already incorporated as standard regardless of whether it's a combi steamer, a hot air oven or a sous vide cooker.



Gas range MFGO 7040



- Gas burner
- Ignition type
- Pilot flame
- Height adjustable
- Gas type

Single burner
Manual ignition
Yes
910 mm to 955 mm
Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are enclosed

	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
MFGO 7040	4	2 x 1.5 kW 2 x 6 kW	19 kW	W 800 mm D 700 mm H 910 mm	56.4 kg	1582051	2,598.- €	4015613698578
MFGO 7060	6	3 x 1.5 kW 3 x 6 kW	28.5 kW	W 1,200 mm D 700 mm H 910 mm	79.2 kg	1582101	3,098.- €	4015613635033



Gas range MFG 7341



- Gas burner
- Ignition type
- Pilot flame
- Oven type
- Oven functions
- Gastronorm
- Including
- Height adjustable
- Gas type

Single burner
Manual ignition
Yes
Electro
Upper / lower heat
2/1 GN
1 grid
910 mm to 955 mm
Natural gas H (20 mbar)
Liquid gas (50 mbar) and natural gas
nozzles L (20 mbar) are enclosed



	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
MFG 7341	4	2 x 1.5 kW 2 x 6 kW	19 kW	W 800 mm D 730 mm H 910 mm	108.4 kg	1582011	3,649.- €	4015613749136
MFG 7360	6	3 x 1.5 kW 3 x 6 kW	28.5 kW	W 1,200 mm D 700 mm H 910 mm	129.4 kg	1582201	4,409.- €	4015613635040



Component parts

Tray 2/1GN, 20 mm

- Gastronorm: 2/1 GN
- Size: W 650 x D 530 x H 20 mm
- Weight: 2.7 kg
- GTIN: 4015613271699

A101181

RRP 49.- €

GN grid 2/1, SS

- Gastronorm: 2/1 GN
- Size: W 650 x D 530 x H 10 mm
- Weight: 1.9 kg
- GTIN: 4016098175267

A101092

RRP 59.- €

Gas range BGH 600-521



- Number of hobs: 5
- Distribution of hobs: 1 x 1 kW, 1 x 3 kW, 2 x 1.75 kW, 1 x 4 kW
- Gas burner: Single burner, Two-circle burner
- Ignition type: Electronic one-hand ignition
- Oven type: Electro
- Multifunctional oven: Yes
- Oven volume: 104 litre(s)
- Energy efficiency class: A (EU No. 65 / 2014)
- Energy consumption of top/bottom heat: 0.34 kWh / cycle
- Convection energy consumption: 0.96 kWh / cycle
- Oven connected load: 2.5 kW
- Including: 1 baking tray, 2 grids
- Height adjustable: 850 mm to 900 mm
- Gas type: Natural gas H (20 mbar), Propane nozzles (50 mbar) and natural gas nozzles L (20 mbar) are enclosed
- Power: 11.5 kW
- Size: W 900 x D 650 x H 920 mm
- Weight: 65.8 kg



1519821

GTIN 4015613843841

RRP 1,598,- €



Cerane range 5K-EBMF



- Number of hobs: 5
- Distribution of hobs: 1 x 0.7/2.1 kW, 1 x 1.4/2.2 kW, 1 x 2.2 kW, 2 x 1.2 kW
- Type of hobs: Glass ceramic
- Oven type: Electro
- Multifunctional oven: Yes
- Oven volume: 104 litre(s)
- Energy efficiency class: A (EU No. 65 / 2014)
- Energy consumption of top/bottom heat: 0.34 kWh / cycle
- Convection energy consumption: 0.96 kWh / cycle
- Oven connected load: 2.5 kW
- Including: 1 baking tray, 2 grids
- Height adjustable: 890 mm to 915 mm
- Power load: 11.5 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 900 x D 660 x H 890 mm
- Weight: 71.8 kg



155670

GTIN 4015613843834

RRP 2,849,- €



Component parts

Baking tray

- Material: Steel plate, Enamelled
- Size: W 666 x D 376 x H 25 mm
- Weight: 2 kg
- GTIN: 4015613721330

150958

RRP 36,- €

Oven grid

- Material: Chrome-nickel steel
- Size: W 666 x D 360 x H 19 mm
- Weight: 1 kg
- GTIN: 4015613656557

150606

RRP 26,- €

Induction range 6K-EBMF



- Material: Steel
- Number of hobs: 6
- Distribution of hobs: Up to 2.1 kW per plate thanks to power sharing. Total max. 7.4 kW
- Material hob: Glass
- Oven type: Electro
- Multifunctional oven: Yes
- Oven volume: 87 litre(s)
- Energy efficiency class: A (EU No. 65 / 2014)
- Energy consumption of top/bottom heat: 0.87 kWh / cycle
- Convection energy consumption: 1.11 kWh / cycle
- Oven connected load: 2.45 kW
- Including: 1 baking tray, 2 grids
- Height adjustable: 900 mm to 940 mm
- Power load: 10.5 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 900 x D 650 x H 890 mm
- Weight: 67.4 kg

286426

RRP* 3,898,- €

GTIN 4015613772943



Baking tray 6K-EBMF

- Material: Steel, Enamelled
- Important information: The oven grid 6K-EBMF-AK is required to use the baking tray
- Size: W 590 x D 320 x H 27 mm
- Weight: 1.4 kg
- GTIN: 4015613848075

150960

RRP* 129,- €

Oven grid 6K-EBMF-AK

- Material: Stainless steel
- Important information: Used to accommodate baking tray 6K-EBMF
- Size: W 664 x D 332 x H 20 mm
- Weight: 0.95 kg
- GTIN: 4015613862965

150961

RRP* 29,- €

Oven grid 6K-EBMF

- Material: Stainless steel
- Size: W 664 x D 332 x H 20 mm
- Weight: 0.95 kg
- GTIN: 4015613814919

150959

RRP* 36,- €

2-Hob Induction range GU



- Material hob: Glass
- Number of output levels: 10
- Height adjustable: 830 mm to 860 mm
- Properties: Hob control can be switched between power stages and temperature. Control via knob, touch
- Equipment connection: 3 NAC



► Closed base with double door



105765

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
2-Hob Induction range GU	2	1 x 5 kW 1 x 3.5 kW	8.5 kW 400 V 50/60 Hz	W 400 mm D 700 mm H 860 mm	42.4 kg	105764	2,049,- €	4015613803821
4-Hob Induction range GU	4	2 x 5 kW 2 x 3.5 kW	17 kW 400 V 50/60 Hz	W 800 mm D 700 mm H 860 mm	73.3 kg	105765	3,898,- €	4015613803814



Gas wok table cooker GWTH1



- Size hobs
- Distribution of hobs
- Gas burner
- Ignition type
- Pilot flame
- Height-adjustable feet
- Properties

- Gas type

- Power
- Size
- Weight

Ø 290 mm
 1 x 11,5 kW
 High-performance burner
 Manual ignition
 Yes
 Yes
 Hobs without wok ring top, for pots from
 Ø 200 mm
 Liquid gas (30 mbar)
 Natural gas nozzles H (20 mbar) are
 enclosed
 11,5 kW
 W 400 x D 600 x H 415 mm
 25,4 kg

1052303

GTIN 4015613630877

RRP* 1,349,- €



Wok cooker, 2 burners



- Size hobs
- Gas burner
- Ignition type
- Pilot flame
- Height adjustable
- Properties

- Gas type

Ø 290 mm
 High-performance burner
 Manual ignition
 Yes
 960 mm to 985 mm
 Heating zones can be controlled separately
 Hobs without wok ring top, for pots from
 Ø 200 mm
 Liquid gas (30 mbar)
 Natural gas nozzles H (20 mbar) are
 enclosed

	Number of hobs	Distribution of hobs	Power	Size	Weight	Code-No.	RRP*	GTIN
Wok cooker, 2 burners	2	2 x 11,5 kW	23 kW	W 900 mm D 600 mm H 960 mm	58 kg	1052103	2,649,- €	4015613610764
Wok cooker, 3 burners	3	3 x 11,5 kW	34,5 kW	W 1,500 mm D 600 mm H 960 mm	85 kg	1053103	3,449,- €	4015613610771



Component parts

Wok pan steel, 360mm

- Material: Steel
- Diameter: 360 mm
- Size: W 560 x D 360 x H 95 mm
- Weight: 1,5 kg
- GTIN: 4015613371313

A105960

RRP* 149,- €



► Wok pans
page 163

Stock-pot stove E 1K350



- Diameter hob: 300 mm
- Output hob(s) max.: 3,500 W
- Number of output levels: 6
- Power load: 3.5 kW | 380-400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 500 x D 500 x H 520 mm
- Weight: 16.4 kg

105343

GTN 4015613128036

RRP* 1,749.- €



Stock-pot stove E 1K500



- Diameter hob: 400 mm
- Output hob(s) max.: 5,000 W
- Number of output levels: 4
- Power load: 5 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC
- Size: W 570 x D 590 x H 515 mm
- Weight: 34.2 kg

105325

GTN 4015613633244

RRP* 1,469.- €



Stock-pot stove IND 1K300



The mobile stool cooker is the ideal cooker for use inside and outside. With its high power of up to 5 kW, it offers limitless possibilities for preparing food. The induction hob allows fast and efficient work, and only a small amount of heat escapes into the environment.

- Material hob: Glass
- Diameter hob: 300 mm
- Output hob(s) max.: 5,000 W
- Number of output levels: 9
- Load-bearing capacity max.: 60 kg
- Power load: 5 kW | 380-400 V | 50-60 Hz
- Equipment connection: 3 NAC
- Size: W 500 x D 500 x H 410 mm
- Weight: 15.4 kg



► Powerful induction stool cooker

► Nine power levels
► Knob control

► Practical digital display

105817

GTN 4015613783604

RRP* 1,598.- €



Stock-pot stove G-1KB 1K680



- Gas burner
- Ignition type
- Gas type



- Load-bearing capacity max.
- Power
- Size
- Weight

Strong burner
Pilot ignition
Liquid gas
Natural gas G20 nozzle (50 mbar) provided
50 kg
6.8 kW
W 400 x D 440 x H 385 mm
12.6 kg

105453

GTIN 4015613683256

RRP* 345,- €



Support ring for small pots G-1KB 1K680

- Size: W 400 x D 390 x H 25 mm
- Weight: 0.86 kg
- GTIN: 4015613756806

105453

RRP* 21,- €



Wok attachment G-1KB 1K680

- Size: W 400 x D 400 x H 90 mm
- Weight: 2.2 kg
- GTIN: 4015613724690

105452

RRP* 72,- €



Stock-pot stove G-2KB 1K700



- Gas burner
- Ignition type
- Pilot flame
- Gas type



- Load-bearing capacity max.
- Power
- Size
- Weight

Two-circle burner
Manual ignition
Yes
Liquid gas
Natural gas nozzles H and L are enclosed
70 kg
7 kW
W 450 x D 475 x H 500 mm
20.2 kg

1051403

GTIN 4015613734552

RRP* 1,749,- €



Stock-pot stove G-WB 1K1250



- Gas burner
- Ignition type
- Pilot flame
- Gas type



- Load-bearing capacity max.
- Power

Wart burner
Manual ignition
Yes
Liquid gas
Natural gas nozzles H and L are enclosed
70 kg
12.5 kW



1051603

	Size	Weight	Code-No.	RRP*	GTIN
G-WB 1K1250	W 660 mm D 590 mm H 520 mm	28.6 kg	1051503	2,398,- €	4015613734545
G-WB 1K1250 XL	W 590 mm D 680 mm H 820 mm	31 kg	1051603	2,798,- €	4015613734088



Stock-pot stove G-1KB 1K2000



• Gas burner



• Ignition type



• Pilot flame



• Gas type

• Load-bearing capacity max.

• Power

• Size

• Weight

Single burner

Strong burner

Manual ignition

Yes

Liquid gas

60 kg

20 kW

W 600 x D 620 x H 505 mm

22.6 kg



- For flexible use outside
- Operated with LPG



- Powerful
- 20 kW



- Large cooking area 600 mm
- Pot diameter: 400 - 600 mm

1051993

GTIN: 4015613804729



RRP* 2,049,- €

Base frame G-1KB 1K2000

- Material: Stainless steel
- Delivery state: Building kit (simple assembly)
- Size: W 600 x D 600 x H 270 mm
- Weight: 5 kg
- GTIN: 4015613804736

105198

RRP* 289,- €



Gas cooker 1K750



• Gas burner



• Control pressure

• Gas type

Wart burner

50 mbar

Propane



1054603

	Output hob(s) max.	Ignition type	Power	Size	Weight	Code-No.	RRP*	GTIN
1K750	7.5 kW	Manual ignition	7.5 kW	W 398 mm D 570 mm H 170 mm	6 kg	1054503	198,- €	4015613467764
1K1050	10.5 kW	Piezo ignition	10.5 kW	W 410 mm D 540 mm H 180 mm	5.3 kg	1054603	92,- €	4015613682860



Component parts

Gas connection set GW-Al

- Can be used in: Inner and outer area
- Size: W 64 x D 61 x H 27 mm
- Weight: 1.3 kg
- GTIN: 4015613586557

500180

RRP* 149,- €



Gas connection kit

- Can be used in: Outer area
- Size: W 64 x D 180 x H 35 mm
- Weight: 1.5 kg
- GTIN: 4015613419015

825152

RRP* 98,- €





Boiling kettle E113L



For catering, mass-catering and large professional kitchens, this electric cooking pot is ideal for preparing large quantities of food – from soups to stews and even side dishes such as potatoes, pasta or rice.



Technical data

- Material boiler
- Temperature control
- Heating type
- Height adjustable
- Properties

- Stainless steel
- 2 levels
- Thermostatic
- Indirect
- 850 mm to 900 mm
- Automatic water level check in the intermediate jacket
- Automatic shutdown in case of malfunction
- Pressure monitoring: Funnel fitting with safety valve (calibrated to 0.5 bar)
- Electrical heating thanks to cast case "Incoloy 800" resistors made of a special alloy
- Mixer tap for cold and warm water
- Including: strainer
- 3 HAC
- Cooking pot for steam heating

- Equipment connection
- Available on request



- ▶ Indirect heating
- ▶ Automatic water level check in intermediate casing

	Useful content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Boiling kettle E113L	102 litre(s)	16 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	143 kg	280015	9,998,- €	4015613705378
Boiling kettle E145L	135 litre(s)	18 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	155 kg	280016	10,498,- €	4015613705392
Boiling kettle E220L	200 litre(s)	32 kW 400 V 50/60 Hz	W 1,000 mm D 1,150 mm H 900 mm	235 kg	280021	14,848,- €	4015613153326
Boiling kettle E342L	317 litre(s)	36 kW 400 V 50/60 Hz	W 1,150 mm D 1,300 mm H 900 mm	280 kg	280022	17,348,- €	4015613153333
Boiling kettle E480L	455 litre(s)	36 kW 400 V 50/60 Hz	W 1,150 mm D 1,300 mm H 1,030 mm	300 kg	280023	23,248,- €	4015613153340



Boiling kettle G113L



For catering, mass catering and large professional kitchens, this gas cooking pot is ideal for preparing large quantities of food – from soups to stews and even side dishes such as potatoes, pasta or rice.

- Material: boiler
- Temperature control
- Ignition type
- Heating type
- Height adjustable
- Properties

- Stainless steel
- 2 levels
- Piezo ignition
- Indirect
- 850 mm to 900 mm
- Automatic water level check in the intermediate jacket
- Automatic shutdowns in case of malfunction
- Pressure monitoring: Funnel fitting with safety valve (calibrated to 0.5 bar)
- Gas heated thanks to very efficient stainless steel burner
- Gas supply for the burner is guaranteed by a gas multifunctional control
- Mixer tap for cold and warm water
- Including: strainer
- Natural gas H
- Liquid gas nozzles (50 mbar) are enclosed

- Gas type



- ▶ Indirect heating
- ▶ Automatic water level check in intermediate casing

	Useful content	Power	Size	Weight	Code-No.	RRP*	GTIN
Boiling kettle G113L	102 litre(s)	21 kW	W 800 mm D 900 mm H 1,070 mm	143 kg	2800021	10,598,- €	4015613705354
Boiling kettle G150L	145 litre(s)	21 kW	W 800 mm D 900 mm H 900 mm	153 kg	2800031	11,149,- €	4015613705361
Boiling kettle G342L	317 litre(s)	48 kW	W 1,150 mm D 1,300 mm H 900 mm	277 kg	2800071	17,549,- €	4015613353203
Boiling kettle G480L	455 litre(s)	58 kW	W 1,150 mm D 1,300 mm H 1,030 mm	305 kg	2800081	22,549,- €	4015613353210



Component parts

Strainer for boiling kettles

- Size: W 110 x D 145 x H 80 mm
- Weight: 0.07 kg
- GTIN: 4015613720951

296999

100% 49,- €

Tilting frying pan E80LHK



- Material crucible
- Tilting device
- Water supply tap
- Height adjustable
- Properties

- Equipment connection

Chrome-nickel steel
Manual
Yes
850 mm to 910 mm
Power supply interruption in case of malfunction
Heating resistors from "Incoloy 800"
3 NAC



193062

	Useful content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Tilting frying pan E80LHK	70 litre(s)	9.9 kW 400 V 50 Hz	W 900 mm D 900 mm H 900 mm	158 kg	193036	7,479,- €	4015633721224
Tilting frying pan E120LHK	100 litre(s)	14.8 kW 400 V 50 Hz	W 1,200 mm D 900 mm H 900 mm	237 kg	193062	11,998,- €	4015633723464



Tilting frying pan G80LHK



- Material crucible
- Ignition type
- Pilot flame
- Tilting device
- Water supply tap
- Height adjustable
- Properties
- Gas type

Chrome-nickel steel
Pilot ignition
Yes
Manual
Yes
850 mm to 910 mm
Gas heater with stainless steel tube burner
Safety system with thermal element
Natural gas H
Liquid gas nozzles (50 mbar) are enclosed

	Useful content	Connected load gas	Size	Weight	Code-No.	RRP*	GTIN
Tilting frying pan G80LHK	70 litre(s)	22 kW	W 900 mm D 900 mm H 900 mm	162.6 kg	1930311	7,279,- €	4015633721231
Tilting frying pan G120LHK	100 litre(s)	30 kW	W 1,200 mm D 900 mm H 900 mm	220 kg	1930511	11,425,- €	4015633723471



Front cooking station KST3240 Eco

Simply perfect – a mobile solution for front cooking, catering and events. This unit can be flexibly equipped with the perfect table-top appliances and accessories for really versatile use. The appliances can be easily exchanged as needed to meet changing requirements.



- Designed for
- Dimensions of niche utility space
- Size glass superstructure
- Equipped with

2-3 table-top units
W 1,206 x D 600 mm
W 1,684 x D 611 x H 470 mm
4 GN containers 1/9 GN, 100 mm deep for oils, sauces, cooking cutlery
Storage compartment below the setting niches, dimensions:
W 1,180 x D 455 x H 221 mm
Integrated electrical fuse
Integrated ventilation with flame protection filter
3-level
Stainless steel
3
Activated carbon filter
Wire mesh filter
Flame protection filter
Silica gel filter
LED
On the grill guard
4 swivel casters, 2 with brake
3 x 230 V, 2 x 400 V 16A CEE
Connection cable
Electrical appliances:
Platforms
The connection cable must be attached by a specialist at the site
24 kW | 400 V | 50 Hz
3 NAC
W 1,715 x D 845 x H 1,380 mm
180 kg

- Fan regulation
- Material filter
- Number of filters
- Filter type
- Lighting
- Swivel casters
- Plug design
- Not included in delivery
- Important information
- Power load
- Equipment connection
- Size
- Weight



- Placement niche
Footprint: W 1,206 x D 600 mm
- Designed for 2-3 table-top appliances



- 5 sockets
3 x 230 V
2 x 400 V 16A CEE



- Integrated ventilation
- With stainless steel flame protection filter
- With 3 different settings

107311

GRN 401561379980

RRP* 8,549,- €



Bartscher appliances suitable for the front cooking station KST3240 Eco – Bartscher.com



Front cooking station KST3240 Plus

A mobile cooking station for a professional look in front cooking areas. From a 230 V induction cooker to a 400 V Series 650 solid griddle plate – extremely flexible for use in catering, for events, and in front cooking areas with room for 2-3 table-top units.



- Fan regulation
- Material filter
- Filter type

- Lighting
- Swivel casters
- Not included in delivery

- Important information
- Equipment connection

- 4-level
- Stainless steel
- Activated carbon filter
- Wire mesh filter
- Flame protection filter
- Zoole-filter
- LED
- On the go guard
- 4 swivel casters, 2 with brake
- Connection cable
- Electrical appliances
- Platforms
- Side work surfaces
- The connection cable must be attached by a specialist at the site
- 3 HAC

Front cooking station KST2200 Plus

- Designed for 2 table-top units
- Dimensions of niche utility space W 805 x D 600 mm
- Size glass superstructure W 1,075 x D 740 x H 345 mm
- Equipped with 4 GN containers 1/9 GN, 100 mm deep for oils, sauces, cooking cutlery
- Storage compartment below the setting niches, dimensions: W 805 x D 600 x H 150 mm
- Integrated electrical fuse
- Integrated ventilation with flame protection filter
- Number of filters 2
- Plug design 2 x 230 V, 2 x 400 V 16A CEE
- Power load 20 kW | 400 V | 50/60 Hz
- Size W 1,125 x D 770 x H 1,265 mm
- Weight 108.4 kg
- GTIN 4015613731858



107300

RRP* 12,998.- €

Front cooking station KST3240 Plus

- Designed for 2-3 table-top units
- Dimensions of niche utility space W 1,208 x D 600 mm
- Size glass superstructure W 1,475 x D 740 x H 345 mm
- Equipped with 4 GN containers 1/9 GN, 100 mm deep for oils, sauces, cooking cutlery
- Storage compartment below the setting niches, dimensions: W 1,200 x D 600 x H 150 mm
- Integrated electrical fuse
- Integrated ventilation with flame protection filter
- Number of filters 3
- Plug design 3 x 230 V, 2 x 400 V 16A CEE
- Power load 24 kW | 400 V | 50 Hz
- Size W 1,520 x D 770 x H 1,265 mm
- Weight 146 kg
- GTIN 4015613697093



107290

RRP* 13,998.- €



107300



Bartscher appliances suitable for the front cooking station KST2200 Plus / KST3240 Plus – Bartscher.com

Component parts

Active carbon filter mat KST2200 Plus

- Material: Activated carbon
- Important information:
One active carbon filter mat is contained in the cooking station KST2200 Plus
- Size: W 360 x D 445 x H 10 mm
- Weight: 0.14 kg
- GTIN: 4015613769493



107291

net* 39,- €

Active carbon filter mat KST3240 Plus

- Material: Activated carbon
- Important information:
One active carbon filter mat is contained in the cooking station KST3240 Plus
- Size: W 1,120 x D 445 x H 10 mm
- Weight: 0.21 kg
- GTIN: 4015613681634



107223

net* 69,- €

Zeolite filter KST Plus

- Material: Zeolite
- Important information:
There are 2 zeolite filters in the KST2200 Plus cooking station, there are 3 zeolite filters in the KST3240 Plus cooking station
- Size: W 462 x D 380 x H 16 mm
- Weight: 3.6 kg
- GTIN: 4015613692326



107274

net* 319,- €

Platform 100 KST Plus

- Designed for KST Plus / KST Eco cooking stations
- Material: CNS 18/10
- Size: W 400 x D 595 x H 100 mm
- Weight: 3.1 kg
- GTIN: 4015613682548



107276

net* 229,- €

Platform 200 KST Plus

- Material: CNS 18/10
- Size: W 400 x D 595 x H 200 mm
- Weight: 7.4 kg
- GTIN: 4015613684659



107277

net* 509,- €



Tray slide KST2200 Plus

- Material: CNS 18/10
- Including: Attachment material
- Size: W 1,100 x D 345 x H 130 mm
- Weight: 4.1 kg
- GTIN: 4015613765822



107289

net* 498,- €

Tray slide KST3240 Plus

- Material: CNS 18/10
- Including: Attachment material
- Size: W 1,490 x D 345 x H 130 mm
- Weight: 4.4 kg
- GTIN: 4015613695334



107278

net* 569,- €



Side table KST Plus

- Material: CNS 18/10
- Including: Attachment material
- Size: W 700 x D 350 x H 80 mm
- Weight: 4.4 kg
- GTIN: 4015613695341



107279

net* 709,- €





Snackpoint 200



Really flexible food preparation and serving. Snackpoint 200 enables food preparation and serving with maximum variability. From the hot dog stand to the grill station to the coffee bar - the mobile station is quickly and easily converted and perfectly adapted for the next use.

- Number of niches
- With glass top
- Size glass superstructure
- Properties placement niche

1
Yes
W 790 x D 200 x H 300 mm
Height-adjustable insert shelf: 3 heights
Surface: W 760 x D 590 mm
Can be fitted with optional extra insert shelves

- Equipped with
- Swivel casters
- Properties

Storage compartment below the setting niches, dimensions: W 755 x D 580 mm
4 swivel casters, 2 with brake
2 cable ducts
Magnetic stainless steel front can be used for advertising
Glass shelves (safety glass), rounded on server side
Diverse appliance combinations thanks to optional extra shelves
Possible connection of two or more Snackpoint 200s

- Including

Glass top
2 connection elements
Moveable shelf reinforcement for optional extra insert shelves
W 800 x D 600 x H 1,225 mm
42.3 kg

- Size
- Weight



- Designed for max. 2 table-top appliances
- Diverse appliance combinations thanks to optional extra shelves



- Possible connection of two or more Snackpoint 200s
- Shortened glass shelf available as optional extra



- Magnetic stainless steel front can be used for advertising

107301

GTIN 4035613756820



RRP 1,998,- €

Component parts

Insert shelf M1 Snackpoint 200

- Material: Stainless steel
- Cut-out:
Designed for deep-fat fryer SNACK III Plus,
Dimensions: W 380 x D 280 mm
- Size utility space: W 375 x D 575 mm
- Properties: 2 cable ducts
- Size: W 755 x D 578 x H 15 mm
- Weight: 3.7 kg
- GTIN: 4015613761770



107302

RRP 135,- €

Insert shelf M2 Snackpoint 200

- Material: Stainless steel
- Cut-out 1:
Designed for induction cooker IK 305-EB,
Dimensions: W 270 x D 490 mm
- Cut-out 2:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Properties: Ventilation holes
- Size: W 755 x D 578 x H 15 mm
- Weight: 1.4 kg
- GTIN: 4015613761787



107303

RRP 135,- €

Insert shelf M3 Snackpoint 200

- Material: Stainless steel
- Cut-out 1:
Designed for the griddle plate GDP 3206-G,
Dimensions: W 330 x D 550 mm
- Cut-out 2:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Properties: Ventilation holes
- Size: W 755 x D 578 x H 15 mm
- Weight: 0.78 kg
- GTIN: 4015613761794



107304

RRP 135,- €

Insert shelf M4 Snackpoint 200

- Material: Stainless steel
- Cut-out 1:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Cut-out 2:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Size: W 755 x D 578 x H 15 mm
- Weight: 0.77 kg
- GTIN: 4015613761800



107305

RRP 135,- €

Insert shelf M5 Snackpoint 200

- Material: Stainless steel
- Cut-out:
Designed for induction wok IW35-EB,
Dimensions for wok: W 330 x D 350 mm,
Dimensions for control panel: W 150 x D 70 mm
- Size utility space: W 375 x D 575 mm
- Properties: 1 cable duct, Ventilation holes
- Size: W 755 x D 578 x H 15 mm
- Weight: 3.5 kg
- GTIN: 4015613761817



107306

RRP 135,- €

Insert shelf M6 Snackpoint 200

- Material: Stainless steel
- Cut-out:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Size utility space: W 375 x D 575 mm
- Properties: 1 cable duct
- Size: W 755 x D 578 x H 15 mm
- Weight: 2.9 kg
- GTIN: 4015613761824



107307

RRP 135,- €

Insert shelf M7 Snackpoint 200

- Material: Stainless steel
- Size utility space: W 755 x D 578 mm
- Properties: 1 cable duct
- Size: W 755 x D 578 x H 15 mm
- Weight: 5 kg
- GTIN: 4015613761831



107308

RRP 135,- €

Glass shelf VB Snackpoint 200

- Material: Glass
- Properties: With pre-drilled holes
- Important information:
Two glass shelves are required per connection
- Size: W 195 x D 6 x H 300 mm
- Weight: 0.84 kg
- GTIN: 4015613761848



107309

RRP 169,- €

Cover hood Snackpoint 200

- Material: Polyester fabric, PVC-coated on both sides
- Designed for Snackpoint 200
- Model: Foldable, Integrated padding, Velcro on 4 sides
- Important information:
Use on Snackpoint with no glass top
- Size: W 850 x D 630 x H 915 mm
- Weight: 5.2 kg
- GTIN: 4015613768700



107310

RRP 319,- €



The Bartscher Snackjets 500

Developed by us. In use for you.

State-of-the-art Bartscher technology in an elegant design is entering the world of high-speed ovens. With the Bartscher Snackjets 500, every creation becomes a flavour experience in no time at all. The intuitive menu navigation provides a 100% promise of success in snack preparation - for every Snackjet user.

Whether grilling, cooking, toasting or baking: with 78 pre-set cooking programs and a wide range of freely programmable programs, the high-speed ovens with a wealth of new top features offer countless possibilities for fast and perfect results.

Black or silver?

Only you can judge which design suits you and your interior better. However we can assure you that both models offer the same ingenious functionality to enhance your snacks and service.



Snackjet 500



Fast, efficient, smart – the high-speed oven saves considerable energy and time thanks to the combined hot air and microwave function, without compromising on flavour. Whether grilling, cooking, toasting or baking: with 78 cooking programmes available and a large number of programmable cooking programmes, the Snackjet 500 offers countless possibilities for food preparation.

- ⚡ **Material cooking chamber** Stainless steel
- ⚡ **Size inside** W 305 x D 305 x H 185 mm
- ⚡ **Functions** Fan oven-microwave combination
Convection
- ⚡ **Number of cooking programs** 1,000 individually configurable programmes
Provision of 78 tried and tested cooking programmes in 9 languages
Max. 10 per program
- ⚡ **Number of cooking phases** 25 °C to 280 °C
- ⚡ **Temperature range** 0 to 20 minutes
- ⚡ **Time adjustment** 10 % to 100 %
- ⚡ **Fan speed** In steps of 10
- ⚡ **Microwave output** 1,500 W
- ⚡ **Hot air output** 3,000 W
- ⚡ **Heat-up time** 8 min.
- ⚡ **USB connection** Save / import for programs including images
- ⚡ **Properties** Energy-saving standby mode
Quiet appliance operation thanks to efficient air flow
- ⚡ **Height adjustable** 610 mm to 625 mm
- ⚡ **Including** 1 food scoop
1 cooking basket, 280 x 210 mm
1 baffle, 280 x 305 mm
1 pizza tray, Ø 260 mm
1 grill insert, 280 x 290 mm
Only use suitable cooking utensils
- ⚡ **Important information** 3.5 kW | 230 V | 50 Hz
- ⚡ **Power load** W 465 x D 675 x H 615 mm
- ⚡ **Size** 68.8 kg
- ⚡ **Weight**



- ▶ Capacitive 7-inch colour display with touch twist control
- ▶ Actual and preheating temperature can be called up immediately



- ▶ Cleaning reminder
- ▶ Filter cleaning indicator



- ▶ High-speed oven with 1,000 programmes
- ▶ Provision of 78 tried and tested cooking programmes
- ▶ Can be saved via USB interface



- ▶ Customisable recipe folders
- ▶ 5 individually adjustable food categories

	Colour	Material	Code-No.	RRP*	GTIN
Snackjet 500	Silver	Stainless steel	120768	6,449,- €	4015613877006
Snackjet 500 S	Black	Stainless steel Painted	120741	6,449,- €	4015613887661





Snackjet 200

The Bartscher Snackjet is the ideal high-speed oven for use in system catering and in other catering fields. The combination of convection and microwave oven means that you can create both crispy snacks and fresh, succulent culinary treats. With 1024 programmes and 15 cooking phases, a variety of dishes can be prepared quickly and easily in the shortest time possible.



- Material cooking chamber
- Size inside
- Functions
- Number of cooking programs
- Number of cooking phases
- Temperature range
- Time adjustment
- Fan speed

- Microwave output
- Hot air output
- Heat-up time
- USB connection
- Height adjustable
- Including

- Important information
- Power load
- Size
- Weight

Stainless steel
W 305 x D 305 x H 185 mm
Fan oven-microwave combination
Convection
1.024 individually configurable programmes
Max. 15 per program
25 °C to 280 °C
0 to 20 minutes
10 % to 100 %
In steps of 10
1,500 W
3,000 W
8 min.
Save / import for programs including images
610 mm to 625 mm
1 food scoop
1 cooking basket, 280 x 210 mm
1 baffle, 280 x 305 mm
1 pizza tray, Ø 260 mm
Only use suitable cooking utensils
3.5 kW | 230 V | 50 Hz
W 460 x D 670 x H 610 mm
68.6 kg



- ▶ A high-speed oven with 1024 programs
- ▶ Fast preparation of a wide variety of snacks



- ▶ Combination of convection and microwave oven
- ▶ Air speed: 10 % to 100 %



- ▶ Colour touchscreen



- ▶ Programs incl. images can be saved to a USB drive

	Colour	Material	Code-No.	RRP*	GTIN
Snackjet 200	Silver	Stainless steel	120751	6,149,- €	4015613736587
Snackjet 200 S	Black	Stainless steel Painted	120767	6,149,- €	4015613865157



Component parts

Snackjet pizza tray

- Material: Aluminium, Coated
- Designed for: Snackjet
- Model: Ø 260 mm, Perforated base, Round
- Properties: Microwave suitable
- Size: W 260 x D 260 x H 15 mm
- Weight: 0.22 kg
- GTIN: 4015613800158



120758

RRP 32,- €

Cooking plate RG2500 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet
- Model: Ø 250 mm, Smooth base, Edge 28 mm high, Round
- Properties: Microwave suitable
- Size: W 250 x D 250 x H 33 mm
- Weight: 0.64 kg
- GTIN: 4015613809526



120775

RRP 29,- €

Cooking plate RG2100 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet
- Model: Ø 210 mm, Smooth base, Edge 42 mm high, Round
- Properties: Microwave suitable
- Size: W 210 x D 210 x H 45 mm
- Weight: 0.59 kg
- GTIN: 4015613809502



120773

RRP 25,- €

Cooking plate EG2600 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet
- Model: Rectangular, Smooth base, Edge 28 mm high
- Properties: Microwave suitable
- Size: W 260 x D 260 x H 30 mm
- Weight: 1.1 kg
- GTIN: 4015613809472



120770

RRP 85,- €

Grill plate EGR2900 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet
- Model: 1 side grooved, 1 side smooth, Rectangular
- Properties: Useable on both sides, Microwave suitable
- Size: W 290 x D 282 x H 10 mm
- Weight: 2.2 kg
- GTIN: 4015613819822



120776

RRP 139,- €

Recess pan ESM110 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet
- Model: 5 recesses, Ø 11 cm, height 1.5 cm
- Properties: Microwave suitable
- Size: W 282 x D 292 x H 20 mm
- Weight: 0.87 kg
- GTIN: 4015613819839



120777

RRP 135,- €

Snackjet cooking basket

- Material: Fibreglass fabric, Polytetrafluoroethylene coating
- Designed for: Snackjet
- Properties: Microwave suitable
- Size: W 290 x D 220 x H 30 mm
- Weight: 0.06 kg
- GTIN: 4015613753072



120753

RRP 22,- €

Snackjet food scoop

- Material: Aluminium, Plastic
- Designed for: Snackjet
- Properties: With fixed handle
- Size: W 300 x D 410 x H 62 mm
- Weight: 0.54 kg
- GTIN: 4015613753065



120752

RRP 35,- €

Oven tongs E10 Snackjet

- Material: Cast aluminium
- Designed for: Snackjet cooking tray, Snackjet pizza plate
- Size: W 40 x D 190 x H 55 mm
- Weight: 0.29 kg
- GTIN: 4015613809519



120774

RRP 55,- €

BBQ Gloves 425

- Material: Aramid, Silicone print
- Length: 425 mm
- Heat resistant to: 500 °C
- Can be washed: yes
- Scope of delivery: 1 pair of BBQ gloves
- Size: W 170 x D 400 x H 15 mm
- Weight: 0.32 kg
- GTIN: 4015613822433



A500514

RRP 29,- €

Snackjet cleaner F1L

- Designed for: Conventional and combination oven with convection (e.g. high-speed oven)
- Content: 6 x 1 litre
- HACCP compliant: Yes | Chlorine-free: Yes
- Properties: Efficient spontaneous dissolving for fastest effectiveness, Highly effective against burnt-on food
- Size: W 100 x D 110 x H 300 mm
- Weight: 1.1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613779911



173284

RRP 85,- €

Snackjet Protector Spray F1L

- Designed for: Conventional and combination oven with convection (e.g. high-speed oven)
- Content: 6 x 1 litre
- HACCP compliant: Yes | Chlorine-free: Yes
- Properties: Makes oven interior cleaning easier, Protection from burnt-on food and fat deposits
- Size: W 110 x D 100 x H 300 mm
- Weight: 1.1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613779928



173285

RRP 95,- €

Convection oven, universal



Power
250

°C
250



- Material cooking chamber
- Size inside
- Number of drawers
- Functions
- Temperature range
- Heat-up time
- Including
- Power load
- Size
- Weight

Stainless steel
W 404 x D 308 x H 254 mm
4
Circulating air
50 °C to 250 °C
approx. 6 minutes (163 °C)
1 tray
1 grid
2.5 kW | 230 V | 50/60 Hz
W 530 x D 495 x H 320 mm
17.5 kg

A120880

GTIN: 4015613404073

RRP 459,- €



Baking tray for A120880

- Size: W 400 x D 280 x H 11 mm
- Weight: 0.3 kg
- GTIN: 4015613404127

A120702

RRP 25,- €

Oven grid for A120880

- Size: W 400 x D 290 x H 20 mm
- Weight: 0.55 kg
- GTIN: 4015613404110

A120701

RRP 19.50 €



Convection oven AT110



Power
300

°C
300



The AT series: Cooking intelligence for grilling, roasting and baking. The AT series offers high-performance hot air oven versatility.

- Material cooking chamber
- Number of drawers
- Format drawers
- Functions
- Temperature range
- Heat-up time
- Number of fans
- Properties
- Including
- Power load
- Size
- Weight

Stainless steel
2
1/2 GN
Circulating air
50 °C to 300 °C
approx. 3 minutes (180 °C)
1
Double-winged door pane
Rounded baking chamber
Bearing rails can be detached
Signal tone after expiry of the time
3 grilles
2.7 kW | 230 V | 50/60 Hz
W 460 x D 575 x H 465 mm
25.5 kg

120789

GTIN: 4015613496924

RRP 559,- €



GN tray, 1/2 with reinforced rim

- Material: CNS 18/10
- Gastronorm: 1/2 GN
- Size: W 325 x D 265 x H 25 mm
- Weight: 0.7 kg
- GTIN: 4015613271750

A301190

RRP 16,- €

Grid 1/2 GN

- Material: Stainless steel
- Gastronorm: 1/2 GN
- Size: W 330 x D 265 x H 55 mm
- Weight: 0.25 kg
- GTIN: 4015613815275

786009

RRP 45,- €





Convection oven AT90



The AT series: Cooking intelligence for grilling, roasting and baking.
The AT series offers high-performance hot air oven versatility.



- Number of drawers: 4
- Format drawers: 438 x 315 mm
- Temperature range: 50 °C to 300 °C
- Heat-up time: approx. 8 minutes (150 °C)
- Number of fans: 2
- Properties: Double-winged door pane, Rounded baking chamber, Bearing rails can be detached, Signal tone after expiry of the time, 4 trays
- Including: 4 trays
- Power load: 2.7 kW | 230 V | 50/60 Hz



► Double-winged door pane



► Support rails can be taken out



► Number of fans: 2



AT120

- With grill
- With steaming

	Material cooking chamber	Functions	Size	Weight	Code-No.	RRP*	GTIN
AT90	Enamelled	Circulating air	W 595 mm D 615 mm H 580 mm	38 kg	A120786	575,- €	4015613400655
AT90-ST	Stainless steel	Circulating air	W 595 mm D 615 mm H 580 mm	37.4 kg	120879	629,- €	4015613717081
AT120	Stainless steel	Circulating air Grill function Steaming	W 600 mm D 610 mm H 580 mm	40 kg	A120788	919,- €	4015613400662



Bartscher MDI Control System

MDI stands for "manual digital interface". It combines extremely intuitive knob controls with digital intelligence.

Precise temperature settings and a to-the-second timer enable an excellent, reproducible cooking process. Once the cooking process is done, an audible signal alerts you and the most recently set time can be seen on the display.



Convection oven AT90-MDI S



The convection oven in matt black not only makes a visual statement, but also impresses with two powerful motors for even and powerful air circulation. Equipped with the proven features of the A3 series and the intuitive Bartscher MDI control system, it stands for reliable performance.



- Material cooking chamber
- Number of drawers
- Format drawers
- Functions
- Control unit
- Temperature range
- Heat-up time
- Number of fans
- Properties

- Enameled
- 4
- 438 x 315 mm
- Circulating air
- MDI knob
- 50 °C to 300 °C
- approx. 8 minutes (150 °C)
- 2
- Rounded baking chamber
- Bearing rails can be detached
- Double-winged door pane
- Knob with digital display for temperature and time
- Memory function
- Possible cooking pause using the temperature controller
- Audible signal when the time expires (1 - 120 minutes)
- 4 trays
- 1 tray holder
- 2,7 kW | 230 V | 50/60 Hz
- W 595 x D 615 x H 580 mm
- 38,4 kg

- Including
- Power load
- Size
- Weight



AT90-MDI



- Modern design: With high-quality coating in black
- Elegant silk-matt look



- Rounded baking chamber
- Double door glazing



- Functions: circulating air
- Signal tone after the time has elapsed (1 - 120 minutes)

	Colour	Material	Code-No.	999*	GTIN
AT90-MDI S	Black, matt	Stainless steel, coated	120825	719 - €	4015613872988
AT90-MDI	Silver grey	Stainless steel	A120796	698 - €	4015613712147



Component parts

Baking tray AT90120

- Material: Stainless steel
- Size: W 435 x D 312 x H 12 mm
- Weight: 0.69 kg
- GTIN: 4015613805351

786008

RRP* 26,- €

Grid AT90120

- Material: Stainless steel
- Size: W 435 x D 316 x H 15 mm
- Weight: 0.7 kg
- GTIN: 4015613815282

786010

RRP* 30,- €



Base frame AT90-120

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 438 x 315 mm
- Size: W 535 x D 595 x H 855 mm
- Weight: 11.8 kg
- GTIN: 4015613730011



115084

RRP* 409,- €



Base frame AT90-120VR

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 438 x 315 mm
- Size: W 595 x D 535 x H 590 mm
- Weight: 10.8 kg
- GTIN: 4015613729992



115083

RRP* 369,- €



Connecting frame AT90-120

- Space-saving and practical – the connecting frame enables the safe stacking of 2 AT90 or AT120 convection ovens. Screwed into place, slipping is not possible.
- Material: Stainless steel
- Designed for: Convection ovens AT90, Convection oven AT120
- Size: W 598 x D 536 x H 55 mm
- Weight: 2 kg
- GTIN: 4015613730073



115086

RRP* 55,- €



Baking tray 433x333-ST

- Material: Stainless steel
- Temperature resistant to: 260 °C
- Size: W 433 x D 333 x H 10 mm
- Weight: 1 kg
- GTIN: 4015613734644



100404

RRP* 35,- €

Baking tray 433x333-SI

- Material: Aluminium
- Silicone coating: Yes
- Temperature resistant to: 260 °C
- Size: W 433 x D 333 x H 10 mm
- Weight: 0.66 kg
- GTIN: 4015613734651



100405

RRP* 41,- €

Baking tray 433x333-AL

- Material: Aluminium
- Temperature resistant to: 260 °C
- Size: W 433 x D 333 x H 10 mm
- Weight: 0.65 kg
- GTIN: 4015613734668



100406

RRP* 29,- €

Perforated tray 433x333-SI

- Material: Aluminium
- Silicone coating: Yes
- Temperature resistant to: 260 °C
- Size: W 433 x D 333 x H 10 mm
- Weight: 0.5 kg
- GTIN: 4015613734675



100407

RRP* 29,- €

Perforated tray 433x333-AL

- Material: Aluminium
- Temperature resistant to: 260 °C
- Size: W 433 x D 333 x H 10 mm
- Weight: 0.55 kg
- GTIN: 4015613734682



100408

RRP* 25,- €

Wall-mounting shelf 600x600mm, SS

- Material: CNS 18/10
- Load-bearing capacity max.: 50 kg
- Size: W 600 x D 600 x H 155 mm
- Weight: 5.4 kg
- GTIN: 4015613434988



174600

RRP* 115,- €

Convection oven AT211-MDI S

Elegance meets performance - the convection oven in matt black combines stylish design with uncompromising functionality. With inserts for 1/1 GN trays and the proven features of the AT series, every use becomes a reliable kitchen experience. The digital Bartscher MDI control system ensures simple and precise setting of temperature and time.



- Material cooking chamber
- Number of drawers
- Format drawers
- Functions
- Control unit
- Temperature range
- Heat-up time
- Number of fans
- Properties

- Stainless steel
- 4
- 1/1 GN
- Circulating air
- MDI knob
- 50 °C to 300 °C
- approx. 12 minutes (150 °C)
- 2
- Rounded baking chamber
- Bearing rails can be detached
- Double-winged door pane
- Knob with digital display for temperature and time
- Memory function
- Possible cooking pause using the temperature controller
- Audible signal when the time expires (1 - 120 minutes)
- 1 grid
- 1 GN container
- 3 kW | 230 V | 50/60 Hz

- Including
- Power load



- Modern design: With high-quality coating in black
- Elegant silk-matt look



- Removable support rails
- Double door glazing
- Rounded baking chamber



AT211-MDI



AT220-MDI

- Functions:
- Circulating air | Grill function | Steaming

	Colour	Material	Size	Weight	Code-No.	RRP*	GTIN
AT211-MDI S	Black, matt	Stainless steel, coated	W 700 mm D 635 mm H 540 mm	44 kg	126826	925,- €	4015613891057
AT211-MDI	Silver grey	Stainless steel	W 700 mm D 635 mm H 540 mm	44 kg	A120792	898,- €	4015613727349
AT220-MDI	Silver grey	Stainless steel	W 700 mm D 640 mm H 540 mm	44 kg	A120821	1.039,- €	4015613757124



Component parts – Convection ovens AT211-MDI / AT220-MDI / AT230-MDI

Tray 1/1 GN, 20 mm

- Material: CNS 18/10
- Gastronorm: 1/1 GN
- Size: W 530 x D 325 x H 20 mm
- Weight: 1.5 kg
- GTIN: 4015613271729

A101185

per 29,- €

GN grid 1/1, SS

- Material: CNS 18/10
- Gastronorm: 1/1 GN
- Size: W 325 x D 530 x H 10 mm
- Weight: 0.95 kg
- GTIN: 4016098175250

A101091

per 39,- €

Base frame AT211-220-230

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 1/1 GN, 530 x 580 mm
- Size: W 700 x D 600 x H 880 mm
- Weight: 19.8 kg
- GTIN: 4015613874326



115087

per 529,- €

Convection oven AT230-MDI S

The AT230-MDI S simplifies the loading of the baking chamber thanks to the side door stop. By combining the tried-and-tested AT features with the additional grill function and steaming, nothing is left to be desired. The intuitive Bartscher MDI control system with quick and easy temperature and time regulation ensures maximum ease of use.



- Material cooking chamber
- Number of drawers
- Format drawers
- Functions

- Control unit
- Temperature range
- Heat-up time
- Number of fans
- Properties

Stainless steel

4

1/1 GN

Circulating air

Grill function

Steaming

MDI knob

50 °C to 300 °C

approx. 12 minutes (150 °C)

2

Rounded baking chamber

Bearing rails can be detached

Double-winged door pane

Easy loading with side door hinge

Knob with digital display for temperature and time

Memory function

Possible cooking pause using the temperature controller

Audible signal when the time expires (1 - 120 minutes)

1 grid

1-GN container

1 supply hose

3 kW | 230 V | 50/60 Hz

W 700 x D 675 x H 550 mm

47.6 kg

- Including

- Power load

- Size

- Weight



- Modern design: With high-quality coating in black
- Elegant silk-matt look



- Functions: Circulating air
- Grill function
- Steaming



- Easy loading thanks to side door hinge
- Removable support rails
- Rounded baking chamber
- Double door glazing



AT230-MDI

	Colour	Material	Code-No.	RRP*	GTIN
AT230-MDI S	Black, matt	Stainless steel, coated	120827	1,089,- €	4015613891023
AT230-MDI	Silver grey	Stainless steel	A120823	1,069,- €	4015613757704





Convection oven AT400 humidity

The AT series: Cooking intelligence for grilling, roasting and baking.
Full steam up to 300 °C – the AT series offers high-performance hot air oven versatility.



°C
300

- Material cooking chamber
- Number of drawers
- Format drawers
- Functions

- Temperature range
- Heat-up time
- Number of fans
- Properties

- Including

- Power load
- Equipment connection
- Size
- Weight

Stainless steel
4
600 x 400 mm
Circulating air
Steaming
Reversing motor direction (fan wheels)
50 °C to 300 °C
approx. 12 minutes (150 °C)
2
Double-winged door pane
Rounded baking chamber
Bearing rails can be detached
Signal tone after expiry of the time
2 perforated trays
2 trays
6,4 kW | 400 V | 50 Hz
3 NAC
W 835 x D 765 x H 570 mm
65 kg



- Up to 4 x 600 x 400 mm
- Distance between the drawers: 80 mm



- Double-winged door pane



- Bearing rails can be detached.

105780

GTIN 4015613505572



RRP 3,679,- €

Component parts

Set of guiding rails, right-left

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 1/1 GN
- Designed for: Convection oven AT400
- Size: W 105 x D 485 x H 300 mm
- Weight: 0.3 kg
- GTIN: 4015613661971



790002

RRP 65,- €

Base frame AT400-410

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 600 x 400 mm
- Designed for: Convection ovens AT400, AT410-MDE
- Size: W 850 x D 680 x H 875 mm
- Weight: 25.6 kg
- GTIN: 4015613874333



115088

RRP 629,- €



- Grill plate EGR60400 page 96

Bartscher MDI Control System

MDI stands for "manual digital interface". It combines extremely intuitive knob controls with digital intelligence.

Precise temperature settings and a to-the-second timer enable an excellent, reproducible cooking process.

Once the cooking process is done, an audible signal alerts you and the most recently set time can be seen on the display.



Convection oven AT410-MDI

Field-tested features meet top ease-of-use – the AT410-MDI combines the solid functionality of the AT series with the digital Bartscher MDI control for quick and easy temperature and time regulation.



- Material cooking chamber
- Number of drawers
- Format drawers
- Functions

- Control unit
- Temperature range
- Heat-up time
- Number of fans
- Properties

- Including

- Power load
- Equipment connection
- Size
- Weight

Stainless steel
4
600 x 400 mm
Circulating air
Steaming
Reversing motor direction (fan wheels)
MDI knob
50 °C to 300 °C
approx. 12 minutes (150 °C)
2
Rounded baking chamber
Bearing rails can be detached
Double-winged door pane
Knob with digital display for temperature and time
Memory function
Possible cooking pause using the temperature controller
Audible signal when the time expires (1 - 120 minutes)
4 trays
1 supply hose
6.4 kW | 400 V | 50/60 Hz
3 NAC
W 835 x D 765 x H 570 mm
69 kg



- ▶ Shelf type: Crosswise
- ▶ Format: 600 x 400 mm
- ▶ Number: 4



- ▶ Removable support rails



- ▶ Rounded baking chamber

A120822

GTN 4015613757131

RRP 1,798,- €



Convection oven MF6430

Multifunctional for simple operation—with its many different cooking functions, the hot-air oven offers many options for perfect preparation of food.



- Material cooking chamber
- Number of drawers
- Format drawers
- Functions

- Grill output
- Temperature range
- Heat-up time
- Properties

- Including

- Power load
- Size
- Weight

Enamelled
6
440 x 375 mm
Upper heat
Lower heat
Bottom heat with circulating air
Upper / lower heat
Top / bottom heat with fan
Circulating air
Grill function
Grill function with fan
1.8 kW
25 °C to 250 °C
Approx. 20 minutes (250 °C)
Door with triple glazing
Rounded baking chamber
Bearing rails can be detached
1 tray
1 grid
2.7 kW | 230 V | 50/60 Hz
W 600 x D 650 x H 620 mm
50.2 kg



- 6 drawers
- Format: 440 x 375 mm



- Bearing rails can be detached



- Wiring heating, hinged

121782

GTN 4015613681757



RRP 1,409,- €

Baking tray MF6430

- Material: Steel plate, Enamelled
- Size: W 442 x D 362 x H 33 mm
- Weight: 1 kg
- GTIN: 4015613702148

206203

RRP 49,- €



Oven grid MF6430

- Material: Stainless steel
- Size: W 440 x D 375 x H 5 mm
- Weight: 0.79 kg
- GTIN: 4015613702155

206204

RRP 49,- €



Fermenting cupboard GS823T



This proofing cabinet with 8 shelves creates optimum conditions for even and gentle dough development. Thanks to intuitive operation, infinitely variable temperature control and air humidification via a water tray, baked goods are baked to perfection.



- Number of drawers
- Format drawers
- Temperature range
- Properties
- Power load
- Size
- Weight

8
213 GN
442 x 320 mm
30 °C to 60 °C
Water bowl for air humidification
2 kW | 230 V | 50 Hz
W 700 x D 600 x H 970 mm
47.2 kg

116553

RRP 1,399,- €

GTIN 4015613876429



Combi steamer Silversteam2 5230M



The ideal partner for every kitchen: A Bartscher Silversteam2 combi-steamer. For convection cooking, steaming, combi-steaming and low-temperature cooking, the manual controls enable the easy, demand-based regulation of all cooking processes – with or without a core temperature sensor as desired.



CNS 18/19

°C 260

- Material cooking chamber
- Functions

- Number of cooking programs
- Number of cooking phases
- Temperature range
- Fan speed
- Core temperature sensor connection
- Water connection
- Properties

- Including

CNS 18/19

Steam production by means of direct injection

Steam

Combi-steaming

Low temperature cooking

Reversing motor direction (fan wheels)

Circulating air

1

1

50 °C to 280 °C

2 levels

Side

3/4"

Rounded cooking chamber

Bearing rails can be detached

Double-winged door pane

LED lighting in door

1 grid GN

1 tray GN



► Easy knob control



► Double door glazing, inner door can be opened easily for clearing



► Vapour extractor is easy to regulate



► Removable support rails

	Format drawers	Number of fans	Power load	Size	Weight	Code-No.	RRP*	GTIN
Silversteam2 5230M 	5 x 213 GN	1	3.3 kW 230 V 50 Hz	W 640 mm D 775 mm H 680 mm	58 kg	116822	3,419,- €	4015613864877
Silversteam2 5110M	5 x 1/1 GN	1	6.3 kW 400 V 50 Hz	W 905 mm D 840 mm H 680 mm	87 kg	116826	4,845,- €	4015613864884
Silversteam2 7110M	7 x 1/1 GN	2	9.6 kW 400 V 50 Hz	W 905 mm D 840 mm H 860 mm	106 kg	116828	6,079,- €	4015613864891
Silversteam2 10110M	10 x 1/1 GN	2	12.6 kW 400 V 50 Hz	W 905 mm D 840 mm H 1,055 mm	120 kg	116831	7,029,- €	4015613864907





Combi steamer Silversteam2 5110D

The electronic controls enable the demand-based regulation of all cooking processes. The rack control function allows different foods to be prepared at different times. The Silversteam2 takes a weight off your shoulders and keeps an eye on everything for you.



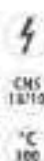
- Material: cooking chamber
- Functions:
 - CNS 18119
 - Steam production by means of direct injection
 - Steam
 - Delta-T cooking
 - Combi-steaming
 - Low temperature cooking
 - Reversing motor direction (fan wheels)
 - Circulating air
 - Cooldown during cooking phase
 - Manual steaming
- Rack control
- Number of cooking programs: 300 pre-installed programs, 300 configurable programs
- Number of cooking phases: 9
- Temperature range: 50 °C to 300 °C
- Fan speed: 3 levels
- Core temperature sensor connection: Front, bottom
- USB connection: Front, bottom
- Water connection: 3/4"
- Properties:
 - Rounded cooking chamber
 - Bearing rails can be detached
 - Double-winged door pane
 - LED lighting in door
- Including:
 - 1 grid GN
 - 1 tray GN

	Format drawers	Number of fans	Power load	Size	Weight	Code-No.	RRP*	GTIN
Silversteam2 5230D	5 x 2/3 GN	1	3.3 kW 230 V 50 Hz	W 640 mm D 775 mm H 680 mm	50 kg	117733	4,225.- €	4015613864914
Silversteam2 5110D	5 x 1/1 GN	1	6.3 kW 400 V 50 Hz	W 905 mm D 840 mm H 680 mm	89 kg	117735	5,555.- €	4015613864921
Silversteam2 7110D	7 x 1/1 UN	2	9.6 kW 400 V 50 Hz	W 905 mm D 840 mm H 860 mm	108 kg	117737	6,789.- €	4015613864938
Silversteam2 10110D	10 x 1/1 GN	2	12.6 kW 400 V 50 Hz	W 905 mm D 840 mm H 1,055 mm	122 kg	117740	7,739.- €	4015613864945



Combi steamer Silversteam2 P-7110D

More efficiency and time savings with the combi-steamer Silversteam2 P thanks to even more power. Thanks to the high performance and rack control function, full cooking chambers are no problem at all. The reduced cooking times, faster heating up and easy handling speak for themselves.



- Material cooking chamber
- Functions

- Rack control
- Number of cooking programs

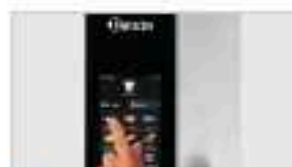
- Number of cooking phases
- Temperature range
- Fan speed
- Core temperature sensor connection
- USB connection
- Water connection
- Properties

- Including

CNS 18/19
 Steam production by means of direct injection
 Steam
 Delta-T cooking
 Combi-steaming
 Low temperature cooking
 Reversing motor direction (fan wheels)
 Circulating air
 Cookdown during cooking phase
 Manual steaming
 Yes
 300 pre-installed programs
 300 configurable programs
 9
 50 °C to 300 °C
 3 levels
 Front, bottom
 Front, bottom
 3/4"
 Rounded cooking chamber
 Boiling rails can be detached
 Double-winged door pane
 LED lighting in door
 Faster heating and reheating times
 Ideal for cooking spaces used to full capacity
 1 grid GN
 1 tray GN



- ▶ Electronic control with 600 programs (300 preinstalled, 300 programmable)



- ▶ Rack control
- ▶ To enable the selection of a program for each shelf



- Silversteam2 P
- ▶ Faster heating and reheating times
 - ▶ Ideal for even interiors used to full capacity

	Format drawers	Number of fans	Power load	Size	Weight	Code-No.	RRP*	GTIN
Silversteam2 P-5230D	5 x 2/3 GN	1	4.8 kW 400 V 50 Hz	W 640 mm D 775 mm H 680 mm	60 kg	117790	4,369,- €	4015613864952
Silversteam2 P-5110D	5 x 1/1 GN	1	7.7 kW 400 V 50 Hz	W 905 mm D 840 mm H 680 mm	89 kg	117791	5,839,- €	4015613864969
Silversteam2 P-7110D	7 x 1/1 GN	2	12.6 kW 400 V 50 Hz	W 905 mm D 840 mm H 860 mm	108 kg	117792	7,075,- €	4015613864976
Silversteam2 P-10110D	10 x 1/1 GN	3	17.4 kW 400 V 50 Hz	W 905 mm D 840 mm H 1,055 mm	122 kg	117793	8,119,- €	4015613864983





The Bartscher Silversteam2 combi steamer has an impressive integrated cleaning system. With or without a core temperature sensor, the electronic controls enable the demand-based regulation of all cooking processes. The rack control function allows different foods to be prepared at different times.

- Material cooking chamber
- Functions

- Rack control
- With cleaning system
- Number of cooking programs
- Number of cooking phases
- Temperature range
- Fan speed
- Core temperature sensor connection
- USB connection
- Water connection
- Properties

- Including

CNS 18/19
Automatic 3-level cleaning system with drying program
Steam production by means of direct injection
Steam
Delta-T cooking
Combi-steaming
Low temperature cooking
Reversing motor direction (fan wheels)
Circulating air
Cooldown during cooking phase
Manual steaming
Yes
Yes
300 pre-installed programs
300 configurable programs
9
50 °C to 305 °C
3 levels
Front, bottom
Front, bottom
314"
Rounded cooking chamber
Bearing rails can be detached
Double-winged door pane
LED lighting in door
1 grid GN
1 tray GN



► Electronic control with 600 programs (300 pre-installed, 300 programmable)



► Automatic 3-phase cleaning system with drying program



► Rack control
► To enable the selection of a program for each shelf

	Format drawers	Number of fans	Power load	Size	Weight	Code-No.	RRP*	GTIN
Silversteam2 5230DRS	5 x 2/3 GN	1	3.3 kW 230 V 50 Hz	W 640 mm D 775 mm H 680 mm	61.2 kg	117172	4,845,- €	4015613865034
Silversteam2 5110DRS	5 x 1/1 GN	1	6.3 kW 400 V 50 Hz	W 905 mm D 840 mm H 680 mm	90 kg	117175	6,269,- €	4015613865058
Silversteam2 7110DRS	7 x 1/1 GN	2	9.6 kW 400 V 50 Hz	W 905 mm D 840 mm H 860 mm	109 kg	117176	7,498,- €	4015613865065
Silversteam2 10110DRS	10 x 1/1 GN	2	12.6 kW 400 V 50 Hz	W 905 mm D 840 mm H 1,055 mm	123 kg	117174	8,645,- €	4015613865041



Combi steamer Silversteam2 P-10110DRS

More efficiency and time savings with the combi-steamer Silversteam2 thanks to even more power. Thanks to the high performance and rack control function, full cooking chambers are no problem at all. Reduced cooking times, faster heating up and the cleaning system speak for themselves.



CMS 18/19

°C 300

- Material cooking chamber
- Functions

- Rack control
- With cleaning system
- Number of cooking programs
- Number of cooking phases
- Temperature range
- Fan speed
- Core temperature sensor connection
- USB connection
- Water connection
- Properties

- Including

CMS 18/19
Automatic 3-level cleaning system with drying program
Steam production by means of direct injection
Steam
Delta-T cooking
Combi-steaming
Low temperature cooking
Reversing motor direction (fan wheels)
Circulating air
Cooldown during cooking phase
Manual steaming
Yes
Yes
300 pre-installed programs
300 configurable programs
9
50 °C to 300 °C
3 levels
Front, bottom
Front, bottom
3/4"
Rounded cooking chamber
Bearing rails can be detached
Double-winged door pane
LED lighting in door
Faster heating and reheating times
Ideal for cooking spaces used to full capacity
1 grid GN
1 tray GN



► Combi Steamer Silversteam2 P
► High power



► Faster heating and reheating times
► Ideal for oven interiors used to full capacity

	Format drawers	Number of fans	Power load	Size	Weight	Code-No.	RRP*	GTIN
Silversteam2 P-5230DRS	5 x 2/3 GN	1	4.8 kW 400 V 50 Hz	W 640 mm D 775 mm H 680 mm	61.2 kg	117102	4,989,- €	4015613864990
Silversteam2 P-5110DRS	5 x 1/1 GN	1	7.7 kW 400 V 50 Hz	W 905 mm D 840 mm H 680 mm	90 kg	117104	6,555,- €	4015613865003
Silversteam2 P-7110DRS	7 x 1/1 GN	2	12.6 kW 400 V 50 Hz	W 905 mm D 840 mm H 860 mm	109 kg	117105	7,789,- €	4015613865010
Silversteam2 P-10110DRS	10 x 1/1 GN	3	17.4 kW 400 V 50 Hz	W 905 mm D 840 mm H 1,055 mm	123 kg	117106	9,025,- €	4015613865027



Component parts

Guiding rails 6040 SST2-5110

- Material: CNS 18/10
- Number of drawers: 4
- Format drawers: 600 x 400 mm
- Designed for: 5 x 1/1 GN combi-steamers in the Silversteam2 series
- Size: W 385 x D 300 x H 75 mm
- Weight: 2 kg
- GTIN: 4015613866666



117151

RRP 309,- €

Guiding rails 6040 SST2-7110

- Material: CNS 18/10
- Number of drawers: 5
- Format drawers: 600 x 400 mm
- Designed for: 7 x 1/1 GN combi-steamers in the Silversteam2 series
- Size: W 385 x D 450 x H 40 mm
- Weight: 2.6 kg
- GTIN: 4015613866673



117152

RRP 359,- €

Guiding rails 6040 SST2-10110

- Material: CNS 18/10
- Number of drawers: 8
- Format drawers: 600 x 400 mm
- Designed for: 10 x 1/1 GN combi-steamers in the Silversteam2 series
- Size: W 385 x D 698 x H 40 mm
- Weight: 3.9 kg
- GTIN: 4015613866680



117153

RRP 549,- €

Core temperature sensor set SST2-M1P

- Set comprises: 1 holder, 1 core temperature sensor
- Material temperature sensor: Chrome-nickel steel
- Number of measuring points: 1
- Length cable: 1.7 m
- Designed for: Manual electric combi-steamers from the Silversteam2 series
- Size: W 170 x D 15 x H 270 mm
- Weight: 0.12 kg
- GTIN: 4015613866523



116108

RRP 269,- €

Core temperature sensor set SST2-D1P

- Set comprises: 1 holder, 1 core temperature sensor
- Material temperature sensor: Chrome-nickel steel
- Number of measuring points: 1
- Length cable: 1.7 m
- Designed for: Digital electric combi-steamers from the Silversteam2 series
- Size: W 10 x D 165 x H 265 mm
- Weight: 0.14 kg
- GTIN: 4015613866697



116109

RRP 269,- €

Core temperature sensor set SST2-D4P

- Set comprises: 1 holder, Material temperature sensor: Chrome-nickel steel
- Number of measuring points: 4
- Length cable: 1.75 m
- Designed for: Digital electric combi-steamers from the Silversteam2 series
- Size: W 170 x D 15 x H 270 mm
- Weight: 0.16 kg
- GTIN: 4015613877747



116113

RRP 495,- €

Smoker-Box 1160

- Comprising: Mains adapter, Smoker-Box
- Material: Stainless steel
- Dimensions Smoker-Box: W 125 x D 470 x H 75 mm
- Model: With heating coil
- Suitable fuel: Standard smoker materials
- Designed for: Combined steamer
- Important information: Maximum smoking temperature: 200 °C
- Power load: 0.2 kW | 230 V | 50/60 Hz
- Size: W 130 x D 470 x H 75 mm
- Weight: 6.6 kg
- GTIN: 4015613779195



117712

RRP 949,- €

Pump set f. combi steamer

- Set comprises:
- 1 plastic canister (5 litres)
- 1 pump
- 1 supply hose: canister - pump (150 cm)
- 1 supply hose: pump - steaming pipe (80 cm), installation material
- Size: W 325 x D 260 x H 140 mm
- Weight: 0.98 kg
- GTIN: 4015613595146



116011

RRP 219,- €

Hand shower f. combi steamer

- Material: Plastic, Metal
- Length hose: 2 m
- Water connection: 1/2"
- Properties: Shut-off valve for fixed connection to water supply 1/2"
- Including: 1 holder
- Size: W 2,160 x D 75 x H 30 mm
- Weight: 1 kg
- GTIN: 4015613587189



116005

RRP 249,- €

Combi steamer cleaner RS-5L

- Designed for: Combi steamers with an automatic dosing system
- Order quantity unit: 1 canister
- Content: 5 kg
- Chlorine-free: Yes
- Properties: Gentle material cleaning
- Important information: For professional use only
- Size: W 200 x D 150 x H 250 mm
- Weight: 5.2 kg
- GTIN: 4015613813042



116299V

RRP 55,- €

Combi steamer cleaner F10L

- Designed for: Combi steamers with an automatic dosing system
- Order quantity unit: 1 canister
- Content: 10 litres
- HACCP compliant: Yes | Chlorine-free: Yes
- Properties: Ready to use, no need to pour from another container, Easy to rinse and residue-free, Automatically dissolves fat, protein and burned-on food
- Size: W 230 x D 200 x H 315 mm
- Weight: 11.5 kg
- GTIN: 4015613767925



117329

RRP 115,- €

Component parts

Pressure regulator

- Material: Brass, Chrome-plated
- Connection: 3/4"
- Water pressure: 1 - 8 bar (preset to 3 bar)
- Incoming pressure max.: 16 bar
- Operating temperature max.: 65 °C
- Size: W 95 x D 75 x H 50 mm
- Weight: 0.4 kg
- GTIN: 4015613468617



533051

RRP 75,- €

Connection kit Silversteam2

- Material: Stainless steel
- Set comprises: 1 frame, 1 connection hose, 2 mounting plates, 2 pipes and 2 retaining plates, 4 feet, 5 screws, 6 attachment clips
- Combination possibilities:
5 x 1/1 GN to 5 x 1/1 GN
5 x 1/1 GN to 7 x 1/1 GN
- Size: W 910 x D 620 x H 115 mm
- Weight: 6.5 kg
- GTIN: 4015613866703



116112

RRP 749,- €

Base unit Silversteam 230

- Material: CNS 18/10
- Base shelf: Yes
- Size: W 570 x D 515 x H 740 mm
- Weight: 10.6 kg
- GTIN: 4015613610641



115025

RRP 349,- €

Base unit Silversteam 110

- Material: CNS 18/10
- Number of drawers: 10
- Format drawers: 1/1 GN
- Type of drawers: Longitudinal
- Height adjustable: 741 mm to 790 mm
- Size: W 850 x D 700 x H 740 mm
- Weight: 25 kg
- GTIN: 4015613602485



115069

RRP 698,- €

Base unit Silversteam2 6040

- Material: CNS 18/10
- Number of drawers: 10
- Format drawers: 1/1 GN, 600 x 400 mm
- Type of drawers: Longitudinal
- Height adjustable: 740 mm to 790 mm
- Size: W 955 x D 700 x H 740 mm
- Weight: 27.5 kg
- GTIN: 4015613877730



115089

RRP 819,- €

Base unit Silversteam 2-110

- Material: CNS 18/10
- Number of drawers: 6
- Format drawers: 1/1 GN
- Type of drawers: Longitudinal
- Height adjustable: 400 mm to 450 mm
- Size: W 850 x D 700 x H 400 mm
- Weight: 14.2 kg
- GTIN: 4015613617589



115071

RRP 545,- €

Extractor hood Silversteam2

- Both during cooking and when you open the door, escaping steam is unavoidable when preparing food with Silversteam2 combi-steamers. But an extractor hood can help! It ensures a better atmosphere in the kitchen and prevents the deposit of grease and condensate on furniture and walls.
- Material: Stainless steel
- Material filter: Stainless steel
- Number of filters: 2
- Number of fan motors/exhaust air outputs: 1
- Motor output: 383 W
- Assembly type: Top of appliance
- Power load: 0.38 kW | 230 V | 50 Hz
- Size: W 905 x D 820 x H 230 mm
- Weight: 23.3 kg
- GTIN: 4015613866710



116116

RRP 2,679,- €

Condensation hood Silversteam2

- If you use a Silversteam2 combi-steamer with a condensation hood, an exhaust system is not required. The steam formed during the cooking process is bound by the two integrated filters of the condensation hood.
- Material: Stainless steel
- Material filter: Stainless steel
- Number of filters: 2
- Number of fan motors/exhaust air outputs: 1
- Motor output: 383 W
- Assembly type: Top of appliance
- Including: Connection material, Attachment material
- Power load: 0.38 kW | 230 V | 50/60 Hz
- Size: W 908 x D 930 x H 300 mm
- Weight: 31.6 kg
- GTIN: 4015613866727



116119

RRP 3,399,- €

Combi steamer Silversteam-K 6110D

Thanks to the lengthwise shelves, the Silversteam-K is particularly compact, so perfect for even the smallest of kitchens. With intuitive digital controls, a rack control function and good air circulation, it can be used to steam, poach or bake foods in 1/1 GN containers.



CNS 18/19

°C 100

- Material cooking chamber
- Format drawers
- Type of drawers
- Functions

- Rack control
- Number of cooking programs

- Number of cooking phases
- Temperature range
- Fan speed
- Core temperature sensor connection
- USB connection
- Properties

- Including

- Available on request
- Equipment connection

CNS 18/19
1/1 GN
Longitudinal
Circulating air
Steam
Combi-steaming
Low temperature cooking
Delta-T cooking
Reversing motor direction (fan wheels)
Steam production by means of direct injection
Cooldown during cooking phase
Yes
300 pre-installed programs
300 configurable programs
9
50 °C to 300 °C
3 levels
Below cooking chamber
Frontal
Rounded cooking chamber
Bearing rails can be detached
Double-winged door pane
LED lighting in door
1 grid 1/1 GN
1 tray 1/1 GN
Combi steamer with door hinge on left
3 NAC



► Electronic control with 600 programs



► Rack control
► To enable the selection of a program for each shelf



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



	Number of drawers	Cleaning system	Number of fans	Power load	Size	Weight	Code-No.	RRP*	GTIN
Silversteam-K 6110D	6	No	1	6.9 kW 400 V 50/60 Hz	W 525 mm D 880 mm H 800 mm	73.6 kg	117262	6,598,- €	4015613809654
Silversteam-K 6110DRS	6	Yes	1	6.9 kW 400 V 50/60 Hz	W 520 mm D 880 mm H 875 mm	73.2 kg	117263	7,315,- €	4015613809700
Silversteam-K 10110D	10	No	2	13.8 kW 400 V 50/60 Hz	W 555 mm D 880 mm H 1,000 mm	90.2 kg	117264	8,405,- €	4015613809717
Silversteam-K 10110DRS	10	Yes	2	13.8 kW 400 V 50/60 Hz	W 520 mm D 880 mm H 1,012 mm	92.1 kg	117265	9,025,- €	4015613804972



Component parts

Core temperature sensor set 3KA

- Set comprises:
 - 1 holder
 - 1 core temperature sensor
- Material temperature sensor: Chrome-nickel steel
- Puncture depth: 80 mm
- Length cable: 1,9 m
- Designed for: Electric combi-steamers from the Silversteam series-K
- Size: W 175 x D 25 x H 270 mm
- Weight: 0,54 kg
- GTIN: 4015613818047



116111

RRP 279,- €

Hand shower f. combi steamer

- Material: Plastic, Metal
- Length hose: 2 m
- Water connection: 1/2"
- Properties: Shutoff valve for fixed connection to water supply 1/2"
- Including: 1 holder
- Size: W 2,160 x D 75 x H 30 mm
- Weight: 1 kg
- GTIN: 4015613587189



116005

RRP 249,- €

Pressure regulator

- Material: Brass, Chrome-plated
- Connection: 3/4"
- Water pressure: 1 - 6 bar (preset to 3 bar)
- Incoming pressure max.: 16 bar
- Operating temperature max.: 65 °C
- Size: W 95 x D 75 x H 50 mm
- Weight: 0,4 kg
- GTIN: 4015613468617



533051

RRP 79,- €

Connection kit Silversteam-K

- Material: Stainless steel
- Set comprises:
 - 1 frame, 4 feet
 - 1 pipe and holding plate for vapour extraction
 - 1 connection hose
 - Attachment circlips, Screws
- Combination possibilities:
 - 6 x 1/1 GN to 6 x 1/1 GN
 - 6 x 1/1 GN to 10 x 1/1 GN
- Size: W 525 x D 735 x H 75 mm
- Weight: 4,8 kg
- GTIN: 4015613632452



117100

RRP 339,- €

Base unit Silversteam-K

- Material: CNS 18/10
- Number of drawers: 5
- Format drawers: 1/1 GN
- Type of drawers: Longitudinal
- Height adjustable: 735 mm to 780 mm
- Size: W 550 x D 700 x H 740 mm
- Weight: 14,2 kg
- GTIN: 4015613627090



115076

RRP 955,- €

Condensation hood Silversteam-K

- Material: Stainless steel
- Material filter: Stainless steel
- Fan regulation: Automatic, sensor-controlled
- Including: Drain hose, 320 mm
- Assembly type: Top of appliance
- Power load: 0,3 kW | 230 V | 50/60 Hz
- Size: W 520 x D 1,040 x H 300 mm
- Weight: 28,4 kg
- GTIN: 4015613671031



117002

RRP 3,998,- €



Combi steamer Gigasteam 20110DRS

Maximum cooking in a minimum space: The combi-steamer with tray trolley for 20 GN contains 1/1 GN is simply made for producing large quantities - the perfect partner for preparing food in communal kitchens and large canteens. Full functionality: 4-point core temperature sensor, Delta-T cooking, low temperature cooling and cleaning system.



- Material cooking chamber
- Number of drawers
- Format drawers
- Functions

- With cleaning system
- Number of cooking programs

- Number of cooking phases
- Temperature range
- Number of fans
- Fan speed
- Core temperature sensor connection
- USB connection
- Water connection
- Properties

- Including

- Important information

- Power load
- Equipment connection
- Size
- Weight

CNS 18/10

20

1/1 GN

Automatic cleaning system

Cooldown during cooking phase

Steam production by means of direct injection

Steam product by means of boiler

Steam

Delta-T cooking

Combi-steaming

Manual steaming

Low temperature cooking

Reversing motor direction (fan wheels)

Circulating air

HACCP data storage

Yes

250 pre-installed

1,000 programmable

9

20 °C to 300 °C

2

6 levels

In the interior

Front

2 x 3/4"

Rounded cooking chamber

Door with triple glazing

Integrated hand rinse

LED lighting in door

1 tray trolley 20 x 1/1 GN

1 core temperature sensor, 4-point measuring

2 water supply hoses

Installation materials

Installation / instruction by authorised service partner required

GN containers and grilles not included in the delivery

38.4 kW | 63 A; 400 V | 50/60 Hz

3 NAC

W 930 x D 1,030 x H 1,870 mm

307.5 kg

117820

GTW 4015613760745

RRP 16,998,- €



- Including tray trolley for 20 x 1/1 GN
- Longitudinal shelf



- Automatic cleaning system
- Automatic cleaning with solid cleaning products



- Electronic control with 1,250 programs (250 pre-installed, 1,000 programmable); up to 9 cooling phases per program

Component parts



Trolley Gigasteam 20110

- Material: CNS 18/10
- Designed for: Combi-steamer Gigasteam 20110DRS
- Number of drawers: 20
- Format drawers: 1/1 GN
- Load-bearing capacity per drawer max.: 15 kg
- Total load-bearing capacity, max.: 90 kg
- Features: One container lock each on the front and rear side., With core temperature sensor holder
- Swivel casters: 4 swivel casters, 2 with brake
- Including: Transport handle
- Delivery state: Permanently mounted
- Size: W 557 x D 830 x H 1,745 mm
- Weight: 39.8 kg
- GTIN: 4015613874685

117824

RRP* 3,349,- €

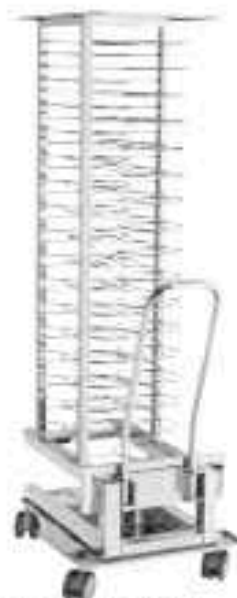


Plate trolley Gigasteam 50T

- Material: CNS 18/10
- Designed for: Combi-steamer Gigasteam 20110DRS
- Number of plate holders: 50
- Plate size: 210 to 320 mm
- Max. load-bearing capacity per plate holder: 5 kg
- Total load-bearing capacity, max.: 250 kg
- Features: With core temperature sensor holder for plate temperature measurement
- Swivel casters: 4 swivel casters, 2 with brake
- Including: Transport handle
- Delivery state: Permanently mounted
- Size: W 560 x D 750 x H 1,750 mm
- Weight: 42.6 kg
- GTIN: 4015613774015

117822

RRP* 3,665,- €



Loading ramp Gigasteam 20110DRS

- Material: CNS 18/10
- Model: 2 guide rails
- Load-bearing capacity max.: 130 kg
- Properties: Fixed to steamer
- Delivery state: Permanently mounted
- Size: W 680 x D 960 x H 55 mm
- Weight: 11.6 kg
- GTIN: 4015613774022

117823

RRP* 898,- €



Handle holder Gigasteam 20110DRS

- Material: Stainless steel
- Designed for: Tray trolley handle for the combi-steamer Gigasteam 20110DRS
- Assembly type: Top left side of combi-steamer
- Important information: Only suitable for horizontal mounting
- Size: W 360 x D 85 x H 80 mm
- Weight: 0.34 kg
- GTIN: 4015613876436

117825

RRP* 79,- €



Low-temperature cooker 1,2kW



Cooking and keeping warm in one – gentle preparation thanks to even heat that comes from all sides.



- Number of drawers
- Format drawers



- Functions



- Temperature range
- Door hinge side can be changed
- Including

- Power load
- Size
- Weight

- 3
- 1/1 GN
- 600 x 400 mm
- Low temperature cooking
- HOLD function - for keeping warm at a precise temperature
- COOK function - for low-temperature cooking up to max. 110 °C
- 30 °C to 110 °C
- Yes
- 1 core temperature sensor
- 1 pair of bearing rails for metal sheets 600 x 400
- 1.2 kW | 230 V | 50 Hz
- W 505 x D 715 x H 415 mm
- 42.2 kg



- Drawers up to 3 x 1/1 GN or 600 x 400 mm
- Distance between the drawers: 80 mm



- Carrying handle

120792

GTIN 4015613535822



RRP* 1,798,- €

Component parts

Baking tray 600x400-AL

- Material: Aluminium
- Bakery norm: 600 x 400 mm
- Temperature resistant to: 260 °C
- Size: W 600 x D 400 x H 20 mm
- Weight: 1.1 kg
- GTIN: 4015613734689



100412

RRP* 36,- €

Perforated tray 600x400-AL

- Material: Aluminium
- Bakery norm: 600 x 400 mm
- Temperature resistant to: 260 °C
- Size: W 600 x D 400 x H 20 mm
- Weight: 0.88 kg
- GTIN: 4015613734705



100413

RRP* 33,- €

Perforated tray 600x400-SI

- Material: Aluminium
- Bakery norm: 600 x 400 mm
- Silicone coating: Yes
- Temperature resistant to: 260 °C
- Size: W 600 x D 400 x H 15 mm
- Weight: 0.89 kg
- GTIN: 4015613734712



100416

RRP* 52,- €

Baking tray 600x400-ALB

- Material: Aluminium, Non stick coating
- Bakery norm: 600 x 400 mm
- Temperature resistant to: 280 °C
- Size: W 600 x D 400 x H 10 mm
- Weight: 1.27 kg
- GTIN: 4015613863511



100439

RRP* 69,- €

Perforated tray 600x400-ALB

- Material: Aluminium, Non stick coating
- Bakery norm: 600 x 400 mm
- Temperature resistant to: 280 °C
- Size: W 600 x D 400 x H 10 mm
- Weight: 0.92 kg
- GTIN: 4015613863504



100438

RRP* 69,- €

Grill plate EGR60400

- Material: Cast aluminium, Coated
- Model: Rectangular, 1 side grooved, 1 side smooth
- Properties: Usable on both sides
- Size: W 600 x D 400 x H 15 mm
- Weight: 3.9 kg
- GTIN: 4015613863481



100437

RRP* 198,- €

Component parts

Grease drip container 600 x 400

- Material: Stainless steel
- Bakery norm: 600 x 400 mm
- Size: W 605 x D 405 x H 45 mm
- Weight: 2.8 kg
- GTIN: 4015613658414



525782

RRP 119,- €

Grid 600x400, stainless steel

- Material: Stainless steel
- Bakery norm: 600 x 400 mm
- Size: W 600 x D 400 x H 10 mm
- Weight: 1.4 kg
- GTIN: 4015613638355



133264

RRP 55,- €

Perforated tray 2/3-AL

- Material: Aluminium
- Gastronom: 2/3 GN
- Temperature resistant to: 260 °C
- Size: W 354 x D 325 x H 10 mm
- Weight: 0.37 kg
- GTIN: 4015613734729



100417

RRP 19,- €

Perforated tray 2/3-SI

- Material: Aluminium
- Gastronom: 2/3 GN
- Silicone coating: Yes
- Temperature resistant to: 260 °C
- Size: W 355 x D 325 x H 10 mm
- Weight: 0.41 kg
- GTIN: 4015613734736



100425

RRP 29,- €

Baking tray 1/1-AL

- Material: Aluminium
- Gastronom: 1/1 GN
- Temperature resistant to: 260 °C
- Size: W 530 x D 325 x H 10 mm
- Weight: 0.69 kg
- GTIN: 4015613734743



100426

RRP 25,- €

Perforated tray 1/1-AL

- Material: Aluminium
- Gastronom: 1/1 GN
- Temperature resistant to: 260 °C
- Size: W 530 x D 325 x H 10 mm
- Weight: 0.49 kg
- GTIN: 4015613734750



100427

RRP 32,- €

Perforated tray 1/1-SI

- Material: Aluminium
- Gastronom: 1/1 GN
- Silicone coating: Yes
- Temperature resistant to: 260 °C
- Size: W 530 x D 325 x H 10 mm
- Weight: 0.55 kg
- GTIN: 4015613734767



100428

RRP 36,- €

Cooking basket 110

- Material: Stainless steel
- Gastronom: 1/1 GN
- Size basket: W 490 x D 275 x H 50 mm
- Content: 7 litre(s)
- Size: W 536 x D 326 x H 61 mm
- Weight: 1.1 kg
- GTIN: 4015613788111



900300

RRP 52,- €

Grill plate 5300

- Material: Cast aluminium
- Gastronom: 1/1 GN
- Roasting surface design: Diamond patterned
- With juice groove: Yes
- Size: W 530 x D 325 x H 15 mm
- Weight: 2.8 kg
- GTIN: 4015613660783



106576

RRP 159,- €

Cooking parchment 1/1 GN

- Material: Paper
- Format per sheet: 1/1 GN, W 530 x D 325 mm
- Heat resistant to: 220 °C
- Order quantity unit: 1 box (500 sheets)
- Size: W 530 x D 325 x H 1 mm
- Weight: 3.55 kg
- GTIN: 4015613711423



150687

RRP 49,- €

Baking spray 500ml

- Designed for: Greasing forms, baking trays, pans and waffle irons
- Material: 100 % vegetable oils
- Content / can: 500 ml
- Size: W 65 x D 65 x H 240 mm
- Weight: 0.37 kg
- Order quantity unit: 1 box of 6 cans (Minimum order quantity 2 boxes)
- GTIN: 4015613498515



173060

RRP 47.50 €



Baked goods from a traditional heststone made of fireclay with separately adjustable upper and lower heat. This deck oven has an impressively low temperature loss even with steaming. External steam generation and the firebrick ensure an almost constant temperature in the baking chamber.



1000 W

°C

100

• Material baking chamber	Refractory clay baking stone
• Shelf height	Stainless steel
• Heating type	140 mm
• Upper / lower heat can be controlled separately	Upper / lower heat
• Steam generators	Yes
• Temperature range to	External steam-box
• Temperature control	300 °C
• Number of programs	In 1 °C steps
	15 pre-installed programs
	84 programmable manually adjustable program
• Number of baking phases	6
• Steaming	Set in the program
	Manual
• Automatic switch-on via timer	Yes
• Automatic pre-heating	Yes
• Control unit	Touch
• Interior lighting	LED
• USB connection	Yes
• Water intake temperature	10 °C to 40 °C
• Water connection	R3/4"
• Properties	Programs from other devices can be imported
	Programs with all parameters can be copied within the menu
• Important information	A pressure reducer is required from a water pressure of 3,5 bar
	Upstream connection of a water softener is always required
• Equipment connection	3 NAC

Component parts – Installation kits are indispensable for commissioning the deck ovens

Installation kit LBO70

- The installation kit provides the basic building block for commissioning the deck oven CL6080-3.
- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
Deck oven CL6080-3
+ base frame CL6040-10
+ condensation hood LBO800
Deck ovens CL6080-3
+ proofer PR 6040-10
+ condensation hood LBO 800
+ proofer extension PR 6040-10
- Size: W 398 x D 558 x H 228 mm
- Weight: 8.2 kg
- GTIN: 4015613796468

117945

RRP 379,- €

Installation kit LBO80

- The installation kit provides the basic building block for commissioning the deck oven CL6080-2
- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
Deck oven CL6080-2
+ base frame CL6040-12
+ condensation hood LBO800
Deck ovens CL6080-2
+ proofer PR 6040-16
+ condensation hood LBO 800
+ proofer extension PR 6040-16
- Size: W 550 x D 430 x H 320 mm
- Weight: 6.6 kg
- GTIN: 4015613772264

117946

RRP 379,- €

Installation kit LBO100

- The installation kit prepares for the start-up of the CL6040-1 and CL6080-1 deck ovens.
- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply hoses, Vapour extractor
- Size: W 398 x D 558 x H 228 mm
- Weight: 4.4 kg
- GTIN: 4015613805139

117948

RRP 249,- €



Deck oven CL6040-1

- Number of baking chambers 1
- Oven dimensions W 680 x D 420 x H 160 mm
- Capacity 1 x 600 x 400 mm
- Heating output 2,4 kW
- Steam-box power 1,5 kW
- Time setting 1 to 99 minutes
- Manual baking time extension
- Important information The LBO100 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Power load 4,8 kW | 400 V | 50/60 Hz
- Size W 980 x D 900 x H 400 mm
- Weight 98 kg
- GTIN 4015613769981

117910

RRP* 5,549,- €



Deck oven CL6080-1

- Number of baking chambers 1
- Oven dimensions W 680 x D 840 x H 160 mm
- Capacity 1 x 600 x 800 mm
- Heating output 2 x 600 x 400 mm
- Heating output 4,8 kW
- Steam-box power 1,5 kW
- Time setting 1 to 99 minutes
- Manual baking time extension
- Important information The LBO100 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Power load 6,5 kW | 400 V | 50/60 Hz
- Size W 980 x D 1,330 x H 400 mm
- Weight 131 kg
- GTIN 4015613795157

117911

RRP* 6,598,- €



Deck oven CL6080-2

- Number of baking chambers 2
- Oven dimensions W 680 x D 840 x H 160 mm
- Capacity 2 x 600 x 800 mm
- Heating output 4 x 600 x 400 mm
- Heating output 9,6 kW
- Steam-box power 3 kW
- Time setting 1 to 99 minutes
- Manual baking time extension
- Important information The LBO80 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Power load 13,8 kW | 400 V | 50/60 Hz
- Size W 980 x D 1,330 x H 700 mm
- Weight 233 kg
- GTIN 4015613770017

117912

RRP* 12,849,- €



Deck oven CL6080-3

- Number of baking chambers 3
- Oven dimensions W 680 x D 840 x H 160 mm
- Capacity 3 x 600 x 800 mm
- Heating output 6 x 600 x 400 mm
- Heating output 14,4 kW
- Steam-box power 4,5 kW
- Time setting 1 to 99 minutes
- Manual baking time extension
- Important information The LBO70 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Power load 20,6 kW | 400 V | 50/60 Hz
- Size W 980 x D 1,330 x H 995 mm
- Weight 329 kg
- GTIN 4015613795164

117913

RRP* 18,498,- €



Steam generation perfectly tailored for the baked goods: Either via the external steam box or via direct injection - the Airfresh Box of the convection oven ensures a crispy exterior by quickly reducing the humidity. The multi-selection toggle switch with multi-coloured LED lighting enables intuitive operation with an additional visual signal.



- Material baking chamber
- Format drawers
- Heating type
- Steam generators

- Steam-box power
- Temperature range to
- Temperature control
- Number of fans
- Fan speed
- Reversing motor direction
- Number of programs

- Number of baking phases
- Steaming

- Time setting

- Airfresh box
- With cleaning system
- Automatic switch-on via timer
- Automatic pre-heating
- Automatic cooling
- Control unit

- Interior lighting

- USB connection
- Water connection
- Properties

- Important information

- Equipment connection

- Stainless steel
- 600 x 400 mm
- Convection
- Direct injection
- External steam-box
- 3 kW
- 250 °C
- In 1 °C steps
- 1
- 10 levels
- Yes
- 15 pre-installed programs
- 84 programmable manually adjustable program
- 6
- Set in the program
- Manual
- Manual selection of the steaming system
- 1 to 99 minutes
- Continuous operation
- Manual baking time extension
- Yes
- Yes
- Yes
- Yes
- Yes
- Multi-selective toggle with LED lighting
- Touch
- In the door
- LED
- Yes
- R3/4"
- Bearing rails and rear wall can be detached
- Double-winged door pane
- Consistent results when the baking chamber is full
- Fan stop after steaming process
- Programs from other devices can be imported
- Programs with all parameters can be copied within the menu
- Fast change of fan direction
- A pressure reducer is required from a water pressure of 3,5 bar
- Upstream connection of a water softener is always required
- The LBO20 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- 3 NAC



- ▶ 99 programs
- ▶ 6 baking phases
- ▶ 6 parameters



- ▶ Steam generator: Choice of internal or external
- ▶ Direct injection
- ▶ External steam Box



- ▶ Airfresh box



- ▶ Fan speed: 10 stages



	Number of drawers	Heating output	Power load	Size	Weight	Code-No.	RRP*	GTIN
HC6040-5	5	11 kW	12.1 kW 400 V 50/60 Hz	W 980 mm D 900 mm H 730 mm	158.8 kg	117905	12,998,- €	4015613795133
HC6040-8	8	15 kW	16.1 kW 400 V 50/60 Hz	W 980 mm D 900 mm H 1,000 mm	187.5 kg	117906	15,498,- €	4015613770055
HC6040-10	10	2 x 9,55 kW	20.3 kW 400 V 50/60 Hz	W 980 mm D 900 mm H 1,130 mm	210 kg	117907	18,498,- €	4015613795140



Component parts – The LBO20 installation kit provides the basic building block for commissioning the HC convection oven

Installation kit LBO20

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
 - Convection oven HC6040-5
 - + base frame LBO6040-5
 - + condensation hood LBO800
 - Convection oven HC6040-5
 - + proofer PR6040-16
 - + condensation hood LBO800
 - Convection oven HC6040-8
 - + base frame LBO6040-5
 - + condensation hood LBO800
 - Convection oven HC6040-8
 - + proofer PR6040-16
 - + condensation hood LBO800
 - Convection oven HC6040-10
 - + base frame LBO6040-4
 - + condensation hood LBO800
 - Convection oven HC6040-10
 - + proofer PR6040-16
 - + condensation hood LBO800
- Size: W 550 x D 435 x H 320 mm
- Weight: 6.6 kg
- GTIN: 4015613771762

117923

RRP 398,- €



COOKING TECHNOLOGY ► In-store ovens

Component parts

Guiding rails MCHC6040-6

- Material: Stainless steel
- Number of drawers: 6
- Format drawers: 600 x 400 mm
- Distance between trays: 75 mm
- Designed for:
Convection baking oven HC6040-5
- Size: W 405 x D 495 x H 55 mm
- Weight: 5.6 kg
- GTIN: 4015613796390



117920

RRP 398,- €

Guiding rails MCHC6040-10

- Material: Stainless steel
- Number of drawers: 10
- Format drawers: 600 x 400 mm
- Distance between trays: 72 mm
- Designed for:
Convection baking oven HC6040-8
- Size: W 440 x D 770 x H 60 mm
- Weight: 9 kg
- GTIN: 4015613769943



117921

RRP 398,- €

Pressure regulator

- Material: Brass, Chrome-plated
- Connection: 3/4"
- Water pressure: 1 - 6 bar (preset to 3 bar)
- Incoming pressure max.: 16 bar
- Operating temperature max.: 65 °C
- Size: W 95 x D 75 x H 50 mm
- Weight: 0.4 kg
- GTIN: 4015613468617



533051

RRP 79,- €

INSTALLATION KITS MAKE IT POSSIBLE

Installation kits are indispensable for commissioning the in-store baking ovens. The extensive offer also serves another purpose: The kits can be used to put together a wide variety of device combinations from deck ovens CL, convection baking ovens HC, plus stands, proofing cabinets and condensation hoods – according to need and use. Optimal circulation of water and steam is thus guaranteed.



Installation kit LBO50

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
Convection oven HC6040-5
+ convection oven HC6040-8
+ condensation hood LBO800
Convection oven HC6040-5
+ convection oven HC6040-10
+ condensation hood LBO800
- Size: W 295 x D 986 x H 255 mm
- Weight: 14.6 kg
- GTIN: 4015613796505

117937

RRP 519,- €

Installation kit LBO60

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
Convection oven HC6040-5
+ convection oven HC6040-5
+ base frame LBO6040-5
+ condensation hood LBO800
Convection oven HC6040-5
+ convection oven HC6040-5
+ proofing cabinet PR6040-16
+ condensation hood LBO800
- Size: W 295 x D 985 x H 255 mm
- Weight: 13.8 kg
- GTIN: 4015613796512

117938

RRP 519,- €

Installation kit LBO90

- Set comprises: Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
Convection oven HC6040-5
+ deck oven CL6040-1
+ base frame LBO6040-4
+ condensation hood LBO800
Convection oven HC6040-5
+ deck oven CL6040-1
+ proofing cabinet PR6040-10
+ condensation hood LBO800
- Size: W 310 x D 998 x H 278 mm
- Weight: 12.9 kg
- GTIN: 4015613796499

117947

RRP 519,- €

Component parts

Base frame CL6040-10

- Material: Stainless steel
- Number of drawers: 5, 2 trays each
- Format drawers: 600 x 400 mm
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 80 mm
- Designed for: Deck ovens CL6080-1, CL6080-2, CL6080-3
- Size: W 990 x D 1,170 x H 735 mm
- Weight: 30.4 kg
- GTIN: 4015613796437



117934

RRP* 1,459,- €

Base frame CL6040-12

- Material: Stainless steel
- Number of drawers: 6, 2 trays each
- Format drawers: 600 x 400 mm
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 100 mm
- Designed for: Deck ovens CL6080-1, CL6080-2, CL6080-3
- Size: W 990 x D 1,170 x H 810 mm
- Weight: 33.2 kg
- GTIN: 4015613770031



117933

RRP* 1,509,- €

Base frame LBO6040-3

- Material: Stainless steel
- Number of drawers: 3
- Format drawers: 600 x 400 mm
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 80 mm
- Designed for: Convection ovens HC, Deck oven CL6040-1
- Size: W 990 x D 760 x H 510 mm
- Weight: 23.4 kg
- GTIN: 4015613796420



117932

RRP* 1,159,- €

Base frame LBO6040-4

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 600 x 400 mm
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 80 mm
- Designed for: Convection ovens HC, Deck oven CL6040-1
- Size: W 990 x D 760 x H 750 mm
- Weight: 28 kg
- GTIN: 4015613769967



117931

RRP* 1,249,- €

Base frame LBO6040-5

- Material: Stainless steel
- Number of drawers: 5
- Format drawers: 600 x 400 mm
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 80 mm
- Designed for: Convection ovens HC, Deck oven CL6040-1
- Size: W 990 x D 760 x H 915 mm
- Weight: 31.4 kg
- GTIN: 4015613796413



117930

RRP* 1,298,- €

Rolling base MCHC2300

- More safety at the workplace with stacked HC series convection ovens - thanks to its low height, the mobile base on wheels enables baking trays to be loaded and removed safely - even from the upper shelves.
- Material: Stainless steel
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 100 mm
- Designed for: Convection ovens HC
- Size: W 1,045 x D 910 x H 345 mm
- Weight: 17.4 kg
- GTIN: 4015613804903



117939

RRP* 1,198,- €

Condensation hood LBO800

- Stylish condensation hood for CL deck ovens as well as HC convection ovens. Switching on and off is automatically controlled via the oven menu.
- Material: Stainless steel
- Motor output: 20 W
- Number of fan motors: 2
- Fan regulation: Automatic, oven-controlled
- Assembly type: Top of appliance
- Power load: 0.08 kW | 230 V | 50 Hz
- Size: W 980 x D 885 x H 335 mm
- Weight: 28.2 kg
- GTIN: 4015613769974



117940

RRP* 3,398,- €



Hood extension LBO800

- Material: Stainless steel
- Designed for: Condensation hood LBO800
- Including: Attachment material
- Size: W 418 x D 35 x H 335 mm
- Weight: 2.6 kg
- GTIN: 4015613796444



117941

RRP* 285,- €



The hood extension ensures a clean finish when using the condensation hood LBO800 in conjunction with the deck oven CL6080.

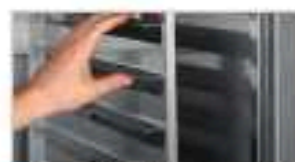
Fermenting cupboard PR6040-10



Temperature, humidity and time can be electronically controlled for the fermentation process. The ideal climate for dough is created in particular by the innovative air circulation technology and external air supply.



- Format drawers 600 x 400 mm
- Distance between trays 70 mm
- Heating output 1,2 kW
- Steam generator External steam-box
- Steam generator output 1,2 kW
- Temperature range to 50 °C
- Temperature control In 0.1 °C steps
- Humidity 10 % to 95 %
- Automatic humidity control Up to 99 %
- Control unit Electronic
- Interior lighting LED
- Water intake temperature 10 °C to 40 °C
- Water connection R3/4"
- Swivel casters 2 casters, 2 swivel casters with brakes
- Properties innovative air circulation technology
- Including Water supply hose
- Power load 2,5 kW | 230 V | 50 Hz



► Format: 600 x 400 mm



► Temperature range up to 50 °C



► Dough container page 115



117926

	Number of drawers	Size	Weight	Code-No.	RRP*	GTIN
Fermenting cupboard PR6040-10	10	W 985 mm D 850 mm H 630 mm	74,4 kg	117925	4,798,- €	4015613769950
Fermenting cupboard PR6040-16	16	W 985 mm D 850 mm H 840 mm	91,7 kg	117926	4,998,- €	4015613771779



Component parts

Proofing cabinet extension PR6040-10

- Material: Stainless steel
- Designed for: Fermenting cupboard PR6040-10
- Including: Attachment material
- Size: W 990 x D 515 x H 540 mm
- Weight: 9 kg
- GTIN: 4015613770048



117927

RRP* 1,198,- €

Proofing cabinet extension PR6040-16

- Material: Stainless steel
- Designed for: Fermenting cupboard PR6040-16
- Including: Attachment material
- Size: W 985 x D 515 x H 750 mm
- Weight: 10,4 kg
- GTIN: 4015613771386



117928

RRP* 1,198,- €



With this proofing cabinet extension, nothing stands in the way of stacking deck ovens 6080 on the proofing cabinet. The extremely stable design allows the proofing cabinet to extend precisely in the depth of the appliance.

Sous-Vide stick SV ST15L



The compact alternative to standard Sous-Vide cookers – the Sous-Vide-Stick can be used flexibly in many places with the right pot and is therefore ideal for mobile use



Designed for



Temperature range



Time setting



Properties

Power load

Size

Weight

Pots, depth: min. 190 mm

Water quantity max.: 15 litres

20 °C to 95 °C

1 minute - 59 hours and 59 minutes

Memory function

Signal tone after expiry of the time

1.3 kW | 230 V | 50/60 Hz

W 68 x D 135 x H 375 mm

1.1 kg



115133

RRP* 139,- €

GTIN 4015613685076

Sous-Vide cooker SV G16L



Beaker capacity



Temperature range



Time setting



Properties

Including

Power load

Size

Weight

16 litre(s)

W 300 x D 330 x H 200 mm

25 °C to 90 °C

0 minutes - 99 hours

Memory function with 5 memory slots

Programmable timer with 1 minutes steps

Acoustic timer

Holder / frame for vacuuming bags

2 kW | 230 V | 50 Hz

W 345 x D 400 x H 317 mm

7.5 kg



115131

RRP* 519,- €

GTIN 4015613675088



► Vacuum packaging machines, vacuum bags, page 424 - 433

Dehydrator 120



Dehydration preserves foods and extends their shelf life. This gentle preservation method is the perfect way to preserve foods. Fruit, vegetables, meat, fish, as well as herbs and spices taste better than ever.



Material



Material cooking chamber



Number of drawers



Dehydration method

Temperature range

Heat-up time

Fan speed

Time setting

Including

Power load

Size

Weight

Plastic

Plastic

Metal grille

12

Circulating air

30 °C to 70 °C

20 minute(s)

1 level

30 min. to 48 hours

1 Removeable drip tray

6 dehydration racks

0.5 kW | 230 V | 50/60 Hz

W 450 x D 340 x H 305 mm

5 kg



Dehydration rack set 120

Set comprises: 2 dehydration racks

Material: Plastic

Designed for: The dehydrator 120

Size: W 328 x D 305 x H 9 mm

Weight: 0.16 kg

GTIN: 4015613798523



A120893

RRP* 19,- €

A120888

RRP* 198,- €

GTIN 4015612713808



Hi-Light-Lift-Salamander 400-2Z



-  Number of heating zones 2
-  Heating zones can be controlled separately No
-  Height-adjustable heating element Yes
-  Heat source Infrared radiator
-  Size grid B 400 x D 304 mm
-  Manual time setting Yes
-  Grease collection tank Yes
-  Including 1 grid
1 bracket for wall attachment
- Power load 3 kW | 230 V | 50/60 Hz
- Size W 400 x D 570 x H 515 mm
- Weight 41 kg

101552

RRP* 2,549,- €

GTIN 4015613634880



Hi-Light-Lift-Salamander 600-2Z



-  Number of heating zones 2
-  Heating zones can be controlled separately Yes
-  Height-adjustable heating element Infrared radiator
-  Size grid B 572 x D 358 mm
-  Warm-keeping function Yes
-  Manual time setting Yes
-  Grease collection tank Yes
-  Including 1 grid
1 bracket for wall attachment
- Power load 4,5 kW | 380-400 V | 50/60 Hz
- Equipment connection 3 NAC



101548

	Height-adjustable heating element	Height-adjustable grid	Size	Weight	Code-No.	RRP*	GTIN
Hi-Light-Lift-Salamander 600-2Z	Yes	No	W 580 mm D 590 mm H 515 mm	59,4 kg	101546	3,249,- €	4015613634913
Hi-Light-Salamander 600-2Z	No	Yes	W 590 mm D 550 mm H 515 mm	40,2 kg	101540	2,649,- €	4015613634906



Hi-Light-Lift-Salamander 700-2Z



Technical data

Number of heating zones	2
Heating zones can be controlled separately	Yes
Height-adjustable heating element	Yes
Heat source	Infrared radiator
Size grid	B 737 x D 353 mm
Manual time setting	Yes
Grease collection tank	Yes
Including	1 grid 1 bracket for wall attachment
Power load	5.3 kW 380-400 V 50/60 Hz
Equipment connection	3 NAC
Size	W 745 x D 590 x H 515 mm
Weight	70.6 kg

101554

RRP 3,649,- €

GTIN 4015613634920



Hi-Light-Lift-Salamander "Premium"



Technical data

Number of heating elements	3
Heating zones can be controlled separately	Yes
Height-adjustable heating element	Yes
Heat source	Infrared radiator
Heating surface setting	Full or reduced
Size grid	B 572 x D 358 mm
Warm-keeping function	Yes
Automatic activation function	Yes
Settable programs	3
Manual time setting	Yes
Grease collection tank	Yes
Including	1 grid 1 bracket for wall attachment
Power load	4.5 kW 400 V 50/60 Hz
Equipment connection	3 NAC
Size	W 585 x D 600 x H 515 mm
Weight	61.4 kg



► Automatic activation function



► 3 heating elements



► Height-adjustable heating element

101547

GTIN 4015613634881

RRP 3,798,- €



THE SERIES IN COMPARISON

	Number of heating zones	Number of heating elements	Heating zones can be controlled separately	Height-adjustable heating element	Automatic activation function	Warm-keeping function	Manual time setting	Height-adjustable grid
101552	2	2	-	✓	-	-	✓	-
101548	2	3	✓	-	-	✓	✓	✓
101546	2	3	✓	✓	-	✓	✓	-
101554	2	4	✓	✓	-	-	✓	-
101547	3	3	✓	✓	✓	✓	✓	-

Bartscher MDI Control System

MDI stands for "manual digital interface". It combines extremely intuitive knob controls with digital intelligence.

Precise temperature settings and a to-the-second timer enable an excellent, reproducible cooking process. Once the cooking process is done, an audible signal alerts you and the most recently set time can be seen on the display.



Lift-Salamander 500-12-MDI



This salamander with intelligent MDI control leaves nothing to be desired: The heat output can be regulated via the lift function and using precise digital temperature and time settings. The memory function and an acoustic tone that sounds when the timer expires ensure optimised work processes. The energy-saving Eco mode keeps meals warm while saving on costs.



- Number of heating zones
- Height-adjustable heating element
- Heat source
- Control unit
- Size grid
- Height-adjustable grid
- Warm-keeping function
- Manual time setting
- Grease collection tank
- Digital display
- Properties:

1

Yes

Radiant heaters

MDI knob

B 435 x D 320 mm

No

Yes

Yes

Yes

Yes

Eco mode: Can be used to save energy while keeping meals warm

Removable cooking grill

Knob with digital display for temperature and time

Memory function

Audible signal when the time expires (0:10 - 9:30 minutes)

1 grid

2.8 kW | 230 V | 50/60 Hz

W 465 x D 515 x H 535 mm

33.8 kg

- Including
- Power load
- Size
- Weight



- Salamander with MDI control
- Knob with digital display for temperature and time
- Memory function



- Eco mode
- Energy saving
- Warm-keeping function



- 1 heating zone with 1 heating element
- Height of heating element can be adjusted

151520

GTIN 4015613815527



RRP 849,- €



Lift-Salamander 500-12



Ideal starter model with the practical lift function. The Salamander stands out thanks to the simple operation of the two heating zones and the effective radiators.



- Height-adjustable heating element
- Heat source
- Grease collection tank
- Including

- Yes
- Radiant heaters
- Yes
- 1 grid.



151512

	Number of heating zones	Size grid	Power load	Size	Weight	Code-No.	RRP*	GTIN
500-12	1	W 445 mm D 325 mm	2.8 kW 230 V 50/60 Hz	W 470 mm D 525 mm H 535 mm	38.8 kg	151510	759,- €	4015613385570
600-22	2	W 590 mm D 320 mm	4 kW 400 V 50/60 Hz	W 600 mm D 540 mm H 530 mm	47.7 kg	151512	889,- €	4015613680163



Salamander 400-12-P



Grill, grate and keep food warm as you continue working for a workflow without interruptions. When the salamander is placed on a countertop, the two long open sides of the salamander allow practical service from both sides in kitchens and service areas.



- Number of heating zones
- Heat source
- Size grid
- Height-adjustable grid
- Grease collection tank
- Power load
- Size
- Weight

- 1
- Radiant heaters
- B 430 x D 300 mm
- Yes
- Yes
- 2.8 kW | 230 V | 50/60 Hz
- W 625 x D 500 x H 365 mm
- 14.4 kg



► Salamander with 1 heating zone



► Grid height adjustable in 7 levels



► Very accessible cooking grid from 3 sides

100534

GTIN 4015613782508

RRP* 435,- €



Salamander 401-12-W



- Number of heating zones
- Heat source
- Size grid
- Height-adjustable grid
- Grease collection tank
- Properties

1
Infrared radiator
B 447 x D 250 mm
Yes
Yes
Suitable as a tabletop device and for wall mounting
Attachments for wall mounting on the rear of the device
1 grid
2 kW | 230 V | 50 Hz
W 610 x D 305 x H 280 mm
14 kg

- Including
- Power load
- Size
- Weight



- ▶ 1 heating zone with 1 heating element
- ▶ Height-adjustable cooking grid



- ▶ Timer up to 15 minutes



- ▶ Attachments for wall mounting on the rear of the appliance

A1515002

GTIN 4015613708850



RRP* 309,- €

Salamander 400-12



- Height-adjustable grid
- Grease collection tank
- Including

Yes
Yes
1 grille



- ▶ Including: 2 handles

	Number of heating zones	Size grid	Power load	Size	Weight	Code-No.	RRP*	GTIN
400-12	1	W 430 mm D 305 mm	2,2 kW 230 V 50 Hz	W 600 mm D 370 mm H 365 mm	13,8 kg	100524	539,- €	401561370057
600-22	2	W 640 mm D 300 mm	4,4 kW 400 V 50 Hz	W 880 mm D 550 mm H 390 mm	23 kg	100528	949,- €	4015613390825
700-22 H	2	W 705 mm D 320 mm	6,4 kW 400 V 50 Hz	W 910 mm D 375 mm H 425 mm	29,5 kg	100532	329,- €	4015613709369



Salamander griddle



- Combination appliance off
- ▶ Griddle plate
- ▶ Salamander

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*RRP: Recommended Retail Price - all prices are recommendations only. The reseller is free to set his own sales prices. | Subject to technical amendments.

PIZZA | PASTA

To ensure that everything on your guests' plates is "Bella Italia", we can give you the technology to prepare delicious pasta dishes and wonderfully crispy pizza dough: whether pasta or pizza – tutti perfetto!



Dough kneading machines Easy



- Material
- Material mixing bowl(s)



- Material dough hook
- Speed control

- Timer

- Properties

Steel, coated

CNS 18/10

CNS 18/10

1 level

Yes

Suitable for firm dough (e.g. pizza or bread dough)

Can be used in continuous mode or with time setting



Easy FRFK

Firmly mounted dough hook and mixing bowl ensure stability. Operation is manual or by Timer - reliably and exactly at the desired rhythm.



Easy ARSK

The swivelling head and removable mixing bowl make it easy to remove dough and facilitate cleaning - for smooth processes in every kitchen. Whether controlled manually or by Timer.

	Max. dough quantity	Mixing bowl volume	Power load	Size	Weight	Code-No.	RRP*	GTIN
Easy 12/20 FRFK	12 kg	20 litre(s)	1.1 kW 230 V 50 Hz	W 385 mm Ø 680 mm H 625 mm	73.2 kg	101846	1,398,- €	4015613894164
Easy 18/30 FRFK	18 kg	30 litre(s)	1.5 kW 230 V 50 Hz	W 435 mm Ø 810 mm H 710 mm	97.6 kg	101847	1,549,- €	4015613894171
Easy 22/40 FRFK	22 kg	40 litre(s)	2.2 kW 230 V 50 Hz	W 480 mm Ø 875 mm H 760 mm	130.2 kg	101848	1,749,- €	4015613894188
Easy 30/50 FRFK	30 kg	50 litre(s)	2.2 kW 230 V 50 Hz	W 530 mm Ø 915 mm H 760 mm	133.8 kg	101849	1,949,- €	4015613894195
Easy 12/20 ARSK	12 kg	20 litre(s)	1.1 kW 230 V 50 Hz	W 395 mm Ø 695 mm H 630 mm	95.4 kg	101840	1,749,- €	4015613811116
Easy 18/30 ARSK	18 kg	30 litre(s)	1.5 kW 230 V 50 Hz	W 445 mm Ø 810 mm H 715 mm	124.8 kg	101841	1,998,- €	4015613872575
Easy 22/40 ARSK	22 kg	40 litre(s)	2.2 kW 230 V 50 Hz	W 490 mm Ø 880 mm H 765 mm	163.6 kg	101842	2,598,- €	4015613872582
Easy 30/50 ARSK	30 kg	50 litre(s)	2.2 kW 230 V 50 Hz	W 540 mm Ø 935 mm H 765 mm	168.6 kg	101843	2,798,- €	4015613872589



Dough kneading machines Pro



- Material: Steel, coated
- Material mixing bowl(s): CNS 18/10
- Material dough hook: CNS 18/10
- Speed control: 2 levels
- Properties: Suitable for firm dough (e.g. pizza or bread dough)
- Power load: 1.8 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC

Pro FRFK



The robust dough kneading machine ideal for demanding applications. Thanks to the firmly mounted mixing bowl and the sturdily integrated dough hook, it guarantees consistent results every time it is used.



Pro ARSK



Powerful dough kneading machine for professional use. The practical swivelling head makes it easy to remove the dough and facilitates cleaning. The removable mixing bowl makes the workflow even more efficient and hygienic.

	Max. dough quantity	Mixing bowl volume	Size	Weight	Code-No.	RRP*	GTIN
Pro 25/32 FRFK	25 kg	32 litre(s)	W 430 mm D 730 mm H 775 mm	87.4 kg	101833	2,498,- €	4015613854182
Pro 36/41 FRFK	36 kg	41 litre(s)	W 480 mm D 785 mm H 800 mm	96.4 kg	101834	2,698,- €	4015613854199
Pro 25/32 ARSK	25 kg	32 litre(s)	W 425 mm D 740 mm H 775 mm	104.2 kg	101835	2,349,- €	4015613894140
Pro 36/41 ARSK	36 kg	41 litre(s)	W 480 mm D 820 mm H 800 mm	119 kg	101836	3,598,- €	4015613894157



Component parts

Wheel set Easy TKM

- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 100 mm
- Designed for dough kneading machines from the Easy Series
- Size: W 280 x D 170 x H 150 mm
- Weight: 2.5 kg
- GTIN: 4015613872605



101844

RRP 49,- €

Wheel set Pro TKM

- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 60 mm
- Designed for dough kneading machines from the Pro Series
- Size: W 260 x D 200 x H 50 mm
- Weight: 1 kg
- GTIN: 4015613894133



101837

RRP 49,- €

Dough container 600x400

- Material: Plastic
- Bakery norm: 600 x 400 mm
- Heat resistant: -20 °C to 90 °C
- Size: W 600 x D 400 x H 70 mm
- Weight: 1.1 kg
- GTIN: 4015613863696



500555

RRP 14.50 €

Pastry roll machine 3000



For the perfect result with minimal work effort and time – this dough rolling machine can make perfect dough with a diameter of up to 300 / 400 mm in a flash. Diverse types of dough for tarte flambée, pizza and even flatbread can be created really easily using the dough thickness settings of the two dough rollers.



• Dough roller material	Plastic
• Number of dough rollers	2
• Adjustment of dough thickness	0.5 mm to 4 mm
• Dough guide mm	Yes
• Power load	0.37 kW 230 V 50 Hz

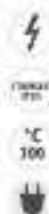
	Roll length	Dough diameter	Dough weight	Size	Weight	Code-No.	RRP*	GTIN
3000	300 mm	140 - 300 mm	80 - 210 g	W 430 mm D 470 mm H 640 mm	25.5 kg	101880	1,498,- €	4015613812298
4000	400 mm	260 - 400 mm	80 - 700 g	W 540 mm D 470 mm H 810 mm	31.2 kg	101881	1,649,- €	4015613863047



Pizza oven PR330



This pizza oven heats up quickly and produces frozen or pre-baked pizzas with a crispy base and tasty topping. The compact stainless steel model is designed for small production quantities – ideal for bistros, snack bars and fast food outlets. The oven grate is connected to the door and handle for easy handling.



• Oven functions	Upper / lower heat
• Upper / lower heat can be controlled separately	No
• Temperature range	50 °C to 300 °C
• Pizza capacity	1 pizza Ø 33 cm
• Timer	Yes
• Power load	1.75 kW 230 V 50/60 Hz
• Size	W 500 x D 480 x H 265 mm
• Weight	18.1 kg



▶ Pizza oven for smaller production quantities of fresh or pre-baked pizzas.



▶ Pizza grate
Dimensions: W 330 x D 345 x H 6 mm



▶ Timer 0 - 15 minutes
▶ Audible signal when time expires

203725

GTIN 4015613848167

RRP* 259,- €



Conveyor pizza oven 3600TB10



Non-stop pizza and snacks: The conveyor pizza oven is ideal for pizzas, topped baguettes and toasts. The individual speed control of the conveyor belt makes all kinds food crispy and tasty.



POWER
1000

°C
250



- Oven functions
- Upper / lower heat can be controlled separately
- Temperature range
- Pizza capacity
- Belt speed
- Power load
- Size
- Weight

Upper / lower heat
Yes

70 °C to 250 °C

Max. Ø 32 cm

Can be controlled in 10 levels

Processing time: Approx. 2 to 14 minutes

9.5 kW | 230 V | 50-60 Hz

W 785 x D 475 x H 400 mm

21.8 kg

Pizza baking tray 290-R

- Material: Steel, Coated
- Pizza diameter: 290 mm
- Size: W 325 x D 325 x H 10 mm
- Weight: 0.26 kg
- GTIN: 4015613720197



100925

RRP 8.50 €



- Pizza holding capacity: Max. Ø 32 cm
- Cycle time: Control from 2 to 14 minutes (10 levels)

1002203

GTIN 4015613724984



RRP 959,- €

Pizza oven ST340



The perfect pizza oven for new entrants to the art of producing pizzas, flammkuchen, pizza rolls and baguettes in small quantities. Thanks to the provided firebrick, pizzas and similar products acquire that typically crispy brick-oven-baked taste.



POWER
1000

°C
250



- Material baking chamber
- Oven functions
- Upper / lower heat can be controlled separately
- Temperature range
- Pizza capacity
- Timer
- Properties
- Power load
- Size
- Weight

Steel

Galvanised

Upper / lower heat

Continuous baking function

No

50 °C to 250 °C

1 pizza Ø 33,5 cm

Yes

Use of pizza rack and firebrick can be alternated

1.5 kW | 230 V | 50/60 Hz

W 510 x D 500 x H 270 mm

21.5 kg



- Oven functions
- Upper/lower heat



- Alternate use
- Pizza rack or firebrick



A201113

GTIN 4015613757001



RRP 239,- €



Pizza oven ST415



This compact pizza oven is the perfect choice for bistros, fast-food outlets, and snack bars. With separately controlled upper and lower heating, crispy pizzas with a diameter of 40 cm can be baked on the stone base. A window and timer ensure perfect results.



• Material baking chamber:

Stainless steel



• Oven functions:

Base made of heat-resistant stone

• Upper / lower heat can be controlled separately

Upper / lower heat



• Temperature range:

Yes



• Pizza capacity:

50 °C to 350 °C

• Timer:

1 pizza Ø 40 cm

• Power load:

Yes

2 kW | 230 V | 50/60 Hz



► Compact pizza oven for fresh or precooked pizzas



► Pizza capacity: 1 pizza Ø 40 cm



	Size	Weight	Code-No.	RRP*	GTIN
ST415	W 565 mm D 585 mm H 265 mm	20.5 kg	2002102	435,- €	4015613731612
ST415-2	W 580 mm D 580 mm H 315 mm	25.1 kg	2002302	419,- €	4015613821627



Pizza oven Mini 1, 1 baking chamber



• Material baking chamber:

Base made of heat-resistant stone



• Oven functions:

Upper / lower heat



• Temperature range:

50 °C to 300 °C



• Timer:

Yes



	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
Mini 1, 1 baking chamber	1 pizza Ø 35 cm	2 kW 230 V 50 Hz	W 545 mm D 500 mm H 230 mm	18.8 kg	203510	539,- €	4015613494074
Mini 2, 2 baking chambers	2 pizzas Ø 35 cm (2 x 1 pizza)	2.7 kW 230 V 50 Hz	W 545 mm D 500 mm H 380 mm	27.7 kg	203500	798,- €	4015613491714



Pizza oven "Mini Plus"



- Material baking chamber
- Oven functions
- Upper / lower heat can be controlled separately
- Temperature range

Base made of heat-resistant stone
Upper / lower heat
Yes

50 °C to 400 °C



203530

	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
"Mini Plus"	1 pizza Ø 35 cm	2 kW 230 V 50 Hz	W 575 mm D 525 mm H 270 mm	24.2 kg	203530	859,- €	4015613581095
"Mini Plus 2"	2 pizzas Ø 35 cm (2 x 1 pizza)	3.4 kW 230 V 50 Hz	W 570 mm D 550 mm H 475 mm	41.8 kg	203535	1,498,- €	4015613647593



Pizza oven CT 100



- Material
- Material baking chamber
- Oven functions
- Upper / lower heat can be controlled separately
- Temperature range
- Equipment connection

Steel plate:
Painted
Brick made of fire-resistant stone
Aluminum
Upper / lower heat
Yes

50 °C to 400 °C

3 NAC



2002010

	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
CT 1000	4 pizzas Ø 30 cm	4.2 kW 380 V 50 Hz	W 890 mm D 860 mm H 430 mm	65.6 kg	2002010	1,198,- €	4015613437781
CT 200	8 pizzas Ø 30 cm (2 x 4 pizzas)	8.4 kW 380 V 50 Hz	W 890 mm D 860 mm H 760 mm	112.3 kg	2002020	2,098,- €	4015613437798



Component parts

Base unit PO CT

- Material: CNS 18/10
- Designed for: Pizza oven CT 100, Pizza oven CT 200
- Size: W 895 x D 735 x H 900 mm
- Weight: 15 kg
- GTIN: 4015613602455



200319

RRP 405,- €

Pizza shovel alu

- Size shovel: W 280 x D 280 mm
- Length handle: 1,000 mm
- Size: W 290 x D 50 x H 1,333 mm
- Weight: 2 kg
- GTIN: 4015613527949



100927

RRP 69,- €

Pizza cutter

- Diameter knife: 100 mm
- Size: W 100 x D 22 x H 230 mm
- Weight: 0.2 kg
- GTIN: 4015613527956



100928

RRP 33,- €

Pizza oven NT 501



- Material
- Material baking chamber
- Oven functions
- Upper / lower heat can be controlled separately
- Temperature range

Steel plate
Painted
Refractory clay baking stone
Upper / lower heat
Yes
85 °C to 450 °C



	Number of baking chambers	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
NT 501	1	4 pizzas Ø 25 cm	4 kW 400 V 50 Hz	W 800 mm D 750 mm H 360 mm	44,6 kg	2002018	1,129.- €	4015613640990
NT 502	2	8 pizzas Ø 25 cm (2 x 4 pizzas)	6 kW 400 V 50 Hz	W 800 mm D 750 mm H 510 mm	63 kg	2002028	1,529.- €	4015613641003
NT 621	1	4 pizzas Ø 30 cm	5 kW 400 V 50 Hz	W 885 mm D 790 mm H 400 mm	59,6 kg	2002088	1,419.- €	4015613641010
NT 622	2	8 pizzas Ø 30 cm (2 x 4 pizzas)	10 kW 400 V 50 Hz	W 885 mm D 790 mm H 710 mm	102,8 kg	2002095	2,159.- €	4015613641027
NT 901	1	6 pizzas Ø 30 cm	6 kW 400 V 50 Hz	W 1,190 mm D 780 mm H 395 mm	80,3 kg	2002101	1,609.- €	4015613641041
NT 921	2	12 pizzas Ø 30 cm (2 x 6 pizzas)	12 kW 400 V 50 Hz	W 1,190 mm D 780 mm H 710 mm	141,8 kg	2002121	2,659.- €	4015613641058



Pizza oven NT 622VS



- Material baking chamber
- Oven functions
- Upper / lower heat can be controlled separately
- Temperature range
- Pizza capacity
- Power load
- Equipment connection
- Size
- Weight

Full clay
Upper / lower heat
Yes
85 °C to 450 °C
8 pizzas Ø 30 cm (2 x 4 pizzas)
10 kW | 400 V | 50/60 Hz
3 NAC
W 930 x D 835 x H 730 mm
151,6 kg

2002094

RRP* 2,609.- €

GTIN 4015613674018



Pizza oven ET 105, 18ch 1050x1050



Material

- Material: baking chamber
- Oven functions
- Upper / lower heat can be controlled separately
- Temperature range
- Equipment connection

CNS 18/10

Galvanised

Steel plate

Painted

Base made of heat-resistant stone

Upper / lower heat

Yes

50 °C to 450 °C

3 NAC



2002170

	Pizza capacity	Power load	Size	Weight	Code-No.	RPP*	GTIN
ET 105, 18ch 1050x1050	9 pizzas Ø 33 cm	12 kW 400 V 50 Hz	W 1,330 mm D 1,270 mm H 420 mm	143 kg	2002150	2,898,- €	4015613545028
ET 205, 28ch 1050x1050	18 pizzas Ø 33 cm (2 x 9 pizzas)	24 kW 400 V 50 Hz	W 1,310 mm D 1,270 mm H 760 mm	247 kg	2002170	4,998,- €	4015613545035



Component parts

Base unit PO NT5

- Material: CNS 18/10
- Designed for: Pizza oven NT 501, Pizza oven NT 502
- Size: W 760 x D 610 x H 900 mm
- Weight: 14.6 kg
- GTIN: 4015613602424



200316

RPP: 359,- €

Base unit PO NT6

- Material: CNS 18/10
- Designed for: Pizza oven NT 621, Pizza oven NT 622, Pizza oven NT 622VS
- Size: W 840 x D 670 x H 900 mm
- Weight: 15.9 kg
- GTIN: 4015613602431



200317

RPP: 389,- €

Base unit PO NT9

- Material: CNS 18/10
- Height adjustable: 850 mm to 900 mm
- Designed for: Pizza oven NT 901, Pizza oven NT 921
- Size: W 1,150 x D 665 x H 900 mm
- Weight: 19.5 kg
- GTIN: 4015613602448



200318

RPP: 498,- €

Base unit PO ET

- Material: Steel plate, Painted
- Designed for: Pizza oven ET 105, Pizza oven ET 205
- Size: W 1,320 x D 1,150 x H 965 mm
- Weight: 43 kg
- GTIN: 4015613552989



2002165

RPP: 749,- €

Pizza shovel alu

- Size shovel: W 280 x D 280 mm
- Length handle: 1,000 mm
- Size: W 280 x D 50 x H 1,333 mm
- Weight: 2 kg
- GTIN: 4015613527949



100927

RPP: 69,- €

Pizza cutter

- Diameter knife: 100 mm
- Size: W 100 x D 22 x H 230 mm
- Weight: 0.2 kg
- GTIN: 4015613527956



100928

RPP: 33,- €



Pasta machine 5000

Homemade pasta with perfectly kneaded pasta dough. This pasta machine easily and simply produces dough and then makes it into pasta. The optional pasta moulds allow you to make a diverse range of pasta including cannelloni, fusilli and spaghetti.



- Production max.
- Storage capacity
- Functions
- Properties

- Including

- Not included in delivery
- Power load
- Size
- Weight

5 kg / h
1.5 kg
Dough production
Pasta production
5 stable feet
Kneading shaft and transport screw can be removed
Dough container can be removed
For kneading and rolling out 12 different types of pasta (pasta moulds available as optional extras)
Low noise (less than 70 dB)
Closing cap
Assembly tool
Dough container, kneading shaft and transport screw made from CNS 18/10
Pasta moulds
0.25 kW | 230 V | 50 Hz
W 240 x D 510 x H 318 mm
16.1 kg



- Easy production of all kinds of pasta
- 1. step: Dough production
- 2. step: Dough output



- Lid with 2 inspection openings
- 8 x 112 mm



- Easy to clean
- Easy removal of kneading shaft and transport screw
- Removable dough container, dishwasher-safe

101902

GTIN 4015613846231



RRP 1,929,- €

Sealing cap

- Material: Bronze
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.18 kg
- GTIN: 4015613584997



101986



RRP 79,- €



Component parts

Pasta mould Bigoli 5000

- Material: Bronze
- Pasta type: Bigoli
- Pasta size: Ø 3 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.16 kg
- GTIN: 4015613584980



101985



net 76,- €

Pasta mould Cannelloni 5000

- Material: Bronze
- Pasta type: Cannelloni
- Pasta size: Ø 25 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.15 kg
- GTIN: 4015613584973



101984



net 76,- €

Pasta mould Capelli d'Angelo 5000

- Material: Bronze
- Pasta type: Capelli d'angelo
- Pasta size: Ø 1 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.16 kg
- GTIN: 4015613584911



101978



net 76,- €

Pasta mould Caserecce 5000

- Material: Bronze
- Pasta type: Caserecce
- Pasta size: 9 x 5 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.14 kg
- GTIN: 4015613584850



101972



net 76,- €

Pasta mould Fettuccine 5000

- Material: Bronze
- Pasta type: Fettuccine
- Pasta size: 8 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.15 kg
- GTIN: 4015613584527



101988



net 76,- €

Pasta mould Fusilli 5000

- Material: Bronze
- Pasta type: Fusilli
- Pasta size: Ø 9 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.14 kg
- GTIN: 4015613584867



101973



net 76,- €

Pasta mould Gnocchi 5000

- Material: Bronze
- Pasta type: Gnocchi
- Pasta size: Ø 12 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.17 kg
- GTIN: 4015613584881



101975



net 76,- €

Pasta mould Pappardelle 5000

- Material: Bronze
- Pasta type: Pappardelle
- Pasta size: 16 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.16 kg
- GTIN: 4015613584874



101974



net 76,- €

Pasta mould Sfoglia 5000

- Material: Bronze
- Pasta type: Pasta sfoglia
- Pasta size: 1.35 mm
- Size: W 55 x D 55 x H 40 mm
- Weight: 0.4 kg
- GTIN: 4015613584966



101983



net 108,- €

Pasta mould Spaghetti 5000

- Material: Bronze
- Pasta type: Spaghetti
- Pasta size: Ø 2 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.16 kg
- GTIN: 4015613584928



101979



net 76,- €

Pasta mould Spaghetti Chitarra 5000

- Material: Bronze
- Pasta type: Spaghetti alla Chitarra
- Pasta size: 2 x 2 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.17 kg
- GTIN: 4015613584935



101980



net 76,- €

Pasta mould Tagliolini 5000

- Material: Bronze
- Pasta type: Tagliolini
- Pasta size: 3 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.15 kg
- GTIN: 4015613584534



101969



net 76,- €



Pasta machine 8000



Simple, quick and high-quality - making homemade pasta is easy. With the combination of dough preparation and pasta production, the pasta machine offers efficient work without much effort. Optional pasta moulds in a wide variety of shapes leave nothing to be desired.



- Production max.
- Storage capacity
- Functions

- Properties

- Including

- Not included in delivery
- Power load
- Size
- Weight

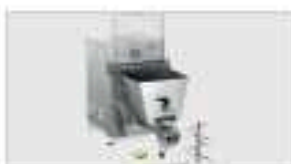
8 kg / h
2.5 kg
Dough production
Pasta production
5 stable feet
Low noise (less than 70 dB)
Kneading shaft and transport screw can be removed
Dough container can be removed
For kneading and rolling out 12 different types of pasta (pasta moulds available as optional extras)
Microswitch on basin lid
Closing cap
Assembly tool
Dough container, kneading shaft and transport screw made from CNS 18/10
Pasta moulds
0.37 kW | 230 V | 50 Hz
W 300 x D 535 x H 425 mm
26.8 kg



- Simple pasta production from A to Z
- 1. Step: Dough production
- 2. Step: Dough dispensing



- Easy and safe working:
- Microswitch on the basin lid



- Easy cleaning
- Kneading shaft, transport screw and dough container removable and dishwasher-suitable

101904

GTIN 4015613870960



RRP 2,629,- €

Sealing cap 8000

- Material: Bronze
- Size: W 63 x D 63 x H 13 mm
- Weight: 0.3 kg
- GTIN: 4015613765020



101999



RRP 86,- €



Component parts

Pasta mould Bigoli 8000

- Material: Bronze
- Pasta type: Bigoli
- Pasta size: Ø 3 mm
- Size: W 63 x D 63 x H 13 mm
- Weight: 0.3 kg
- GTIN: 4015613772929



102001



RRP 86,- €

Pasta mould Cannelloni 8000

- Material: Bronze
- Pasta type: Cannelloni
- Pasta size: Ø 25 mm
- Size: W 63 x D 63 x H 15 mm
- Weight: 0.3 kg
- GTIN: 4015613772912



102000



RRP 86,- €

Pasta mould Capelli d'angelo 8000

- Material: Bronze
- Pasta type: Capelli d'angelo
- Pasta size: Ø 1 mm
- Size: W 63 x D 63 x H 13 mm
- Weight: 0.25 kg
- GTIN: 4015613889446



102010



RRP 86,- €

Pasta mould Caserecce 8000

- Material: Bronze
- Pasta type: Caserecce
- Pasta size: 9 x 5 mm
- Size: W 63 x D 63 x H 14 mm
- Weight: 0.16 kg
- GTIN: 4015613755120



101994



RRP 86,- €

Pasta mould Fettuccine 8000

- Material: Bronze
- Pasta type: Fettuccine
- Pasta size: 8 mm
- Size: W 63 x D 63 x H 14 mm
- Weight: 0.22 kg
- GTIN: 4015613764993



101996



RRP 86,- €

Pasta mould Fusilli 8000

- Material: Bronze
- Pasta type: Fusilli
- Pasta size: Ø 9 mm
- Size: W 63 x D 63 x H 14 mm
- Weight: 0.22 kg
- GTIN: 4015613764870



101990



RRP 86,- €

Pasta mould Gnocchi 8000

- Material: Bronze
- Pasta type: Gnocchi
- Pasta size: Ø 12 mm
- Size: W 63 x D 63 x H 13 mm
- Weight: 0.16 kg
- GTIN: 4015613755113



101993



RRP 86,- €

Pasta mould Pappardelle 8000

- Material: Bronze
- Pasta type: Pappardelle
- Pasta size: 16 mm
- Size: W 63 x D 63 x H 13 mm
- Weight: 0.3 kg
- GTIN: 4015613774329



102002



RRP 86,- €

Pasta mould Sfogliani 8000

- Material: Bronze
- Pasta type: Sfogliani
- Pasta size: 155 mm
- Size: W 63 x D 63 x H 40 mm
- Weight: 0.51 kg
- GTIN: 4015613765006



101997



RRP 118,- €

Pasta mould Spaghetti 8000

- Material: Bronze
- Pasta type: Spaghetti
- Pasta size: Ø 2 mm
- Size: W 63 x D 63 x H 13 mm
- Weight: 0.25 kg
- GTIN: 4015613764986



101995



RRP 86,- €

Pasta mould Spaghetti Chitarra 8000

- Material: Bronze
- Pasta type: Spaghetti alla Chitarra
- Pasta size: 2 x 2 mm
- Size: W 63 x D 63 x H 13 mm
- Weight: 0.3 kg
- GTIN: 4015613774442



102008



RRP 86,- €

Pasta mould Tagliolini 8000

- Material: Bronze
- Pasta type: Tagliolini
- Pasta size: 3 mm
- Size: W 63 x D 63 x H 13 mm
- Weight: 0.16 kg
- GTIN: 4015613755106



101992



RRP 86,- €

Pasta cooker 8L MDI



It simply has to be „à la dent“! It's easy to cook any type of pasta to perfection thanks to the precise time and temperature controls and quick and easy operation of this digital pasta cooker. The removable heating element and 8-litre pan ensure top hygiene.



- Beaker capacity
- Number of baskets
- Basket content
- Size basket
- Temperature range to

8 litre(s)
1
4.9 litre(s)
W 190 x D 225 x H 125 mm
110 °C



8 L



- MDI knob
- Knob with digital display for temperature and time



- Removable pan and heating element



- Infinitely variable temperature
- Temperature regulation: Knob
- Infinitely variable timer

	Control unit	Power load	Size	Weight	Code-fra.	RRP*	GTIN
Pasta cooker 8L MDI	MDI knob	3.3 kW 230 V 50 Hz	W 290 mm D 470 mm H 385 mm	6.8 kg	132265	375,- €	4015613770970
Pasta cooker 8L-EM1	Toggle	3.3 kW 230 V 50/60 Hz	W 290 mm D 465 mm H 370 mm	6.4 kg	132290	298,- €	4015613821610



Pasta cooker 1 basket, 7L, TU



- Beaker capacity
- Number of baskets
- Size basket
- Temperature range to

7 litre(s)
1
W 210 x D 235 x H 100 mm
110 °C



7 L



- Power load
- Size
- Weight

3.4 kW | 230 V | 50 Hz
W 305 x D 410 x H 315 mm
6.8 kg

132260

GTIN: 4015613584171

RRP* 489,- €



Component parts

Pasta basket 8L

- Size basket: W 190 x D 225 x H 125 mm
- Content: 4.9 litre(s)
- Size: W 200 x D 460 x H 150 mm
- Weight: 1.1 kg
- GTIN: 4015613797755



132266

RRP* 34,- €

Basket small f. pasta cooker 132260

- Size basket: W 100 x D 138 x H 135 mm
- Content: 1.86 litre(s)
- Important information:
2 baskets are needed for 1 basin
- Size: W 100 x D 200 x H 310 mm
- Weight: 0.29 kg
- GTIN: 4015613584225



132261

RRP* 75,- €

Basket large f. pasta cooker 132260

- Size basket: W 210 x D 235 x H 100 mm
- Content: 4.93 litre(s)
- Size: W 210 x D 430 x H 205 mm
- Weight: 0.89 kg
- GTIN: 4015613585666



132262

RRP* 139,- €

SNACK | TAKE-AWAY | EVENT

Take-away classics such as curry sausage, chips & co. are always popular. The technology is therefore used intensively everyday. From grill plates, contact grills to deep fryers and curry sausage cutters – here you will find what you are looking for.



Chip cutter 3010



You can really taste the difference: Potato wedges and chips with three different thicknesses and freshly produced – it's no effort at all with the chip cutter 3010.

- Die/stamp material: Stainless steel
- Number of dies/stamps: 4
- Dies/stamps: 6 mm chips, 9 mm chips, 13 mm chips, Potato wedges
- Designed for: Table mounting, Wall mounting
- Size: W 155 x D 425 x H 335 mm
- Weight: 2.6 kg



► Designed for:
Table mounting
Wall mounting



► 4 dies/stamps for:
6 mm chips
9 mm chips
13 mm chips
Potato wedges



500308

GTIN 4015613694832



RRP* 129,- €

Deep fat fryer MINI II



Chips – the classic deep-fried snack – whenever you want. But the deep-fat fryer MINI is also perfect for frying many other treats such as wedges, nuggets of all kinds and even vegetables. The removable heating element makes cleaning easier.

- Boiler capacity: 4 litre(s)
- Temperature range: 60 °C to 190 °C
- Cold zone: Yes



► 2 separate sockets required

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
MINI II	1	1	2,2 kW 230 V 50-60 Hz	W 205 mm D 540 mm H 280 mm	3 kg	A165110	82,- €	4015613392271
MINI III	2	2	2 x 2,2 kW 2 x 230 V 50-60 Hz	W 400 mm D 540 mm H 280 mm	5.5 kg	A165112	155,- €	4015613392288



Deep fat fryer SNACK I



Perfect choice for crispy, golden-brown frying results in smaller restaurant kitchens or snack bars. Whether fries, snacks, or finger foods – this fryer ensures even and quick preparation.



- Temperature range
- Cold zone
- Important information

50 °C to 190 °C

Yes

Suitable for frying oil and blocks of fat



4L



▶ 2 separate sockets required



▶ 2 separate sockets required

	Number of tanks	Beaker capacity	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
SNACK I	1	4 litre(s)	1	2 kW 230 V 50 Hz	W 245 mm D 590 mm H 315 mm	5.1 kg	A162410E	155,- €	4015613662350
SNACK II	2	4 litre(s)	2	2 x 2 kW 2 x 230 V 50 Hz	W 445 mm D 590 mm H 315 mm	9.6 kg	A162412E	269,- €	4015613662374
SNACK III	1	8 litre(s)	1	3,25 kW 230 V 50 Hz	W 305 mm D 620 mm H 340 mm	6.7 kg	A162810E	189,- €	4015613662381
SNACK IV	2	8 litre(s)	2	2 x 3,25 kW 2 x 230 V 50 Hz	W 555 mm D 620 mm H 340 mm	12.5 kg	A162812E	329,- €	4015613662398



Component parts

Deep frying basket MINI 4L

- Size basket: W 145 x D 245 x H 110 mm
- Content: 3.6 litre(s)
- Size: W 145 x D 435 x H 155 mm
- Weight: 0.24 kg
- GTIN: 4015613658421

165521

RRP 12,- €

Deep frying basket SNACK 4L

- Size basket: W 135 x D 205 x H 123 mm
- Content: 2.4 litre(s)
- Size: W 135 x D 450 x H 245 mm
- Weight: 0.65 kg
- GTIN: 4015613658438

165522

RRP 33,- €

Deep frying basket SNACK 8L

- Size basket: W 195 x D 245 x H 140 mm
- Content: 5.5 litre(s)
- Size: W 195 x D 500 x H 225 mm
- Weight: 0.8 kg
- GTIN: 4015613658445

165523

RRP 43,- €

Fat disposal container 12L

- Material: Steel plate, Hot-dipped galvanized. Acc. to DIN EN ISO 1461
- Content: 12 litre(s)
- Important information: The container is only designed for the transport and disposal of old grease.
- Size: W 355 x D 335 x H 450 mm
- Weight: 4.3 kg
- GTIN: 4015613274096



A150460V

RRP 209,- €

Frying fat filter

- Material: Special fabric
- Temperature range to: 190 °C
- Size: W 250 x D 600 x H 155 mm
- Weight: 0.52 kg
- GTIN: 4016098100986



A101999

RRP 189,- €

Substitute filter for A101999

- Size: W 250 x D 250 x H 1 mm
- Weight: 0.1 kg
- GTIN: 4016098100979



A101901

RRP 102,- €

Deep fat fryer SNACK I Plus



The deep fat fryer prepares various snacks quickly and reliably. Thanks to the practical fat drain tap and the pivoting heating element, the subsequent cleaning is done quickly.



SNACK I Plus

4 L



- Temperature range
- Grease release tap
- Cold zone
- Heating element
- Important information

50 °C to 190 °C

Yes

Yes

Can be swivelled

Suitable for frying oil and blocks of fat



A162821E

► 2 separate sockets required



A162824E

► 2 separate sockets required

	Number of tanks	Beaker capacity	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
SNACK I Plus	1	4 litre(s)	1	2 kW 230 V 50-60 Hz	W 200 mm D 640 mm H 340 mm	4.2 kg	A162820E	172,- €	4015613708904
SNACK II Plus	2	4 litre(s)	2	2 x 2 kW 2 x 230 V 50-60 Hz	W 400 mm D 640 mm H 340 mm	9 kg	A162821E	319,- €	4015613708911
SNACK III Plus	1	9 litre(s)	1	3,3 kW 230 V 50-60 Hz	W 285 mm D 640 mm H 400 mm	6.2 kg	A162823E	239,- €	4015613718897
SNACK IV Plus	2	9 litre(s)	2	2 x 3,3 kW 2 x 230 V 50-60 Hz	W 565 mm D 640 mm H 400 mm	11.5 kg	A162824E	392,- €	4015613718903



Deep fat fryer SNACK XL Plus



Be it fried fish or frikandellen - the extra long basin makes frying of longer products in particular, very easy.



SNACK XL Plus

8 L



- Beaker capacity
- Number of baskets
- Temperature range
- Grease release tap
- Cold zone
- Heating element
- Power load
- Size
- Weight

8 litre(s)

1

50 °C to 190 °C

Yes

Yes

Can be removed

3,4 kW | 230 V | 50/60 Hz

W 245 x D 720 x H 470 mm

8 kg



- Extra long pan design
- Particularly well suited for long-shaped fried food



- 1 pan
- Pan volume: 8 litres



- Drain cock with bypass catch
- Detachable

165530

GTIN 4015613687018

RRP 579,- €



Bartscher MDI Control System

MDI stands for "manual digital interface". It combines extremely intuitive knob controls with digital intelligence.

The precise temperature setting enables excellent, reproducible frying behaviour. The MDI control also offers a function for gentle liquefaction of the bar fat.



Deep-fat fryer MDI SNACK III Plus



Proper frying made easy: With the digital Bartscher MDI knob, the temperature can be set accurate to the degree. In addition, the current oil temperature can be checked at any time.



- Beaker capacity
- Control unit
- Temperature range
- Temperature control



- Grease release tap
- Cold zone
- Oil temperature check



- Heating element
- Important information

- 9 litre(s)
- MDI knob
- 50 °C to 190 °C
- Electronic
- In 0.1 °C steps
- Yes
- Yes
- Current temperature can be checked at all times
- Indicator lamp for reached oil temperature
- Can be swivelled
- Suitable for frying oil and blocks of fat



► Deep-fat frying oil filter TK60
page 135



► Bartscher MDI control
► To-the-degree temperature adjustment



► 2 separate sockets required

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Deep-fat fryer MDI SNACK III Plus	1	1	3.3 kW 230 V 50-60 Hz	W 285 mm D 640 mm H 410 mm	6.4 kg	A162829	295,- €	4015613752130
Deep-fat fryer MDI SNACK IV Plus	2	2	2 x 3.3 kW 2 x 230 V 50-60 Hz	W 570 mm D 640 mm H 410 mm	11.7 kg	A162829	535,- €	4015613752167



Component parts

Deep-fat fryer basket SNACK Plus 4L

- Size basket: W 130 x D 220 x H 105 mm
- Content: 2.5 litre(s)
- Size: W 130 x D 460 x H 135 mm
- Weight: 0.3 kg
- GTIN: 4015613731636

162826

RRP 32,- €

Deep-fat fryer basket SNACK Plus 9L

- Size basket: W 210 x D 220 x H 120 mm
- Content: 5.5 litre(s)
- Size: W 210 x D 460 x H 165 mm
- Weight: 0.85 kg
- GTIN: 4015613731643

162827

RRP 41,- €

Deep frying basket SNACK XL Plus 8L

- Size basket: W 150 x D 320 x H 120 mm
- Content: 5.7 litre(s)
- Size: W 150 x D 570 x H 190 mm
- Weight: 0.82 kg
- GTIN: 4015613658858

165527

RRP 65,- €

Deep fat fryer IMBISS I



Thanks to a bowl capacity of 8 litres, the deep fryer is ideal for preparing evenly and perfectly fried snacks - the perfect companion for professional use in snack bars or commercial kitchens.



- Beaker capacity
- Grease release tap
- Cold zone
- Important information

8 litre(s)

Yes

Yes

Suitable for frying oil and blocks of fat



➔ 2 separate sockets required

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
IMBISS I	1	1	3,25 kW 230 V 50 Hz	W 290 mm D 550 mm H 410 mm	9.7 kg	A150307	329,- €	4015613662404
IMBISS II	2	2	2 x 3,25 kW 2 x 230 V 50 Hz	W 580 mm D 550 mm H 410 mm	16.8 kg	A150407	539,- €	4015613662411



Induction deep fat fryer 8L Plus



The powerful induction technology ensures the ideal temperature setting – at all times. The desired food is fried in a precise process to guarantee top results.



- Beaker capacity
- Temperature range
- Grease release tap
- Heating element

8 litre(s)

60 °C to 190 °C

Yes

Induction coil



➔ Powerful induction technology for a perfect frying temperature



➔ Container content: 8 litres



➔ Grease drain tap



➔ 2 separate sockets required

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Induction deep fat fryer 8L Plus	1	1	3,5 kW 230 V 50-60 Hz	W 290 mm D 590 mm H 425 mm	12,5 kg	165118	479,- €	4015613742083
Induction deep fat fryer 2x8L Plus	2	2	2 x 3,5 kW 2 x 230 V 50-60 Hz	W 580 mm D 590 mm H 425 mm	23 kg	165119	898,- €	4015613742090



Deep fat fryer IMBISS PRO



Powerful table-top deep fat fryer with a large 11 litre basin. After preparing perfectly crispy chips and similar treats, you'll enjoy easy cleaning thanks to the removable heating element, rounded basin and removable drain valve.



CNS

11L

- Beaker capacity 11 litre(s)
- Number of baskets 1
- Temperature range 50 °C to 190 °C
- Grease release tap Yes
- Cold zone Yes
- Heating element Can be removed
- Power load 8,1 kW | 400 V | 50 Hz
- Equipment connection 3 NAC
- Size W 410 x D 500 x H 380 mm
- Weight 12,7 kg

162500

GTIN 4015613535184

RRP* 539,- €



Deep fat fryer PROFESSIONAL I



CNS

10L

- Beaker capacity 10 litre(s)
- Temperature range 50 °C to 190 °C
- Grease release tap Yes
- Cold zone Yes
- Heating element Can be removed
- Equipment connection 3 NAC



162910

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
PROFESSIONAL I	1	1	8,1 kW 400 V 50-60 Hz	W 390 mm D 450 mm H 375 mm	11,5 kg	162900	689,- €	4015613494098
PROFESSIONAL II	2	2	16,2 kW 400 V 50-60 Hz	W 750 mm D 450 mm H 375 mm	21,8 kg	162910	1,298,- €	4015613536798



Component parts

Deep frying basket IMBISS 8L

- Size basket: W 195 x D 230 x H 195 mm
- Content: 5,5 litre(s)
- Size: W 190 x D 480 x H 245 mm
- Weight: 0,8 kg
- GTIN: 4015613658452

165524

RRP* 55,- €

Fryer basket Induction 8L Plus

- Size basket: W 190 x D 230 x H 145 mm
- Content: 5,5 litre(s)
- Size: W 194 x D 475 x H 215 mm
- Weight: 0,81 kg
- GTIN: 4015613742106

165122

RRP* 44,- €

Deep frying basket IMBISS PRO 11L

- Size basket: W 254 x D 270 x H 143 mm
- Content: 8,4 litre(s)
- Size: W 255 x D 515 x H 290 mm
- Weight: 0,87 kg
- GTIN: 4015613658469

165525

RRP* 45,- €

Deep frying basket PROFESSIONAL 10L-L

- Size basket: W 300 x D 240 x H 120 mm
- Content: 8,2 litre(s)
- Size: W 235 x D 425 x H 215 mm
- Weight: 0,95 kg
- GTIN: 4015613658865

162906

RRP* 65,- €

Deep frying basket PROFESSIONAL 10L-S

- Size basket: W 120 x D 233 x H 100 mm
- Content: 2,7 litre(s)
- Important information:
- 2 baskets are needed for 1 basin
- Size: W 130 x D 415 x H 220 mm
- Weight: 0,59 kg
- GTIN: 4015613658872

162912

RRP* 45,- €



► Fatcatcher
Frying fat filter
page 129

Deep fat fryer 12L-10



A robust table-top appliance, this deep-fat fryer with its 12-litre basin is ideal for use in large professional kitchens. The grease drain tap, removable parade sieve and pivot-out heating element enable easy cleaning.



12 L

- Breaker capacity
- Temperature range
- Grease release tap
- Cold zone
- Heating element
- Equipment connection

12 litre(s)
50 °C to 190 °C
Yes
Yes
Can be swivelled
3 NAC



	Number of tanks	Number of baskets	Power load	Size	Weight	Code No.	RRP*	GTIN
Deep fat fryer 12L-10	1	1	9 kW 400 V 50 Hz	W 400 mm D 650 mm H 485 mm	15.4 kg	162650	939,- €	4015613757723
Deep fat fryer 12L-20	2	2	18 kW 400 V 50 Hz	W 800 mm D 650 mm H 485 mm	29 kg	162651	1,698,- €	4015613757780



Component parts

Deep-fat fryer basket 12L-10/20

- Size basket: W 250 x D 230 x H 110 mm
- Content: 6.5 litre(s)
- Size: W 250 x D 500 x H 195 mm
- Weight: 0.96 kg
- GTIN: 4015613809182



162653

RRP 49,- €



Fatsafe
Frying fat filter
page 129



Deep fat fryer thermometer
page 444

Deep fat fryer 700, W400, 2x8L



8 L

- Number of tanks
- Breaker capacity
- Number of baskets
- Size basket
- Temperature range
- Grease release tap
- Grease collection tank
- Cold zone
- Heating element
- Height adjustable
- Power load
- Equipment connection
- Size
- Weight

2
8 litre(s)
2
W 130 x D 310 x H 120 mm
140 °C to 190 °C
Yes
Yes
Yes
Can be swivelled
850 mm to 910 mm
18 kW | 380-400 V | 50/60 Hz
3 NAC
W 400 x D 700 x H 850 mm
62 kg

272335

RRP 3,749,- €

GTIN 4015613527420



Deep-fat frying oil filter TK60



With the TK60 deep-fat frying oil filter, oil and block fat is cleaned simply and easily. The portable pump with filter is ready to use at all times and significantly extends the length of use of the deep-fat frying oil.

- Throughput volume: 60 litres / minute
- Cycle time: 4.5 minute(s)
- Temperature range to: 200 °C
- Designed for: Tanks up to 20 litres
- Dishwasher-suitable: Filter and Oil collection tray
- Including: 1 particle filter
- Power load: 0.3 kW | 230 V | 50-60 Hz
- Size: W 195 x D 315 x H 395 mm
- Weight: 8.49 kg



► For use with oil and block fat at operating temperature



► Simple and flexible to use
► Automatic filtration of the oil within 4.5 minutes



► Clean storage option with the oil tray collection tray

162655

GTIN 4015613870791

RRP 2,995,- €



Particle filter TK60

- Material: Cellulose, Food-safe
- The filter can be reused
- Designed for: Deep-fat frying oil filter TK60
- Order quantity unit: 1 box (100 units)
- Size: W 110 x D 65 x H 24 mm
- Weight: 0.03 kg
- GTIN: 4015613890364

162656

RRP 3.49,- €



French fry warmer 12-150



This chip heater will fit into even the smallest kitchen. It keeps chips warm and crispy in its heated pan with drip tray. The optional heating lamp is ideal for mounting to the chip warmer in order to provide additional heat from above.

- Basin size, GN format: 1/2 GN
- Depth tank: 150 mm
- Heat source: Heated pan
- Including: 1 drip tray, removable
- Power load: 0.35 kW | 230 V | 50-60 Hz
- Size: W 270 x D 350 x H 220 mm
- Weight: 5.5 kg

A114002

GTIN 4015613739632

RRP 259,- €



Heat lamp 12-150

- Material: Stainless steel
- Heat source type: Heating coil
- Including: Attachment material
- Power load: 0.5 kW | 230 V | 50-60 Hz
- Size: W 270 x D 335 x H 505 mm
- Weight: 3 kg
- GTIN: 4015613739649

A114003

RRP 165,- €



Pastries deep fat fryer BF 16E



- Number of tanks: 1
- Number of baskets: 1
- Temperature range: 50 °C to 190 °C
- Grease release flap: Yes
- Heating element: Can be removed
- Properties: Rounded corners, Drain cock with safety feature, Basin with large cold zone, 3 NAC
- Equipment connection

	Beaker capacity	Basket content	Power load	Size	Weight	Code-No.	RRP*	GTIN
BF 16E	16 litre(s)	8.9 litre(s)	9 kW 400 V 50 Hz	W 560 mm D 470 mm H 400 mm	15.1 kg	101530	879,- €	4015613405049
BF 30E	30 litre(s)	19.2 litre(s)	15 kW 400 V 50 Hz	W 660 mm D 650 mm H 410 mm	23.4 kg	101560	1,349,- €	4015613405063



Pastries deep fat fryer BF 30E OU



- Beaker capacity: 30 litre(s)
- Number of baskets: 1
- Basket content: 19.2 litre(s)
- Temperature range: 50 °C to 190 °C
- Size base unit: W 612 x D 497 x H 377 mm
- Height adjustable: 980 mm to 1,040 mm
- Including: 1 lid, 1 basket, 1 sieve with a handle, 2 grease collection tanks with handles
- Power load: 15 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC
- Size: W 660 x D 650 x H 980 mm
- Weight: 40 kg

101535

RRP 1,849,- €

GTIN 4015613633289



Component parts

Basket shelf BF 16E

- Assembly side: On both sides
- Size: W 445 x D 235 x H 85 mm
- Weight: 2.9 kg
- GTIN: 4015613535098

101566

RRP 115,- €



Basket shelf BF 30E

- Assembly side: On both sides
- Size: W 465 x D 644 x H 255 mm
- Weight: 4 kg
- GTIN: 4015613405087

101565

RRP 139,- €



Deep frying basket BF 16E

- Size basket: W 475 x D 235 x H 80 mm
- Content: 8.9 litre(s)
- Size: W 560 x D 245 x H 190 mm
- Weight: 1.3 kg
- GTIN: 4015613405056

101533

RRP 105,- €



Deep frying basket BF 30E

- Size basket: W 570 x D 440 x H 80 mm
- Content: 19.2 litre(s)
- Size: W 650 x D 465 x H 190 mm
- Weight: 1.9 kg
- GTIN: 4015613405070

101563

RRP 149,- €



Pastries deep fat fryer BF 21E



⚡
CNS
18/19
21E

- Number of tanks
- Number of baskets
- Temperature range
- Grease release tap
- Properties

- 1
- 1
- 140 °C to 190 °C
- Yes
- Rounded corners
- Drain cock with safety fixture
- Basin with large cold zone



Pastries deep fat fryers - ELECTRIC
▶ Heating element can be swivelled



▶ Ignition type: Piezo ignition
▶ Gas type: Liquid gas

	Operating mode	Beaker capacity	Basket content	Power load	Size	Weight	Code-No.	RRP*	GTIN
	BF 21E Electro	21 litre(s)	16.1 litre(s)	5.8 kW 400 V 50/60 Hz	W 700 mm D 590 mm H 330 mm	31 kg	101412	2,598.- €	4015613370576
	BF 35E Electro	35 litre(s)	24.8 litre(s)	10 kW 400 V 50/60 Hz	W 1,095 mm D 600 mm H 340 mm	47.4 kg	101413	3,149.- €	4015613418186
	BF 20G Gas	18 litre(s)	12.9 litre(s)	12 kW	W 700 mm D 585 mm H 390 mm	40.5 kg	1014113	3,398.- €	4015613381835



Component parts

Basket shelf BF 21E

- Assembly side: On both sides
- Size: W 390 x D 765 x H 243 mm
- Weight: 4.1 kg
- GTIN: 4015613122403

101402

RRP 159.- €

Basket shelf BF 35E

- Assembly side: On both sides
- Size: W 390 x D 1,125 x H 250 mm
- Weight: 5.8 kg
- GTIN: 4015613122953

101607

RRP 215.- €

Basket shelf BF 20G

- Assembly side: On both sides
- Size: W 350 x D 645 x H 250 mm
- Weight: 3.5 kg
- GTIN: 4015613394176

101404

RRP 155.- €

Deep frying basket BF 21E

- Size basket: W 630 x D 365 x H 70 mm
- Content: 16.1 litre(s)
- Size: W 730 x D 380 x H 232 mm
- Weight: 1 kg
- GTIN: 4015613658834

158615

RRP 185.- €

Deep frying basket BF 35E

- Size basket: W 970 x D 365 x H 70 mm
- Content: 24.8 litre(s)
- Size: W 1,080 x D 380 x H 242 mm
- Weight: 3.4 kg
- GTIN: 4015613658841

101419

RRP 275.- €

Deep frying basket BF 20G

- Size basket: W 580 x D 320 x H 70 mm
- Content: 12.9 litre(s)
- Size: W 660 x D 330 x H 260 mm
- Weight: 1.8 kg
- GTIN: 4015613658827

158614

RRP 175.- €

Contact grill 1800 1R



- Material grill plates
- Size grill plates top
- Size grill plates bottom
- Temperature range
- Grease collection tank
- Including
- Power load
- Size

Cast iron
Enamelled
W 214 x D 214 mm
W 220 x D 235 mm
50 °C to 300 °C
Yes
1 cleaning brush
1.8 kW | 230 V | 50/60 Hz
W 290 x D 395 x H 210 mm

	Design grill surface	Weight	Code-No.	RRP*	GTIN
1800 1R	Ribbed	12.7 kg	A150670	249,- €	4015613385617
1800 1G	Smooth	12.7 kg	A150669	249,- €	4015613391380
1800 1GR	Ribbed at top, smooth at the bottom	13.1 kg	A150668	249,- €	4015613391656



Contact grill 3600 2GR



- Material grill plates
- Number of grill units
- Size grill plate top, each
- Size grill plates bottom
- Heating zones can be controlled separately
- Temperature range
- Grease collection tank
- Including
- Power load
- Size

Cast iron
Enamelled
2
W 215 x D 215 mm
W 470 x D 230 mm
Yes
50 °C to 300 °C
Yes
1 cleaning brush
3.6 kW | 230 V | 50/60 Hz
W 570 x D 395 x H 210 mm

	Design grill surface	Weight	Code-No.	RRP*	GTIN
3600 2R	Ribbed	26 kg	A150671	449,- €	4015613385624
3600 2G	Smooth	23.5 kg	A150672	449,- €	4015613391397
3600 2GR	Ribbed at top, smooth at the bottom	23.3 kg	A150673	449,- €	4015613391403





Contact grill "Panini" 1GR



Contact grills are useful and versatile, ideal for snack preparation and the warming of pizza bread etc.



Material grill plates

Cast iron

Enamelled

Size grill plates top

W 340 x D 220 mm

Size grill plates bottom

W 345 x D 235 mm

Temperature range

50 °C to 300 °C

Grease collection tank

Yes

Including

1 cleaning brush

Power load

2.2 kW | 230 V | 50/60 Hz

Size

W 410 x D 400 x H 200 mm

	Design grill surface	Weight	Code No.	RRP*	GTIN
"Panini" 1R	Ribbed	18.7 kg	A150674	298,- €	4015613415000
"Panini" 1G	Smooth	18 kg	A150679	298,- €	4015613606750
"Panini" 1GR	Ribbed at top, smooth at the bottom	18.6 kg	A150676	298,- €	4015613486833



Component parts

Cooking paper 1/2 GN

- Material: Paper
- Format per sheet: 1/2 GN, W 330 x D 270 mm
- Heat resistant to: 220 °C
- Size: W 357 x D 295 x H 179 mm
- Weight: 0.37 kg
- Order quantity unit: 1 box
(12 paper dispensers with 100 sheets each)
- GTIN: 4015613587110

150678

RRP 119,- €



Bartscher MDI Control System

MDI stands for "manual digital interface". It combines extremely intuitive knob controls with digital intelligence.

Precise temperature settings and a to-the-second timer enable an excellent, reproducible cooking process. Once the cooking process is done, an audible signal alerts you and the most recently set time can be seen on the display.



Contact grill "Panini-MDI" 1R S



Powerful, reliable and stylish - this robust contact grill in elegant matt black combines sophisticated design with technical precision. Thanks to optimum heat conductivity, the grooved grill plates ensure an even grilling result that is sure to impress. Thanks to the intuitive MDI control with digital display, timer and signal tone, every dish is cooked with pinpoint accuracy and consistently high quality.



Power



- Material grill plates: Cast iron Enamelled
- Size grill plates top: W 340 x D 220 mm
- Size grill plates bottom: W 345 x D 235 mm
- Control unit: MDI knob
- Temperature range: 50 °C to 305 °C
- Temperature control: Electronic
- Digital display: In 0.1 °C steps
- Timer: Yes
- Grease collection tank: Yes
- Properties: Knob with digital display for temperature and time
- Including: Memory function
- Power load: Audible signal when the time expires (0:10 - 9:30 minutes)
- Size: 1 cleaning brush
- Including: 2.2 kW | 230 V | 50/60 Hz
- Size: W 410 x D 400 x H 200 mm

	Colour	Material	Design grill surface	Weight	Code-No.	RRP*	GTIN
"Panini-MDI" 1R S	Black, matt	Stainless steel, coated	Ribbed	18.3 kg	150127	339,- €	4015613891040
"Panini-MDI" 1R	Silver grey	Stainless steel	Ribbed	18.3 kg	A150974	319,- €	4015613737881
"Panini-MDI" 1G	Silver grey	Stainless steel	Smooth	18.1 kg	A150979	319,- €	4015613737904
"Panini-MDI" 1GR S	Black, matt	Stainless steel, coated	Ribbed at top, smooth at the bottom	18.3 kg	150607	339,- €	4015613867656
"Panini-MDI" 1GR	Silver grey	Stainless steel	Ribbed at top, smooth at the bottom	18.3 kg	A150976	319,- €	4015613737911



Contact grill DT 2000 1G



Since the top and bottom grill plates can be individually controlled, this contact grill can cook your food exactly as you need. Thanks to the slim design and particularly deep grill surface, this model is perfect for working in any kitchen and allows you to relax while cooking. An acoustic tone sounds when the set time is up.



- Material grill plates
- Design grill surface
- Size grill plates top
- Size grill plates bottom
- Temperature range
- Temperature control

- Digital display
- Timer
- Grease collection tank
- Properties

- Power load
- Size
- Weight

Aluminum:
Smooth

W 205 x D 285 mm

W 240 x D 305 mm

50 °C to 300 °C

Separate control of grill plate temperature

In 10 °C steps

Thermostatic

Yes

Yes

Yes

Space for storing 4 grilling processes

Digital display for temperature and time

Signal tone after expiry of the time

2 kW | 230 V | 50 Hz

W 320 x D 550 x H 310 mm

20.2 kg



- Contact grill with digital display and timer
- Audible signal when time expires



- 4 memory slots for individual grilling processes



- Really deep and slim design

370211

GfN 4015613805733

RRP* 909,- €





Griddle plate GDP 320E-G



- Material roasting surface
- Size heating surface
- Number of heating zones
- Temperature range
- Properties
- Power load
- Size

Steel
W 320 x D 480 mm
1
50 °C to 300 °C
Grease collection tank
Backsplash welded on
3 kW | 230 V | 50 Hz
W 325 x D 580 x H 310 mm

	Roasting surface design	Weight	Code-No.	RRP*	GTIN
GDP 320E-G	Smooth	22 kg	A370031	569,- €	4015613370545
GDP 320E-R	Ribbed	21,2 kg	370035	609,- €	4015613610894



Grill attachment GDP 320/650E



- Material roasting surface
- Roasting surface design
- Size heating surface
- Temperature range
- Total height with griddle plate
- Power load
- Size
- Weight

Non-stick film, replaceable
Smooth
W 325 x D 480 mm
50 °C to 220 °C
Closed 490 mm, open 810 mm
3 kW | 230 V | 50 Hz
W 325 x D 480 x H 665 mm
18 kg

370100

GTIN 4015613633282

RRP* 769,- €



Non-stick foil GDP 320/650E

- Size: W 315 x D 390 x H 1 mm
- Weight: 0.04 kg
- GTIN: 40156136339802

370101

RRP* 35,- €



Griddle plate GDP 650E-G



- Material roasting surface
- Heating zones can be controlled separately
- Temperature range
- Properties
- Equipment connection

Steel
Yes
50 °C to 300 °C
Grease collection tank
Backsplash welded on
3 NAC



	Roasting surface design	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN
GDP 650E-G	Smooth	W 650 mm D 480 mm	6 kW 400 V 50 Hz	W 660 mm D 580 mm H 310 mm	41 kg	A370032	879,- €	4015613370552
GDP 650E-GR	1/2 smooth, 1/2 ribbed	W 650 mm D 480 mm	6 kW 400 V 50 Hz	W 660 mm D 580 mm H 310 mm	40 kg	370036	919,- €	4015613610931
GDP 980E-G	Smooth	W 980 mm D 480 mm	9 kW 400 V 50 Hz	W 990 mm D 580 mm H 310 mm	68.6 kg	A370039	1,398,- €	4015613676548
GDP 980E-GR	2/3 smooth, 1/3 ribbed	W 980 mm D 480 mm	9 kW 400 V 50/60 Hz	W 990 mm D 580 mm H 310 mm	70 kg	A370139	1,429,- €	4015613726465



Griddle plate GDP 320G-G



- Material roasting surface
- Roasting surface design
- Temperature range
- Ignition type
- Properties
- Gas type

Steel
Smooth
50 °C to 270 °C
Pilot ignition
Grease collection tank
Backsplash welded on
Natural gas H
Propane nozzles are enclosed



	Size heating surface	Power	Size	Weight	Code-No.	RRP*	GTIN
GDP 320G-G	W 320 mm D 480 mm	4 kW	W 325 mm D 580 mm H 310 mm	24 kg	A3700331	729,- €	4015613390932
GDP 650G-G	W 650 mm D 480 mm	8 kW	W 660 mm D 580 mm H 310 mm	44.5 kg	A3700341	1,249,- €	4015613390949



Griddle plate GPL 320E-G



For special food preparation with perfect roasting aromas. The hard-chrome roasting surface in special steel has excellent thermal conductivity properties making it ideal for roasting fish, meat and vegetables.



- Material roasting surface
- Roasting surface design
- Size heating surface
- Number of heating zones
- Temperature range
- Properties

Special steel, hard chrome-plated
Smooth
W 320 x D 480 mm
1
50 °C to 300 °C
Grease collection tank
Detachable chimney
Backsplash welded on
3 kW | 230 V | 50/60 Hz
W 330 x D 625 x H 450 mm
24 kg

- Power load
- Size
- Weight



- ▶ Very good heat conductivity
- ▶ Roasting surface made of hard



- ▶ Grease collection tank



- ▶ Spatula

A370131

GTIN 4015613714256



RRP* 769,- €

Salamander griddle 6640



This space-saving grill/broiler combination has a powerful griddle plate with 2 heating zones that can be switched on and off separately. The salamander's heat supply can be regulated perfectly with the height-adjustable rack and stepless temperature control. Thanks to the digital timer, grilling and grating processes are always completely controlled – even during peak times.



- Material roasting surface
- Roasting surface design
- Size heating surface
- Number of griddle plate heating zones
- Separate control of griddle plate heating zones
- Griddle plate temperature range
- Salamander heat source
- Number of salamander heating zones
- Salamander temperature range
- Dimensions of cooking rack

Special steel
Smooth
W 700 x D 330 mm
2
Yes
50 °C to 300 °C
Radiant heaters
1
Up to 190 °C
W 560 x D 400 mm
GN-compatible, 1/1 GN
Yes
6 times can be saved
30 seconds to 100 minutes
For griddle plate
For salamander
1 grid
6.64 kW | 400 V | 50/60 Hz
3 NAC
W 720 x D 560 x H 460 mm
49.8 kg

- Height-adjustable grid
- Timer

- Grease collection tank

- Including
- Power load
- Equipment connection
- Size
- Weight



- ▶ Combination appliance off
- Griddle plate
- Salamander



- ▶ Griddle plate with 2 heating zones
- ▶ Can be controlled separately



- ▶ Salamander with 1 heating zone
- ▶ Radiant heating element

100533

GTIN 4015613793142



RRP* 898,- €

Multi-fryer 300



- Material crucible
- Width crucible
- Depth crucible
- Temperature range
- Grease release tap
- Properties

- Including
- Power load
- Size
- Weight

Steel
325 mm
535 mm
50 °C to 300 °C
Yes
Drain cock with bayonet catch
All-round splash-water, welded
1 plug
3 kW | 230 V | 50-60 Hz
W 330 x D 580 x H 300 mm
23.8 kg

370205

GTIN 4015613652488

RRP* 929,- €



Lava rock grill, gas 40, W330, TU



- Type of grid
- Size grill plates
- Height-adjustable grid
- Ignition type
- Gas type

- Including

V-grille (for meat)
W 312 x D 483 mm
Yes
Pilot ignition
Natural gas H
Propane nozzles are enclosed
Lava stones for first filling



2006601

2 heating zones, can be controlled separately

	Number of heating zones	Filling quantity lava stones	Power	Size	Weight	Code-No.	RRP*	GTIN
Lava rock grill, gas 40, W330, TU	1	1 kg	4 kW	W 330 mm D 625 mm H 310 mm	21.4 kg	2006301	839,- €	4015613404608
Lava rock grill, gas 70, W660, TU	2	2 kg	8 kW	W 660 mm D 570 mm H 282 mm	40.6 kg	2006601	1,449,- €	4015613404622



Component parts

Lava rocks 7kg

- Size: W 310 x D 310 x H 95 mm
- Weight: 7 kg
- GTIN: 4015613182049

100611

RRP* 59,- €





Gas table-top grill TB1000PF



Easy assembly, easy to handle – practical tabletop unit for gas grilling and roasting outdoors.



- Number of burners: 3
- Gas type: Liquid gas
- Control pressure: 50 mbar
- Ignition type: Piezo ignition
- Connection: 1/4"
- Consumption: 728 g / h
- Including: 3 gas nozzle sets 0.8 mm (30 mbar, 37 mbar, 50 mbar)
- Important information: Only operate with liquid gas
Only suitable for outdoor use
- Power: 10 kW



- Grill pan made of steel, enamelled
- Dimensions: W 705 x D 540 x H 43 mm



- Only operate with liquid gas
- 3 gas nozzle sets 0.8 mm including



- Cooking grill made of stainless steel
- Dimensions: W 636 x D 475 mm

	Design	Size	Weight	Code-No.	RRP*	GTIN
TB1000PF	Grill pan	W 705 mm D 560 mm H 275 mm	13.9 kg	1061933	279,- €	4015613685182
TB1000R	Grid	W 685 mm D 565 mm H 275 mm	14.3 kg	1061533	298,- €	4015613806600



Component parts

Grill mesh set TB1000R

- Material: Stainless steel
- Set comprises:
 - 1 grid
 - 1 flame cover
 - 1 drip tray
- Size: W 635 x D 520 x H 40 mm
- Weight: 6.9 kg
- GTIN: 4015613806594



106219

RRP* 135,- €

Grill pan TB1000PF

- Material: Steel, Enamelled
- Size: W 760 x D 550 x H 78 mm
- Weight: 7.7 kg
- GTIN: 4015613699882



106217

RRP* 79,- €

Gas connection kit

- Set comprises: 1 Low-pressure controller, 1 hose, 1 hose rupture guard
- Important information: Only suitable for outdoor use
- Size: W 64 x D 180 x H 35 mm
- Weight: 1.5 kg
- GTIN: 4015613419015



825152

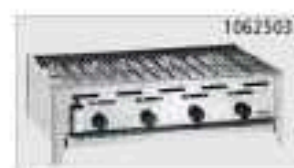
RRP* 98,- €

Gas table-top grill TB1100PF



This gas table-top roaster is the ideal appliance for roasting foods. Its lightweight, compact design makes it really easy to transport and its simple structure means it's easy to set up. Because it is operated with LPG, it can be used really flexibly anywhere it's needed.

- Gas type: Liquid gas
- Control pressure: 50 mbar
- Ignition type: Piezo ignition
- Including: 1 commercial pressure controller, 1 hose, 1 hose rupture guard
- Important information: Only operate with liquid gas. Only use in a well-ventilated room or outside.



	Design	Number of burners	Power	Size	Weight	Code-No.	RRP*	GTIN
TB1100PF	Grill pan	3	11 kW	W 675 mm D 570 mm H 250 mm	17.4 kg	1062213	779,- €	4015613846460
TB1100R	Grid	3	11 kW	W 650 mm D 570 mm H 270 mm	17.5 kg	1062303	619,- €	4015613527543
TB1470R	Grid	4	14.7 kW	W 850 mm D 555 mm H 270 mm	23 kg	1062503	788,- €	4015613660349



Component parts

Grid-Set TB1100

- Material: Stainless steel, Nickel steel
- Set comprises: 1 grid, nickel steel, 1 flame cover, stainless steel, 1 grease collection tray, stainless steel
- Size: W 655 x D 525 x H 55 mm
- Weight: 10 kg
- GTIN: 4015613534794



106206

RRP 219,- €

Grill pan TB1100

- Material: Steel plate, Enamelled
- Size: W 705 x D 540 x H 70 mm
- Weight: 8.83 kg
- GTIN: 4015613846477



106228

RRP 219,- €

Grill Pan TB1470

- Material: Steel plate, Enamelled
- Size: W 870 x D 540 x H 67 mm
- Weight: 10.8 kg
- GTIN: 4015613846484



106229

RRP 255,- €

Base unit TB1100

- Material: Stainless steel
- Designed for: Gas table-top grills TB1100PF, TB1100R
- Size: W 670 x D 530 x H 800 mm
- Weight: 5.6 kg
- GTIN: 4015613527581



106202

RRP 142,- €

Base unit f. table-top grill

- Material: Stainless steel
- Designed for: Gas table-top grill TB1470R
- Size: W 815 x D 525 x H 800 mm
- Weight: 6 kg
- GTIN: 40156136647395



106210

RRP 175,- €

Chicken grill P6



- Interior lighting
- Including

- Yes
- Skewers with clips



	Capacity	Number of skewers	Power load	Size	Weight	Code-No.	RRP*	GTIN
P6	6 chicken	2	2.8 kW 230 V 50 Hz	W 700 mm D 360 mm H 530 mm	31 kg	215035	2,449,- €	4015613417035
P8N	8 chicken	2	3.5 kW 230 V 50 Hz	W 880 mm D 430 mm H 530 mm	41 kg	215036	3,049,- €	4015613505381
P12N	12 chicken	3	5 kW 400 V 50 Hz	W 880 mm D 430 mm H 710 mm	55.6 kg	215037	3,698,- €	4015613505398



Component parts

Spit with clamps P6

- Size: W 540 x D 60 x H 50 mm
- Weight: 0.55 kg
- GTIN: 4015613586854



215093

RRP 125,- €

Spit basket P6

- Size: W 540 x D 145 x H 155 mm
- Weight: 1.1 kg
- GTIN: 4015613586878



215095

RRP 255,- €

Basket flat P6

- Size: W 540 x D 155 x H 50 mm
- Weight: 1.3 kg
- GTIN: 4015613586892



215096

RRP 225,- €

Spit with clamps P8/P12

- Size: W 715 x D 60 x H 50 mm
- Weight: 0.73 kg
- GTIN: 4015613586861



215094

RRP 145,- €

Spit basket P8/P12

- Size: W 715 x D 155 x H 50 mm
- Weight: 1 kg
- GTIN: 4015613282893



215078

RRP 289,- €

Basket flat P8/P12

- Size: W 715 x D 155 x H 50 mm
- Weight: 2 kg
- GTIN: 4015613282923



215081

RRP 255,- €

Paella gas burner 2K300



- Material
- Ignition guard
- Gas type

Steel
Yes
Liquid gas



Paella gas burner 2K300

- Number of heating circuits: 2
- Heating circuits can be regulated separately: No
- Burner diameter: 300 mm
- Suitable for pans: Ø 360 - 420 mm
- Power: 10.37 kW
- Important information: Can only be used outdoors. Operation only with matching underframe (Paella tripod 2K300 or 2K300 / 3K500-T)
- Size: Only approved for Germany W 330 x D 605 x H 135 mm
- Weight: 1.7 kg
- GTIN: 4015613710990



A153440

RRP* 107,- €

Paella gas burner 3K500

- Number of heating circuits: 3
- Heating circuits can be regulated separately: Yes
- Burner diameter: 500 mm
- Suitable for pans: Ø 420 - 800 mm
- Power: 22.66 kW
- Important information: Can only be used outdoors. Operation only with matching underframe (Paella tripod 3K500 or 2K300 / 3K500-T)
- Size: Only approved for Germany W 505 x D 775 x H 120 mm
- Weight: 4.1 kg
- GTIN: 4015613711003



A153460

RRP* 229,- €

Component parts

Paella tripod 2K300

- Material: Steel, Painted
- Size: W 25 x D 25 x H 750 mm
- Weight: 1.4 kg
- GTIN: 4015613727790



A153145

RRP* 24,- €

Paella tripod 3K500

- Material: Steel, Painted
- Size: W 25 x D 25 x H 750 mm
- Weight: 1.9 kg
- GTIN: 4015613724508



A153144

RRP* 39,- €

Paella tripod 2K300/3K500-T

- Material: Steel, Painted
- Size: W 25 x D 25 x H 145 mm
- Weight: 0.31 kg
- GTIN: 4015613724515



A153143

RRP* 19,- €

Paella pan STP340



Durable full polished steel surface, structured cooling surface with a high edge, heat-resistant handles.

- Material
- Roasting surface design
- Handle properties

Steel, polished
Steel, polished
Structured
Heat resistant
Painted red

	Diameter	Height inside	Diameter surface	Size	Weight	Code-No.	RRP*	GTIN
STP340	340 mm	44 mm	280 mm	W 450 x D 340 x H 45 mm	0.76 kg	A153234	12,- €	4015613696911
STP380	380 mm	44 mm	330 mm	W 485 x D 385 x H 45 mm	1.1 kg	A153238	14,- €	4015613696928
STP420	420 mm	47 mm	370 mm	W 530 x D 430 x H 48 mm	1.4 kg	A153242	16.50 €	4015613696935
STP460	460 mm	49 mm	405 mm	W 655 x D 465 x H 50 mm	1.9 kg	A153246	19.50 €	4015613696942
STP550	550 mm	56 mm	480 mm	W 730 x D 550 x H 58 mm	3.3 kg	A153255	33,- €	4015613696959
STP600	600 mm	52 mm	535 mm	W 780 x D 600 x H 55 mm	4.2 kg	A153260	39,- €	4015613696966
STP650	650 mm	56 mm	585 mm	W 835 x D 660 x H 58 mm	5 kg	A153265	47.50 €	4015613696973
STP700	700 mm	62 mm	640 mm	W 890 x D 710 x H 65 mm	6.7 kg	A153270	67.50 €	4015613696980
STP800	800 mm	70 mm	720 mm	W 1,005 x D 810 x H 73 mm	9.4 kg	A153280	92,- €	4015613696997

Gas cooker 1K221-T



- Material
- Output hob(s) max.
- Gas burner
- Ignition type
- Diameter cooking cruetery
- Gas type
- Important information
- Power
- Size
- Weight

Steel
2.2 kW
Single burner
Piezo ignition
150 - 270 mm
Butane
Can only be used outdoors
2.2 kW
W 340 x D 285 x H 120 mm
1.8 kg

A150623

RRP* 55,- €

GTIN 4015613758633



Gas cartridge 8G227

- Gas type: Butane | Content: 227 g
- Size: W 67 x D 67 x H 185 mm
- Weight: 0.23 kg
- Order quantity unit: 1 box (7 sets a pack of 4)
- GTIN: 4015613716176

A150625

RRP* 79,- €



Gas cooker 1K650



- Ignition type
- Pilot flame
- Control pressure
- Gas type

Manual ignition
Yes
50 mbar
Propane
Natural gas nozzles are enclosed



	Number of hobs	Output hob(s) max.	Power	Size	Weight	Code-No.	RRP*	GTIN
1K650	1	6.5 kW	6.5 kW	W 350 mm D 350 mm H 170 mm	10.8 kg	1059503	949,- €	4015613467795
2K1100-H	2	11 kW (4.5 kW, 6.5 kW)	11 kW	W 350 mm D 660 mm H 170 mm	20.2 kg	1057503	1,469,- €	4015613467818
2K1100-N	2	11 kW (4.5 kW, 6.5 kW)	11 kW	W 660 mm D 350 mm H 170 mm	20.2 kg	1058503	1,469,- €	4015613467801



Component parts

Wok attachment f. table top gas c.

- Material: Stainless steel
- Diameter wok insert: 265 mm
- Size: W 265 x D 265 x H 62 mm
- Weight: 0.85 kg
- GTIN: 4015613467825

105999

RRP* 82,- €



Countertop electric hob 1K1500



- Output hob(s) max. 1.5 kW
- Diameter hob(s) 185 mm
- Power load 1.5 kW | 230 V | 50 Hz
- Size W 305 x D 245 x H 85 mm
- Weight 2.1 kg

150320

GTN 4015613653631

RRP* 45,- €



Countertop electric hob 2K2500



- Output hob left max. 1.5 kW
- Output hob right max. 1 kW
- Diameter hob left 190 mm
- Diameter hob right 155 mm
- Power load 2.5 kW | 230 V | 50-60 Hz
- Size W 535 x D 225 x H 90 mm
- Weight 4 kg

The intuitively operated electric cooker features two side-by-side cooking zones. The two rotary knobs allow for continuous adjustment of the respective temperature.



▶ Easy and intuitive control via knob



▶ On/off switch



▶ Temperature setting stepless

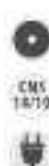
150310

GTN 4015613504117

RRP* 62,- €



Countertop electric hob 1K2000



- Output hob(s) max. 2 kW
- Diameter hob(s) 220 mm
- Number of output levels 6
- Power load 2 kW | 230 V | 50/60 Hz
- Size W 375 x D 365 x H 185 mm
- Weight 7.4 kg

105321

GTN 4015813125954

RRP* 998,- €





Countertop electric hob 1K2300 GL



- Material hob
- Number of hobs
- Number of output levels

SCHOTT CERAN®

1

10

	Output hob(s) max.	Diameter hob(s)	Power load	Size	Weight	Code-No.	RRP*	GTIN
1K2300 GL	2.3 kW	210 mm	2.3 kW 230 V 50/60 Hz	W 340 mm D 420 mm H 100 mm	6.3 kg	104904	749,- €	4015613390352
1K3000 GL	3 kW	230 mm	3 kW 230 V 50/60 Hz	W 400 mm D 455 mm H 120 mm	8 kg	104906	989,- €	4015613432540



Countertop electric hob 2K6000 GLN



- Material hob
- Number of hobs
- Output hob(s) max.
- Diameter hob(s)
- Number of output levels
- Power load
- Equipment connection

SCHOTT CERAN®

2

3 kW

230 mm

10

6 kW | 400 V | 50/60 Hz

3 NAC



104913

	Arrangement of the hobs	Size	Weight	Code-No.	RRP*	GTIN
2K6000 GLN	Next to each other	W 700 mm D 455 mm H 120 mm	14.7 kg	104907	2,249,- €	4015613432557
2K6000 GLH	Behind each other	W 400 mm D 655 mm H 120 mm	13.8 kg	104913	2,219,- €	4015613431161



Induction cooker IK 20



Whether as an extra hob when it's really busy or if you need to cook outside, this handy mobile induction cooker is extremely versatile. As well as the 2,000 watts of power, you can adjust the temperature and time as required.



2,0 kW



- Material hob: Glass
- Output hob(s) max.: 2,000 W
- Diameter hob(s): 210 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Time adjustment: 0 to 180 minutes
- Power load: 2 kW | 230 V | 50/60 Hz
- Size: W 285 x D 340 x H 60 mm
- Weight: 2.5 kg

105820

RRP* 84,- €

GTIN 4015613504834



Built-in induction cooker 201TC



This built-in induction cooker with touch display is perfect for front cooking areas and buffets. With a power of 2 kW, it can handle everyday work without problems.



2,0 kW



- Material hob: Glass
- Diameter hob(s): 230 mm
- Number of output levels: 10
- Can be installed: Yes



► Diameter of hot plate: 120 - 230 mm



► With integrated touch control panel



► Can be built in



105860

	Output hob(s) max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
201TC	2,000 W	2 kW 230 V 50-60 Hz	W 320 mm D 340 mm H 75 mm	3.6 kg	105827	169,- €	4015613819815
351TC	3,500 W	3.5 kW 230 V 50-60 Hz	W 320 mm D 340 mm H 98 mm	4.6 kg	105860	198,- €	4015613818368



Built-in induction cooker IK 30S-EB



- Material hob
- Output hob front max.
- Output hob rear max.
- Diameter hob front
- Diameter hob rear
- Number of output levels
- Time adjustment
- Can be installed
- Power load
- Size
- Weight

SCHOTT CERAN®
1,300 W
1,800 W
180 mm
180 mm
8
0 to 99 minutes
Yes
3 kW | 230 V | 50/60 Hz
W 290 x D 510 x H 83 mm
4.5 kg



▶ Induction hob with a full Schott-Ceran® surface



▶ Can be fitted



▶ Can also be used as a table-top unit

1059365

GTIN 4015613607361



RRP* 249,- €

Induction cooker IK 35dpS



- Material hob
- Output hob left max.
- Output hob right max.
- Diameter hob left
- Diameter hob right
- Number of output levels
- Temperature range
- Time adjustment
- Power load
- Size
- Weight

SCHOTT CERAN®
2,000 W
1,500 W
210 mm
210 mm
10
60 °C to 240 °C
0 to 180 minutes
3.5 kW | 230 V | 50 Hz
W 605 x D 360 x H 60 mm
5.3 kg

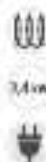
105854

GTIN 4015613725024

RRP* 265,- €



Induction cooker IK 3342



- Material hob
- Output hob front left max.
- Output hob rear left max.
- Output all hobs left max.
- Output hob right max.
- Arrangement of the hobs
- Diameter hob front left
- Diameter hob rear left
- Diameter hob right
- Number of output levels
- Temperature range
- Time adjustment
- Power load
- Size
- Weight

Glass
2,000 W
1,000 W
2,000 W
1,400 W
2 left, 1 right
207 mm
106 mm
207 mm
10 right, 10 front left, 5 rear left
60 °C to 240 °C
1 to 180 minutes
3.4 kW | 230 V | 50/60 Hz
W 510 x D 485 x H 65 mm
6.1 kg



▶ 3400 Watt
▶ 3 hobs for individual use

105858

GTIN 4015613725031

RRP* 349,- €



Induction cooker IK 30TC-1



3000 W

230 mm

10

60 °C to 240 °C

1 to 180 minutes

3 kW | 230 V | 50/60 Hz

W 330 x D 420 x H 105 mm

5.4 kg

- Output hob(s) max.
- Diameter hob(s)
- Number of output levels
- Temperature range
- Time adjustment
- Power load
- Size
- Weight

3,000 W
230 mm
10
60 °C to 240 °C
1 to 180 minutes
3 kW | 230 V | 50/60 Hz
W 330 x D 420 x H 105 mm
5.4 kg

	Material hob	Code-No.	RRP*	GTIN
IK 30TC-1	Glass	105991	265,- €	401561368846
IK 30TCS-1	SCHOTT CERAN®	1059915	309,- €	4015613714862



Induction Cooker IK 35-1 TC SW



3,500 W

240 mm

15

60 °C to 240 °C

1 to 180 minutes

3.5 kW | 230 V | 50/60 Hz

W 340 x D 440 x H 130 mm

- Colour
- Material hob
- Output hob(s) max.
- Diameter hob(s)
- Number of output levels
- Temperature range
- Time adjustment
- Properties
- Power load
- Size
- Weight

Black, matt
Glass
3,500 W
240 mm
15
60 °C to 240 °C
1 to 180 minutes
Half-bridge technology
Possibility of reliable low-temperature cooking
3.5 kW | 230 V | 50/60 Hz
W 340 x D 440 x H 130 mm
6 kg



- ▶ Modern design
- ▶ With high-quality coating in black



- ▶ Modern half-bridge technology



- ▶ Precise setting options
- ▶ 15 Power levels
- ▶ 37 temperature levels

105884

GTIN 4015613883175

RRP* 319,- €



Induction cooker IK 35SK 3,5kW



3,500 W

228 mm

10

60 °C to 240 °C

3.5 kW | 230 V | 50/60 Hz

W 340 x D 445 x H 115 mm

- Material hob
- Output hob(s) max.
- Diameter hob(s)
- Number of temperature levels
- Temperature range
- Power load
- Size
- Weight

SCHOTT CERAN®
3,500 W
228 mm
10
60 °C to 240 °C
3.5 kW | 230 V | 50/60 Hz
W 340 x D 445 x H 115 mm
7.2 kg

105837

GTIN 4015613520643

RRP* 312,- €



Induction cooker IK 35TC



- Output hob(s) max. 3,500 W
- Diameter hob(s) 228 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Time adjustment 0 to 180 minutes
- Power load 3.5 kW | 230 V | 50/60 Hz
- Size W 340 x D 445 x H 117 mm
- Weight 7.5 kg

	Material hob	Code-No.	RRP*	GTIN
IK 35TC	Glass	105843	289,- €	4015613633329
IK 35TCS	SCHOTT CERAN®	1058435	319,- €	4015613638300



Induction Cooker IK 35NG-1TCKS



- Material hob SCHOTT CERAN®
- Output hob(s) max. 3,500 W
- Diameter hob(s) 250 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Control unit Touch
- Properties Toggle
- Properties Half-bridge technology
- Properties Possibility of reliable low-temperature cooking
- Power load 3.5 kW | 230 V | 50-60 Hz
- Size W 340 x D 450 x H 120 mm
- Weight 7.3 kg



▶ Modern half-bridge technology



▶ 10 power levels



▶ With integrated touch/knob control panel

105604
GTIN 4015613849874

RRP 349,- €



Induction cooker IK 35TC, XL



- IK 35TC XL – High-performance induction cooker with extra large hob for a pot diameter of up to 30 cm
- Material hob Glass
- Output hob(s) max. 3,500 W
- Diameter hob(s) 300 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Time adjustment 1 to 180 minutes
- Power load 3.58 kW | 230 V | 50/60 Hz
- Size W 440 x D 540 x H 125 mm
- Weight 9.1 kg

105821

GTIN 4015613683255

RRP 405,- €



Built-in induction cooker IK 35-EB



CE
14/19

1.5 kW



Be it for buffets, catering or food trucks - regardless of where it is needed, this attractive high-performance induction cookers with its separate control panel is ideal for individual need-based installation.

- Material hob: Glass
- Output hob(s) max.: 3.500 W
- Diameter hob(s): 240 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Can be installed: Yes
- Properties: Separate control panel, cable length 0.8 m
- Power load: 3.5 kW | 230 V | 50/60 Hz
- Size: W 370 x D 390 x H 118 mm
- Weight: 6.5 kg



- Be it for buffets, catering or food trucks
- Ideal for individual needs-based installation



- Separate control panel
- Regulation of output and temperature



- Diameter hob: 240 mm
- Pot recognition

105829

GTN 4015613682853



RRP* 329,- €

Induction cooker wok combination IKIW 70

Want to prepare a tasty meal in a wok and sauté the prawns to go with it? Not a problem with this combination table-top induction cooker and induction wok. Both the power (3500 W each) and the timer setting of the two hobs can be controlled separately.



7 kW

- Material hob: Glass
- Max. power of induction cooker: 3.5 kW
- Max. power of induction wok: 3.5 kW
- Diameter hob: 240 mm
- Diameter wok: 270 mm
- Number of output levels: 17
- Temperature range: 35 °C to 240 °C
- Time adjustment: 1 to 180 minutes
- Important information: 2 separate sockets required
- Power load: 7 kW | 230 V | 50 Hz
- Equipment connection: 2 x 1 NAC
- Size: W 680 x D 435 x H 145 mm
- Weight: 11.9 kg



- Combination of induction cooker and induction wok



- Power per hob 3.5 kW
- Can be controlled separately



- Hob diameter: 240 mm (induction cooker)
- Hob diameter: 270 mm (induction wok)

105800

GTN 4015613786104



RRP* 598,- €



Induction cooker IK 50TC



Power
5000 W

5 kW

This 5 kW induction cooker ensures a decent performance at your portable cooking station. The power is regulated easily using the touchscreens.

- Material hob	Glass
- Output hob(s) max.	5,000 W
- Diameter hob(s)	280 mm
- Number of output levels	10
- Power load	5 kW 400 V 50 Hz
- Equipment connection	3 NAC
- Size	W 400 x D 535 x H 183 mm
- Weight	10 kg



➤ Output: 5 kW



➤ Hob diameter: 280 mm



➤ Touch control panel with digital display

105922

GTW 4015613318636



RRP 569,- €

Induction cooker IK 70dpZ-EB



Power
7000 W

7 kW

You can't get more flexible than this: This induction cooker with its removable control panel is suitable for use as a table-top appliance or for being built into a buffet counter. Its 7000 W of power can be distributed over the two hobs as required – the left-hand hob, with up to 5000 W, is ideal for fast poaching and hot roasting.

- Material hob	Glass
- Power with power switching, left hob	5,000 W
- Max. output of right hob with power switching	2,000 W
- Output hob left max.	3,500 W
- Output hob right max.	3,500 W
- Diameter hob left	235 mm
- Diameter hob right	235 mm
- Number of output levels	11 / 10
- Temperature range	60 °C to 240 °C
- Can be installed	Yes
- Properties	Separate control panel, cable length 0.85 m
- Power load	7 kW 400 V 50/60 Hz
- Equipment connection	3 NAC
- Size	W 715 x D 485 x H 140 mm
- Weight	14.8 kg



➤ Can be used as a table-top or built-in appliance



➤ 2 hobs next to each other – can be turned on and off separately
➤ Power per hob: 3500 W
➤ Total power: 7000 W



➤ Power switching of left hob to 5000 W
➤ Power of right hob: 2000 W

105893

GTW 4015613745718



RRP 979,- €

Induction cookers 2P TCK | 4P TCK



Whether in front cooking areas or as a supplement in the kitchen, the induction cooker is a table-top appliance that impresses with its elegant appearance. Equipped with four large hobs for pot diameters up to 280 mm and the option to switch between power levels and temperatures, it is a reliable companion for peak times.



- Material hob
- Diameter hob(s)
- Number of output levels
- Temperature range
- Interval temperature setting
- Control unit
- Important information
- Equipment connection

Glass
280 mm
10
60 °C to 240 °C
20 °C
Toggle, Touch
Minimum pot diameter 160 mm, max. pot diameter 280 mm
3 NAC



Flexible table-top appliance



2 separate sockets required
Equipment connection: 2 x 3 NAC



Heat can be regulated via power stages or temperature



Knob and touch control

	Number of hobs	Output per hob max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
2P 35-1 TCK 7 kW	2	3,500 W	7 kW 400 V 50-60 Hz	W 430 mm D 900 mm H 235 mm	20.2 kg	105760	795,- €	4015613803849
2P 50-1 TCK 10 kW	2	5,000 W	10 kW 400 V 50-60 Hz	W 430 mm D 900 mm H 235 mm	22.4 kg	105761	1,198,- €	4015613803852
4P 35-1 TCK 14 kW	4	3,500 W	2 x 7 kW 400 V 50-60 Hz	W 790 mm D 900 mm H 235 mm	33.9 kg	105762	1,219,- €	4015613803845
4P 50-1 TCK 20 kW	4	5,000 W	2 x 10 kW 400 V 50-60 Hz	W 790 mm D 900 mm H 235 mm	38.4 kg	105763	2,098,- €	4015613803838



Component parts

Sub-Structure 2P 3550-1 TCK

- Material: Stainless steel
- Height-adjustable feet: Yes
- Delivery state: Building kit (simple assembly)
- Size: W 360 x D 800 x H 665 mm
- Weight: 5.9 kg
- GTIN: 4015613841779



105769

RRP 98,- €



Sub-Structure 4P 3550-1 TCK

- Material: Stainless steel
- Height-adjustable feet: Yes
- Delivery state: Building kit (simple assembly)
- Size: W 720 x D 800 x H 665 mm
- Weight: 7.6 kg
- GTIN: 4015613841786



105770

RRP 139,- €



Induction Cooker IK 25-1TCK

This one-hob induction cooker is flexible and compact. The power and temperature can be regulated easily using the combined touch/knob display.



- Material hob
- Diameter hob(s)
- Temperature range
- Properties



- Size
- Weight

Glass ceramic
195 mm
30 °C to 250 °C
Max diameter pot: 280 mm
Max weight pot: 20 kg
Min diameter pot: 160 mm
W 310 x D 390 x H 130 mm
5.1 kg



► With integrated touch/knob control panel



► Diameter of hot plate: Ø 195 mm



► With pot detection

	Output hob(s) max.	Number of output levels	Power load	Code-No.	RRP*	GTIN
IK 25-1TCK	2,500 W	30	2.5 kW 230 V 50-60 Hz	105917	1,498.- €	4015613845494
IK 35-1TCK	3,500 W	35	3.5 kW 230 V 50-60 Hz	105919	1,598.- €	4015613845500



Table top induction stove 35ZS-210

Faster and more efficient – power booster for the front hob up to 3.5 kW.



- Material hob
- Output hob front max.
- Output hob rear max.
- Output when activated, hob front max.
- Output when activated, hob rear max.
- Diameter hob front
- Diameter hob rear
- Number of output levels
- Power load
- Size
- Weight



SCHOTT CERAN®
1,800 W
1,800 W
3,500 W
1,800 W
220 mm
220 mm
9
3.5 kW | 230 V | 50 Hz
W 340 x D 595 x H 110 mm
11.1 kg



► 2 hobs behind each other – can be switched separately
► Output per hob: 1.8 kW



► Additional power can be turned on for the front hob up to 3.5 kW
► Output of the rear hob: 1.8 kW
► Total output max: 3.5 kW



► Number of output levels: 9

105985

GTIN 4015613676630

RRP* 2,449.- €



Induction stove ITH 35-265



The high-performance induction stove impresses particularly with its simple and intuitive power control.

- Material hob
- Number of hobs
- Number of output levels
- Size

Glass
1
20
W 400 x D 455 x H 160 mm



► Number of output levels: 20



► Pot recognition



	Output hob(s) max.	Diameter hob(s)	Power load	Weight	Code-No.	RRP*	GTIN
ITH 35-265	3,500 W	265 mm	3.5 kW 230 V 50/60 Hz	8.9 kg	105994	2,298.- €	4015613712680
ITH 50-230	5,000 W	230 mm	5 kW 400 V 50/60 Hz	12.1 kg	105995	3,898.- €	4015613712697



Induction stove ITH 80-320



Great power, a great hob. With a pot size of up to 320 mm and a powerful output of 8 kW, even large quantities of food can be prepared on this portable table-top stove.

- Material hob
- Output hob(s) max.
- Diameter hob(s)
- Number of output levels
- Power load
- Equipment connection
- Size
- Weight

Glass
8,000 W
320 mm
6
8 kW | 400 V | 50 Hz
3 NAC
W 500 x D 550 x H 245 mm
20.4 kg



► Output: 8 kW



► Large hob
Diameter: 320 mm



► Easy knob operation

105978

GTIN 4015613729695

RRP* 2,098.- €





Induction wok IW35



PowerMax
1000 W

3,5 kW



- Material hob
- Output hob(s) max.
- Diameter hob
- Number of output levels
- Temperature range
- Time adjustment
- Power load
- Size
- Weight

Glass
3,5 kW
260 mm
10
60 °C to 240 °C
1 to 180 minutes
3,5 kW | 230 V | 50/60 Hz
W 340 x D 440 x H 125 mm
7,5 kg



- Touch control panel with digital display



- Regulation of: Output, temperature, time



- Diameter hob: 260 mm
- Pot recognition

105986

GTIN 4015613680217



RRP* 369,- €

Built-in induction wok IW35-EB



PowerMax
1000 W

3,5 kW



The integrated induction wok can be built into tables and worktops, providing an optimum working height. The separate control panel allows progressive control between 60 and 240 °C. Alternatively, 10 power levels are available to choose.

- Material hob
- Output hob(s) max.
- Diameter hob
- Number of output levels
- Temperature range
- Can be installed
- Properties
- Power load
- Size
- Weight

Glass
3,5 kW
260 mm
10
60 °C to 240 °C
Yes
2 fans
3,5 kW | 230 V | 50/60 Hz
W 320 x D 390 x H 135 mm
6,8 kg



- Can be fitted
- Optimum work height



- Diameter hob: 260 mm
- Pot recognition



- Separate control panel
- Regulation of output and temperature

105997

GTIN 4015613115768



RRP* 365,- €

Induction wok IW 50



Portable and powerful – it's easy to operate the 5 kW induction wok using the touchscreen power regulation function.



5 kW

- Material hob: Glass
- Output hob(s) max.: 5 kW
- Diameter hob: 288 mm
- Number of output levels: 10
- Power load: 5 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC
- Size: W 400 x D 525 x H 195 mm
- Weight: 10.7 kg



► Hob diameter: 288 mm



► Hob output: 5 kW



► Touch control panel with digital display

105929

GTN 4015613729688



RRP* 629,- €

Induction wok IW 35 PRO-2



3.5 kW

1.5 kW



The portable induction wok with 3500 watts and 10 power levels offers full flexibility. Visually, it impresses with the high-quality SCHOTT CERAN® hob and the touch control panel with digital display.

- Material hob: SCHOTT CERAN®
- Output hob(s) max.: 3.5 kW
- Diameter hob: 260 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Time adjustment: 1 to 180 minutes
- Properties: 2 fans with grease filters
- Power load: 3.5 kW | 230 V | 50/60 Hz
- Size: W 355 x D 440 x H 165 mm
- Weight: 8.2 kg



► Diameter hob: 260 mm



► Output hob: 3500 W



► Touch control panel with digital display

105732

GTN 4015613706408



RRP* 1,149,- €

Component parts

Wok pan steel, 360mm

- Material: Steel
- Content: 5 litre(s)
- Diameter: 360 mm
- Size: W 560 x D 360 x H 95 mm
- Weight: 1.5 kg
- GTIN: 4015613371313



A105960

RRP* 149,- €

Wok pan W360R

- Material: Stainless steel
- Content: 6 litre(s)
- Diameter: 360 mm
- Height pan without lid: 110 mm
- Size: W 640 x D 360 x H 220 mm
- Weight: 2.9 kg
- GTIN: 4015613525075



105981

RRP* 135,- €

Wok pan W385R

- Material: CNS 18/10
- Content: 6 litre(s)
- Diameter: 385 mm
- Properties: Optimal heat transfer thanks to three-layer sandwich base
- Size: W 395 x D 660 x H 105 mm
- Weight: 1.6 kg
- GTIN: 4015613855745



106001

RRP* 89,- €

Induction wok 30/293



The high-quality and transportable induction wok impresses with the following features: High-performance induction coil, cooking zone in EuroKera glass ceramic, 2 fans and simple operation.



- Material hob
- Diameter hob
- Number of output levels
- Properties
- Size

EuroKera glass ceramic
293 mm
20
2 fans
W 400 x D 455 x H 180 mm



- ▶ Diameter hob: 293 mm
- ▶ Material: EuroKera glass ceramic



- ▶ Output hob: 3000 W



- ▶ Output hob: 3500 W | 5000 W | 7000 W



- ▶ Wok pans – page 163

	Output hob(s) max.	Power load	Weight	Code-No.	RRP*	GTIN
30/293	3 kW	3 kW 230 V 50/60 Hz	9 kg	105871	2,298,- €	4015613711635
35/293	3.5 kW	3.5 kW 230 V 50/60 Hz	9 kg	105872	2,498,- €	4015613711642
50/293	5 kW	5 kW 400 V 50/60 Hz	12.6 kg	105873	4,198,- €	4015613711659
70/293	7 kW	7 kW 400 V 50/60 Hz	12.6 kg	105874	4,398,- €	4015613711666



Induction wok IW 80



The induction wok is a first-class table-top appliance – the 37 mm hob can be operated at 6 power levels with an output of up to 8 kW. The intuitive knob control ensures a relaxed cooking experience.



- Material hob
- Output hob(s) max.
- Diameter hob
- Number of output levels
- Power load
- Equipment connection
- Size
- Weight

Glass
8 kW
370 mm
6
8 kW | 400 V | 50 Hz
3 NAC
W 510 x D 600 x H 330 mm
22.2 kg

Wok pan W510F

- Material: Stainless steel
- Content: 22 litre(s)
- Diameter: 510 mm
- Size: W 618 x D 514 x H 205 mm
- Weight: 3.2 kg
- GTIN: 4015613735274



- ▶ Hob output: 8 kW
- ▶ Intuitive knob control

105890

GTIN 4015613729201

RRP* 2,149,- €



105731

RRP* 65,- €

Multi pan 3601D



The sturdy, electrically operated multi-purpose pan with non-stick coating impresses with its versatility and ease of use.



- Material: Aluminium, Plastic
- Design inside: Non-stick coat



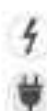
► Dismountable for easy cleaning



	Inside diameter	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Multi pan 3601D	360 mm	7 litre(s)	1.75 kW 230 V 50/60 Hz	W 500 mm D 470 mm H 190 mm	3.4 kg	150129	59,- €	4015613898162
Multi pan 41cm	380 mm	4 litre(s)	1.5 kW 230 V 50 Hz	W 510 mm D 495 mm H 165 mm	3.3 kg	A150114G	48,- €	4015613418629
Multi pan "Grande" 41cm	380 mm	8 litre(s)	1.5 kW 230 V 50 Hz	W 510 mm D 495 mm H 200 mm	3.7 kg	A150118G	55,- €	4015613419688
Multi pan 55cm	515 mm	10 litre(s)	1.6 kW 230 V 50 Hz	W 615 mm D 555 mm H 180 mm	4.8 kg	A150155	107.50 €	4015613363752



Multi pan 40x30



- Material: Aluminium, Plastic
- Design inside: Non-stick coat
- Content: 7.5 litre(s)
- Size inside: W 370 x D 285 x H 80 mm
- Power load: 1.5 kW | 230 V | 50 Hz
- Size: W 490 x D 310 x H 195 mm
- Weight: 3.2 kg

150340

GTIN 4015613505168

RRP* 55,- €



Hot-dog machine E200-240 S



A visual accent at any counter: the Hot-dog machine in matt black sets the scene for juicy, warm sausages with its large glass cylinder. By gently keeping them warm with steam, the popular snack stays warm for hours without drying out.



- Diameter glass cylinder: 200 mm
- Height glass cylinder: 240 mm
- Temperature range: 30 °C to 100 °C
- Properties: Water tank: Stainless steel, capacity: 1,25 litres



	Colour	Material	Power load	Size	Weight	Code-No.	RRP*	GTIN
Hot-dog machine E200-240 S	Black, matt	Stainless steel, coated	0,45 kW 230 V 50 Hz	W 280 mm D 280 mm H 355 mm	5,2 kg	A120431	289,- €	4015613891088
Hot-dog machine, edged	Silver grey	Stainless steel	0,8 kW 230 V 50 Hz	W 280 mm D 280 mm H 355 mm	5,2 kg	A120406	282,- €	4015613432595
Hot-dog machine, round	Silver grey	Stainless steel	0,8 kW 230 V 50 Hz	W 295 mm D 295 mm H 415 mm	4,8 kg	A120407	262,- €	4015613432601



Hot-dog machine, 4 toast sticks



This hot dog appliance is the perfect way to make delicious hot dogs, as it combines a sausage warmer and toaster bars for hot dog buns. Hot dog sausages and hot dog buns are kept warm at the same time and can be made into a tasty hot dog as soon as they are ordered.

- Diameter glass cylinder: 200 mm
- Height glass cylinder: 240 mm
- Temperature range: 40 °C to 100 °C
- With toasting bars: Yes
- Properties: Water tank: Stainless steel, capacity: 1,25 litres
- Power load: 0,96 kW | 230 V | 50 Hz
- Size: W 500 x D 285 x H 390 mm
- Weight: 7,6 kg

A120408

GTIN 4015613443065

RRP* 382,- €



Component parts

Glass hot dog cylinder protector 200

- Material: Silicone
- Designed for: Glass hot dog cylinders Ø 200 mm
- Size: W 200 x D 200 x H 3 mm
- Weight: 0,03 kg
- GTIN: 4015613794105

A120430

RRP* 7,50 €



Hot-dog machine B2000



It's hard to imagine the fast food scene without warm and juicy hot dogs. This illuminated hot dog appliance catches the customer's eye and is impressively easy to use thanks to its hinged lid and included hot dog tongs.



- Diameter glass cylinder 200 mm
- Height glass cylinder 240 mm
- Temperature range 30 °C to 95 °C
- Lighting LED
- Properties Equipped with hot dog tongs
- Water tank: Stainless steel, capacity: 0.7 litres
- Power load 0.7 kW | 230 V | 50/60 Hz
- Size W 235 x D 270 x H 480 mm
- Weight 5.9 kg



- Lighting: With LED strip
- Can be controlled separately



- Easy to use: Folding lid



- With hot dog tongs

A120427

GTN 4015613756790

RRP* 298,- €



Hot-dog machine



- Diameter glass cylinder 195 mm
- Height glass cylinder 245 mm
- Temperature range 30 °C to 90 °C
- Properties Water tank: Stainless steel, capacity: 1.25 litres
- Power load 1 kW | 230 V | 50 Hz
- Size W 260 x D 315 x H 360 mm
- Weight 6.9 kg

A120401

GTN 4015613370521

RRP* 398,- €



Hot dog spit toaster T4



Maximum efficiency in hot dog preparation with the hot dog skewer toaster T4. The hot dog buns are warmed on the toasting bars and are ready to serve the next time a hot dog is ordered. Perfect for serving food quickly - especially at busy times.



- Number of toast bars 4
- Temperature range to 80 °C
- Power load 0.19 kW | 230 V | 50 Hz
- Size W 240 x D 280 x H 310 mm
- Weight 2.8 kg

A120409

GTN 4015613610603

RRP* 169,- €



Sausage warmer 1KA10



- Size basin
- Temperature range
- Including

W 240 x D 300 x H 150 mm
30 °C to 90 °C
Lid, hinged, detachable



	Number of tanks	Drain tap	Power load	Size	Weight	Code-No.	RRP*	GTIN
1KA10	1	No	1 kW 230 V 50/60 Hz	W 270 mm D 350 mm H 240 mm	5.6 kg	A120465	239,- €	4015613659497
2KA20	2	Yes	2 kW 230 V 50/60 Hz	W 535 mm D 370 mm H 240 mm	11.2 kg	A120466	488,- €	4015613659504



Sausage warmer 1KA10-FM



- Size basin
- Temperature range
- Properties
- Power load
- Size
- Weight

W 240 x D 300 x H 150 mm
30 °C to 90 °C
Rack for sausages, removable
Fixed lid, folding
Cover easily removed using knurled screws
1 kW | 230 V | 50/60 Hz
W 270 x D 360 x H 240 mm
6 kg

A120467
GTIN 4015613718785

RRP* 259,- €



Thanks to the storage rack, the sausages are kept nice and warm in a steam bath. The permanently fixed hinged lid ensures easy operation.

Sausage roller grill 7181



- Number of rollers
- Roll length
- Number of heating zones
- Division heating zones
- Capacity sausages
- Temperature range
- Grease collection tank
- Properties

7
460 mm
2
Front 4 casters, rear 3 casters
18
20 °C to 110 °C
Yes

The temperature and rollers can be controlled separately
Additional warming option with the supplied grate.

- Power load
- Size
- Weight

0.59 kW | 230 V | 50/60 Hz
W 600 x D 320 x H 230 mm
13.3 kg

Cover hood for roller-grill 7181

- Material: Plastic
- Size: W 590 x D 315 x H 200 mm
- Weight: 1.6 kg
- GTIN: 4015613757940



104923

RRP* 165,- €

104922
GTIN 4015613731764

RRP* 419,- €



Sausage slicer 10M1750M



CNS

- Disk thickness: 17.5 mm
- Knife type: 10 permanently mounted blades
- Max. no. of sausage segments: 11
- Width inside: 210 mm
- Operation: Manual
- Size: W 300 x D 115 x H 210 mm
- Weight: 2.3 kg

120579

GTIN 4015613505152

RRP* 169,- €



Sausage slicer DSM3500E



Fast and reliable: The currywurst cutter with automatic switch-on function ensures an uncomplicated and fast workflow, even at peak times. The thickness of the slices can be adjusted according to the sausage type so it can be used as required.



CNS



- Disk thickness: 5 - 35 mm
- Disk thickness can be regulated: Yes
- Knife type: Double sickle knife
- Diameter filling shaft: 47 mm
- Automatic activation function: Yes
- Power load: 0.14 kW | 230 V | 50 Hz
- Size: W 185 x D 210 x H 325 mm
- Weight: 6.9 kg

Substitute double sickle knife

- Size: W 70 x D 170 x H 2 mm
- Weight: 0.07 kg
- GTIN: 4015613658063



120582

RRP* 35,- €



► Automatic activation function

120578

GTIN 4015613505138

RRP* 285,- €



Sausage slicer DRM3500E



Electric currywurst cutter with practical triangular knife and removable funnel for improved hygiene. The slice thickness is infinitely variable.



CNS



- Disk thickness: 14 - 35 mm
- Disk thickness can be regulated: Yes
- Knife type: Triangular knife
- Diameter filling shaft: 41.5 mm
- Properties: Removable funnel, dishwasher-safe
- Power load: 0.04 kW | 230 V | 50/60 Hz
- Size: W 165 x D 250 x H 285 mm
- Weight: 4 kg



► Slice thickness: 14 - 35 mm



► Triangular knife
► Material: Stainless steel



► Easy clearing
► Removable funnel, dishwasher-safe

120599

GTIN 4015613756851

RRP* 298,- €





Rice cooker 1,8L SD



Cooking rice, steaming vegetables, fish and meat, or keeping meat warm – this rice cooker with its extensive array of accessories offers lots of added value.



- Content
 - 1.8 litre(s)
- Production quantity rice
 - 2 - 10 portions
- Inner pot
 - Non-stick coating
- Functions
 - Cooking
 - Steam
 - Keeping warm
- Power load
 - 0.7 kW | 230 V | 50-60 Hz
- Size
 - W 290 x D 262 x H 293 mm
- Weight
 - 2.7 kg



► Production quantity rice:
2 - 10 portions



► Functions:
Cooking | Steaming | Keeping warm



► 1 steam insert

150528

GTIN 4015613672198



RRP 55,- €

Rice cooker 6L



Cook rice and keep it warm – without sticking and burning. The removable inner pot and burn-protection silicone mat also ensure quick and easy cleaning.



- Content
 - 6 litre(s)
- Production quantity rice
 - 25 - 30 portions
- Inner pot
 - Aluminium
 - Non-stick coating
 - Can be removed
 - Heat resistant
- Functions
 - Cooking
 - Keeping warm
- Properties
 - Silicone mat as solder protection
 - Warming function
- Power load
 - 2.08 kW | 230 V | 50/60 Hz
- Size
 - W 450 x D 390 x H 345 mm
- Weight
 - 6.9 kg

Silicone Rice Mat 6L

- Material: Silicone
- Important information: Suitable for use with our 6L rice cooker
- Size: W 265 x D 265 x H 2 mm
- Weight: 0.09 kg
- GTIN: 4015613848938



150546

RRP 6.50 €



► Rice production quantity:
25 - 30 portions

150545

GTIN 4015613866538



RRP 149,- €

Rice cooker 8L W



Up to 3.8 kg (5.5 kg) of rice can be cooked and kept hot in this rice cooker. Thanks to the silicone mat and non-stick removable inner pot, burning is practically impossible.



• Inner pot



• Functions



• Properties

Non-stick coating
Heat resistant
Can be removed
Cooking
Keeping warm
Silicone mat as smolder protection



► Rice production quantity:
25 - 40 portions



► Rice production quantity:
40 - 60 portions



► Functions:
Cooking | Keeping warm



► Inner pot with non-stick coating
► Silicone mat as smolder protection

	Content	Production quantity rice	Power load	Size	Weight	Code-No.	RRP*	GTIN
8L W	8 litre(s)	25 - 40 portions	1.95 kW 230 V 50/60 Hz	W 440 mm D 340 mm H 360 mm	6.5 kg	150533	182,- €	4015613758749
12L W	12 litre(s)	40 - 60 portions	2.65 kW 230 V 50/60 Hz	W 500 mm D 440 mm H 370 mm	9.8 kg	150538	212,- €	4015613746814



Rice cooker 8L



Cook up to 40 portions of perfect rice and keep it hot with this 8-litre rice cooker. The included silicone mat prevents burning inside the inner pot and makes cleaning easy.



• Content
• Production quantity rice



• Inner pot



• Functions



• Properties

• Power load

• Size

• Weight

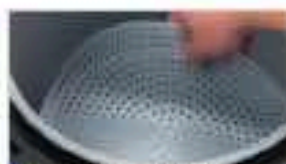
8 litre(s)
25 - 40 portions
Non-stick coating
Heat resistant
Cooking
Keeping warm
Extra large handles
Silicone mat as smolder protection
1.95 kW | 230 V | 50/60 Hz
W 380 x D 470 x H 345 mm
10.1 kg



► Rice production quantity:
25 - 40 portions



► Functions:
Cooking | Keeping warm



► Inner pot non-stick coating
► Silicone mat as a spacer and burn protection

A150513

GRN 4015613405698

RRP* 239,- €



Rice cooker 12L



Electric



- Content
- Production quantity rice
- Inner pot
- Functions
- Properties
- Power load
- Size
- Weight

12 litre(s)
40 - 60 portions
Non-stick coating
Heat resistant
Cooking
Keeping warm
Silicone mat as smoulder protection
2.85 kW | 230 V | 50/60 Hz
W 560 x D 465 x H 400 mm
15.7 kg

150529

GTIN 4015613665196

RRP 389,- €



Gas rice cooker 10L



Gas

- Material
- Content
- Production quantity rice
- Inner pot
- Functions
- Ignition type
- Gas type
- Important information
- Power
- Size
- Weight

Aluminium | Enamelled | Stainless steel
10 litre(s)
50 portions
Aluminium
Can be removed
Heat resistant
Cooking
Keeping warm
Piezo ignition
Liquid gas
Only use in a well-ventilated room or outside
Delivery without gas connecting set
5.6 kW
W 600 x D 490 x H 452 mm
14.8 kg



▶ Rice production quantity:
50 portions

1505393

GTIN 4015613752860

RRP 459,- €



Gas connection set GW-Al

- Can be used in: inner and outer area
- Size: W 64 x D 61 x H 27 mm
- Weight: 1.3 kg
- GTIN: 4015613586557



500180

RRP 149,- €

Rice warmer, surround heating



Electric



- Filling quantity rice - boiled
- Inner pot
- Properties
- Power load
- Size
- Weight

8.5 kg
Non-stick coating
Heat resistant
Extra large handles
0.11 kW | 230 V | 50/60 Hz
W 400 x D 465 x H 395 mm
7.8 kg

A150512

GTIN 4015613396286

RRP 235,- €



Toaster TS20Sli



Toast slide – practical and safe: Finished toast slides onto an integrated tray for removal.



- Material: Plastic
- Slot size: 270 x 38 mm
- Number of browning levels: 6
- Functions: Toasting, Defrosting
- Power load: 1.3 kW | 230 V | 50 Hz
- Size: W 405 x D 152 x H 268 mm
- Weight: 2.2 kg



- Toast slide – practical and safe
- Finished toast slides onto an integrated tray for removal



- Designed for toast and sandwich toasting



- 6 browning levels
- Cancel button

100282

GTIN 4015613880262



RRP* 65,- €

Toaster TBRB20



Versatile functions for the breakfast buffet: Thawing, heating up and toasting bread and bread rolls - it can even toast bagels on just one side.



- Slot size: 140 x 35 mm
- Number of browning levels: 6
- Functions: Defrosting, Heating up, One-sided toasting (bagels), Toasting
- Including: Bread roll top, can be detached



- Slot size: 140 x 35 mm



- Includes: Bread roll attachment



- Crumb drawer can be removed



100374

	Number of slots	Power load	Size	Weight	Code-No.	RRP*	GTIN
TBRB20	2	0.88 kW 230 V 50/60 Hz	W 340 mm D 215 mm H 220 mm	1.4 kg	100373	49,- €	4015613806789
TBRB40	4	1.48 kW 230 V 50/60 Hz	W 325 mm D 280 mm H 170 mm	2.3 kg	100374	79,- €	4015613806624



Toaster TS40



Toast individually made to suit every taste. With the infinitely variable timer, the degree of browning of toast and sandwich toast can be individually adjusted. A pleasant-sounding signal announces that toasting is finished.



- Slot size
- Functions
- Time adjustment
- Operation

145 x 20 mm
Toasting
1 to 5 minutes
1 control lever (manual ejection)
Switch for commissioning the toast slot, group of 2



100292

- 4 slots with a selection switch for toasting 2 or 4 slices of toast



100097

- 6 slots with a selection switch for toasting 2, 4 or 6 slices of toast



- Time setting: 1 to 5 minutes
- Audible signal when the time expires



- Removable crumb tray

	Number of slots	Power load	Size	Weight	Code-No.	RRP*	GTIN
TS40	4	1.8 kW 230 V 50/60 Hz	W 300 mm D 250 mm H 220 mm	4.2 kg	100292	169,- €	4015613739908
TS60	6	2.5 kW 230 V 50/60 Hz	W 405 mm D 275 mm H 220 mm	5.6 kg	100097	259,- €	4015613670911



Quartz tube toaster, single



- Heat source
- Size inside
- Time setting to
- Including

Quartz radiant heater
W 355 x D 240 x H 50 mm
15 minute(s)
1 toast tong

	Number of levels	Power load	Size	Weight	Code-No.	RRP*	GTIN
Quartz tube toaster, single	1	1.7 kW 230 V 50/60 Hz	W 440 mm D 270 mm H 290 mm	7.8 kg	A151300	209,- €	4015613388601
Quartz tube toaster, double	2	3 kW 230 V 50/60 Hz	W 440 mm D 270 mm H 405 mm	10.3 kg	A151600	259,- €	4015613385549



Toast tongs 100

- Material: Stainless steel
- Size: W 101 x D 340 x H 70 mm
- Weight: 0.24 kg
- GTIN: 4015613753119



A151301

RRP* 13.50 €



A151600

• Height inside, each: 50 mm

Conveyor toaster Mini-XS



- Output / hour
- Designed for



- Functions



- Heat-up time
- Properties

- Power load
- Size
- Weight

Approx. 90 slices of toast
Toast

Sandwich toast
Bagels or half bread rolls
Upper / lower heat (toast)
Upper heat (bread roll)
Lower heat (bread roll)

5 minutes

Belt speed and type of heat supply can be controlled separately

1 kW | 230 V | 50-60 Hz

W 235 x D 655 x H 395 mm

11.6 kg



- Conveyor toaster in XS format
- Width: 23.5 cm



- Belt speed and type of heat supply can be controlled separately



- Powerful
- Up to 90 slices of toast per hour

100273

GTIN 4015613719023



RRP* 459,- €

Conveyor toaster DLT150-1 S



- Designed for



- Functions



- Heat-up time
- Distribution of toast

- Properties

Bread roll

Sandwich toast

Toast

Upper / lower heat (toast)

Upper heat (bread roll)

Standby

15 - 20 minutes

Front

Reverse

Belt speed and type of heat supply can be controlled separately



- With high-quality coating in black



- Toast output can be changed. Front or rear side



"Mini"



DLT150-1

	Colour	Output / hour	Power load	Size	Weight	Code-No.	RRP*	GTIN
"Mini"	Silver gray	Approx. 75 slices of toast	1.34 kW 230 V 50 Hz	W 285 mm D 420 mm H 390 mm	13.5 kg	100211	498,- €	4015613505473
DLT150-1 S	Black, matt	Approx. 150 slices of toast	2.24 kW 230 V 50/60 Hz	W 370 mm D 420 mm H 390 mm	15.8 kg	100262	585,- €	4015613867649
DLT150-1	Silver gray	Approx. 150 slices of toast	2.24 kW 230 V 50/60 Hz	W 370 mm D 420 mm H 390 mm	16.1 kg	A100205	569,- €	4015613421490





Waffle maker 1HW211



The waffle iron in a heart shape stands out thanks to its high thermal conductivity of the cast iron baking trays, the sturdy design and the performance. The separate On/Off switch also allows uncomplicated and needs-based use.



- Material baking trays
- Design baking tray(s)
- Temperature range

Cast iron, enamelled
Permanently mounted
50 °C to 300 °C



► Material baking trays.
Cast iron, enamelled



► On/Off switch



► Baking units can be controlled separately
► 2 separate sockets required



► Baking units can be controlled separately
► 2 separate sockets required

	Number of baking units	Waffle form	Power load	Size	Weight	Code-No.	RRP*	GTIN
1HW211	1	Heart waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 220 mm	15,4 kg	370174	495,- €	4015613735771
2HW211	2	Heart waffle	2 x 2,2 kW 2 x 230 V 50/60 Hz	W 600 mm D 470 mm H 230 mm	32,5 kg	370191	909,- €	4015613731728
1BW160-101	1	Brussels waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 245 mm	21,8 kg	370175	495,- €	4015613735832
2BW160-101	2	Brussels waffle	2 x 2,2 kW 2 x 230 V 50/60 Hz	W 600 mm D 470 mm H 250 mm	44,5 kg	370193	909,- €	4015613731735



Waffle maker MDI 1HW211 S



The Waffle maker impresses with its matt black housing, which combines design and professional functionality. The heart-shaped cast-iron baking plates ensure efficient heat transfer for even browning. The modern MDI control unit with digital display of temperature and time enables particularly intuitive and precise operation.



- Material baking trays
- Design baking tray(s)
- Control unit
- Temperature range
- Timer
- Properties

Cast iron, enamelled
Permanently mounted
MDI knob
50 °C to 300 °C
Yes
Knob with digital display for temperature and time
Memory function
Audible signal when the time expires
(0:10 - 9:30 minutes)



- Waffle maker with full equipment
- High-quality coating in black
- Simple and digital knob operation



- Material baking trays
- Cast iron, enamelled



- Baking units can be controlled separately
- 2 separate sockets required



- Baking units can be controlled separately
- 2 separate sockets required

	Colour	Number of baking units	Waffle form	Power load	Size	Weight	Code-No.	RRP*	GTIN
MDI 1HW211 S	Black, matt	1	Heart waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 225 mm	17,3 kg	370284	598,- €	4015613891095
MDI 1HW211	Silver grey	1	Heart waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 225 mm	17,3 kg	370197	575,- €	4015613747750
MDI 2HW211	Silver grey	2	Heart waffle	2 x 2,2 kW 2 x 230 V 50/60 Hz	W 600 mm D 470 mm H 225 mm	33,8 kg	370198	1,059,- €	4015613747767
MDI 1BW160-101 S	Black, matt	1	Brussels waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 245 mm	23 kg	370199	598,- €	4015613867670
MDI 1BW160-101	Silver grey	1	Brussels waffle	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 245 mm	23 kg	370195	575,- €	4015613747729
MDI 2BW160-101	Silver grey	2	Brussels waffle	2 x 2,2 kW 2 x 230 V 50/60 Hz	W 600 mm D 470 mm H 245 mm	47,2 kg	370196	1,059,- €	4015613747743



Waffle maker MDI 1HW-AL



It doesn't get easier: A waffle iron with knob control, a digital display and timer. Last but not least, it even has an audible signal to ensure top waffle quality at all times.



- Material baking tray
- Number of baking units
- Design baking tray(s)
- Control unit
- Temperature range
- Timer
- Properties

Aluminium, coated
1
Permanently mounted
MDI knob
50 °C to 300 °C
Yes
Knob with digital display for temperature and time
Memory function
Audible signal when the time expires
(0:10 - 9:30 minutes)



► Baking plate material
Aluminium, coated

	Waffle form	Power load	Size	Weight	Code-fm.	RRP*	GTIN
MDI 1HW-AL	Heart waffle	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	10,9 kg	370270	445,- €	4015613758213
MDI 1BW-AL	Brussels waffle	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	10,4 kg	370271	445,- €	4015613758220
MDI 1BWR 1750	Brussels waffle, round	1 kW 230 V 50/60 Hz	W 250 mm D 470 mm H 280 mm	6,7 kg	370280	315,- €	4015613795072
MDI Bubble 2070	Bubble	1,8 kW 230 V 50/60 Hz	W 300 mm D 410 mm H 255 mm	9,8 kg	370281	445,- €	4015613796383
MDI Churros 2210	Churros	1,8 kW 230 V 50/60 Hz	W 300 mm D 400 mm H 245 mm	11,4 kg	370290	445,- €	4015613809915
MDI Donut 900	Donuts	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	9,4 kg	370274	445,- €	4015613758251
MDI Lolly 400	Triangular lolly	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	12 kg	370273	445,- €	4015613758244
MDI Lolly 600	Round lolly	1,8 kW 230 V 50/60 Hz	W 365 mm D 380 mm H 250 mm	10,4 kg	370275	445,- €	4015613758268
Waffle maker MDI Cone 2120	Round (can be shaped into cones, bowls and rolls)	1 kW 230 V 50-60 Hz	W 255 mm D 460 mm H 250 mm	7,7 kg	370276	445,- €	4015613771057





MDI 1HW-AL



MDI 1BW-AL



MDI 1BW-1750

► Separate, easy-to-clean drip tray



MDI Bubble 2070



MDI Churros 2210

► 1 baking unit with 8 churros waffles



MDI Donut 900

► 1 baking unit with 9 donuts



MDI Lolly 400

► 1 baking unit with 4 lolly waffles
► Delivered without sticks



MDI Lolly 600

► 1 baking unit with 6 lolly waffles
► Delivered without sticks



MDI Cone 2120

► Including: 1 waffle cone shaper

Component parts

Waffle cone shaper MDI Cone 2120

- Material: Wood
- Designed for: Shaping wafer cones
- Size: W 250 x D 60 x H 80 mm
- Weight: 0.14 kg
- GTIN: 4015613793580



370278

net 3,- €

Waffle Cone Holder U4

- Material: Stainless steel
- Capacity: Up to 4
- Number of rows: 1
- Diameter perforation: 28 mm
- Size: W 300 x D 70 x H 850 mm
- Weight: 0.46 kg
- GTIN: 4015613874777



101919

net 24,- €

Lolly waffle holder Z14

- Material: Stainless steel
- Capacity: Up to 14 pcs.
- Number of rows: 2
- Diameter perforation: 7 mm
- Size: W 300 x D 90 x H 95 mm
- Weight: 0.7 kg
- GTIN: 4015613824604



101918

net 29,- €

Serving scoop 800ml

- Material: Stainless steel
- Filling quantity: 800 ml
- Dosing opening: Ø 8 mm
- Including: Stand
- Size: W 140 x D 260 x H 240 mm
- Weight: 0.45 kg
- GTIN: 4015613711553

101929

net 26,- €



Waffle maker 1BWR 1750



The waffle iron 1BWR 1750 makes round Brussels waffles. This powerful waffle iron with its coated baking trays produces exceptional waffles thanks to the integrated timer and manually adjustable temperature.



- Material baking trays: Aluminium, coated
- Number of baking units: 1
- Waffle form: Brussels waffle, round
- Design baking tray(s): Permanently mounted
- Temperature range: 50 °C to 300 °C
- Timer: Yes
- Properties: Separate, easy-to-clean collection tray
- Power load: 1 kW | 230 V | 50/60 Hz
- Size: W 250 x D 470 x H 280 mm
- Weight: 6.4 kg

370279

GTIN 4015613745065

RRP* 219,- €



Waffle maker "Deluxe" 1BW170D



▶ Thanks to the 180° rotation, the dough is distributed perfectly

Crisp on the outside, soft and fluffy on the inside. The 180° right/left rotation of the waffle-maker ensures an even distribution of dough and perfect waffle browning.



- Material baking trays: Die-cast aluminum, coated
- Number of baking units: 1
- Waffle form: Brussels waffle, round
- Design baking tray(s): Permanently mounted
- Baking trays can be rotated: Yes
- Turning the baking trays: 180° right/left turn
- Temperature range: 125 °C to 230 °C
- Timer: Yes
- Programming: Baking time
- Digital display: Temperature
- Power load: Yes
- Size: 1 kW | 230 V | 50/60 Hz
- Weight: W 260 x D 505 x H 320 mm
- Weight: 10.5 kg

370164

GTIN 40156137581163

RRP* 598,- €



Waffle maker "Deluxe II"



▶ Thanks to the 180° rotation, the dough is distributed perfectly



▶ 2 detachable drip trays below the baking plates

Perfect Brussels waffles – crisp on the outside, juicy and soft inside. Thanks to the 180° rotation during the baking process, the dough is distributed perfectly.



- Material baking trays: Cast aluminium
- Non-stick coating: Non-stick coating
- Number of baking units: 1
- Waffle form: Brussels waffle
- Design baking tray(s): Permanently mounted
- Baking trays can be rotated: Yes
- Turning the baking trays: 180° right/left turn
- Temperature range: 50 °C to 300 °C
- Power load: 1.5 kW | 230 V | 50/60 Hz
- Size: W 525 x D 340 x H 250 mm
- Weight: 13.6 kg

370165

GTIN 4015613655369

RRP* 519,- €



Crêpe maker 1CP400



- Material: crêpe trays
- Diameter: crêpe trays
- Design: crêpe trays
- Temperature range
- Including

Cast iron, teflon-coated
400 mm
Permanently mounted
50 °C to 300 °C
1 dough distributor



Material: Cast iron, teflon-coated



2 separate sockets required

	Number of crêpe plates	Power load	Size	Weight	Code-No.	RRP*	GTIN
1CP400	1	3 kW 230 V 50/60 Hz	W 450 mm D 510 mm H 245 mm	21 kg	104458	439,- €	4015613735931
2CP400	2	2 x 3 kW 2 x 230 V 50/60 Hz	W 860 mm D 510 mm H 245 mm	40 kg	104457	775,- €	4015613731742



Crêpe maker 1CP400G



- Material: crêpe trays
- Diameter: crêpe trays
- Design: crêpe trays
- Temperature range
- Ignition type
- Gas type

Important information:

Cast iron, teflon-coated
400 mm
Permanently mounted
150 °C to 300 °C
Electronic ignition with battery
Natural gas H
Liquid gas nozzles are enclosed
Only use in a well-ventilated room or outside
Not included in delivery: Gas connection set, battery (1x AA)

	Number of crêpe plates	Power	Size	Weight	Code-No.	RRP*	GTIN
1CP400G	1	3 kW	W 450 mm D 500 mm H 250 mm	17 kg	1043613	479,- €	4015613746883
2CP400G	2	6 kW	W 850 mm D 520 mm H 240 mm	30.4 kg	1043623	859,- €	4015613746890



Component parts

Dough turner C100

- Material: Wood
- Size: W 55 x D 430 x H 10 mm
- Weight: 0.05 kg
- GTIN: 4015613773094



104500

RRP 9.50 €

Dough distributor C100

- Material: Wood
- Size: W 280 x D 320 x H 45 mm
- Weight: 0.08 kg
- GTIN: 4015613773100



104501

RRP 13,- €

Gas connection set GW-AI

- Can be used in: Inner and outer area
- Size: W 64 x D 61 x H 27 mm
- Weight: 1.3 kg
- GTIN: 4015613586557



500180

RRP 149,- €

Slush machine 2120



These icy drinks are popular all year round at fairs, in parks and at swimming pools as well as in bars and clubs. The separately controlled lighting of the two 12-litre containers really draws attention to the colourful slushies or cocktails.



- Container material
- Number of containers
- Volume of each container
- Cooling



- Temperature range
- Temperature setting(s)

- Temperature control

- Lighting

- Power load
- Size
- Weight

Polycarbonate
2
12 litres(s)
Compressor
Night mode
Day mode
-2 °C to -5 °C
Cold drinks
Slushies
Rocket switch
Can be switched separately
On the lid
Separately controllable for each container
0.6 kW | 230 V | 50 Hz
W 400 x D 520 x H 815 mm
39.4 kg



- ▶ Temperature setting
- Slushies
- Cold drinks



- ▶ Containers removable
- Spindle removable
- Dismountable taps



- ▶ Removable drip trays

135022

GTIN 4015613759005



RRP* 2,198,- €

Candy floss machine B5000



- Material
- Tub



- Production time
- Temperature control

- Motor

- Voltage display
- Fuse
- Including

- Not included in delivery

- Power load
- Size
- Weight

Stainless steel
Painted
Detachable
Ø inside 500 mm
Stainless steel
Dishwasher-suitable
30 - 60 seconds / pc
Rocket switch
Can be switched separately
Rocket switch
Can be switched separately
Yes
Yes
Spate toothed belt
Measuring spoon (12 - 18 g)
Wooden sticks
Sugar
1.2 kW | 230 V | 50/60 Hz
W 520 x D 520 x H 480 mm
11.1 kg

Protective Cover B5000

- Material: PMMA plastic
- Designed for: Candy floss machine B5000
- Size: W 531 x D 531 x H 360 mm
- Weight: 1.2 kg
- GTIN: 4015613842547



RRP* 79,- €



- ▶ 3-part drawer for sugar, sticks, food dyes and flavourings

137201

GTIN 4015613842483



RRP* 339,- €

137202

Hot-Dog Steamer WB1001



The hot dog steamer heats and keeps up to 100 hot dog sausages and up to 15 hot dog buns warm. The glass front on the customer side and the appealing design invite young and old alike to enjoy a typically American taste experience.



- Volume: up to 100 hot dog sausages
up to 15 hot dog rolls
- Size Clipboard top: W 300 x D 300 mm
- Size Clipboard bottom: W 160 x D 205 mm
- Temperature range: 25 °C to 100 °C
- Heat-up time: approx. 45 min. (when filled with 60 °C water | 9.2l)
- Water bowl for air humidification: Yes
- Water tank capacity: 4.4 to 9.2 litres
- Type of door: Sliding door(s), glass
- Including: 1 plate surface with grate
2 perforated trays
- Power load: 1.2 kW | 230 V | 50/60 Hz
- Size: W 400 x D 430 x H 505 mm
- Weight: 10.5 kg



► Capacity:
Up to 100 hot dog sausages
Up to 15 hot dog buns



► Gentle steam-heating of buns and sausages



► With glass front on the customer side

120417

GTIN 4015613813526



RRP* 398,- €

Popcorn machine V150



This vintage-style popcorn machine has an appealing appearance. The aroma of fresh popcorn simply invites customers to enjoy a crispy snack. The power and volume of this appliance are intended for professional use – for popcorn at fairs, the cinema and at events. It's impressively easy to use and clean.



- Material: Aluminium
Painted
Glass
Plexiglas
- Pot material: Non-stick coating on inside
Stainless steel on the outside
- Removable pot: Yes
- Max. filling quantity of pot: 227 g of popcorn kernels
- Output / hour max.: 1.5 kg
- Production time/cycle: 300 sec.
- Temperature range to: 200 °C
- Control of pot: Heating and agitator can be turned on/off using rocker switch
Floor (rocker switch)
- Heatable popcorn chamber: Yes
- Interior lighting: Yes
- Including: 1 popcorn scoop
- Power load: 1.5 kW | 230 V | 50-60 Hz
- Size: W 518 x D 418 x H 672 mm
- Weight: 18.6 kg

Food scoop 100

- Material: Stainless steel
- Dishwasher-suitable: Yes
- Size: W 90 x D 230 x H 42 mm
- Weight: 0.1 kg
- GTIN: 4015613836546



137100

RRP* 9,- €



► Popcorn dispensing flap on operator side

137100

GTIN 4015613812531



RRP* 355,- €

Microwave 23L, 900W



- Microwave output
- Number of magnetrons
- Number of output levels
- Functions
- Content
- Time setting to
- With rotary plate
- Power load
- Size
- Weight

900 W
1
6
Defrosting
Heating
23 litre(s)
30 minute(s)
Yes
1.4 kW | 230 V | 50 Hz
W 480 x D 395 x H 280 mm
12.8 kg

610836

GTIN 4015613518992

RRP* 205,- €



Microwave 9231D-GR



- Microwave output
- Grill output
- Number of magnetrons
- Number of output levels
- Content
- Time setting to
- With rotary plate
- Power load
- Size
- Weight

900 W
1,000 W
1
9
23 litre(s)
30 minute(s)
Yes
1.4 kW | 230 V | 50 Hz
W 480 x D 405 x H 280 mm
12.8 kg

610856

GTIN 4015613762418

RRP* 229,- €



► Functions: Thawing | Heating
Grill (can be combined)



► Including: 1 grill frame, Ø 189 mm,
height 76 mm

Microwave 19501M-HLGR



- Material
- Material cooking chamber
- Microwave output
- Hot air output
- Grill output
- Number of magnetrons
- Number of output levels
- Content
- Settable programs
- Time setting to
- With rotary plate
- Power load
- Size
- Weight

Steel plate
Stainless steel
900 W
1,950 W
1,950 W
1
6
25 litre(s)
8
95 minute(s)
Yes
1.95 kW | 230 V | 50 Hz
W 480 x D 420 x H 280 mm
16 kg

610857

GTIN 4015613943827

RRP* 285,- €



► Functions: Defrosting | Heating
Grill (can be combined)
Hot air (can be combined)



► Including: 1 grill pan, Ø 280 mm,
height 52 mm

Microwave DIG, 25L, 1000W



- Microwave output
- Number of magnetrons
- Content
- Power load
- Size
- Weight

1,000 W
1
25 litre(s)
1.5 kW | 230 V | 50 Hz
W 520 x D 465 x H 312 mm
17.4 kg



- Functions: Defrosting | Heating
- Settable programs: 20



- Functions: Defrosting | Heating

	Number of output levels	Time setting to	Code-No.	RRP*	GTIN
Microwave 25L, 1000W	6	60 minute(s)	610182	549,- €	4015613487762
Microwave DIG, 25L, 1000W	3	99 minute(s)	610181	559,- €	4015613440101



Microwave 18340M

The extra-large cooking chamber of this microwave boasts a ceramic floor. This ensures even heating, regulated by the six stages of the 1800 W microwave output. In addition to the regulation of the output, the heating and defrosting of food can be controlled using the timer.



- Microwave output
- Number of magnetrons
- Number of output levels
- Content
- Time setting to
- Power load
- Size
- Weight

1,800 W
2
6
34 litre(s)
60 minute(s)
3 kW | 230 V | 50 Hz
W 575 x D 525 x H 365 mm
33 kg



- Functions: Defrost function | Heating function



- Cooking chamber: Stainless steel, ceramic
- Dimensions: W 360 x D 405 x H 225 mm
- Interior lighting



- Microwave with ceramic floor
- Good heat distribution
- Easy cleaning

610848

GTIN 4015613654359

RRP* 1,179,- €



Microwave 18180D



Stackable 1800 W microwave, 2 magnetrons, timer and 30 settable programmes. The 18-litre cooking space is equipped with a top-quality ceramic baseplate.



- Microwave output

1,800 W



- Number of magnetrons

2

- Number of output levels

10



- Functions

Defrosting

Heating



- Content

18 litre(s)



- Settable programs

30

- Time setting to

60 minute(s)



- Properties

Tactile buttons

USB flash memory option

- Power load

2.8 kW | 230 V | 50 Hz

- Size

W 425 x D 520 x H 340 mm

- Weight

19.2 kg

610839

GTIN 4015613776866

RRP* 749,- €



Microwave MJ26A6093



- Microwave output

1,850 W



- Number of magnetrons

2

- Number of output levels

5



- Functions

2 defrosting functions

Heating



- Content

26 litre(s)



- Gastronomy

213 GN



- Including

1 affixing metal sheet to stacking the microwaves



- Power load

2.6 kW | 230 V | 50 Hz

- Size

W 464 x D 557 x H 368 mm

- Weight

32 kg

Settable programs

Timer

Code-No.

RRP*

GTIN

MJ26A6093

50

Digital
+ 20 second button
X2 button for double quantity
and cooking time

610195

1,429,- €

8806092114708

MJ26A6091

-

Manual
+ 20 second button

610196

1,429,- €

8806092114685



Component parts

Wall-mounting shelf 520x400mm, SS

- Material: CNS 18/10
- Size utility space: W 520 x D 400 mm
- Load-bearing capacity max.: 40 kg
- Size: W 520 x D 400 x H 150 mm
- Weight: 3.4 kg
- GTIN: 4015613431963



174520

RRP 81,- €

Wall-mounting shelf 600x600mm, SS

- Material: CNS 18/10
- Size utility space: W 600 x D 600 mm
- Load-bearing capacity max.: 50 kg
- Size: W 600 x D 600 x H 155 mm
- Weight: 5.4 kg
- GTIN: 4015613434988



174600

RRP 115,- €



WARMING TECHNOLOGY | BUFFET

The art of keeping food warm often decides the quality of a buffet. That's why it depends on the right warming technology. Our varied selection of products has everything from chafing dishes to bain maries.





Bain Marie Hotpot, 1x pot, 3,5l



Gently heats and keeps food warm based on the bain-marie principle. The Bain-Marie Hotpot is perfect for delicate foods such as sauces, soups or stews. The high-quality stainless steel pot can be removed for easy cleaning.



- Temperature range
- Pots



35 °C to 95 °C
can be controlled separately



- ▶ 1 removable pot
- ▶ Material: CMS 18/10



- ▶ 1 removable lid
- ▶ With ladle cut-out



	Number of pots	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bain Marie Hotpot, 1x pot, 3,5l	1	3,5 litre(s)	0,15 kW 230 V 50/60 Hz	W 210 mm D 210 mm H 320 mm	3,5 kg	605035	295,- €	4015613520612
Bain Marie Hotpot, 1x pot, 6,5l	1	6,5 litre(s)	0,2 kW 230 V 50/60 Hz	W 255 mm D 280 mm H 330 mm	4,5 kg	605065	315,- €	4015613520629
Bain Marie Hotpot, 2x pot, 3,5l	2	3,5 litre(s)	0,3 kW 230 V 50/60 Hz	W 435 mm D 240 mm H 320 mm	6,2 kg	606035	425,- €	4015613520650
Bain Marie Hotpot, 2x pot, 6,5l	2	6,5 litre(s)	0,4 kW 230 V 50/60 Hz	W 505 mm D 280 mm H 320 mm	7,9 kg	606065	475,- €	4015613520636
Bain Marie Hotpot, 3x pot, 3,5l	3	3,5 litre(s)	0,45 kW 230 V 50/60 Hz	W 610 mm D 240 mm H 320 mm	9 kg	607035	555,- €	4015613520667



Bain Marie Hotpot, 4x pot, 3,5l



Gently heats and keeps food warm based on the bain-marie principle. The Bain-Marie Hotpot is perfect for delicate foods such as sauces, soups or stews. The high-quality stainless steel pots can each hold up to 3.5 litres and can be removed for easy cleaning.



- Number of pots 4
- Content, each 3.5 litres
- Temperature range 35 °C to 95 °C
- Power load 0.6 kW | 230 V | 50/60 Hz
- Size W 415 x D 415 x H 320 mm
- Weight 10.7 kg



608035

RRP* 635,- €

GTIN 4015613520674

Component parts

Insert pot 3,5 litres for hotpot

- Material: CNS 18/10
- Content: 3.5 litre(s)
- Size: W 190 x D 190 x H 215 mm
- Weight: 0.54 kg
- GTIN: 4015613520698

609035

RRP* 45,- €

Insert pot 6,5 litres for hotpot

- Material: CNS 18/10
- Content: 6.5 litre(s)
- Size: W 240 x D 240 x H 210 mm
- Weight: 0.76 kg
- GTIN: 4015613520704

609065

RRP* 49,- €



Lid for hotpot 3,5L

- Material: CNS 18/10
- Diameter: 186 mm
- Size: W 190 x D 190 x H 25 mm
- Weight: 0.15 kg
- GTIN: 4015613520711

609135

RRP* 13,- €

Lid for hotpot 6,5L

- Material: CNS 18/10
- Diameter: 237 mm
- Size: W 240 x D 240 x H 25 mm
- Weight: 0.24 kg
- GTIN: 4015613520728

609165

RRP* 23,- €



Egg boiler EH6



Freshly-boiled eggs, just how you want them. Whether soft, medium or hard-boiled – with this egg cooker each guest at the breakfast buffet can set the wished hardness level.



- Beaker capacity 4 litre(s)
- Temperature range 30 °C to 110 °C
- Hardness setting: Manual
- Heating element in stainless steel Yes
- Egg holder model 6 separate holders, marked in colour
- Egg size: small, medium
- Power load 2.6 kW | 230 V | 50/60 Hz
- Size W 365 x D 220 x H 290 mm
- Weight 4.3 kg



- The perfect breakfast egg
- The egg hardness can be set individually



- Easy and clear
- 6 egg holders in various colours



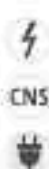
115129

GTIN 4015613675770

RRP* 265,- €



Bain Marie 111-150



- Basin size, GN format
- Depth GN container max.
- Size

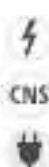
1 x 1/1 GN
150 mm
W 340 x D 540 x H 250 mm



	Including	Power load	Weight	Code-No.	RRP*	GTIN
Bain Marie 111-150	-	1.2 kW 230 V 50/60 Hz	8 kg	200230	165,- €	4015613423647
Bain Marie 212-150	2 GN containers 1/2 GN	1.3 kW 230 V 50/60 Hz	10.3 kg	200232	198,- €	4015613423654
Bain Marie 313-150	3 GN containers 1/3 GN	1.2 kW 230 V 50/60 Hz	10.6 kg	200233	219,- €	4015613423678



Bain Marie, 1/1GN, 150mm, w. faucet



- Basin size, GN format
- Water drain tap
- Not included in delivery
- Power load

1 x 1/1 GN
Yes
GN containers
1.2 kW | 230 V | 50/60 Hz



	Depth GN container max.	Size	Weight	Code-No.	RRP*	GTIN
Bain Marie, 1/1GN, 150mm, w. faucet	150 mm	W 340 mm D 580 mm H 240 mm	7.5 kg	200240	175,- €	4015613468969
Bain Marie, 1/1GN, 200mm, w. faucet	200 mm	W 355 mm D 600 mm H 295 mm	9.5 kg	200207	245,- €	4015613379678



Chocolate warmer 1,25L



1,25 L

1,25 L



be it milk chocolate, dark chocolate or white chocolate - gentle heating of up to 1.25 litres of chocolate without burning.

- Inner pot

- Content

- Temperature range

- Power load

- Size

- Weight

Ceramic

Can be removed

1.25 litre(s)

40 °C to 58 °C

0.12 kW | 230 V | 50/60 Hz

W 230 x D 220 x H 200 mm

2 kg

900005

RRP* 39,- €

GTIN 4015613660452



Foodwarmer "Mini" 1,25L



1,25 L



- Material

- Inner pot

- Temperature control

Aluminium

Ceramic

Can be removed

3 levels



A100155



A100265

	Content	Temperature range	Power load	Size	Weight	Code-No.	RRP*	GTIN
Foodwarmer "Mini" 1,25L	1.25 litre(s)	65 °C to 75 °C	0.12 kW 230 V 50/60 Hz	W 240 mm D 210 mm H 205 mm	2.1 kg	A100265	36,- €	4015613610580
Foodwarmer 5,5L	5.5 litre(s)	20 °C to 96 °C	0.28 kW 230 V 50/60 Hz	W 345 mm D 345 mm H 276 mm	5.4 kg	A100155	55,- €	4015613387894
Foodwarmer 6,5L	6.5 litre(s)	20 °C to 96 °C	0.32 kW 230 V 50/60 Hz	W 410 mm D 295 mm H 240 mm	5.7 kg	A100265	59,- €	4015613405146



Party stockpot, 16L



16 L



- Material

- Content

- Temperature range

- Heating type

- Power load

- Size

- Weight

Steel

Enamelled

16 litre(s)

30 °C to 90 °C

Direct, without water

1.8 kW | 230 V | 50/60 Hz

W 470 x D 370 x H 375 mm

4.7 kg

A150510

RRP* 175,- €

GTIN 4016098101822



Soup kettle 5,4L



• Material

5,4L

• Inner pot



• Content

• Temperature range

• Heating type

• Including

• Power load

• Size

• Weight

Steel plate, painted

Stainless steel

Stainless steel

Can be removed

5.4 litre(s)

35 °C to 95 °C

Indirect

8 soup labels, magnetic adhesion

0.3 kW | 230 V | 50/60 Hz

W 255 x D 267 x H 385 mm

3.1 kg

100062

GTIN 4015613634821

RRP 92,- €



Soup kettle Club 8,5L



• Material

8,5L

• Inner pot



• Content

• Temperature range

• Heating type

• Including

• Power load

• Size

• Weight

Steel plate, painted

Stainless steel

Stainless steel

Can be removed

8.5 litre(s)

30 °C to 95 °C

Indirect

8 soup labels, magnetic adhesion

0.4 kW | 230 V | 50/60 Hz

W 295 x D 295 x H 385 mm

3.4 kg

100067

GTIN 4015613442587

RRP 95,- €



Soup kettle Economic 9L



• Material

9L

• Inner pot



• Content

• Temperature range

• Heating type

• Including

• Power load

• Size

• Weight

Steel plate, painted

Stainless steel

Stainless steel

Can be removed

9 litre(s)

48 °C to 94 °C

Indirect

8 soup labels, magnetic adhesion

0.4 kW | 230 V | 50/60 Hz

W 360 x D 330 x H 370 mm

3.9 kg

100061

GTIN 4015613421282

RRP 103,- €



Party kettle 9L



- Inner pot
- Content
- Temperature range
- Heating type
- Including
- Power load
- Size
- Weight

Stainless steel
Can be removed
9 litre(s)
30 °C to 95 °C
Indirect
8 soup ladles, magnetic adhesion
0.4 kW | 230 V | 50/60 Hz
W 345 x D 345 x H 360 mm
4.5 kg



100058

	Material	Code-No.	RRP*	GTIN
Party kettle 9L	Steel plate, painted	100054	103,- €	4015613353432
Soup kettle De Luxe 9L	Stainless steel	100058	145,- €	4015613367736



Soup kettle 10L



- Material
- Inner pot
- Content
- Temperature range
- Heating type
- Power load
- Size
- Weight

Plastic
Stainless steel
Can be removed
10 litre(s)
57 °C to 84 °C
Indirect
0.45 kW | 230 V | 50/60 Hz
W 330 x D 330 x H 388 mm
3 kg

100048

GTIN 4015613610702

RRP 92,- €



Soup kettle Gourmet 10L



- Material
- Inner pot
- Content
- Temperature range
- Heating type
- Including
- Power load
- Size
- Weight

Plastic
Chrome-nickel steel
Can be removed
10 litre(s)
50 °C to 95 °C
Indirect
1 soup ladle
0.45 kW | 230 V | 50/60 Hz
W 390 x D 390 x H 380 mm
5.2 kg

100047

GTIN 4015613364704

RRP 155,- €





Chafing dish 1/2 BP



CNS



- Gastronorm
- Depth GN container max.
- Number of fuel past containers
- Lid properties
- Including
- Size
- Weight

1/2 GN
65 mm
1
Detachable, with handle
1 GN container
W 375 x D 290 x H 320 mm
2.7 kg

500481

GTIN 4015613366788

RRP* 49,- €



Chafing dish 1/1 BP



CNS



- Gastronorm
- Lid properties

1/1 GN
Detachable, with handle
One-sided lid holder



500494



500486

	Depth GN container max.	Number of fuel past containers	Including	Size	Weight	Code-No	RRP*	GTIN
Chafing dish 1/1 BP	65 mm	2	1 GN container	W 610 mm D 350 mm H 320 mm	4.3 kg	500482	65,- €	4015613366715
Chafing dish set 1/1 BP	65 mm	4	2 GN containers	W 610 mm D 355 mm H 300 mm	8.6 kg	500486	119,- €	4015613439617
Chafing dish 1/1 BP XL	100 mm	2	1 GN container	W 605 mm D 350 mm H 305 mm	4.1 kg	500494	79,- €	4015613536983



Chafing dish 1/1 BP "Rolltop"



CNS

- Gastronorm
- Depth GN container max.
- Number of fuel past containers
- Material handle(s)
- Lid properties
- Including
- Size
- Weight

1/1 GN
65 mm
2
Plastic, wooden trim
Roll-top
1 GN container
W 520 x D 350 x H 430 mm
8 kg

500458

RRP 198,- €

GTIN 4015613412271



Component parts

Electric heater CD 1/1 BP

- Material: Stainless steel
- Diameter: 130 mm
- Overheating protection: Yes
- Power load: 0.45 kW | 230 V | 50/60 Hz
- Size: W 130 x D 140 x H 100 mm
- Weight: 1.2 kg
- GTIN: 4015613410166



500464

RRP 42,- €

Rolltop cover CD 1/1 E

- Material: Chrome-nickel steel
- Designed for: Electric Chafing dishes
- Size: W 525 x D 330 x H 165 mm
- Weight: 3.6 kg
- GTIN: 4015613433479



500833

RRP 79,- €

Rolltop cover CD 1/1 BP

- Material: Chrome-nickel steel
- Designed for: Chafing dishes with fuel paste
- Size: W 535 x D 365 x H 170 mm
- Weight: 3 kg
- GTIN: 4015613412788



500459

RRP 89,- €

Chafing fuel Bartscher 48-200



- Content / can
- Burning duration/can approx.
- Size
- Weight
- Order quantity unit
- Minimum order quantity

200 g
2.5 hours
W 85 x D 85 x H 52 mm
0.2 kg
1 box (48 cans)
4 boxes

500160

RRP 59,- €

GTIN 4015613845463



Chafing fuel Bartscher 200g DS



- Content / can
- Burning duration/can approx.
- Size
- Weight
- Order quantity unit
- Minimum order quantity

200 g
3.5 hours
W 85 x D 85 x H 55 mm
0.2 kg
1 box of 72 cans
2 boxes

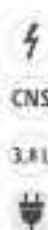
500060

RRP 109,- €

GTIN 4015613467733



Chafing dish 3,8L 500 E



- Content
- Diameter inner container
- Temperature range
- Lid properties
- Including
- Power load
- Size
- Weight

3.8 litre(s)
300 mm
30 °C to 85 °C
Transparent
1 container, Ø 300 mm
0.5 kW | 230 V | 50 Hz
W 405 x D 330 x H 220 mm
3.7 kg

500835

RRP* 129,- €

GTIN 4015613390857



Chafing dish 1/1 2200 E



- Content
- Gas burner
- Depth GN container max.
- Temperature range
- Lid properties
- Including
- Power load
- Size
- Weight

13.5 litre(s)
1/1 GN
100 mm
30 °C to 85 °C
Detachable, with handle
2 lid holders
1 GN container
2.2 kW | 230 V | 50/60 Hz
W 640 x D 360 x H 290 mm
6.2 kg



- Volume: 13.5 litres
- Suitable for 1/1 GN, depth 100 mm



- Lid holders



- Temperature range: 30 °C to 85 °C

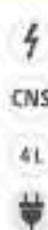
500830

GTIN 4015613370833

RRP* 175,- €



Hot-pot station 2x4L 2200 E



- Number of pots
- Content, each
- Temperature range
- Lid properties
- Including
- Power load
- Size
- Weight

2
4 litres
30 °C to 85 °C
Detachable, with handle
Spoon recess
2 lid holders
2 soup ladles
2.2 kW | 230 V | 50 Hz
W 636 x D 360 x H 460 mm
7 kg



- Pots, content, each 4 litres



- Lid holders



- Temperature range: 30 °C to 85 °C

500840

GTIN 4015613370840

RRP* 205,- €



Chafing dish 1/1 500 EP-S



This stylish black chafing dish offers top convenience and control – the intuitive touch control and practical remote make catering child's play. Ideal for self-service areas where gastronomic highlights need to be perfectly presented.



CNS



- Material: Chrome-nickel steel
- Coated: Coated
- Colour: Black
- Content: 9 litre(s)
- Gastronorm: 1/1 GN
- Depth GN container max.: 65 mm
- Control unit: Remote control
- Temperature range: Touch operation (on the unit)
- Temperature control: 40 °C to 90 °C
- Lid properties: In 1 °C steps
- Including: Hinged with stainless steel handle
- Power load: With window
- Size: Soft-Close mechanism (hydraulic lid hinge)
- Weight: 1 GN container: 1/1 GN 65 mm deep, stainless steel
- Weight: 1 remote control
- Power load: 0.5 kW | 230 V | 50-60 Hz
- Size: W 570 x D 425 x H 225 mm
- Weight: 12.1 kg



- **Maximiser control:** Intuitive touch operation on the appliance
- **Practical regulation by remote control:** Adjustable hysteresis for perfect temperature control



- **Temperature range:** 40 °C to 90 °C



- **Lid features:** With window
- **Soft-close mechanism:** Hinged, with stainless steel handle

500935

GTIN 4015613863634



RRP* 398,- €

Chafing dish 1/1 1000 E



Reliably keep food warm – for family-friendly catering or for longer periods in self-service areas. The electrically heated chafing dish reliably keeps food warm without requiring an open flame. It offers capacity for 1/1 GN containers up to 100 mm deep.



CNS



- Content: 13.5 litre(s)
- Gastronorm: 1/1 GN
- Depth GN container max.: 100 mm
- Temperature range: 30 °C to 85 °C
- Lid properties: Detachable, with handle
- Including: 1 lid holder
- Power load: 1 GN container
- Size: 1 kW | 230 V | 50/60 Hz
- Weight: W 625 x D 360 x H 285 mm
- Weight: 8.3 kg

500831

GTIN 4015613386820

RRP* 225,- €



Chafing dish 6.2L Flexible



Induction or glass ceramic: This round chafing dish can be used flexibly on a built-in hob – in buffets, at canteens and in front cooking areas. The removable lid with soft-close mechanism means that it's really easy to take food out and to replace the container.



- Content 6.2 litres
- Diameter inner container 390 mm
- Heating type External, via level induction or glass ceramic installed hob
- Lid properties With window
Soft-Close mechanism (hydraulic lid hinge)
Detachable, with handle
- Properties Lift-up device for containers
- Including 1 container, Ø 390 mm, 65 mm deep, Stainless steel
- Important information An external hob is required to use the device
- Size W 435 x D 490 x H 205 mm
- Weight 5.4 kg

500846

RRP* 369,- €

GTIN 4015613721181



Chafing dish 2/3 Flexible



Induction or glass ceramic – a chafing dish for flexible use on a built-in hob. The removable lid makes it easy to change the GN container in buffets, canteens and front-cooking areas.



- Depth GN container max. 65 mm
- Heating type External, via level induction or glass ceramic installed hob
- Lid properties With window
Soft-Close mechanism (hydraulic lid hinge)
Detachable, with handle
- Properties Lift-up device for GN containers
- Including 1 GN container, 65 mm deep, Stainless steel
- Important information An external hob is required to use the device

	Content	Gastronorm	Size	Weight	Code-No.	RRP*	GTIN
Chafing dish 2/3 Flexible	5.2 litres	2/3 GN	W 400 mm D 425 mm H 205 mm	5.5 kg	509847	369,- €	4015613721181
Chafing dish 1/1 Flexible	8.5 litres	1/1 GN	W 580 mm D 420 mm H 205 mm	7 kg	500507	449,- €	4015613696003



- ▶ Infinite possibilities
- ▶ The chafing dish can be used in combination with an external hob



- ▶ For an induction or glass ceramic hob
- ▶ Possible heat control via the external built-in hob



- ▶ Soft-close mechanism
- ▶ Removable lid with window



- ▶ Lift-up device
- ▶ Easy removal of GN container

Heated display unit BW10



Warming display case for perfectly presented culinary delights. Thanks to the warm, moist air, the food is still warm and juicy even after several hours of storage - just like fresh from the oven.



- Material: CNS 18/10
- Temperature range: 90 °C to 85 °C
- Water bowl for air humidification: Yes
- Size utility space: W 475 x D 335 mm
- Type of door: Folding door
- Position of the door: On both sides
- Power load: 0.25 kW | 230 V | 50/60 Hz



A203112

- Warming display cabinet for baked goods and snacks
- 1 level



- Operation from both sides
- 1 folding door each



A203113

- Warming display cabinet for baked goods and snacks
- 2 levels



- Operation from both sides
- 1 folding door on each side/level

	Number of levels	Number of doors	Size	Weight	Code-No.	RRP*	GTIN
BW10	1	2	W 500 mm D 390 mm H 280 mm	10.6 kg	A203112	349,- €	4015613781273
BW20	2	4	W 505 mm D 350 mm H 415 mm	13.4 kg	A203113	419,- €	4015613781280



Heated display unit SN10



A game changer for peak times at snack outlets - this heated display cabinet keeps snacks warm and easy to serve. The LED lighting draws customers to the hot snacks and encourages sales.



- Material: Steel, powder coated
- Type of glass: Glazed on 3 sides
- Material surface: Single glazing
- Size utility space: CNS 18/10
- Temperature range: W 490 x D 590 mm
- Temperature control: 90 °C to 75 °C
- Inside height: In 0.1 °C steps
- Properties: Digital
- Power load: 275 mm
- Size: Equipped with 3 snack trays
- Weight: Stackable
- Power load: 1.45 kW | 230 V | 50 Hz
- Size: W 590 x D 790 x H 405 mm
- Weight: 35.1 kg



- Warming cabinet for burgers and snacks
- 1 level fitted with 3 snack pockets
- Stackable cabinet



- Optimum and efficient heat distribution



- Easy removal of food through open front

305869

GTIN 4015613843308

RRP 1,049,- €



Hot display R4 4 x 1/3 GN



Small but fine: Space saving glass display unit for displaying and presenting hot meals.



- Depth GN container max.
- Safety glass
- Temperature range
- Heating type
- Water bowl for air humidification
- Type of door
- Position of the door
- Including

40 mm
Yes
30 °C to 90 °C
Dry heated
No
Sliding door(s)
Reverse
GN containers



► Space saving glass display unit for displaying and presenting hot meals



► Temperature range: 30 °C to 90 °C



► Capacity: 4 x 1/3 GN
► Depth GN container max: 40 mm



► Capacity: 6 x 1/3 GN
► Depth GN container max: 40 mm

	Capacity GN	Power load	Size	Weight	Code-No.	RPP*	GTIN
R4 4 x 1/3 GN	4 x 1/3 GN	0.5 kW 230 V 50 Hz	W 775 mm D 420 mm H 335 mm	16.2 kg	305058	529,- €	4015613681818
R6 6 x 1/3 GN	6 x 1/3 GN	0.8 kW 230 V 50 Hz	W 1,135 mm D 420 mm H 335 mm	24.7 kg	305059	635,- €	4015613681825



Hot display 5200 2ER



Compact table top unit for keeping food warm and presenting hot meals – equipped with practical lifting doors.



- Content
- Number of intermediate shelves
- Front pane
- Safety glass
- Temperature range
- Heating type
- Water bowl for air humidification
- Type of door
- Position of the door
- Power load
- Size
- Weight

45 litre(s)
1
Rounded
Yes
30 °C to 90 °C
Dry heated
Yes
Lifting door
Reverse
0.8 kW | 230 V | 50 Hz
W 560 x D 395 x H 365 mm
14.8 kg



► Compact table top unit for keeping food warm and presenting hot meals



► 1 intermediate shelf
Dimensions: W 520 x D 300 mm



► Equipped with practical lifting doors

305062

GTIN 4015613698885

RPP* 449,- €



Hot display 6200 2EK



Table top unit that can be operated from both sides by means of practical lifting doors and LED lighting.

• Content	80 litres(s)
• Number of intermediate shelves	1
• Front pane	Turned-down edges
• Safety glass	Yes
• Temperature range	30 °C to 90 °C
• Heating type	Dry heated
• Water bowl for air humidification	Yes
• Type of door	Lifting door
• Position of the door	On both sides
• Lighting	LED
• Power load	1 kW 230 V 50 Hz
• Size	W 700 x D 440 x H 370 mm
• Weight	17.8 kg



► Table top unit that can be used from both sides with practical lifting doors



► 1 intermediate shelf
Dimensions: W 620 x D 340 mm



► LED lighting

305063

GTW 4015613688892



RRP* 539,- €

Hot display 5900 2ER



With the hot display unit, food can be kept warm on two levels to save space. Lamps for illuminating the shelves, as well as a mirror mounted on the back ensure an appealing presentation of the food.

• Content	104 litres(s)
• Number of intermediate shelves	1
• Temperature range	30 °C to 70 °C
• Heating type	Upper / lower heat
• Water bowl for air humidification	No
• Lighting	Lid
• Properties	Upper storage space is heated as well by the radiant heater of the lower level Top heat of the upper level can be controlled separately
• Power load	0.56 kW 230 V 50 Hz
• Size	W 630 x D 465 x H 655 mm
• Weight	27.6 kg



► Attractive presentation of food



► Illuminated storage spaces



► Mirrored back wall

305064

GTW 4015613711263



RRP* 785,- €



Bartscher DeliCompact hot display unit



- Material: Steel plate
- Content: 52 litre(s)
- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: Yes
- Safety glass: Yes
- Temperature range: 30 °C to 110 °C
- Heating type: Water heated
- Water bowl for air humidification: Yes
- Type of door: Leaf door(s)
- Position of the door: Reverse
- Interior lighting: Yes
- Power load: 1.2 kW | 230 V | 50 Hz
- Size: W 390 x D 445 x H 665 mm
- Weight: 24.4 kg

306057

RRP* 659,- €

GTIN 4015613535500



Hot display unit "Bartscher Deli I"



- Material: Steel
Painted
Chrome-plated
- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: Yes
- Safety glass: Yes
- Temperature range: 30 °C to 90 °C
- Heating type: Dry heated
- Water bowl for air humidification: Yes
- Type of door: Sliding door(s)
- Position of the door: On both sides
- Interior lighting: Yes

	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bartscher Deli I	110 litre(s)	1.84 kW 230 V 50 Hz	W 660 mm D 470 mm H 640 mm	35 kg	306053	609,- €	4015613437743
Bartscher Deli II	152 litre(s)	1.84 kW 230 V 50 Hz	W 900 mm D 480 mm H 590 mm	52 kg	306054	798,- €	4015613437750
Bartscher Deli III	373 litre(s)	2.2 kW 230 V 50 Hz	W 1,200 mm D 480 mm H 790 mm	76 kg	306055	1,098,- €	4015613437767



Hot display unit "Bartscher Deli Plus I"



TABLET



- Number of intermediate shelves
- Safety glass
- Temperature range
- Heating type
- Water bowl for air humidification
- Type of door
- Lighting

3
Yes
30 °C to 90 °C
Dry heated
Yes
Sliding door(s)
LED
Lid
Can be switched separately

	Content	Position of the door	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bartscher Deli Plus I	120 litre(s)	Reverse	1.1 kW 230 V 50 Hz	W 690 mm D 600 mm H 670 mm	36.2 kg	305053	775,- €	4015613503035
Bartscher Deli Plus I-D	120 litre(s)	On both sides	1.1 kW 230 V 50 Hz	W 690 mm D 590 mm H 685 mm	36 kg	305055	819,- €	4015613525839
Bartscher Deli Plus II	160 litre(s)	Reverse	1.5 kW 230 V 50 Hz	W 870 mm D 585 mm H 685 mm	42.8 kg	305054	898,- €	4015613503042



Hot display unit GN2110-R



TABLET



- Depth GN container max.
- Front pane
- Safety glass
- Temperature control
- Temperature range
- Heating type
- Position of the door
- Lighting
- Number of intermediate shelves
- Not included in delivery

40 mm
Rounded
Yes
Thermostat
30 °C to 110 °C
Dry heated
Reverse
LED
1
GN containers

	Content	Type of door	Power load	Size	Weight	Code-No.	RRP*	GTIN
GN1110-R	85 litre(s)	Lifting door	1.65 kW 230 V 50/60 Hz	W 505 mm D 785 mm H 560 mm	45 kg	305067	3,259,- €	4015613828770
GN2110-R	95 litre(s)	Sliding doors	2.1 kW 230 V 50/60 Hz	W 755 mm D 785 mm H 560 mm	56.6 kg	305066	3,498,- €	4015613808819
GN3110-R	185 litre(s)	Sliding doors	3.65 kW 230 V 50/60 Hz	W 1,095 mm D 785 mm H 560 mm	84.8 kg	305068	4,998,- €	4015613828787





Buffet trolley Kids W4110-150U

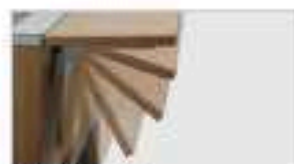
The mobile buffet solution for children – because they, too, love looking at food and like to make their own choice of perfectly heated dishes.



- Material: Laminated wood, Stainless steel, Plastic
- Number of tanks: 1
- Basin size, GN format: 4 x 1/1 GN
- Depth GN container max.: 150 mm
- Temperature range: 30 °C to 90 °C
- Drain tap: Yes
- Germ guard: Yes
- Lighting: Infrared heat lamps
- Can be switched separately: Yes
- 5 swivel casters, 2 with brake
- Properties: Stainless steel sink, Rounded corners
- Including: 4 bars: Length 528 mm, width 30 mm
- Not included in delivery: GN containers
- Delivery state: Permanently mounted
- Power load: 2.2 kW | 230 V | 50 Hz
- Size: W 1,425 x D 1,160 x H 1,200 mm
- Weight: 96 kg



- Mobile buffet solution for children
- Serving height: 790 mm



- With tray slide
- Hinged
- Dimensions: W 1,425 x D 250 mm



- Colour Wenge



- Colour Anthracite

	Colour	Code-No.	RRP*	GTIN
Buffet trolley Kids W4110-150U	Elm	125631	4,449,- €	4015613758305
Buffet trolley Kids W4110-150W	Wenge	125631V1	4,449,- €	4015613773032
Buffet trolley Kids W4110-150A	Anthracite	125631V2	4,449,- €	4015613773049



Buffet trolley W3110-200U

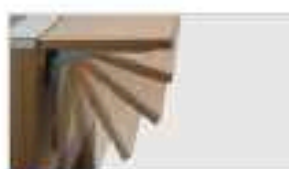


The mobile buffet solution with a modern wooden design – this buffet cart has germ protection and LED lighting. It is designed for 3-4 GN containers 1/1 and uses the bain-marie principle to keep buffet dishes warm and to retain their quality and appeal.

⚡	Material	Laminated wood Stainless steel Plastic
⚡	Number of tanks	1
⚡	Depth GN container max.	200 mm
⚡	Temperature range	30 °C to 90 °C
⚡	Drain tap	Yes
⚡	Germ guard	Yes
⚡	Lighting	LED Can be switched separately
⚡	Swivel casters	2 with brake
⚡	Properties	Stainless steel sink
⚡	Including	Bars: length 528 mm, width 30 mm GN containers
⚡	Not included in delivery	GN containers
⚡	Delivery state	Permanently mounted



► 4 x 1/1 GN



► With tray slide
► ringed



► Colour Wenge



► Colour Anthracite

	Colour	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
W3110-200U	Elm	3 x 1/1 GN	2.26 kW 230 V 50 Hz	W 1,170 mm D 1,250 mm H 1,510 mm	110.6 kg	125633	5,749,- €	4015613758558
W3110-200W	Wenge	3 x 1/1 GN	2.26 kW 230 V 50 Hz	W 1,170 mm D 1,250 mm H 1,510 mm	110.6 kg	125633V1	5,749,- €	4015613773056
W3110-200A	Anthracite	3 x 1/1 GN	2.26 kW 230 V 50 Hz	W 1,170 mm D 1,250 mm H 1,510 mm	113.4 kg	125633V2	5,749,- €	4015613773068
W4110-200U	Elm	4 x 1/1 GN	3.02 kW 230 V 50 Hz	W 1,495 mm D 1,250 mm H 1,520 mm	133.5 kg	125634	6,549,- €	4015613757803
W4110-200W	Wenge	4 x 1/1 GN	3.02 kW 230 V 50 Hz	W 1,495 mm D 1,250 mm H 1,520 mm	133.5 kg	125634V1	6,549,- €	4015613773070
W4110-200A	Anthracite	4 x 1/1 GN	3.02 kW 230 V 50 Hz	W 1,495 mm D 1,250 mm H 1,520 mm	133.5 kg	125634V2	6,549,- €	4015613773087



Buffet trolley, hot, 3x 1/1GN



Hot food perfectly presented. The buffet trolley is optimally equipped with integrated lighting, sneeze guard, granite work surface and 4 swivel casters.



• Material	Wood
• Colour	Teak
• Depth GN container max.	150 mm
• Temperature range	30 °C to 90 °C
• Drain tap	Yes
• Germ guard	Yes
• Lighting	On the germ guard
• Swivel casters	4 swivel casters, 2 with brake
• Properties	Work surface made of Granit Rosa Porino Stainless steel sink GN containers Tray slide
• Not included in delivery	
• Delivery state	Building kit (simple assembly)



► 2 separate sockets required

	Number of tanks	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Buffet trolley, hot, 3x 1/1GN	1	3 x 1/1 GN	2 kW 230 V 50 Hz	W 1,200 mm D 880 mm H 1,370 mm	112 kg	125614	2,398,- €	4015613745381
Buffet trolley, hot, 4x 1/1GN	1	4 x 1/1 GN	3 kW 230 V 50 Hz	W 1,490 mm D 880 mm H 1,370 mm	136 kg	125628	2,649,- €	4015613745374
Buffet trolley, hot, 6x 1/1GN	2	6 x 1/1 GN	4 kW 230 V 50 Hz	W 2,150 mm D 880 mm H 1,370 mm	184 kg	125624	3,498,- €	4015613745398



Component parts

Tray slide, 1 piece, 3x 1/1 GN

- Material: Stainless steel
- Size: W 1,180 x D 380 x H 115 mm
- Weight: 3.1 kg
- GTIN: 4015613570815



125502

RRP 369,- €

Tray slide, 1 piece, 4x 1/1 GN

- Material: Stainless steel
- Size: W 1,500 x D 310 x H 120 mm
- Weight: 4 kg
- GTIN: 4015613570846

125503

RRP 419,- €



Tray slide, 1 piece, 6x 1/1 GN

- Material: Stainless steel
- Size: W 2,100 x D 310 x H 120 mm
- Weight: 5.9 kg
- GTIN: 4015613570860

125504

RRP 649,- €

Food service cart 2 x 1/1 GN


 CMS
18/19


- Number of tanks: 1
- Depth GN container max.: 200 mm
- Double-walled basin: Yes
- Heating type: Dry heated
- Temperature range: 30 °C to 90 °C
- Heating zones can be controlled separately: No
- Water drain tap: No
- Swivel casters: 4 swivel casters, 2 with brake
- Not included in delivery: GN containers
- Delivery state: Building kit (simple assembly)

	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Food service cart 2 x 1/1 GN	2 x 1/1 GN	1 kW 230 V 50 Hz	W 650 mm D 820 mm H 855 mm	32 kg	200254	1,229,- €	4015613505312
Food service cart 3 x 1/1 GN	3 x 1/1 GN	2 kW 230 V 50 Hz	W 650 mm D 1,200 mm H 855 mm	41 kg	200255	1,519,- €	4015613505329



Food service cart WB2110


 CMS
18/19


The mobile buffet: Keeping food warm and transportation. A completely warm buffet can be opened very quickly.

- Depth GN container max.: 200 mm
- Heating type: Water heated
- Temperature range: 30 °C to 90 °C
- Heating zones can be controlled separately: Yes
- Water drain tap: Yes
- Swivel casters: 4 swivel casters, 2 with brake
- Not included in delivery: GN containers
- Delivery state: Permanently mounted

	Number of tanks	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
WB2110	2	2 x 1/1 GN	1.4 kW 230 V 50-60 Hz	W 655 mm D 900 mm H 910 mm	38.8 kg	200261	1,419,- €	4015613671789
WB3110	3	3 x 1/1 GN	2.1 kW 230 V 50-60 Hz	W 655 mm D 1,300 mm H 910 mm	54 kg	200262	1,949,- €	4015613671802



Heat lamp IWL250D SI



- Material
- Heat source type
- Lamp holder
- Connection cable model

Steel, painted
Infrared lamp(s)
E27
Spiral cable
Cable length: 650 mm to 1600 mm
Pendulum stroke system
1 infrared lamp (Philips Incandescent),
colour of glass: Clear
Electric connection material
0.25 kW | 230 V | 50/60 Hz
W 230 x D 230 x H 250 mm
1 kg

- Including

- Power load
- Size
- Weight



► Heat lamps IWL250D
available in 5 different colours

	Colour	Code-No.	RRP*	GTIN
Heat lamp IWL250D SI	Silver, matt	114278	122,- €	4015613715933
Heat lamp IWL250D SW	Black, matt	114273	122,- €	4015613712703
Heat lamp IWL250D CHR	Silver, high-shine	114279	145,- €	4015613738274
Heat lamp IWL250D KU	Copper, high-shine	114274	145,- €	4015613712727
Heat lamp IWL250D GO	Gold, high-shine	114275	145,- €	4015613712734

Heat lamp IWL250ST S



The warming lamp in elegant black keeps food reliably warm with infrared heat. Thanks to the flexible lamp arm, it is the perfect kitchen helper - whether for preparation, serving food or at the buffet.



- Heat source type
- Lamp holder
- Properties



- Including

Infrared lamp(s)
E27
Ventilated steel reflector
Clear height: Variable (max. 520 mm)
Infrared lamp, colour of glass: Clear



► With high-quality coating in black



► Heat-based heating effect thanks to flexible lamp arm



	Colour	Number of heat lamps	Power load	Size	Weight	Code-No.	RRP*	GTIN
IWL250ST S	Black, matt	1	0.25 kW 230 V 50-60 Hz	W 200 mm D 250 mm H 700 mm	6.1 kg	114305	205,- €	4015613867601
IWL250ST	Silver	1	0.25 kW 230 V 50-60 Hz	W 200 mm D 250 mm H 700 mm	6.1 kg	114270	198,- €	4015613866417
IWL500ST S	Black, matt	2	0.5 kW 230 V 50-60 Hz	W 330 mm D 515 mm H 700 mm	9.4 kg	114306	289,- €	4015613890760
IWL500ST	Silver	2	0.5 kW 230 V 50-60 Hz	W 330 mm D 515 mm H 700 mm	9.4 kg	114296	279,- €	4015613806198



Food warmer I2WL552 1/1 S



Modern design in black meets functionality: the elegant heat lamps not only set visual accents - their powerful and ventilated aluminium reflectors ensure constant heat output. This keeps food in containers up to 1/1 GN reliably at the right temperature - whether at the buffet, for catering or for use in communal catering.



- Material
- Basin size, GN format
- Depth GN container max.
- Heat source type
- Including
- Important information
- Delivery state

Aluminium
1/1 GN
65 mm
Infrared lamp(s)
Infrared lamp, colour of glass: Clear
Delivery without GN containers
Building kit (simple assembly)



- Modern design:
With high-quality coating in black
- Elegant silk-matt look



- Height adjustable in 8 steps
- Light height: 370 - 560 mm



- Height adjustable in 8 steps
- Light height: 370 - 560 mm



- For 2/1 GN containers
- Max. GN container depth: 65 mm

	Colour	Number of heat sources	Power load	Size	Weight	Code-No.	RRP*	GTIN
I2WL552 1/1 S	Black, matt	2	0.55 kW 230 V 50/60 Hz	W 350 mm D 510 mm H 585 mm	1.6 kg	114304	139,- €	4015613867595
I2WL552 1/1	Silver	2	0.55 kW 230 V 50/60 Hz	W 350 mm D 500 mm H 790 mm	1.6 kg	114282	135,- €	4015613779874
I3WL820 2/1 GN	Silver	3	0.82 kW 230 V 50 Hz	W 810 mm D 340 mm H 610 mm	2.1 kg	114267	139,- €	4015613676326



Component parts

Infrared lamp IWL250D-W/S

- Model: Infrared, Glass colour: Clear
- Fitting: E27
- Power: 0.25 kW
- Frequency: 50 Hz
- Size: W 120 x D 120 x H 142 mm
- Weight: 0.1 kg
- GTIN: 4015613717135



114258

RRP 10,- €

Infrared lamp IWL250D-W

- Model: Infrared, Philips Incandescent
- 230-250 V B8125, Glass colour: Clear
- Fitting: E27
- Power load: 0.25 kW | 230 V | 50 Hz
- Size: W 125 x D 125 x H 173 mm
- Weight: 0.1 kg
- GTIN: 4015613715131



114277

RRP 18,- €

Infrared lamp IWL250D

- Model: Infrared, Philips Incandescent
- 230-250 V B8125
- Fitting: E27
- Power load: 0.25 kW | 230 V | 50 Hz
- Size: W 125 x D 125 x H 180 mm
- Weight: 0.12 kg
- GTIN: 4015613692562



114271

RRP 18,- €

Food warmer 1HR1000 1/1



- Basin size: GN format
- Depth GN container max:



- Heat source type
- Number of heated tubes



- Temperature range
- Including

- Power load

- Size

- Weight

1/1 GN

65 mm

Infrared heated tube(s)

1

22 °C to 53 °C

1 GN container 1/1 GN, 50 mm deep, stainless steel

1 perforate metal sheet

1 kW | 230 V | 50-Hz

W 335 x D 570 x H 505 mm

8.3 kg

A114001

GTIN 4015613432526

RRP* 269,- €



Food warmer I1WL400



- Surface material warming plate
- Warming plate GN-capable



- Heat source type
- Temperature range



- Heat sources can be switched separately
- Including

- Delivery state

Glass ceramic

1/1 GN

Infrared lamp(s)

30 °C to 85 °C

Yes

Infrared lamp, colour of glass: red

Permanently mounted



114263

- For GN containers and plates
- GN-capable: 1 x 1/1 GN



114272

- For GN containers and plates
- GN-capable: 2 x 1/1 GN



- Heat supply: Infrared lamps
- Infrared lamps, page 209



- Heat supply: Warming plate

	Number of heating zones	Number of heat sources	Power load	Size	Weight	Code-No.	RRP*	GTIN
I1WL400	1	1	0.4 kW 230 V 50-60 Hz	W 380 mm D 555 mm H 560 mm	7.5 kg	114263	269,- €	4015613655376
I2WL800	2 (can be controlled separately)	2	0.8 kW 230 V 50-60 Hz	W 740 mm D 565 mm H 570 mm	14 kg	114272	449,- €	4015613692272





Food warmer I2WL801



For GN containers at the buffet or for plates at the serving area – the food warmer keeps food at the perfect temperature. That's because the heat is transferred to the food by infrared heating lamps from above and the stainless steel warming plate from below.



- Surface material warming plate
- Warming plate GN-capable
- Heating zones can be controlled separately
- Heat source type
- Temperature range
- Heat sources can be switched separately
- Including
- Delivery state

Stainless steel
1/1 GN
Yes
Infrared lamps
30 °C to 85 °C
Yes
Infrared lamp, colour of glass: red
Building kit (simple assembly)



I14302

- For GN containers and plates
- GN-capable: 2 x 1/1 GN



I14303

- For GN containers and plates
- GN-capable: 3 x 1/1 GN



- Heat supply: Infrared lamps
- Infrared lamps, page 209



- Heat supply: Warming plate

	Number of heating zones	Number of heat sources	Power load	Size	Weight	Code-No.	RRP*	GTIN
I2WL801	2	2	0.8 kW 230 V 50/60 Hz	W 735 mm D 560 mm H 550 mm	12.3 kg	I14302	498,- €	4015613841922
I3WL1200	3	3	1.2 kW 230 V 50/60 Hz	W 1,085 mm D 560 mm H 545 mm	17.6 kg	I14303	698,- €	4015613871233





Infrared thermal bridge - variable, as stand-alone unit or suspended to ceiling



- Material: Aluminium, Stainless steel
- Heat source type: Infrared heated tube(s)
- Number of heated tubes: 1
- Clear height: 360 mm
- Design: Can be mounted
- Properties: Prepared for the assembly of feet or a chain
- Not included in delivery: Feet, chain



Heat source: infrared heating tube



Prepared for the assembly of feet or a chain



	Power load	Size	Weight	Code-No.	RRP*	GTIN
Food warmer IHR650	0.65 kW 230 V 50/60 Hz	W 760 mm D 225 mm H 65 mm	2.8 kg	114001	245,- €	4015613451749
Food warmer IHR800	0.8 kW 230 V 50/60 Hz	W 920 mm D 225 mm H 65 mm	3.3 kg	114002	265,- €	4015613452142
Food warmer IHR950	0.95 kW 230 V 50/60 Hz	W 1,070 mm D 225 mm H 65 mm	3.6 kg	114003	285,- €	4015613452159
Food warmer IHR1100	1.1 kW 230 V 50/60 Hz	W 1,220 mm D 225 mm H 65 mm	4 kg	114005	315,- €	4015613460538
Food warmer IHR1250	1.25 kW 230 V 50/60 Hz	W 1,370 mm D 225 mm H 65 mm	4.3 kg	114004	335,- €	4015613452166
Food warmer IHR1730	1.73 kW 230 V 50/60 Hz	W 1,830 mm D 225 mm H 65 mm	5.6 kg	114006	395,- €	4015613460545



Component parts

Food warmer feet, pair

- Size: W 270 x D 25 x H 425 mm
- Weight: 0.72 kg
- GTIN: 4015613452258



114000

arr 85,- €



Food warmer WBS800 11HR



- Heat source type
- Clear height
- Design
- Properties

Infrared heated tube(s)
280 mm
With feet
30 - 40 mm edges turned down all-round
Setting feet in square tubing 25 x 25 mm

	Number of heated tubes	Power load	Size	Weight	Code-No.	RRP*	GTIN
Food warmer WBS800 11HR	1	0.2 kW 230 V 50/60 Hz	W 800 mm D 300 mm H 400 mm	8 kg	112001	659,- €	4015613656311
Food warmer WBS1000 12HR	2	0.4 kW 230 V 50/60 Hz	W 1,000 mm D 300 mm H 400 mm	9 kg	112101	698,- €	4015613656328
Food warmer WBS1200 13HR	3	0.6 kW 230 V 50/60 Hz	W 1,200 mm D 300 mm H 400 mm	11 kg	112122	825,- €	4015613656335
Food warmer WBS1400 13HR	3	0.6 kW 230 V 50/60 Hz	W 1,400 mm D 300 mm H 400 mm	12 kg	112141	855,- €	4015613656197
Food warmer WBS1600 13HR	3	0.6 kW 230 V 50/60 Hz	W 1,600 mm D 300 mm H 400 mm	14 kg	112161	875,- €	4015613656342
Food warmer WBS1800 14HR	4	0.8 kW 230 V 50/60 Hz	W 1,800 mm D 300 mm H 120 mm	17.4 kg	112181	1,019,- €	4015613656359
Food warmer WBS2000 14HR	4	0.8 kW 230 V 50/60 Hz	W 2,000 mm D 300 mm H 400 mm	18 kg	112201	1,069,- €	4015613656366



Warming plate WP320S 1/1S

Extra flat warming plate for buffets, catering and front cooking areas. Food is kept warm and is presented stylishly for serving. Ideal for 1/1 GN containers.



- Material warming plate
- Gastonorm
- Heat-up time
- Not included in delivery
- Power load
- Size
- Weight

SCHOTT®
Glass, hardened
1/1 GN
approx. 10 minutes
GN containers
0.32 kW | 230 V | 50/60 Hz
W 600 x D 400 x H 35 mm
4.1 kg



► Dimensions footprint:
W 570 x D 370 mm



► GN-compatible, ideal for 1/1 GN



► Extra flat with a classy look for buffets, catering and front cooking areas.

114374

GTIN 4015613868829



RRP* 105,- €

Warming plate WP230S-EB 1/1

Whether as a table-top or built-in device, the warming plate is also ideal for buffets, food serving and front cooking due to its elegant white design. The choice of 3 temperature levels occurs via easy touch control operation.



- Material warming plate
- Gastonorm
- Temperature range
- Temperature control
- Can be installed
- Not included in delivery
- Power load

SCHOTT®
Glass, hardened
1/1 GN
50 °C to 95 °C
3 levels
50 °C | 70 °C | 95 °C
Yes
GN containers
0.23 kW | 230 V | 50-60 Hz



114371

► Installable warming plate
► Can also be used as a table-top unit



► Dimensions footprint:
W 520 x D 270 mm



114373

► Installable warming plate
► Can also be used as a table-top unit



► Dimensions footprint:
W 520 x D 270 mm

	Colour	Size	Weight	Code-No.	RRP*	GTIN
WP230S-EB 1/1	White Silver	W 545 mm D 340 mm H 47 mm	3.3 kg	114371	109,- €	4015613783468
WP230S-EB 1/1S	Black Silver	W 544 mm D 338 mm H 46 mm	2.9 kg	114373	109,- €	4015613846507



Warming plate WP150 1/1



- Material
- Material warming plate
- Temperature range
- Temperature control
- Not included in delivery

Aluminum
Glass
Glass
30 °C to 95 °C
Stepless
GN containers



114356

► Designed for GN containers: 1/1 GN



114357

► Designed for GN containers: 2/1 GN

	Gastronorm	Power load	Size	Weight	Code-No.	RRP*	GTIN
WP150 1/1	1/1 GN	0.15 kW 230 V 50/60 Hz	W 570 mm D 335 mm H 40 mm	3.5 kg	114356	155,- €	4015613416755
WP300 2/1	2/1 GN	0.3 kW 230 V 50/60 Hz	W 670 mm D 550 mm H 40 mm	5.9 kg	114357	215,- €	4015613416762



Warming plate WP250



- Material warming plate
- Temperature range
- Temperature control
- Overheating protection
- Control lamp

Stainless steel
35 °C to 95 °C
Thermostatic
Yes
ON/OFF



► Footprint: Material stainless steel



► Temperature control: Thermostatic
► Temperature range: 35 °C to 95 °C



► On/off switch
► Overheat protection

	Power load	Size	Weight	Code-No.	RRP*	GTIN
WP250	0.25 kW 230 V 50/60 Hz	W 500 mm D 375 mm H 64 mm	5 kg	114360	155,- €	4015613504957
WP450	0.45 kW 230 V 50/60 Hz	W 900 mm D 450 mm H 64 mm	13.2 kg	114361	225,- €	4015613504964
WP600	0.6 kW 230 V 50/60 Hz	W 1,000 mm D 500 mm H 64 mm	16 kg	114362	275,- €	4015613504971





Induction warming plate IW10



- Material hob
- Size ceramic surface
- Output max.
- Number of temperature levels
- Temperature range
- Properties
- Power load
- Size
- Weight

Glass
W 460 x D 315 mm
1,000 W
11
50 °C to 100 °C
Handles, on side
Acoustic signal for missing cookware
1 kW | 230 V | 50 Hz
W 530 x D 340 x H 65 mm
5.6 kg



- Flexible heat retention through induction
- 1 kW table-top appliance



- Handles on side



- Simple to operate
- Temperature control in 5°C steps

114366

GTW 4015613714836



RRP* 165,- €

Induction warming plate IW10-EB



- Material hob
- Size ceramic surface
- Output max.
- Number of temperature levels
- Temperature range
- Intervals temperature setting
- Control unit
- Can be installed
- Combinability
- Power load
- Size
- Weight

Glass
W 455 x D 310 mm
1,000 W
13
40 °C to 100 °C
5 °C
Electronic
Touch
Yes
3 appliances can be switched in sequence in 1 power circuit
1 kW | 230 V | 50 Hz
W 490 x D 345 x H 67 mm
5.4 kg



- Ideal for use in preparation, the food counter and at the buffet



- Can also be used as a table-top unit



- Combinable:
3 appliances can be switched in sequence in 1 power circuit

114367

GTW 4015613715704



RRP* 185,- €

Induction warming plate IW10-EBBF

Thanks to the separate control panel, the built-in warming plate is ideally suited for needs-based use for keeping food warm. The simple operation and the exact temperature setting from 50 °C to 100 °C make it ideal for hot buffets.



- Material hob
- Warming station diameter
- Output max.
- Number of temperature levels
- Temperature range
- Intervals temperature setting
- Control unit

- Can be installed
- Control panel

- Combinability

- Power load
- Size
- Weight

Glass
280 mm
1,005 W
E
50 °C to 100 °C
10 °C
Electronic
Touch
Yes
Separate
Cable length: 0,75 m
3 appliances can be switched in sequence in 1 power circuit
1 kW | 230 V | 50/60 Hz
W 320 x D 370 x H 80 mm
3,5 kg



- ▶ Integrated warming plate with separate control panel
- ▶ Excellent for warm buffets



- ▶ Can also be used as a table-top unit



- ▶ Combinable:
3 appliances can be switched in sequence in 1 power circuit

105996

GTIN 4015613715421

RRP* 219,- €



Induction warming plate IW5-1

This induction warming plate has an appealing design and an impressive power of 500 W. Since up to four appliances can be combined in series, this makes for an exceptional solution for hot buffets and catering.



- Material hob
- Size cooking surface
- Output max.
- Number of temperature levels
- Temperature range
- Intervals temperature setting
- Control unit

- Combinability

- Power load
- Size
- Weight

Glass
W 390 x D 390 mm
500 W
9
60 °C to 100 °C
5 °C
Touch
Electronic
4 appliances can be switched in sequence in 1 power circuit
0,5 kW | 230 V | 50/60 Hz
W 395 x D 395 x H 98 mm
7,4 kg



- ▶ Table-top warming plate
- ▶ Ideally suited for warm buffets and catering



- ▶ Easy operation
- ▶ Temperature control in 5°C steps



- ▶ Combinable:
4 appliances can be switched in sequence in 1 power circuit

105601

GTIN 4015613846721

RRP* 298,- €



Induction warming plate IW3



- Material: Steel
- Material hob: Glass
- Size ceramic surface: W 390 x D 390 mm
- Output max.: 300 W
- Number of temperature levels: 12
- Temperature range: 40 °C to 95 °C
- Control unit: Electronic
- Control: Touch
- Combinability: 4 appliances can be switched in sequence in 1 power circuit
- Power load: 0.3 kW | 230 V | 50-60 Hz
- Weight: 5.4 kg



- ▶ Table-top warming plate
- ▶ Ideally suited for warm buffets



- ▶ Easy operation
- ▶ Temperature control in 5°C steps



- ▶ 4 appliances can be switched in sequence in 1 power circuit
- ▶ Connection cable IW3

	Colour	Size	Code-No.	RRP*	GTIN
IW3	Black Silver	W 395 mm D 395 mm H 100 mm	105865	1,249,- €	4015613746838
IW3-SW	Black	W 390 mm D 390 mm H 100 mm	105867	1,298,- €	4015613773117



Induction warming plate IW3-EBBF



- Material: Steel
- Material hob: Glass
- Warming station diameter: 195 mm
- Output max.: 300 W
- Number of temperature levels: 12
- Temperature range: 40 °C to 95 °C
- Control unit: Electronic
- Control: Touch
- Can be installed: Yes
- Control panel: Separate
- Cable length: 0.65 m
- Combinability: 4 appliances can be switched in sequence in 1 power circuit
- Power load: 0.3 kW | 230 V | 50 Hz
- Size: W 280 x D 280 x H 95 mm
- Weight: 3.8 kg



- ▶ Integrated warming plate with separate control panel



- ▶ Easy operation
- ▶ Temperature control in 5°C steps



- ▶ 4 appliances can be switched in sequence in 1 power circuit
- ▶ Connection cable IW3

105864

GTIN 4015613746821

RRP 1,179,- €



Component parts

Connection cable IW3

- Length cable: 1.55 m
- Designed for:
Induction warming plate IW3
Induction warming plate IW3-SW
Induction warming plate IW3-E88F
- Size: W 30 x D 1,350 x H 20 mm
- Weight: 0.12 kg
- GTIN: 4015613809670

105868

RRP* 59,- €



Induction warming system IWS650

With the „invisible“ induction warming system, the worktop can be used either as a warming area or work surface. Installed under a worktop, the impressive technology allows a chafing dish to be heated up to 100 °C while the worktop temperature reaches a maximum of 35 °C.



- Output max. 650 W
- Maximum worktop temperature 35 °C
- Suitable worktop material: Glass, Ceramic, Marble, Quartz, Stone
- Suitable worktop thickness 4 - 20 mm
- Number of output levels 20
- Temperature range induction warming system to 55 °C
- Temperature range chafing dish up to 100 °C
- Control unit: Electronic Touch
- Control panel: Cable length: 2 m, Separate
- Suitable worktop material: 1/1 GN, 2/3 GN, Round up to 40 cm, 1 spacer
- Including: 0.65 kW | 230 V | 50 Hz
- Power load: W 340 x D 340 x H 175 mm
- Size: 4.9 kg
- Weight:



- Induction warming system for more flexibility
- Installation below the worktop
- Worktop can be used either as a warming station or work surface



- Temperature range induction warming system: up to 55 °C
- Temperature range chafing dish: up to 100 °C



- Spacer
- For optimal heat transfer without heating the work surface
- Maximum worktop temperature: 35 °C

105866

GTIN 4015613812687

RRP* 2,449,- €



Plate warmer T12



The plate warmer is very space-saving due to its special shape and heats up to twelve plates to about 65 °C. When it is not needed, the lids allow hygienic and safe storage.



- Capacity plates 12
- Diameter plates max. 280 mm
- Temperature range to 65 °C
- Power load 0.3 kW | 230 V | 50 Hz
- Size W 320 x D 250 x H 105 mm
- Weight 2.9 kg



- ▶ Space-saving design
- ▶ Hygienic and safe storage



- ▶ Fits 12 plates



- ▶ Temperature range up to 65 °C

A120814

GTIN 4015613687285



RRP* 99,- €

Plate warmer f. 30-40 plates, SS



Table-top unit for the work surface or the buffet.



- Capacity plates 30 - 40
- Diameter plates max. 320 mm
- Temperature range 30 °C to 80 °C
- Type of door Rotating door
- Door hinge side Runs inward
- Power load 0.6 kW | 230 V | 50 Hz
- Size W 465 x D 465 x H 565 mm
- Weight 22.4 kg



- ▶ Capacity: 30 - 40 plates
- ▶ Plate diameter: 320 mm



- ▶ Rotating glass door
- ▶ Space-saving, runs inward



- ▶ Temperature range 30 °C to 80 °C

103069

GTIN 4015613475992



RRP* 689,- €

Plate dispenser, electrically heated



- Capacity plates 2 x 50
- Diameter plates max. Max. 2 x 32 kg
- Number of warming plates 300 mm
- Temperature range 2
- Swivel casters 30 °C to 110 °C
- Including 4 swivel casters, 2 with brake
- Power load 2.3 lbs, plastic
- Size 2 kW | 230 V | 50 Hz
- Weight W 435 x D 820 x H 1,025 mm
- Weight 54 kg

103065

GTIN 4015613437774

RRP* 1,659,- €



Hot cupboard, 1D, 25-30 plates



- Diameter plates max. 320 mm
- Temperature range 30 °C to 85 °C
- Door hinge side can be changed
- Number of intermediate shelves No

320 mm
30 °C to 85 °C
No
1



	Capacity plates	Power load	Size	Weight	Code-No.	RRP*	GTIN
Hot cupboard, 1D, 25-30 plates	25 - 30	0.4 kW 230 V 50 Hz	W 400 mm D 460 mm H 550 mm	21.2 kg	103064	385,- €	4015613405704
Hot cupboard, 1D, 55-60 plates	55 - 60	0.75 kW 230 V 50 Hz	W 450 mm D 495 mm H 855 mm	32.2 kg	103063	469,- €	4015613398594
Hot cupboard, 2D, 110-120 plates	110 - 120	1.2 kW 230 V 50 Hz	W 750 mm D 495 mm H 855 mm	44.6 kg	103122	785,- €	4015613398600



Cups warmer 48 cups



Coffee cups and spoons within easy reach. Up to 48 coffee cups can be kept warm at the same time in the cup warmer with its practical rotating base.

- Material Aluminum
- Capacity cups max. 48
- Diameter cups max. 90 mm
- Size Cupholder Ø 95 mm | Height: 300 mm
- Temperature range 30 °C to 45 °C
- Properties 4 containers for teaspoons, detachable
With rotating base
- Power load 0.2 kW | 230 V | 50/60 Hz
- Size W 360 x D 360 x H 415 mm
- Weight 7.5 kg



- ▶ With rotating base
- ▶ For simple removal and refilling



- ▶ Capacity: 48 cups
- ▶ Cup diameter: 90 mm



- ▶ 4 containers for teaspoons
- ▶ Detachable for easy cleaning

103067

GTIN 4015613409218

RRP* 409,- €





Cup warmer TA720



Pre-warmed cups for extra coffee enjoyment – the separately controllable heat supply can be progressively adjusted for both levels.



- Capacity cups max.
- Size utility space
- Height inside, each
- Temperature range to
- Properties
- Power load
- Size
- Weight

72
W 280 x D 295 mm
175 mm
60 °C
With worktop surface, dimensions: W 250 x D 250 mm
0.14 kW | 230 V | 50/60 Hz
W 320 x D 345 x H 550 mm
10.7 kg



- ▶ 2 levels with separately controllable heat supply
- ▶ Can be regulated steplessly



- ▶ Max. cup capacity: 72



- ▶ Unheated storage space on the top of the device
- ▶ Perfect for saucers

103076

GTIN 4015613708867



RRP* 439,- €

Cup warmer TA1440



Up to 103 cups can be warmed to the perfect temperature on the 3 heated surfaces. The elegant cup warmer can be used for coffee mugs, espresso cups, or latte macchiato glasses. Once the temperature has been set initially, the warmer is operated easily at the push of a button.



- Capacity cups max.
- Size utility space
- Height inside, each
- Temperature range
- Power load
- Size
- Weight

103
W 285 x D 335 mm
180 mm
30 °C to 60 °C
0.3 kW | 230 V | 50 Hz
W 310 x D 420 x H 540 mm
14.4 kg



- ▶ 3 levels with integrated heating
- ▶ Can be regulated steplessly



- ▶ Capacity 103 cups max.



- ▶ Easy to operate via on/off switch

103079

GTIN 4015613756837



RRP* 879,- €

Cereal dispenser



- Material: Plastic, Steel plate, Painted
- Height of bowls, max.: 75 mm
- Properties: Scratch-proof container, Suitable for wall mounting, Attachment material
- Not included in delivery



	Number of dispensers	Content	Size	Weight	Code-No.	RRP*	GTIN
Cereal dispenser	1	3.5 litres	W 180 mm D 170 mm H 395 mm	1.8 kg	500377	63,- €	4015613527260
Cereal dispenser, double	2	2 x 3.5 litres	W 360 mm D 170 mm H 395 mm	3.7 kg	500378	112,- €	4015613531793
3-place cereal dispenser	3	3 x 3.5 litres	W 540 mm D 170 mm H 395 mm	5.6 kg	500379	175,- €	4015613635675



Chocolate fountain SB 325-1



The highlight of any event – enjoy fresh fruit with creamy melted chocolate. This vibrant dessert really draws in the guests.

- Storage capacity: 2.5 kg
- Temperature range to: 68 °C
- Properties: Cascade detachable, dishwasher-suitable, Temperature and motor can be switched separately
- Power load: 0.33 kW | 230 V | 50 Hz
- Size: W 330 x D 330 x H 480 mm
- Weight: 8.3 kg



► Storage capacity: 2.5 kg



► Temperature control: Stepless



► Temperature and motor can be switched separately

900007

GTIN 4015613767389

RRP* 559,- €



Buffet display "small", plastic



- Material
- Operation
- Hood

Plastic
On both sides
Detachable
Plexiglas



	Number of levels	Size	Weight	Code-No.	RRP*	GTIN
Buffet display "small", plastic	1	W 390 mm D 260 mm H 170 mm	1 kg	A500403	35,- €	4015613285702
Buffet display "large", plastic	1	W 470 mm D 320 mm H 195 mm	1.7 kg	A500404	59,- €	4015613285719
Buffet display double, plastic	2	W 470 mm D 315 mm H 415 mm	3.1 kg	A500405	102,- €	4015613285726



Buffet display SW10



This buffet cabinet keeps food hygienically fresh and can be placed wherever it's needed on your buffet. The transparent roll-top lid allows serving from both sides along with a direct view of the treats being presented.

- Number of levels
- Dimensions surface
- Operation
- Hood
- Size

1
W 420 x D 270 mm
On both sides
Detachable
Polystyrene
W 465 x D 315 x H 195 mm



► Utility surface: Plastic



► Roll-top lid that can be opened from both sides



► Utility surface: Stainless steel sheet, removable



► Refrigeration function using 2 cold packs

	Material	Refrigeration function	Weight	Code-No.	RRP*	GTIN
Buffet display SW10	Plastic	No	1.4 kg	A500467	59,- €	4015613845432
Buffet display SW10KP	Stainless steel	2 cooling pads	2.9 kg	A500468	119,- €	4015613845449



Buffet cabinet 70L



- Material
- Number of levels
- Dimensions surface
- Operation
- Properties
- Size
- Weight

Glass
Melaglas
2
Top: W 335 x D 420 x H 170 mm
Below: W 335 x D 490 x H 140 mm
On reverse side
Drawers permanently mounted
W 360 x D 600 x H 515 mm
13.2 kg

700355

RRP* 335,- €

GTN 4015613667614



Buffet cabinet 5400 2E-K



FRANKFURT

For presentation of food that is not susceptible to temperatures. Products displayed on 2 levels, such as biscuits, dry cakes, chocolates, filled buns and sandwiches, can be taken out from both sides.

- Material
- Number of levels
- Dimensions surface
- Operation
- Size
- Weight

Glass
Stainless steel
2
Top: W 540 x D 320 x H 120 mm
Below: W 540 x D 320 x H 150 mm
On both sides
W 550 x D 375 x H 370 mm
11.6 kg



► For presentation of food that is not susceptible to temperatures



► Insert shelf can be removed

700356

GTN 4015613688954

RRP* 245,- €



Buffet cabinet 3850 3E-K



FRANKFURT

The space-saving buffet cabinet offers display space on 3 levels. This allows food that is not susceptible to temperatures, such as biscuits, dry cakes, chocolates, filled buns and sandwiches, to be presented attractively.

- Material
- Number of levels
- Dimensions surface
- Operation
- Size
- Weight

Glass
Stainless steel
3
W 385 x D 265 x H 175 mm
On reverse side
W 405 x D 335 x H 620 mm
17.2 kg



► For presentation of food that is not susceptible to temperatures



► Insert shelves can be removed

700357

GTN 4015613692616

RRP* 398,- €





REFRIGERATORS

This is what you would call cool diversity: From large appliances such as refrigerators and freezers, cake cabinets and refrigerated wall shelves to ice cube and ice block producers, we have everything you need for safe storage and keeping food fresh.

Mini-Refrigerated Counter 900T1S2



CNS



- Norm-format cabinets
- Size Cupboard
- Norm-format drawers
- Size drawer
- Cooling
- Temperature range
- Climate class
- Power load
- Size

1/1 GN
W 428 x D 497 x H 590 mm
1/1 GN
W 304 x D 515 x H 140 mm
Circulating air
0 °C to 10 °C
4
0.2 kW | 230 V | 50 Hz
W 900 x D 700 x H 880 mm



110256



200262

	Number of cupboards	Number of drawers	Content	Including	Weight	Code-No.	RRP*	GTIN
900T1S2	1	2	260 litre(s)	1 grid	71.6 kg	110257	1,839,- €	4015613782423
900T2	2	—	260 litre(s)	2 grids	67.5 kg	110256	1,379,- €	4015613695440
900S4	—	4	—	—	82 kg	200262	2,229,- €	4015613721873



Preparation table 900T2



CNS



- Capacity GN
- Depth GN container max.
- Number of cupboards
- Norm-format cabinets
- Size Cupboard
- Content
- Cooling
- Temperature range
- Climate class
- Door hinge-side
- Including
- Not included in delivery
- Power load
- Size
- Weight

5 x 1/6 GN
150 mm
2
1/1 GN
W 330 x D 590 x H 450 mm
260 litre(s)
Circulating air
0 °C to 10 °C
N
Left / right
5 bars: length 174 mm, width 25 mm
GN containers
0.2 kW | 230 V | 50 Hz
W 900 x D 700 x H 1,000 mm
66.5 kg

200359

GTIN 4015613782381

RRP 1,599,- €



Refrigerated counter Easy T2



The refrigerated counter ensures an even and constant cooling temperature throughout the entire interior thanks to the convection cooling system. The robust stainless steel surface blends seamlessly into any kitchen and can also be used as a practical work surface. Thanks to Climate class S, this refrigerated cabinet is also suitable for particularly warm environments.



- Number of cupboards
- Norm-format cabinets
- Cooling
- GWP
- Temperature range
- Climate class

- Swivel casters
- Including

- 1
- 1/1 GN
- Circulating air
- 3
- 0 °C to 8 °C
- S
- This appliance is intended for use in ambient temperatures up to 40 °C.
- 2 with brake
- Gwrd (W 325 x D 530 x H 45 mm)



- Energy consumption kWh / 24 h: 2.05
- Energy consumption kWh / an: 748
- Energy efficiency class: B (EU No. 2015 / 1094)



- Energy consumption kWh / 24 h: 2.15
- Energy consumption kWh / an: 785
- Energy efficiency class: B (EU No. 2015 / 1094)



- Energy consumption kWh / 24 h: 3.65
- Energy consumption kWh / an: 1,332
- Energy efficiency class: C (EU No. 2015 / 1094)

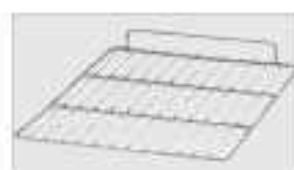
	Number of doors	Door hinge side	Power load	Size	Weight	Code-No.	RRP*	GTIN
Easy T2	2	Left / right	0.25 kW 230 V 50 Hz	W 1,350 mm D 700 mm H 850 mm	71.8 kg	110895	1,598,- €	4015613876337
Easy T3	3	Left / right / right	0.25 kW 230 V 50 Hz	W 1,800 mm D 700 mm H 850 mm	85.4 kg	110906	1,898,- €	4015613895901
Easy T4	4	Left / right / left / right	0.34 kW 230 V 50 Hz	W 2,250 mm D 700 mm H 850 mm	110.4 kg	110897	2,198,- €	4015613876351



- Constant and uniform cooling temperature in the interior
- Cooling: circulating air
- Temperature control in 0.1 °C steps



- Norm-format cabinets: 1/1 GN
- Height-adjustable drawers



- Swivel casters, 2 lockable

Refrigerated counter Easy S4-1501



- Norm-format drawers
- Depth GN container max.
- Cooling
- GWP
- Temperature range
- Climate class



- Swivel casters
- Power load

1/1 GN
150 mm
Circulating air
3
0 °C to 8 °C
5

This appliance is intended for use in ambient temperatures up to 40 °C.
4 swivel casters, 2 with brake
0.25 kW | 230 V | 50 Hz



- ▶ Drawers, cooled
- ▶ Gastronorm: 1/1 GN
- ▶ Depth GN container max.: 150 mm



- Energy consumption kWh / 24 h: 2.05
- Energy consumption kWh / an: 840
- Energy efficiency class: C (EU No. 2015 / 1094)



- Energy consumption kWh / 24 h: 2.53
- Energy consumption kWh / an: 923
- Energy efficiency class: C (EU No. 2015 / 1094)

	Number of drawers	Size	Weight	Code-No.	RRP*	GTIN
Easy S4-1501	4	W 1,350 mm D 700 mm H 850 mm	90.4 kg	110907	2,449,- €	4015613895918
Easy S6-1501	6	W 1,800 mm D 700 mm H 850 mm	119.6 kg	110899	3,098,- €	4015613876375



Refrigerated counter Easy S4T1-1501



- Number of cupboards
- Norm-format cabinets
- Door hinge side
- Number of drawers
- Norm-format drawers
- Depth GN container max.
- Cooling
- GWP
- Temperature range
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class



- Swivel casters
- Including
- Power load
- Size
- Weight

1
1/1 GN
Right
4
1/1 GN
150 mm
Circulating air
3
0 °C to 8 °C
2.53
923
C (EU No. 2015 / 1094)
5

This appliance is intended for use in ambient temperatures up to 40 °C.
4 swivel casters, 2 with brake
1 grid (W 325 x D 530 x H 45 mm)
0.25 kW | 230 V | 50 Hz
W 1,800 x D 700 x H 850 mm
102.6 kg



- ▶ Norm-format cabinets: 1/1 GN
- ▶ Height-adjustable drawers



- ▶ 4 drawers, gastronorm: 1/1 GN
- ▶ Depth GN container max.: 150 mm

110898

RRP 2,698,- €

GTIN 4015613876368



Refrigerated counter T2



- Number of cupboards
- Norm-format cabinets
- Cooling
- GWP
- Temperature range
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class

1
1/1 GN
Circulating air
3
0 °C to 10 °C
2.62
956
C (EU No. 2015 / 1094)
4

This appliance is intended for use in ambient temperatures up to 30 °C.

Yes
2 grids (W 325 x D 530 x H 10 mm)
Refrigerated counter with glass-doors
Refrigerated counter with swivel castors
0.35 kW | 230 V | 50 Hz
W 1,345 x D 700 x H 850 mm



► Freezer Counter T2-1341
page 261



- Door hinge side can be changed
- Including
- Available on request

- Power load
- Size

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter T2	-	95 kg	110881	2,329,- €	4015613845845
Refrigerated counter T2 MA	50 mm	96 kg	110881MA	2,379,- €	4015613845852



Refrigerated counter S2T1-150



- Number of cupboards
- Norm-format cabinets
- Number of drawers
- Norm-format drawers
- Depth GN container max.
- Cooling
- GWP
- Temperature range
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class

1
1/1 GN
2
1/1 GN
150 mm
Circulating air
3
0 °C to 10 °C
2.62
956
C (EU No. 2015 / 1094)
4

This appliance is intended for use in ambient temperatures up to 30 °C.

Yes
1 grid (W 325 x D 530 x H 10 mm)
Refrigerated counter with glass-doors
Refrigerated counter with swivel castors
0.35 kW | 230 V | 50 Hz
W 1,345 x D 700 x H 850 mm



- Door hinge side can be changed
- Including
- Available on request

- Power load
- Size

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S2T1-150	-	104 kg	110882	2,849,- €	4015613845869
Refrigerated counter S2T1-150 MA	50 mm	105 kg	110882MA	2,899,- €	4015613845876



Refrigerated counter S4-150



EN 1419



- Number of drawers
- Norm-format drawers
- Depth GN container max.
- Cooling
- GWP
- Temperature range
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class

4
1/1 GN
3 x 150 mm, 1 x 100 mm
Circulating air
3
0 °C to 10 °C
2.62
956
C (EU No. 2015 / 1094)

4
This appliance is intended for use in ambient temperatures up to 30 °C.
Refrigerated counter with swivel castors
0.35 kW | 230 V | 50 Hz
W 1,345 x D 700 x H 850 mm



- Available on request
- Power load
- Size

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S4-150	-	111 kg	110883	3,359,- €	4015613845883
Refrigerated counter S4-150 MA	50 mm	112 kg	110883MA	3,409,- €	4015613845890



Refrigerated counter S6-100



EN 1419



- Number of drawers
- Norm-format drawers
- Depth GN container max.
- Cooling
- GWP
- Temperature range
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class

6
1/1 GN
100 mm
Circulating air
3
0 °C to 10 °C
3.04
1,109
D (EU No. 2015 / 1094)

4
This appliance is intended for use in ambient temperatures up to 30 °C.
Refrigerated counter with swivel castors
0.35 kW | 230 V | 50 Hz
W 1,345 x D 700 x H 850 mm



- Available on request
- Power load
- Size

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S6-100	-	131 kg	110884	3,609,- €	4015613845908
Refrigerated counter S6-100 MA	50 mm	132 kg	110884MA	3,649,- €	4015613845920



Refrigerated counter T3



- Number of cupboards
- Norm-format cabinets
- Depth GN container max.
- Cooling
- GWP
- Temperature range
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class

1
1/1 GN
40 mm
Circulating air
3
0 °C to 10 °C
3
1,095
C (EU No. 2015 / 1094)
4
This appliance is intended for use in ambient temperatures up to 30 °C.
Yes
3 grilles (W 325 x D 530 x H 10 mm)
Refrigerated counter with glass-doors
Refrigerated counter with swivel castors
0.41 kW | 230 V | 50 Hz
W 1,795 x D 700 x H 850 mm



- Door hinge side can be changed
- Including
- Available on request
- Power load
- Size

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter T3	-	111 kg	110894	2,898,- €	4015613846033
Refrigerated counter T3 MA	50 mm	112 kg	110894MA	2,949,- €	4015613846040



Refrigerated counter S2T2-150



- Number of cupboards
- Norm-format cabinets
- Number of drawers
- Norm-format drawers
- Depth GN container max.
- Cooling
- GWP
- Temperature range
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class

2
1/1 GN
2
1/1 GN
150 mm
Circulating air
3
0 °C to 10 °C
3
1,095
C (EU No. 2015 / 1094)
4
This appliance is intended for use in ambient temperatures up to 30 °C.
Yes
2 grilles (W 325 x D 530 x H 10 mm)
Refrigerated counter with glass-doors
Refrigerated counter with swivel castors
0.45 kW | 230 V | 50 Hz
W 1,795 x D 700 x H 850 mm

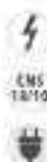


- Door hinge side can be changed
- Including
- Available on request
- Power load
- Size

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S2T2-150	-	131 kg	110885	3,198,- €	4015613845937
Refrigerated counter S2T2-150 MA	50 mm	132 kg	110885MA	3,249,- €	4015613845944



Refrigerated counter S4T1-150



- Number of cupboards: 1
- Norm-format cabinets: 1/1 GN
- Number of drawers: 4
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 150 mm
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption kWh / 24 h: 3
- Energy consumption kWh / an: 1,095
- Energy efficiency class: C (EU No. 2015 / 1094)
- Door hinge side can be changed: Yes
- Including: 1 grid (W 325 x D 530 x H 10 mm)
- Available on request: Refrigerated counter with glass-doors

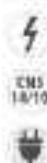


- Power load: 0.45 kW | 230 V | 50 Hz
- Size: W 1,795 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S4T1-150	-	133 kg	110886	3,498,- €	4015613845968
Refrigerated counter S4T1-150 MA	50 mm	134 kg	110886MA	3,549,- €	4015613845975



Refrigerated counter S6-150



- Number of drawers: 6
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 5 x 150 mm, 1 x 100 mm
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Energy consumption kWh / 24 h: 3
- Energy consumption kWh / an: 1,095
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4



- Available on request: Refrigerated counter with swivel castors
- Power load: 0.45 kW | 230 V | 50 Hz
- Size: W 1,795 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S6-150	-	144 kg	110887	3,739,- €	4015613845999
Refrigerated counter S6-150 MA	50 mm	145 kg	110887MA	3,798,- €	4015613846002



Refrigerated counter S9-100



- Number of drawers
- Norm-format drawers
- Depth GN container max.
- Cooling
- GWP
- Temperature range
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class

9
1/1 GN
100 mm
Circulating air
3
0 °C to 10 °C
3.48
1,271
D (EU No. 2015 / 1094)



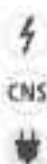
- Available on request
- Power load
- Size

4
This appliance is intended for use in ambient temperatures up to 30 °C.
Refrigerated counter with swivel castors
0.45 kW | 230 V | 50 Hz
W 1,795 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S9-100	-	171 kg	110888	4,098,- €	4015613846019
Refrigerated counter S9-100 MA	50 mm	172 kg	110888MA	4,159,- €	4015613846026



Refrig. counter as substruct: 140 SAMPLE



- Number of cupboards
- Norm-format cabinets
- Number of drawers
- Norm-format drawers
- Cooling
- GWP
- Temperature range
- Climate class
- Door hinge side
- Height-adjustable feet
- Including
- Power load
- Size
- Weight

1
1/1 GN
2
1/1 GN
Circulating air
3
0 °C to 10 °C
SN
Right
Yes
1 grid 1/1 GN
0.51 kW | 230 V | 50 Hz
W 1,395 x D 660 x H 620 mm
78.1 kg

110903

GTIN 4015613782614

RRP* 3,149,- €



Component parts

Oil and grease remover F1L

- Content: 6 x 1 litre
- HACCP compliant: Yes
- Designed for: Wipe-off work surfaces, stainless steel surfaces, tiled walls and floors
- Size: W 90 x D 63 x H 253 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773339

173226

RRP 55,- €



Sub-counter chiller S2-200



This chiller has 2 large drawers for GN containers with a depth of up to 200 mm. It is suitable for installation under the kitchen work surface. With a temperature range of -2 °C to +8 °C, it can keep a variety of different foods cool.

• Number of drawers	2
• Norm-format drawers	1/1 GN
• Depth GN container max.	200 mm
• Cooling	Circulating air
• GWP	3
• Temperature range	-2 °C to 8 °C
• Temperature control	In 1 °C steps
• Energy consumption kWh / 24 h	1.25
• Energy consumption kWh / an	457
• Energy efficiency class	A (EU No. 2015 / 1094)
• Climate class	S
	This appliance is intended for use in ambient temperatures up to 40 °C.
• Height-adjustable feet	Yes
• Height adjustable	640 mm to 728 mm
• Power load	0.4 kW 230 V 50 Hz
• Size	W 1,200 x D 660 x H 660 mm
• Weight	91.2 kg



► Drawers suitable for GN containers with a depth of up to 200 mm.



► Broad temperature range of -2 °C to +8 °C enables the perfect temperature for all foods



110904

GTIN 4015613850066



RRP 4,498,- €

Foot set 4S2-200

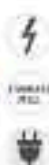
- Set comprises: 4 feet
- Designed for: Sub-counter chiller S2-200
- Material: Stainless steel, Plastic
- Height adjustable: 60 mm to 85 mm
- Size: W 100 x D 80 x H 60 mm
- Weight: 1.1 kg
- GTIN: 4015613818078

110905

RRP 75,- €



Refrigerated Pizza Counter G-S7T2



- Material work surface
- Tilting
- Number of cupboards
- Cupboards refrigerated
- Norm-format cabinets
- Number of drawers
- Drawers refrigerated
- Norm-format drawers
- Cooling refrigerated table
- Temperature range
- Climate class
- Swivel casters
- Important information
- Power load
- Size
- Weight

Granite
140 mm
1
Yes
600 x 400 mm
7
No
1/1 GN
Compressor
-2 °C to 8 °C
4
6-swivel casters, 3 with brake
Dough containers (600 x 400 x 70 mm) fit in drawer
0.29 kW | 230 V | 50 Hz
W 2,015 x D 795 x H 975 mm
305.4 kg



► With edge on 3 sides



► Equipped with:
7 drawers for pizza bases
1 refrigerated cupboard with 2 doors



► Perfect for combination with cooling top unit GL3-2005

200297

GTIN 4015613806570



RRP 2,449,- €

Cooling top GL3-2005



- Design
- Safety glass
- Capacity GN
- Depth GN container max.
- Cooling
- Temperature range
- Climate class
- Including
- Not included in delivery
- Delivery state
- Power load
- Size
- Weight

With glass top
Yes
10 x 1/4 GN
150 mm
Compressor
2 °C to 8 °C
4
4 screw-on feet
10 separators: length 270 mm, width 20 mm
GN containers
Building kit (simple assembly)
0.13 kW | 230 V | 50 Hz
W 2,005 x D 352 x H 435 mm
46.6 kg



► Ideal complement to refrigerated pizza cabinet G-S7T2



► GN capacity: 10 x 1/4 GN
► Max. depth of GN container: 150 mm



► With mounted feet also separately adjustable

200298

GTIN 4015613806587



RRP 798,- €

Component parts

Support rails G-S7T2-2

- Set comprises: 2 bearing rails
- Material: Stainless steel
- Designed for: Refrigerated Pizza Counter G-S7T2
- Size: W 44 x D 699 x H 11 mm
- Weight: 0.8 kg
- GTIN: 4015613841571



200299

RRP 49,- €

Insert grate G-S7T2

- Material: Steel, Plastic coated
- Important information: Support rails G-S7T2-2 required for additional shelf space
- Size: W 410 x D 630 x H 50 mm
- Weight: 1.43 kg
- GTIN: 4015613841588



200300

RRP 11,- €

Dough container 600x400

- Material: Plastic
- Bakery norm: 600 x 400 mm
- Heat resistant: -20 °C to 90 °C
- Size: W 600 x D 400 x H 70 mm
- Weight: 1.1 kg
- GTIN: 4015613863696

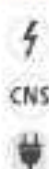


500555

RRP 14.50 €



Saladette 438T1



- Capacity GN: 1 x 1/1 GN
- Depth GN container max.: 150 mm
- With chopping board (polyethylene): Yes
- Number of cupboards: 1
- Norm-format cabinets: 1/1 GN
- Size Cupboard: W 368 x D 570 x H 590 mm
- Content: 140 litre(s)
- Cooling: Circulating air
- Temperature range: 0 °C to 10 °C
- Climate class: N
- Door hinge side: Right
- Including: 2 bars: length 535 mm, width 35 mm
1 grid 1/1 GN
GN containers
- Not included in delivery: 0.23 kW | 230 V | 50 Hz
- Power load: W 455 x D 700 x H 887 mm
- Size: 45.5 kg
- Weight:



- GN capacity: 1 x 1/1 GN
- Max. depth of GN containers: 150 mm



- Number of cupboards: 1



- Stainless steel filter
dishwasher-safe

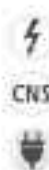
200570

GTN 4815613782401



RRP 1,039,- €

Saladette 900T2



- Capacity GN: 2 x 1/1 GN + 3 x 1/6 GN
- Depth GN container max.: 150 mm
- With chopping board (polyethylene): Yes
- Number of cupboards: 2
- Norm-format cabinets: 1/1 GN
- Size Cupboard: W 428 x D 570 x H 590 mm
- Content: 260 litre(s)
- Cooling: Circulating air
- Temperature range: 0 °C to 10 °C
- Climate class: N
- Door hinge side: Left / right
- Including: 2 bars: length 326 mm, width 25 mm
2 bars: length 535 mm, width 35 mm
4 bars: length 174 mm, width 25 mm
GN containers
- Not included in delivery: 0.2 kW | 230 V | 50 Hz
- Power load: W 910 x D 700 x H 887 mm
- Size: 61.2 kg
- Weight:



- GN capacity: 2 x 1/1 GN + 3 x 1/6 GN
- Max. depth of GN containers: 150 mm



- Number of cupboards: 2



- Stainless steel filter
dishwasher-safe

200356

GTN 4815613782362



RRP 1,249,- €

Saladette 1365T3



- Capacity GN
- Depth GN container max.
- With chopping board (polyethylene)
- Number of cupboards
- Norm-format cabinets
- Size Cupboard
- Content
- Cooling
- Temperature range
- Climate class
- Door hinge side
- Including

- Not included in delivery
- Power load
- Size
- Weight

4 x 1/1 GN
150 mm
Yes
3
1/1 GN
W 428 x D 570 x H 590 mm
390 litre(s)
Circulating air
0 °C to 10 °C
N
Left / left / right
3 bars: length 326 mm, width 25 mm
3 bars: length 535 mm, width 35 mm
4 bars: length 174 mm, width 25 mm
GN containers
0.32 kW | 230 V | 50 Hz
W 1.365 x D 700 x H 887 mm
90 kg



- GN capacity:
4 x 1/1 GN + 3 x 1/6 GN
- Max. depth of GN containers: 150 mm



- Number of cupboards: 3



- Stainless steel filter
dishwasher-safe

200357

GTIN 4015613762379



RRP 1,998,- €

Saladette 900T2GL



- Capacity GN
- Depth GN container max.
- With chopping board (polyethylene)
- Number of cupboards
- Content
- Cooling
- Temperature range
- Climate class
- Door hinge side
- Including

- Not included in delivery
- Power load
- Size
- Weight

2 x 1/1 GN + 3 x 1/6 GN
150 mm
Yes
2
250 litre(s)
Circulating air
0 °C to 10 °C
N
Left / right
2 grids 1/1 GN, stainless steel
2 bars: length 326 mm, width 25 mm
2 bars: length 535 mm, width 35 mm
4 bars: length 174 mm, width 25 mm
GN containers
0.19 kW | 230 V | 50 Hz
W 900 x D 700 x H 845 mm
63.5 kg

Glass top 900T2GL

- Useful height inside: Below 230 mm, top 168 mm
- Number of intermediate shelves: 1
- Delivery state: Building kit (simple assembly)
- Size: W 880 x D 540 x H 425 mm
- Weight: 25.4 kg
- GTIN: 4015613638515



200274

RRP 355,- €



- Compatible with Saladette 900T2GL
Glass top 900T2GL

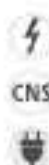
200575

GTIN 4015613762416



RRP 1,379,- €

Pizza Saladette 900T2



- Capacity GN
- Depth GN container max.
- Number of cupboards
- Norm-format cabinets
- Size Cupboard
- Content
- Cooling
- Temperature range
- Climate class
- Properties
- Including
- Not included in delivery
- Power load
- Size
- Weight

5 x 1/6 GN
150 mm
2
1/1 GN
W 428 x D 497 x H 590 mm
260 litre(s)
Circulating air
0 °C to 10 °C
N
Work surface made of granite
4 bars: length 174 mm, width 25 mm
GN containers
0.2 kW | 230 V | 50 Hz
W 900 x D 700 x H 1,175 mm
91 kg



- GN capacity: 5 x 1/6 GN
- Max. depth of GN containers: 150 mm



- Work surface: Granite



- Number of cupboards: 2

200350

GTN 4015613783386



RRP* 1,449,- €

Cooling top unit SushiBar GL2-180



For ideal presentation of your food - e.g. sushi or tapas. The high-performance refrigerated showcase stands out thanks to its functionality and design.

- Design
- Safety glass
- Capacity GN
- Depth GN container max.
- Cooling
- Temperature range
- Energy consumption kWh / an
- Energy efficiency class
- Climate-class
- Lighting
- Properties
- Including
- Not included in delivery
- Power load
- Size
- Weight

Closed glass casing
Yes
5 x 1/2 GN
40 mm
Static
2 °C to 7 °C
1,075
C (EU No. 2019 / 2024)
A
LED
Can be switched separately
With additional evaporator tube on top
Back with glass sliding doors
1 bar: length 325 mm, width 30 mm
GN containers
0.18 kW | 230 V | 50 Hz
W 1,800 x D 425 x H 295 mm
45.1 kg



- For 5 x 1/2 GN up to 40 mm deep
- Static refrigeration with additional top evaporation pipe



- Sliding glass doors on rear for easy stocking



- For 5 x 1/2 GN up to 40 mm deep
- Static refrigeration with additional top evaporation pipe

110335

GTN 4015613840314



RRP* 1,249,- €

Cooling top GL4-1201



Clean and hygienic – a glass top for germ protection

- Design
- Safety glass
- Glass top unit design, back
- Depth GN container max.
- Cooling
- Temperature range
- Climate class
- Properties
- Delivery state
- Not included in delivery

- With glass top
- Yes
- Open
- 150 mm
- Static
- 0 °C to 10 °C
- N
- Cooling aggregate with cooling tray
- Building kit (simple assembly)
- GN containers

Cooling top GL4-1201

- Capacity GN
 - Including
 - Power load
 - Size
 - Weight
 - GTIN
- 5 x 1/4 GN
4 bars: length 181 mm, width 25 mm
6 bars: length 264 mm, width 25 mm
0.17 kW | 230 V | 50 Hz
W 1,200 x D 335 x H 460 mm
36.5 kg
4015613773445

110270

RRP 809,- €



Cooling top GL4-1401

- Capacity GN
 - Including
 - Power load
 - Size
 - Weight
 - GTIN
- 6 x 1/4 GN
4 bars: length 181 mm, width 25 mm
6 bars: length 264 mm, width 25 mm
0.19 kW | 230 V | 50 Hz
W 1,400 x D 335 x H 460 mm
37.4 kg
4015613773452

110271

RRP 889,- €



Cooling top GL4-1501

- Capacity GN
 - Including
 - Power load
 - Size
 - Weight
 - GTIN
- 7 x 1/4 GN
4 bars: length 181 mm, width 25 mm
6 bars: length 264 mm, width 25 mm
0.17 kW | 230 V | 50 Hz
W 1,500 x D 335 x H 460 mm
38.8 kg
4015613773469

110272

RRP 939,- €



Cooling top GL4-1801

- Capacity GN
 - Including
 - Power load
 - Size
 - Weight
 - GTIN
- 8 x 1/4 GN
1 bar: length 264 mm, width 134 mm
4 bars: length 181 mm, width 25 mm
6 bars: length 264 mm, width 25 mm
0.18 kW | 230 V | 50 Hz
W 1,800 x D 335 x H 460 mm
42.5 kg
4015613773483

110273

RRP 1,059,- €



Cooling top GL4-2001

- Capacity GN
 - Including
 - Power load
 - Size
 - Weight
 - GTIN
- 10 x 1/4 GN
4 bars: length 181 mm, width 25 mm
6 bars: length 264 mm, width 25 mm
0.19 kW | 230 V | 50 Hz
W 2,000 x D 335 x H 460 mm
43.5 kg
4015613773506

110274

RRP 1,179,- €



Cooling top GL3-1201



Hygienic and clean – glass attachment as sneeze guard

- Design
- Safety glass
- Glass top unit design, back
- Depth GN container max.
- Cooling
- Temperature range
- Climate class
- Properties
- Delivery state
- Not included in delivery

With glass top

Yes

Open

150 mm

Static

0 °C to 10 °C

N

Cooling aggregate with cooling tray

Building kit (simple assembly)

GN containers

Cooling top GL3-1201

- Capacity GN 3 x 1/3 GN + 1 x 1/2 GN
- Including 1 bar: length 326 mm, width 45 mm
4 bars: length 181 mm, width 25 mm
4 bars: length 326 mm, width 25 mm
- Power load 0.17 kW | 230 V | 50 Hz
- Size W 1,200 x D 395 x H 460 mm
- Weight 39 kg
- GTIN 4015613746500



110275

RRP 829,- €

Cooling top GL3-1501

- Capacity GN 5 x 1/3 GN + 1 x 1/2 GN
- Including 1 bar: length 326 mm, width 77 mm
4 bars: length 181 mm, width 25 mm
6 bars: length 326 mm, width 25 mm
- Power load 0.17 kW | 230 V | 50 Hz
- Size W 1,500 x D 395 x H 460 mm
- Weight 45.5 kg
- GTIN 4015613773513



110276

RRP 949,- €

Cooling top GL3-1801

- Capacity GN 8 x 1/3 GN
- Including 4 bars: length 181 mm, width 25 mm
8 bars: length 326 mm, width 25 mm
- Power load 0.18 kW | 230 V | 50 Hz
- Size W 1,800 x D 390 x H 460 mm
- Weight 52 kg
- GTIN 4015613773520



110278

RRP 1,089,- €

Cooling top GL3-2001

- Capacity GN 9 x 1/3 GN
- Including 1 bar: length 326 mm, width 40 mm
4 bars: length 181 mm, width 25 mm
9 bars: length 326 mm, width 25 mm
- Power load 0.19 kW | 230 V | 50 Hz
- Size W 2,000 x D 450 x H 430 mm
- Weight 52.6 kg
- GTIN 4015613773537



110279

RRP 1,209,- €

Cooling top ED4-1201



CNS



- Design
- Depth GN container max.
- Cooling
- Temperature range
- Climate class
- Properties
- Including
- Not included in delivery

With stainless steel lid
150 mm
Static
0 °C to 10 °C
N
Cooling aggregate with cooling tray
4 bars: length 181 mm, width 25 mm
6 bars: length 264 mm, width 25 mm
GN containers

Cooling top ED4-1201

- Capacity GN 5 x 1/4 GN
- Power load 0.17 kW | 230 V | 50 Hz
- Size W 1,200 x D 335 x H 290 mm
- Weight 23.5 kg
- GTIN 4015613773551

110410

RRP 889,- €



Cooling top ED4-1501

- Capacity GN 7 x 1/4 GN
- Power load 0.17 kW | 230 V | 50 Hz
- Size W 1,500 x D 335 x H 290 mm
- Weight 24.7 kg
- GTIN 4015613773568

110414

RRP 979,- €



Cooling top ED3-1201



CNS



- Design
- Depth GN container max.
- Cooling
- Temperature range
- Climate class
- Properties
- Including
- Not included in delivery

With stainless steel lid
150 mm
Static
0 °C to 10 °C
N
Cooling aggregate with cooling tray
1 bar: length 326 mm, width 45 mm
4 bars: length 181 mm, width 25 mm
4 bars: length 326 mm, width 25 mm
GN containers

Cooling top ED3-1201

- Capacity GN 3 x 1/3 GN + 1 x 1/2 GN
- Power load 0.17 kW | 230 V | 50 Hz
- Size W 1,200 x D 395 x H 290 mm
- Weight 25 kg
- GTIN 4015613773575

110420

RRP 919,- €



Cooling top ED3-1501

- Capacity GN 5 x 1/3 GN + 1 x 1/2 GN
- Power load 0.17 kW | 230 V | 50 Hz
- Size W 1,500 x D 395 x H 290 mm
- Weight 28 kg
- GTIN 4015613773582

110422

RRP 1,029,- €





Buffet trolley, cold, 3x 1/1 GN



Hot food perfectly presented. The buffet trolley is optimally equipped with integrated lighting, sneeze guard, granite work surface and 4 swivel casters.



• Material	Wood
• Colour	Teak
• Depth GN container max.	150 mm
• Cooling	Static
• Temperature range	2 °C to 10 °C
• Germ guard	Yes
• Lighting	On the germ guard
• Swivel casters	4 swivel casters, 2 with brake
• Properties	Work surface made of Granit Rosa Porino Stainless steel sink
• Not included in delivery	GN containers Tray slide
• Delivery state	Building kit (simple assembly)

	Number of tanks	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
3x 1/1 GN	1	3 x 1/1 GN	0.24 kW 230 V 50 Hz	W 1,170 mm D 880 mm H 1,370 mm	127.8 kg	125525	2,949,- €	4015613782621
4x 1/1 GN	1	4 x 1/1 GN	0.51 kW 230 V 50 Hz	W 1,590 mm D 880 mm H 1,370 mm	148.2 kg	125526	3,098,- €	4015613784519
6x 1/1 GN	2	6 x 1/1 GN	0.51 kW 230 V 50 Hz	W 2,150 mm D 880 mm H 1,370 mm	194.1 kg	125527	4,098,- €	4015613784526



Component parts

Tray slide, 1 piece, 3x 1/1 GN

- Material: Stainless steel
- Size: W 1,180 x D 380 x H 115 mm
- Weight: 3.1 kg
- GTIN: 4015613570815



125502

RRP* 369,- €

Tray slide, 1 piece, 4x 1/1 GN

- Material: Stainless steel
- Size: W 1,500 x D 310 x H 120 mm
- Weight: 4 kg
- GTIN: 4015613570846

125503

RRP* 419,- €



Tray slide, 1 piece, 6x 1/1 GN

- Material: Stainless steel
- Size: W 2,100 x D 310 x H 120 mm
- Weight: 5.9 kg
- GTIN: 4015613570860

125504

RRP* 649,- €



Buffet trolley Kids K4110-150U

The mobile buffet solution for children – because they, too, love looking at food and like to make their own choice of perfectly chilled dishes.



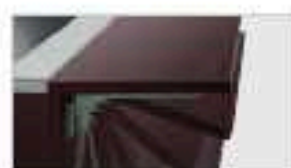
- Material: Laminated wood, Stainless steel, Plastic
- Number of tanks: 1
- Basin size, GN format: 4 x 1/1 GN
- Depth GN container max.: 150 mm
- Cooling: Static
- Temperature range: 2 °C to 4 °C
- Climate class: 3
- Drain tap: Yes
- Germ guard: Yes
- Lighting: LED
- Can be switched separately
- Swivel casters: 5 swivel casters, 2 with brake
- Properties: Stainless steel sink, Rounded corners
- Including: 4 bars: Length 528 mm, width 30 mm
- Not included in delivery: GN containers
- Delivery state: Permanently mounted
- Power load: 0.36 kW | 230 V | 50 Hz
- Size: W 1,425 x D 1,160 x H 1,200 mm
- Weight: 106.2 kg



- ▶ Mobile buffet solution for children
- ▶ Serving height: 700 mm



- ▶ With tray slide
- ▶ Hinged
- ▶ Dimensions: W 1,425 x D 250 mm



- ▶ Colour Wenge



- ▶ Colour Anthracite

	Colour	Code-No.	RRP*	GTIN
Buffet trolley Kids K4110-150U	Elm	125540	5,349,- €	4015613736303
Buffet trolley Kids K4110-150W	Wenge	125540V1	5,349,- €	4015613772974
Buffet trolley Kids K4110-150A	Anthracite	125540V2	5,349,- €	4015613772981



Buffet trolley K3110-200U



The mobile buffet solution with a modern wooden design – this buffet cart has germ protection and LED lighting. It is designed for 3-4 containers 1/1 GN and can be relied on to keep buffet dishes chilled.

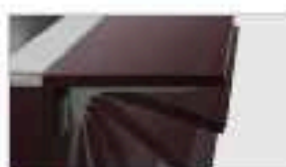
	Material	Laminated wood Stainless steel Plastic
	Number of tanks	1
	Depth GN container max.	200 mm
	Cooling	Static
	Temperature range	2 °C to 4 °C
	Climate class	3
	Drain tap	Yes
	Germ guard	Yes
	Lighting	LED Can be switched separately
	Swivel casters	2 with brake
	Properties	Stainless steel sink
	Including	Bars: Length 528 mm, width 30 mm GN containers
	Not included in delivery	GN containers
	Delivery state	Permanently mounted



► 4 x 1/1 GN



► With tray slide
► Hinged



► Colour Wenge

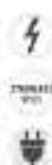


► Colour Anthracite

	Colour	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
K3110-200U	Elm	3 x 1/1 GN	0.34 kW 230 V 50 Hz	W 1,170 mm D 895 mm H 1,510 mm	137 kg	125543	6,849,- €	4015613757797
K3110-200W	Wenge	3 x 1/1 GN	0.34 kW 230 V 50 Hz	W 1,170 mm D 895 mm H 1,510 mm	137 kg	125543V1	6,849,- €	4015613772988
K3110-200A	Anthracite	3 x 1/1 GN	0.34 kW 230 V 50 Hz	W 1,170 mm D 895 mm H 1,510 mm	137 kg	125543V2	6,849,- €	4015613773001
K4110-200U	Elm	4 x 1/1 GN	0.36 kW 230 V 50 Hz	W 1,500 mm D 1,250 mm H 1,425 mm	155.7 kg	125544	7,649,- €	4015613758541
K4110-200W	Wenge	4 x 1/1 GN	0.36 kW 230 V 50 Hz	W 1,500 mm D 1,250 mm H 1,425 mm	155.74 kg	125544V1	7,649,- €	4015613773018
K4110-200A	Anthracite	4 x 1/1 GN	0.36 kW 230 V 50 Hz	W 1,500 mm D 1,250 mm H 1,425 mm	155.7 kg	125544V2	7,649,- €	4015613773025



Refrigerated display 67L



- Capacity GN
- Depth GN container max.
- Content
- Safety glass
- Cooling
- Temperature range
- Energy consumption kWh / an
- Energy efficiency class
- Climate class
- Type of door
- Position of the door
- Properties
- Including

8 x 1/6 GN
100 mm
67 litre(s)
Yes
Static
1 °C to 7 °C
550
C (EU No. 2019 / 2018)
4
Lifting door
Reverse
Chopping board, polyethylene
8 GN container 1/6 GN, 100 mm deep,
CNS 18/10
3 bars; length 360 mm, width 30 mm
0.1 kW | 230 V | 50 Hz
W 790 x D 620 x H 320 mm
25.1 kg



- Refrigerated display for GN containers
- 8 x 1/6 GN, 100 mm deep



- Polyethylene chopping board



- Glass lid made from safety glass

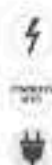
700251

GTIN 4015613842905



RRP 1,065,- €

Refrigerated display 40L-SBO



- Content
- Size utility space
- Useful height inside
- Safety glass
- Cooling
- Temperature range
- Energy consumption kWh / an
- Energy efficiency class
- Climate class
- Properties

40 litre(s)
W 645 x D 300 mm
260 mm
Yes
Static
2 °C to 6 °C
472
C (EU No. 2019 / 2018)
4
Baseplate removable
Size of opening: W 650 x H 190 mm
0.1 kW | 230 V | 50 Hz
W 675 x D 585 x H 345 mm
24.8 kg



- Top display case with extra-large opening
- W 650 x D 190 mm



- Stainless steel floor
- Dimensions: W 645 x D 300 mm
- Effective height: 260 mm

700239

GTIN 4015613842899



RRP 829,- €

Refrigerated display 105



- Content
- Size utility space
- Useful height inside
- Cooling
- Temperature range
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class

118 litre(s)
W 530 x D 665 mm
Max. 300 mm
Static
1 °C to 10 °C
1.17
427
C (EU No. 2019 / 2018)
3

This appliance is intended for use in ambient temperatures up to 25 °C and therefore is not suitable for use in hot professional kitchens.

- Type of door

Lifting door

- Position of the door

Sliding door(s)

- Power load

On both sides

- Size

0.1 kW | 230 V | 50 Hz

- Weight

W 700 x D 880 x H 410 mm

38 kg



Counter can be stocked from both sides



Footprint stainless steel

700256

GTIN 4015613842912



RRP* 969,- €

Refrigerated display 2/1 GN, straight glass



- Depth GN container max.
- Safety glass
- Cooling
- Temperature range
- Climate class
- Lighting

65 mm
Yes
Circulating air
6 °C to 10 °C
4
Halogen
Can be switched separately
Sliding door(s)
Reverse
1
GN containers

- Type of door

- Position of the door

- Number of intermediate shelves

- Not included in delivery



406056



405057

	Content	Gastronorm	Power load	Size	Weight	Code-No.	RRP*	GTIN
Refr. display 2/1 GN, straight glass	110 litre(s)	2 x 1/1 GN	0.43 kW 230 V 50 Hz	W 750 mm D 775 mm H 600 mm	78.6 kg	406055	2,849,- €	4015613738161
Refr. display 3/1 GN, straight glass	165 litre(s)	3 x 1/1 GN	0.46 kW 230 V 50 Hz	W 1,075 mm D 775 mm H 590 mm	97.4 kg	406056	3,198,- €	4015613738178
Refr. display 3/1 GN, curved glass	165 litre(s)	3 x 1/1 GN	0.46 kW 230 V 50 Hz	W 1,075 mm D 785 mm H 595 mm	80 kg	405057	3,398,- €	4015613738185



Refr. display unit "Deli Cool I"



Material

Plastic



Type of glass

Glass
Double glazing
All-round glass

Content

100 litre(s)

Cooling

Circulating air

Temperature range

2 °C to 12 °C

Energy consumption kWh / an

912

Energy efficiency class

B (EU No. 2019 / 2018)

Climate class

4

Interior lighting

Yes

Type of door

Sliding door(s)

Position of the door

Reverse

Number of intermediate shelves

2

Height-adjustable intermediate shelves

Yes

Power load

0.16 kW | 230 V | 50 Hz

Size

W 685 x D 455 x H 675 mm

Weight

40.3 kg



700201G

GTIN 4015613479101

RRP* 725,- €



Cooling top unit Bartscher DeliCool II



Material

Plastic



Type of glass

Glass
Double glazing
All-round glass

Safety glass

Yes

Cooling

Circulating air with 2 fans

Temperature range

2 °C to 12 °C

Energy efficiency class

B (EU No. 2019 / 2018)

Climate class

4

Interior lighting

Yes

Type of door

Sliding door(s)

Position of the door

Reverse

Number of intermediate shelves

2

Height-adjustable intermediate shelves

Yes

Power load

0.16 kW | 230 V | 50 Hz



	Content	Energy consumption kWh / an	Size	Weight	Code-No.	RRP*	GTIN
Bartscher DeliCool II	120 litre(s)	1,141	W 710 mm D 575 mm H 685 mm	56.6 kg	700202G	959,- €	4015613505558
Bartscher DeliCool III	160 litre(s)	1,206	W 885 mm D 580 mm H 690 mm	66.3 kg	700203G	1,069,- €	4015613505565



Cooling top unit Bartscher DeliCool II-D



Material	Plastic
Type of glass	Glass
Safety glass	Double glazing
Content	All-round glass
Cooling	Yes
Temperature range	120 litre(s)
Energy consumption kWh / an	Circulating air with 2 fans
Energy efficiency class	2 °C to 12 °C
Climate class	1,360
Interior lighting	C (EU No. 2019 / 2018)
Type of door	4
Position of the door	Yes
Number of intermediate shelves	Sliding door(s)
Height-adjustable intermediate shelves	On both sides
Power load	2
Size	Yes
Weight	0.16 kW 230 V 50 Hz
	W 710 x D 568 x H 686 mm
	55 kg

700208G

GDN 4015613617688

RRP* 979,- €



Cooling top unit Bartscher DeliCool III-L

Everything in view, at all times: The ventilation for the cold display unit has been designed to prevent the glass from steaming up when humidity levels are high. The dishes are presented across 2 levels and perfectly lit thanks to the LED lighting.



Material	Plastic
Type of glass	Glass
Safety glass	Double glazing
Content	Yes
Cooling	160 litre(s)
Temperature range	Circulating air
Energy consumption kWh / an	2 °C to 12 °C
Energy efficiency class	1,272
Climate class	C (EU No. 2019 / 2018)
Interior lighting	4
Type of door	Yes
Position of the door	Sliding door(s)
Number of intermediate shelves	Reverse
Height-adjustable intermediate shelves	2
Power load	Yes
Size	0.16 kW 230 V 50 Hz
Weight	W 885 x D 570 x H 690 mm
	65.2 kg



- 2 intermediate shelves
- top dimensions: W 635 x D 335 mm
- bottom dimensions: W 635 x D 340 mm
- Utility surface: W 858 x D 467 mm



- No steamed up windows in environments with high humidity



- LED lighting
- Can be switched separately

305065

GDN 4815613711270

RRP* 1,225,- €



Cooling top unit 7450 2E



High-quality table-top cabinet made from stainless steel and glass for displaying meals and snacks in canteens, shops, bars and cafés. The sliding glass openings save space and make the cabinet easy to use. The LED lighting ensures perfect presentation.



Material	Aluminium Stainless steel
Type of glass	Glass
Safety glass	Double glazing
Content	Yes
Cooling	177 litre(s)
Temperature range	Circulating air
Energy consumption kWh / an	-1 °C to 7 °C
Energy efficiency class	2,174
Climate class	C (EU No. 2019 / 2018)
Interior lighting	3
Type of door	Yes
Position of the door	Sliding door(s), glass
Number of intermediate shelves	Reverse
Height-adjustable intermediate shelves	2
Power load	Yes
Size	0.35 kW 230 V 50 Hz
Weight	W 805 x D 445 x H 935 mm
	75.6 kg

700421

RRP* 1,729,- €

GTIN 4015613848215



Mini Cooler 58L



Material	Plastic
Type of glass	Glass
Safety glass	Double glazing
Content	58 litre(s)
Cooling	Circulating air
Temperature range	2 °C to 12 °C
Energy consumption kWh / 24 h	2.28
Energy consumption kWh / an	1,014
Energy efficiency class	B (EU No. 2019 / 2018)
Climate class	4
Interior lighting	This appliance is intended for use in ambient temperatures up to 30 °C.
Door hinge side	Yes
Number of intermediate shelves	Right
Height-adjustable intermediate shelves	2
Properties	Yes
Power load	Air baffle to prevent glass fogging
Size	0.18 kW 230 V 50 Hz
Weight	W 435 x D 385 x H 805 mm
	28.5 kg

	Colour	Code-No.	RRP*	GTIN
Mini Cooler 58L, white	White	700258G	465,- €	4015613635057
Mini cooler 58L-SW	Black	700358G	465,- €	4015611711843



Mini cooler 64L2T black



Air baffle to prevent glass fogging



Material	Plastic
Colour	Glass
Type of glass	Black
Content	Double glazing
Cooling	64 litre(s)
Temperature range	Circulating air
Energy consumption kWh / an	2 °C to 12 °C
Energy efficiency class	998
Climate class	C (EU No. 2019 / 2018)
Interior lighting	3
Position of the door	Yes
Door hinge side	On both sides
Number of intermediate shelves	Right
Height-adjustable intermediate shelves	3
Properties	Yes
Power load	Air baffle to prevent glass fogging
Size	0.18 kW 230 V 50 Hz
Weight	W 425 x D 425 x H 840 mm
	31 kg

700358GV1

GTIN 4015613821443

RRP* 579,- €



Mini cooler 75L2T white



Baffle, avoids clouded windows



Material	Glass
Colour	Plastic
Type of glass	Double glazing
Content	75 litre(s)
Cooling	Circulating air
Temperature range	2 °C to 12 °C
Energy consumption kWh / an	1,161
Energy efficiency class	B (EU No. 2019 / 2018)
Climate class	4
Interior lighting	Yes
Position of the door	On both sides
Door hinge side	Right
Number of intermediate shelves	3
Height-adjustable intermediate shelves	Yes
Properties	Air baffle to prevent glass fogging
Power load	0.18 kW 230 V 50 Hz
Size	W 425 x D 425 x H 915 mm
Weight	33 kg

700387



	Colour	Code-No.	RRP*	GTIN
Mini cooler 75L2T white	White	700287	589,- €	4015613857362
Mini cooler 75L2T black	Black	700387	589,- €	4015613857374



Mini Cooler 78L



- Material: Plastic
- Type of glass: Glass
- Content: Double glazing
- Cooling: 78 litres
- Temperature range: Circulating air
- Energy consumption kWh / an: 2 °C to 12 °C
- Energy efficiency class: 1,003
- Climate class: C (EU No. 2019 / 2018)
- Interior lighting: 4
- Door hinge side: Yes
- Number of intermediate shelves: Right
- Height-adjustable intermediate shelves: 3
- Properties: Yes
- Power load: Air baffle to prevent glass fogging
- Size: 0.18 kW | 230 V | 50 Hz
- Weight: W 435 x D 385 x H 960 mm

	Colour	Weight	Code-No.	RRP*	GTIN
Mini Cooler 78L, white	White	33.2 kg	7005780	509,- €	4015613635071
Mini Cooler 78L, black	Black	33.2 kg	7002776	509,- €	4015613635088
Mini Cooler 78L, silver	Silver	33.5 kg	7007786	559,- €	4015613664101



Mini refrigerated showcase 78L-WE/L



The compact chiller counter with a capacity of 78 litres is perfect for use in places with high humidity. A specially designed ventilation system prevents the glass from steaming up with the help of the warm exhaust air. The arrangement of the ventilation slots guarantees a clear view over its entire height.

- Material: Plastic
- Colour: Glass
- Type of glass: White
- Content: Double glazing
- Cooling: 78 litres
- Temperature range: Circulating air
- Energy consumption kWh / an: 2 °C to 6 °C
- Energy efficiency class: 1,610
- Climate class: C (EU No. 2019 / 2018)
- Interior lighting: 4
- Door hinge side: Yes
- Number of intermediate shelves: Right
- Height-adjustable intermediate shelves: 3
- Properties: Yes
- Power load: No steamed up windows in environments with high humidity
- Size: 0.17 kW | 230 V | 50 Hz
- Weight: W 445 x D 400 x H 985 mm



* No fogging of glass in high humidity environments

700978

RRP: 649,- €

GTIN 4015613840222



Mini Cooler 78L, stainless steel



Material	Chrome-nickel steel
Type of glass	Glass
Content	Double glazing
Cooling	78 litre(s)
Temperature range	Circulating air
Energy consumption kWh / an	2 °C to 12 °C
Energy efficiency class	1,141
Climate class	C (EU No. 2019 / 2018)
Interior lighting	4
Door hinge-side	Yes
Number of intermediate shelves	Right
Height-adjustable intermediate shelves	3
Power load	Yes
Size	0.18 kW 230 V 50 Hz
Weight	W 430 x D 390 x H 990 mm
	41.8 kg



- 3 shelves
- Dimensions: W 350 x D 300 mm
- Adjustable height



- Footprint: W 430 x D 390 mm



- LED lighting
- Can be switched separately

700478G

GTN 4015613633466



RRP 1,039,- €

Mini-Cooler 86L



Material	Plastic
Colour	Glass
Type of glass	White
Content	Double glazing
Cooling	86 litre(s)
Temperature range	Circulating air
Energy consumption kWh / an	2 °C to 12 °C
Energy efficiency class	1,184
Climate class	C (EU No. 2019 / 2018)
Interior lighting	4
Position of the door	Yes
Door hinge-side	On both sides
Number of intermediate shelves	Right
Height-adjustable intermediate shelves	3
Properties	Yes
Power load	Air baffle to prevent glass fogging
Size	0.18 kW 230 V 50 Hz
Weight	W 425 x D 425 x H 980 mm
	36.5 kg



- Glass leaf door on both sides
- Canvas



- 3 shelves
- Dimensions: W 355 x D 345 mm
- Footprint: W 345 x D 310 mm



- Baffle, avoids clouded windows

700628G

GTN 4015613635101



RRP 569,- €



Mini cooler 98L2T white



This mini cooler has convex leaf doors on the front and back and is ideal for use on counters. Height-adjustable racks allow the white cooler to be fitted out flexibly on four levels with space for 98 litres. The LED lighting optimally presents chilled goods, placing them in the very best light.



- Material: Glass, Plastic
- Type of glass: Double glazing
- Content: 98 litre(s)
- Cooling: Circulating air
- Temperature range: 2 °C to 12 °C
- Energy consumption kWh / an: 1,087
- Energy efficiency class: B (EU No. 2019 / 2018)
- Climate class: 4
- Interior lighting: Yes
- Position of the door: On both sides
- Door hinge side: Right
- Number of intermediate shelves: 4
- Height-adjustable intermediate shelves: Yes
- Properties: Air baffle to prevent glass fogging
- Power load: 0.18 kW | 230 V | 50 Hz
- Size: W 425 x D 425 x H 1,090 mm
- Weight: 39.4 kg



	Colour	Code-No.	RRP*	GTIN
Mini cooler 98L2T white	White	700498	649,- €	4015613857381
Mini cooler 98L2T black	Black	700698	649,- €	4015613857398



- Glass leaf door on both sides
- Convex



- 4 height-adjustable shelves
- Dimensions: W 355 x D 345 mm



- Footprint: W 345 x D 310 mm



- Baffle, avoids clouded windows

Mini Cooler 98L



	Material	Plastic
	Type of glass	Glass
	Content	Double glazing
	Cooling	98 litre(s)
	Temperature range	Circulating air
	Energy consumption kWh / an	2 °C to 12 °C
	Energy efficiency class	1,401
	Climate class	C (EU No. 2019 / 2018)
	Interior lighting	4
	Door hinge side	Yes
	Number of intermediate shelves	Right
	Height-adjustable intermediate shelves	4
	Properties	Yes
	Power load	Air baffle to prevent glass fogging
	Size	0.18 kW 230 V 50 Hz
	Weight	W 435 x D 385 x H 1,105 mm
		37.5 kg

	Colour	Code-No.	RRP*	GTIN
Mini Cooler 98L	White	700298G	569,- €	4015613635118
Mini cooler 98L-SW	Black	700398G	569,- €	4015613711850



Display fridge 235L-W



The large-capacity refrigerated cabinet is perfect for presenting goods within any sales space. The lockable castors ensure maximum flexibility.

	Material	Plastic
	Colour	Glass
	Type of glass	White
	Content	Double glazing
	Cooling	235 litre(s)
	Temperature range	Circulating air
	Energy consumption kWh / an	2 °C to 12 °C
	Energy efficiency class	1,622
	Climate class	B (EU No. 2019 / 2018)
	Interior lighting	4
	Door hinge side	Yes
	Swivel castors	Right
	Number of intermediate shelves	4 swivel castors, 2 with brake
	Height-adjustable intermediate shelves	4
	Power load	Yes
	Size	0.38 kW 230 V 50 Hz
	Weight	W 525 x D 455 x H 1,705 mm
		80.2 kg

700336

RRP* 1,298,- €

GTIN 4015613735586



Cake display show-case 72L



- Regin can be switched separately
- Regin detachable



- Material
- Type of glass



- Content
- Cooling
- Temperature range
- Energy consumption kWh / an
- Energy efficiency class
- Climate class
- Humidity max.
- Interior lighting
- Door hinge side
- Number of intermediate shelves
- Properties

- Power load
- Size
- Weight

Plastic
Glass
Double glazing
All-round glass
72 litre(s)
Circulating air with 2 fans
2 °C to 10 °C
1,041
C (EU No. 2019 / 2018)
4
70 %
Yes
Right
4
Rotation stop automatic when opening the door
0.17 kW | 230 V | 50 Hz
W 450 x D 450 x H 985 mm
39 kg

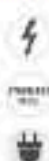
7002076

RRP* 1,155,- €

GTIN 4015613586687



Cake display show-case 100L



- Material
- Type of glass
- Safety glass
- Cooling
- Energy efficiency class
- Humidity max.
- Interior lighting
- Door hinge side
- Type of intermediate shelves
- Height-adjustable intermediate shelves
- Properties

Stainless steel
Plastic
Glass
Double glazing
All-round glass
Yes
Circulating air
C (EU No. 2019 / 2018)
75 %
Yes
Right
Glass pane
Yes
Intermediate shelves, rotating, can be removed



700213G



- Energy consumption kWh / 24 h: 3.77
- Energy consumption kWh / an: 1.376
- Climate class: 6



700214



- Energy consumption kWh / 24 h: 6.8
- Energy consumption kWh / an: 2.484
- Climate class: 4
- This appliance is intended for use in ambient temperatures up to 30 °C.



- Intermediate shelves, rotating
- Easy to fill and easy removal of food



- LED lighting, can be switched separately

	Content	Temperature range	Power load	Size	Weight	Code-No.	RRP*	GTIN
100L	100 litre(s)	2 °C to 8 °C	0.23 kW 230 V 50 Hz	W 495 mm D 495 mm H 1,065 mm	50.8 kg	700213G	1,265,- €	4015613641423
400L	360 litre(s)	2 °C to 10 °C	0.48 kW 230 V 50 Hz	W 680 mm D 680 mm H 1,750 mm	130.4 kg	700314	3,429,- €	4015613717913



Display fridge KV 270L



Type of glass	Double glazing
Safety glass	All-round glass
Material surface	Glass
Content	270 litre(s)
Cooling	Circulating air
Temperature range	2 °C to 10 °C
Energy consumption kWh / an	2,703
Energy efficiency class	C (EU No. 2019 / 2018)
Climate class	4
Interior lighting	Yes
Type of door	Sliding door(s)
Position of the door	Reverse
Swivel casters	4 swivel casters, 2 with brake
Number of intermediate shelves	2
Intermediate shelves with price rails	Yes
Height-adjustable intermediate shelves	Yes
Power load	0.47 kW 230 V 50 Hz
Size	W 905 x D 690 x H 1,210 mm
Weight	128.4 kg



► Height-adjustable intermediate shelves



► Sliding doors at back



► LED lighting

700562

GTN 4015613782454



RRP* 3,039.- €

Refrigerated wall shelf "Rimi"



Mobile refrigerated wall shelf for presentation of goods on four levels – the three height-adjustable shelves allow individual and needs-based assembly.

Type of glass	Single glazing
Safety glass	Yes
Content	220 litre(s)
Exhibition space	0.52 m³
Cooling	Circulating air
Temperature range	2 °C to 10 °C
Energy consumption kWh / an	4,487
Energy efficiency class	F (EU No. 2019 / 2018)
Climate class	6
Interior lighting	Yes
Swivel casters	4 swivel casters, 2 with brake
Number of shelves	3
Shelves with price rails	Yes
Height-adjustable shelves	Yes
Night blind	Yes
Power load	1.3 kW 230 V 50 Hz
Size	W 505 x D 665 x H 1,740 mm
Weight	94.6 kg



► 3 height-adjustable shelves with price rails



► LED lighting



► Night blind

700231

GTN 4015613789118



RRP* 2,305.- €

Mini bar K1-111



- Material: Steel plate, painted
- Colour: Black, matt
- Material inside: Plastic
- Content: 31 litre(s)
- Cooling: Static
- Temperature range: 5 °C to 12 °C
- Energy consumption kWh / an: 193
- Energy efficiency class: G (EU No. 2019 / 2018)
- Ambient temperature: 16 °C to 32 °C
- Interior lighting: Yes
- Lockable: Yes
- Door hinge side can be changed: Yes
- Number of intermediate shelves: 2
- Height-adjustable intermediate shelves: Yes
- Can be installed: Yes (with drag hinge)
- Including: Fitting kit
- Power load: 0.07 kW | 230 V | 50 Hz
- Dimensions surface: W 523 x D 145 mm
- Size: W 405 x D 465 x H 560 mm
- Weight: 17.3 kg



► Temperature regulation knob



► 2 intermediate shelves
► Max. load-bearing capacity: 4 kg
► Adjustable height



► 2 door shelves
► Max. load-bearing capacity: 2 kg
► Adjustable height

700118V1

GTIN 4015613872841



RRP 419,- €

Glass doored refrigerator 46



- This compact refrigerator with a glass door in a modern design can be equipped as desired using the height-adjustable intermediate shelves. It also offers a space-saving solution for refrigerated take-away items in the self-service areas of kiosks, snack bars and petrol stations.
- Material: Steel plate
 - Colour: Galvanised
 - Material inside: Black
 - Type of glass: Plastic
 - Safety glass: Single glazing
 - Content: Yes
 - Cooling: 46 litre(s)
 - GAP: Compressor
 - Temperature range: 4 °C to 18 °C
 - Energy consumption kWh / an: 329
 - Energy efficiency class: D (EU No. 2019 / 2018)
 - Ambient temperature: to 25 °C
 - Door hinge side can be changed: Yes
 - Number of intermediate shelves: 1
 - Height-adjustable intermediate shelves: Yes
 - Power load: 0.09 kW | 230 V | 50 Hz
 - Size: W 435 x D 480 x H 520 mm
 - Weight: 14.8 kg



► Space-saving glass door refrigerator with a modern design



► Changeable door hinge side



► Height-adjustable intermediate shelves

700183

GTIN 4015613880218



RRP 259,- €



Bar refrigerator 124L



The bar refrigerator with interior lighting and double-glazed, self-closing sliding door cools your drinks reliably. The electronic control with digital display allows the exact setting of the desired temperature.



• Material	Steel
• Colour	Black
• Material inside	Aluminium
• Type of glass	Double glazing
• Safety glass	Yes
• GWP	3
• Energy efficiency class	D (EU No. 2019 / 2018)
• Ambient temperature	to 25 °C
• Interior lighting	Yes
• Lockable	Yes
• Height-adjustable intermediate shelves	Yes
• Properties	LED lighting
	Self-closing door



- Cooling: Static, with additional fan
- Temperature range: 0 °C to 7 °C
- Energy consumption kWh / an: 467
- Type of door: Leaf door, glass
- Door hinge side: Right
- Number of intermediate shelves: 2



- Cooling: Static with 3 fans
- Temperature range: 1 °C to 9 °C
- Energy consumption kWh / an: 420
- Type of door: Sliding door(s), glass
- Number of intermediate shelves: 4



- Cooling: Static with 3 fans
- Temperature range: 1 °C to 9 °C
- Energy consumption kWh / an: 500
- Type of door: Sliding door(s), glass
- Number of intermediate shelves: 6

	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bar refrigerator 124L	112 litre(s)	0.14 kW 230 V 50 Hz	W 600 mm D 525 mm H 850 mm	44 kg	700121	819,- €	4015613702742
Bar refrigerator 176L	175 litre(s)	0.16 kW 230 V 50 Hz	W 900 mm D 525 mm H 850 mm	55 kg	700122	1,098,- €	4015613702759
Bar refrigerator 270L	280 litre(s)	0.21 kW 230 V 50 Hz	W 1,395 mm D 525 mm H 850 mm	76 kg	700123	1,329,- €	4015613702766





The high-quality wine cooler is stylish and elegant, and, thanks to its very quiet compressor, it is ideal for bars and restaurants. The two separately controlled temperature zones for white wine and red wine, and the glass with its UV filter guarantee optimum storage and presentation.



- Material: Steel, painted
- Type of glass: Glass
- Cooling: Double glazing
- Number of temperature zones: Insulating safety glass with UV filter
- Temperature range: Compressor
- Energy efficiency class: Top: 5 °C to 20 °C
- Ambient temperature: Below: 5 °C to 20 °C
- Lighting: G (EU No. 2019 / 2016)
- Lockable: 16 °C to 38 °C
- Door hinge side: LED
- Power load: Can be switched separately per temperature zone
- Lockable: Yes
- Door hinge side: Right
- Power load: 0.15 kW | 230 V | 50 Hz



- Energy consumption kWh / an: 146
- Number of intermediate shelves: Top: 3, Below: 4



- Energy consumption kWh / an: 142
- Number of intermediate shelves: Top: 2, Below: 3
- Can be installed



- Energy consumption kWh / an: 180
- Number of intermediate shelves: Top: 3, Below: 4



- Energy consumption kWh / an: 184
- Number of intermediate shelves: Top: 4, Below: 4

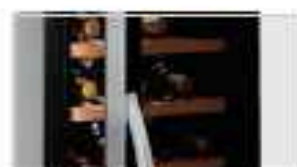
	Storage capacity	Size	Weight	Code-No.	RRP*	GTIN
Wine cooler 2Z 38FL	38 bottles (top: 15 bottles, below: 23 bottles)	W 596 mm D 580 mm H 1,030 mm	40 kg	700130	959,- €	4015613686653
Wine cooler 2Z 40FL	40 bottles (top: 14 bottles, below: 26 bottles)	W 595 mm D 625 mm H 825 mm	56.7 kg	700133	1,239,- €	4015613686684
Wine cooler 2Z 126FL	126 bottles (top: 54 bottles, below: 72 bottles)	W 595 mm D 625 mm H 1,590 mm	76 kg	700131	1,749,- €	4015613686660
Wine cooler 2Z 180FL	180 bottles (top: 80 bottles, below: 100 bottles)	W 600 mm D 750 mm H 1,860 mm	86.4 kg	700132	1,949,- €	4015613686677



- 2 separately controlled temperature zones



- Ball bearing-mounted wooden shelves



- Glass pane with UV filter



- Even temperature distribution within the temperature zones

Component parts

Wine presenter 22 126FL

- Material: Wood
- Capacity: Max. 6 bottles
- Properties: Can be exchanged with the intermediate shelves of wine cooler 22 126FL
- Size: W 506 x D 438 x H 30 mm
- Weight: 1 kg
- GTIN: 4015613738062



700135

RRP 52,- €

Wine presenter 22 180FL

- Material: Wood
- Capacity: Max. 6 bottles
- Properties: Can be exchanged with the intermediate shelves of wine cooler 22 180FL
- Size: W 505 x D 535 x H 35 mm
- Weight: 1.1 kg
- GTIN: 4015613738086



700137

RRP 55,- €



Wine cooler 2FL-100



For high-quality cooling of wines served by the glass. With the integrated LED lighting, bottles of white, rosé or red wine can be stylishly presented in the wine cooler at a buffet, restaurant table, bar or wine tasting event.



- Material
- Cooling
- Number of temperature zones
- Temperature range
- Ambient temperature
- Temperature control
- Lighting

Plastic
Thermoelectric
1
5 °C to 18 °C
10 °C to 32 °C
Electronic
In 0.1 °C steps
LED
Can be switched separately



- 1 temperature zone
- Temperature can be regulated in 1 °C steps



- LED lighting
- Can be controlled separately



700134



700143

	Storage capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
Wine cooler 2FL-100	2 bottles	0.05 kW 230 V 50 Hz	W 290 mm D 270 mm H 260 mm	4.9 kg	700142	298,- €	4015613794457
Wine cooler 4FL-100	4 bottles	0.05 kW 230 V 50 Hz	W 480 mm D 260 mm H 260 mm	6.8 kg	700134	329,- €	4015613735917
Wine cooler 4FLS-10	4-5 bottles	0.05 kW 230 V 50/60 Hz	W 500 mm D 265 mm H 260 mm	7.1 kg	700143	379,- €	4015613862941



Impulse cooler 60L-1F



If you're not yet thirsty, you will be soon – at petrol stations, supermarkets, kiosks and Off stores, this impulse cooler quickly entices you to grab a refreshing bottle or can of your favourite chilled drink.



- Material

Stainless steel



- Cooling

Plexiglas

Plastic

Circulating air



- Temperature range

Compressor

2 °C to 8 °C

- Temperature control

8 levels

- Climate class

ST

- Lighting

LED

- Important information

Do not cover the lower of the utility space



- Energy consumption kWh / an: 621
- Energy efficiency class: C (EU No. 2019 / 2018)
- Dimensions surface: B 600 x T 340 mm



- Energy consumption kWh / an: 876
- Energy efficiency class: D (EU No. 2019 / 2018)
- Dimensions of each surface: B 600 x T 150 mm



	Number of shelves	Content	Size	Weight	Code-No.	RRP*	GTIN
Impulse cooler 60L-1F	1	60 litre(s)	W 690 mm D 450 mm H 1,010 mm	36.2 kg	700806	998.- €	4015613714479
Impulse cooler 110L-2F	2	110 litre(s)	W 750 mm D 550 mm H 1,010 mm	40.8 kg	700809	1,149.- €	4015613746241



Drawer chiller 600S2



- Number of drawers
- Drawer dimensions

2

Top: W 440 x D 440 mm

Bottom: W 440 x D 250 mm



- Cooling

Circulating air



- Temperature range

0 °C to 10 °C

- Temperature control

In 1 °C steps

- Energy consumption kWh / 24 h

3

- Energy consumption kWh / an

1,095

- Energy efficiency class

D (EU No. 2015 / 1094)

- Climate class

4

This appliance is intended for use in ambient temperatures up to 30 °C.

- Max. bottle height

275 mm

- Load-bearing capacity of each drawer, max

20 kg

- Can be installed

Yes

- Properties

Top drawer has perforated base

- Power load

0.17 kW | 230 V | 50 Hz

- Size

W 600 x D 600 x H 845 mm

- Weight

50.8 kg



► Top drawer has perforated base



110159

GTIN 4015613719450

RRP* 1,659.- €



Bottle cooler 88L



Storage grid FKS 88L

- For individual and flexible use of the bottle cooler 88L.
- Material: Stainless steel
- Size: W 355 x D 360 x H 38 mm
- Weight: 0.62 kg
- GTIN: 4015613693192



700087

RRP 9.50 €



- Material: Steel plate
- Material inside: HIPS (High Impact Polystyrene)
- Type of glass: Double glazing
- Content: 88 litre(s)
- Cooling: Static
- GWP: 3
- Temperature range: 2 °C to 10 °C
- Temperature control: Mechanical
- Energy consumption kWh / an: 139
- Energy efficiency class: G (EU No. 2019 / 2016)
- Ambient temperature: 10 °C to 32 °C
- Interior lighting: Yes
- Door hinge side can be changed: Yes
- Number of intermediate shelves: 6
- Type of intermediate shelves: Bottle grille, chrome-plated (5 units)
- Properties: Grille, chrome-plated
- Storage capacity: 28 bottles
- LED ceiling lights, can be switched separately
- Power load: 0.09 kW | 230 V | 50 Hz
- Size: W 430 x D 480 x H 830 mm
- Weight: 22.2 kg

700182G

RRP 375.- €

GTIN 4015613764023



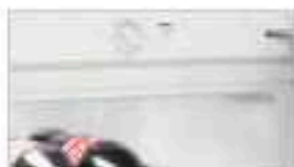
Bottle cooler K1-111



- Material: Plastic
- Material inside: HIPS (High Impact Polystyrene)
- Content: 270 litre(s)
- Cooling: Static
- GWP: 3
- Temperature range: 0 °C to 8 °C
- Temperature control: 7 levels
- Energy consumption kWh / 24 h: 0.46
- Energy consumption kWh / an: 105
- Energy efficiency class: E (EU No. 2019 / 2016)
- Ambient temperature: 16 °C to 43 °C
- Interior lighting: Yes
- Door hinge side can be changed: Yes
- Number of intermediate shelves: 5
- Height-adjustable intermediate shelves: Yes
- Properties: Separately controllable interior lighting
- Power load: 0.21 kW | 230 V | 50 Hz
- Size: W 595 x D 655 x H 1,450 mm
- Weight: 50 kg



- 5 shelves
- Rack, steel, powder-coated



- 7 temperature settings



- Interior light
- Can be controlled separately

700473V1

GTIN 4015613878348

RRP 739.- €



Bottle Cooler 350L



This impressive bottle cooler has a capacity of 350 litres and a double-glazed double door which allows for an appealing product display. The interior lighting perfectly sets the scene for the safely chilled goods.



- Material	Plastic
- Material inside	HIPS (High Impact Polystyrene)
- Type of glass	Double glazing
- Safety glass	Yes
- Cooling	Static
- GAP	3
- Temperature range	2 °C to 10 °C
- Temperature control	5 levels
- Energy consumption kWh / an	744
- Energy efficiency class	D (EU No. 2019 / 2018)
- Ambient temperature	to 32 °C
- Interior lighting	Yes
- Door hinge side can be changed	Yes
- Number of intermediate shelves	5
- Height-adjustable intermediate shelves	Yes
- Properties	ON/OFF switch for interior lighting
- Power load	0.23 kW 230 V 50 Hz
- Size	W 600 x D 600 x H 1,730 mm
- Weight	67 kg



700323

RRP 1,139,- €

GTIN 4015613842837



Storage refrigerator 350



- Material	Plastic
- Material inside	Steel
- Content	Plastic
- Cooling	350 litre(s)
- GAP	Circulating air
- Temperature range	3
- Temperature control	-2 °C to 8 °C
- Energy consumption kWh / 24 h	5 levels
- Energy consumption kWh / an	2.01
- Energy efficiency class	735
- Climate class	D (EU No. 2015 / 1094)
- Door hinge side can be changed	4
- Number of intermediate shelves	This appliance is intended for use in ambient temperatures up to 30 °C.
- Height-adjustable intermediate shelves	Yes
- Properties	5
- Power load	Yes
- Size	2 casters, 2 adjustable feet
- Weight	Fan stop when door is open
	0.23 kW 220-240 V 50 Hz
	W 600 x D 635 x H 1,730 mm
	55 kg



700276

GTIN 4015613797632

RRP 959,- €



- 5 shelves, each
- Dimensions: W 520 x D 360 mm
- Height-adjustable intermediate shelves



- Interior lighting



- 2 casters, 2 adjustable feet

Refrigerator 590LW



- Material
- Material inside
- Content
- Gastronom
- Cooling
- GWP
- Temperature range
- Temperature control
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class



- Lockable
- Door hinge side can be changed
- Number of intermediate shelves
- Properties
- Power load
- Size
- Weight

Steel, painted
Plastic ABS
590 litre(s)
2/1 GN
Circulating air
3
0 °C to 8 °C
Digital
0.75
329
A (EU No. 2015 / 1094)
3

This appliance is intended for use in ambient temperatures up to 25 °C and therefore is not suitable for use in hot professional kitchens.

Yes
Yes
5
Self-closing door
0.13 kW | 230 V | 50 Hz
W 775 x D 745 x H 1,910 mm
87.9 kg



700907

RRP 1,749,- €

GTIN 4015613840291

Refrigerator 600 WSTL



- Material
- Material inside
- Content
- Cooling
- GWP
- Temperature range
- Temperature control
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class



- Lockable
- Door hinge side can be changed
- Height-adjustable feet
- Number of intermediate shelves
- Height-adjustable intermediate shelves
- Power load
- Size
- Weight

Steel
Painted with a slight texture
Steel, painted
600 litre(s)
Static with 1 fan
3
-1 °C to 6 °C
In 0.1 °C steps
1.82
664
C (EU No. 2015/1094-IV)
4

This appliance is intended for use in ambient temperatures up to 30 °C.

Yes
Yes
1,930 mm to 1,945 mm
5
Yes
0.29 kW | 230 V | 50 Hz
W 780 x D 720 x H 1,930 mm
91.2 kg



700854

RRP 1,649,- €

GTIN 4015613840278

Insert gate 600 WSTL-DM

- Usage options:
Upper drawer, Middle drawers
- Size: W 650 x D 510 x H 40 mm
- Weight: 2.5 kg
- GTIN: 4015613863085

700858

RRP 42,- €

Insert gate 600 WSTL-U

- Usage options:
Our drawer
- Size: W 650 x D 380 x H 40 mm
- Weight: 1.9 kg
- GTIN: 4015613860664

700857

RRP 36,- €



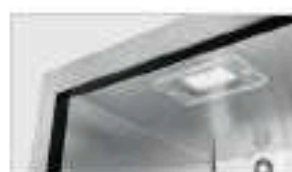
Glass-doored refrigerator GTK3-121



- Material: CNS 18/10, Tinted glass
- Material inside: Plastic
- Type of glass: Insulating safety glass with UV filter, Triple glazing
- Content: 63 litre(s)
- Cooling: Compressor
- GWP: 3
- Temperature range: -1 °C to 10 °C
- Energy consumption kWh / an: 345
- Energy efficiency class: A (EU No. 2019 / 2018)
- Ambient temperature: 16 °C to 38 °C
- Interior lighting: Yes
- Lockable: Yes
- Door hinge side: Right
- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: Yes
- Important information: Can be used inside, Can be used in weather-protected outside areas, Can be fitted with at least 15 cm space all around
- Power load: 0.06 kW | 230 V | 50 Hz
- Size: W 435 x D 505 x H 680 mm
- Weight: 31.6 kg



3 intermediate shelves, height-adjustable
Dimensions: W 335 x D 350 mm



LED lighting

700851

GTIN 4015613841868

RRP* 698,- €



Glass-doored refrigerator 300L



- Material: Steel, coated, Glass
- Material inside: Plastic ABS
- Type of glass: Double glazing
- Safety glass: Yes
- Content: 300 litre(s)
- Cooling: Circulating air
- GWP: 3
- Temperature range: 2 °C to 8 °C
- Energy consumption kWh / an: 953
- Energy efficiency class: F (EU No. 2019 / 2018)
- Ambient temperature: Up to 40 °C
- Interior lighting: Yes
- Door hinge side: Right
- Number of intermediate shelves: 4
- Height-adjustable intermediate shelves: Yes
- Properties: 1 fan, LED lighting, separately switchable, 4 casters, 2 adjustable feet
- Power load: 0.3 kW | 230 V | 50 Hz
- Size: W 440 x D 710 x H 1,840 mm
- Weight: 78 kg



LED lighting with separate on/off switch



4 casters, 2 adjustable feet

700812

GTIN 4015613720623

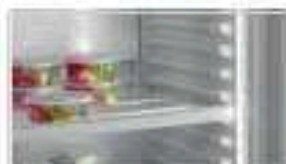
RRP* 1,249,- €



Glas-doored refrigerator 326



	Material	Steel plate, painted
	Material inside	Glass
	Type of glass	Plastic ABS
	Safety glass	Plastic
	Content	Double glazing
	Cooling	Yes
	GNP	360 litre(s)
	Temperature range	Static
	Energy consumption kWh / an	With additional fan
	Energy efficiency class	3
	Ambient temperature	-1 °C to 6 °C
	Interior lighting	710
	Lockable	D (EU No. 2019 / 2018)
	Door hinge side	Up to 40 °C
	Number of intermediate shelves	Yes
	Height-adjustable intermediate shelves	Yes
	Properties	Right
		4
		Yes
		1 fan
		LED lighting, separately switchable
		2 casters, 2 adjustable feet
	Power load	0.18 kW 230 V 50 Hz
	Size	W 620 x D 635 x H 1,730 mm
	Weight	67.4 kg



▶ A height-adjustable intermediate shelves
▶ With price strips, detachable



▶ LED lighting with separate on/off switch

700834

RRP 1,049,- €

GTIN 4015613758943



Glass-doored refrigerator GTK2-221



	Material	Steel, painted
	Material inside	Glass
	Type of glass	Steel, coated
	Safety glass	Double glazing
	Content	Yes
	Cooling	804 litre(s)
	GNP	Circulating air
	Temperature range	3
	Temperature control	1 °C to 9 °C
	Energy consumption kWh / an	Electronic
	Energy efficiency class	In 1 °C steps
	Ambient temperature	1,978
	Interior lighting	F (EU No. 2019 / 2018)
	Lockable	10 °C to 32 °C
	Door hinge side	Yes
	Number of intermediate shelves	Yes
	Height-adjustable intermediate shelves	Left / right
	Properties	4
		Yes
		LED lighting, separately switchable
		Fan stop when door is open
		Self-closing door
	Including	4 keys
		2 wall spacers
	Power load	0.5 kW 230 V 50 Hz
	Size	W 880 x D 720 x H 2,020 mm
	Weight	133 kg

Insert grate GTK2-221

- Material: Steel, Plastic coated
- Size: W 790 x D 530 x H 35 mm
- Weight: 4.1 kg
- GTIN: 4015613865218



70084231

RRP 65,- €

700848

RRP 2,190,- €

GTIN 4015613839974



Glass-doored refrigerator GTK1-123



Material

Material inside

Type of glass

Safety glass

Content

Cooling

GWP

Temperature range

Temperature control

Energy consumption kWh / an

Energy efficiency class

Ambient temperature

Advertising display

Lockable

Door hinge side

Number of intermediate shelves

Height-adjustable intermediate shelves

Properties

Power load

Size

Weight

Steel, painted

Glass

Plastic PP

Aluminium, coated

Double glazing

Yes

232 litre(s)

Static with 1 fan

3

1 °C to 9 °C

Electronic

In 1 °C steps

615

D (EU No. 2019 / 2018)

10 °C to 32 °C

LED lighting

For stickers with max. dimensions of W 445 x H 190 mm

Yes

Right

4

Yes

LED lighting

4 casters, 2 adjustable feet

0.21 kW | 230 V | 50 Hz

W 450 x D 525 x H 2,025 mm

72 kg

Insert grate GTK1-123

Material: Steel, Plastic coated

Size: W 360 x D 330 x H 28 mm

Weight: 1.1 kg

GTIN: 4015613865164



70083628

RRP 22,50 €

700836

GTIN 4015613814764

RRP 1,198.- €



Glass-doored refrigerator 302L WB



Material

Material inside

Type of glass

Safety glass

Content

Cooling

GWP

Temperature range

Energy consumption kWh / an

Energy efficiency class

Ambient temperature

Advertising display

Interior lighting

Lockable

Door hinge side

Number of intermediate shelves

Height-adjustable intermediate shelves

Properties

Power load

Size

Weight

Steel, painted

Glass

Plastic ABS

Double glazing

Yes

302 litre(s)

Static with 1 fan

3

0 °C to 10 °C

642

D (EU No. 2019 / 2018)

16 °C to 30 °C

LED lighting

For stickers, max. dim. W 600 x H 155 mm

For printed materia, max. dim. W 495 x D 130 mm

Yes

Yes

Right

5

Yes

LED lighting with separate on/off switch (with advertising display)

2 casters, 2 adjustable feet

0.15 kW | 230 V | 50 Hz

W 600 x D 580 x H 1,845 mm

53.9 kg



- ▶ Advertising display
- ▶ LED lighting
- ▶ For sticker
- ▶ For printed

700611

GTIN 4015613840338

RRP 998.-



Combination fridge/freezer

This combination fridge/freezer has an appealing black design and a volume of 430 litres. The glass doors allow customers to see the food inside, which can be highlighted using the separately controllable LED lights.



- Material: Steel, painted
- Type of glass: Double glazing
- Useful content: 430 litre(s)
- Cooling: Compressor
- Temperature range: 0 °C to 10 °C
- Temperature control: In 1 °C steps
- Energy consumption kWh / an: 3,650
- Energy efficiency class: C (EU No. 2019 / 2018)
- Ambient temperature: 16 °C to 25 °C
- Interior lighting: Yes
- Number of doors: 2
- Door hinge side: Right
- Number of intermediate shelves: 4
- Height-adjustable intermediate shelves: Yes
- Properties: Fridge at top | Freezer at bottom
- Power load: 4 swivel casters, 2 with brake
- Size: LED lighting, separately switchable
- Weight: Heating unit to prevent condensation



- ▶ 2 shelves in each cooling compartment
- ▶ Dimensions: W 565 x D 475 mm



- ▶ Digital display
- ▶ LED lighting, separately switchable



- ▶ 4 swivel casters, 2 with brake

	Material inside	Code-No.	RRP*	GTIN
Combination fridge/freezer 430L	Plastic, white	700898	2,198,- €	4015613765747
Combination fridge/freezer KTK1-122	Plastic, black	700900	2,198,- €	4015613842851



Component parts

Insert grate 430L

- Material: Steel, Plastic coated
- Important information: Colour white
- Size: W 565 x D 472 x H 37 mm
- Weight: 2.1 kg
- GTIN: 4015613865485



7008982R

RRP 19,- €



Insert grate KTK1-122

- Material: Steel, Plastic coated
- Important information: Colour black
- Size: W 565 x D 472 x H 37 mm
- Weight: 2.1 kg
- GTIN: 4015613865508



7009002R

RRP 19,- €



Combination fridge/freezer

This combination fridge/freezer has an appealing black design and a volume of 820 litres. The glass doors allow customers to see the food inside, which can be highlighted using the separately controllable LED lights.



- Material: Steel, painted
- Type of glass: Double glazing
- Content: 820 litre(s)
- Cooling: Compressor
- Temperature range: Circulating air
0 °C to 10 °C
-18 °C to -22 °C
- Temperature control: In 1 °C steps
- Energy consumption kWh / an: 6,570
- Energy efficiency class: D (EU No. 2019 / 2018)
- Ambient temperature: 16 °C to 25 °C
- Interior lighting: Yes
- Door hinge side: Left / right
- Number of doors: 2
- Lockable: Yes
- Number of intermediate shelves: 8
- Height-adjustable intermediate shelves: Yes
- Properties: Fridge on left | Freezer on right
4 swivel casters, 2 with brake
LED lighting, separately switchable
Heating unit to prevent condensation
- Power load: 1 kW | 230 V | 50 Hz
- Size: W 1,220 x D 805 x H 2,000 mm
- Weight: 201 kg



- 4 shelves in each cooling compartment
- Dimensions: W 500 x D 485 mm



- Digital display
- LED lighting, separately switchable



- 4 swivel casters, 2 with brake

	Material inside	Code-No.	RRP*	GTIN
Combination fridge/freezer 820L	Plastic, white	700899	3,498,- €	4015613765754
Combination fridge/freezer KTK2-222	Plastic, black	700901	3,498,- €	4015613842868



Component parts

Insert grate 820L

- Material: Steel, Plastic coated
- Important information: Colour white
- Size: W 503 x D 483 x H 27 mm
- Weight: 2 kg
- GTIN: 4015613865492



700899ZK

RRP 15,- €



Insert grate KTK2-222

- Material: Steel, Plastic coated
- Important information: Colour black
- Size: W 503 x D 483 x H 27 mm
- Weight: 2 kg
- GTIN: 4015613865515



700901ZK

RRP 15,- €



Combination fridge/freezer 484L GN210



- Material inside: Stainless steel
- Content: 484 litre(s)
- Gastronom: 2/1 GN | 1/1 GN
- Cooling: Circulating air
- Temperature range: 0 °C to 10 °C, -18 °C to -22 °C
- Temperature control: In 1 °C steps
- Ambient temperature: 16 °C to 32 °C
- Door hinge side: Right
- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: Yes
- Properties: 4 swivel casters, 2 with brake; One on/off switch each for refrigeration and freezing
- Power load: Fridge at top | Freezer at bottom
- Size: 0.77 kW | 230 V | 50 Hz
- Weight: W 645 x D 840 x H 2,010 mm

700826

RRP 2,959,- €

GTIN 4015613689012



Guiding rails 484L GN210-2

- Set comprises: 2 bearing rails
- Size: W 20 x D 650 x H 12 mm
- Weight: 0.25 kg
- GTIN: 4015613833453

700844

RRP 45,- €

Insert Grate 484L GN210

- Material: PVC coated
- Size: W 530 x D 640 x H 60 mm
- Weight: 2.1 kg
- GTIN: 4015613833460

700846

RRP 35,- €

Refrigerator 335L GN110



- Material inside: Stainless steel
- Content: 335 litre(s)
- Gastronom: 1/1 GN | 1/2 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: 0 °C to 10 °C
- Temperature control: In 1 °C steps
- Energy consumption kWh / 24 h: 1.5
- Energy consumption kWh / an: 548
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4
- Lockable: This appliance is intended for use in ambient temperatures up to 30 °C.
- Door hinge side: Yes
- Number of intermediate shelves: (Right)
- Height-adjustable intermediate shelves: 3
- Properties: Yes
- Power load: 4 swivel casters, 2 with brake
- Size: 0.35 kW | 230 V | 50 Hz
- Weight: W 500 x D 740 x H 2,030 mm

700825

RRP 1,869,- €

GTIN 4015613689036



Guiding rails 335L GN110-2

- Set comprises: 2 bearing rails
- Size: W 25 x D 550 x H 20 mm
- Weight: 0.47 kg
- GTIN: 4015613833422

700838

RRP 45,- €

Insert Grate 335L GN110

- Material: PVC coated
- Size: W 330 x D 527 x H 60 mm
- Weight: 0.12 kg
- GTIN: 4015613833446

700839

RRP 35,- €



Material

Foodsafe
PEL



Material inside

Gastronorm

GWP

Temperature range

Energy efficiency class

Climate class

Interior lighting

Lockable

Height-adjustable intermediate shelves

Properties

Stainless steel

Zinc-plated floor covering

Zinc-plated rear wall

Stainless steel

211 GN

3

0 °C to 8 °C

B (EU No. 2015 / 1094)

S

This appliance is intended for use in ambient temperatures up to 40 °C.

Yes

Yes

Yes

4 swivel casters, 2 with brake

LED lighting



700843

- Energy consumption kWh / 24 h: 1.32
- Energy consumption kWh / an: 482
- Door hinge side can be changed



700853

- Energy consumption kWh / 24 h: 2.2
- Energy consumption kWh / an: 803
- Door hinge side: Left / right

	Content	Number of intermediate shelves	Power load	Size	Weight	Code No.	RRP*	GTIN
KGN1-112	850 litre(s)	3	0.2 kW 230 V 50 Hz	W 740 mm D 835 mm H 2,050 mm	102.7 kg	700843	1,698,- €	4015613829459
KGN2-212	1,350 litre(s)	6	0.43 kW 230 V 50 Hz	W 1,485 mm D 835 mm H 2,050 mm	159.5 kg	700853	2,798,- €	4015613846453



► Gastronorm: 211 GN



► Intermediate shelves, height-adjustable
► Dimensions: W 530 x D 650 mm



► Lockable



► 4 swivel casters, 2 with brake

Component parts

Guiding rails KTKGN-112-212

- Set comprises: 2 bearing rails
- Size: W 20 x D 670 x H 20 mm
- Weight: 0.46 kg
- GTIN: 4015613868356



700860

RRP 19,- €

Insert grate KTKGN-112-212

- Material: Steel, Plastic coated
- Size: W 530 x D 650 x H 45 mm
- Weight: 1.5 kg
- GTIN: 4015613865225



700859

RRP 19,- €



► Deep freezer KTKGN-112 | KTKGN-212
page 279

Refrigerator 700 GN211



This roomy refrigerator with drawers in 2/1 GN format has plenty of space for chilled goods. Thanks to its modest appearance, it can fit in perfectly with any kitchen.



CEN
18719



- Material inside
- Gastro norm
- Cooling
- GWP
- Temperature range
- Energy efficiency class
- Climate class

Stainless steel
2/1 GN
Circulating air
3
-2 °C to 8 °C
C (EU No. 2015 / 1094)

- Lockable
- Height-adjustable feet
- Height adjustable
- Height-adjustable intermediate shelves

4
This appliance is intended for use in ambient temperatures up to 30 °C.
Yes
Yes
2,040 mm to 2,115 mm
Yes



- Energy consumption kWh / 24 h: 1.58
- Energy consumption kWh / an: 577
- Door hinge side can be changed



- Energy consumption kWh / 24 h: 2.74
- Energy consumption kWh / an: 998
- Door hinge side: Left / right

	Content	Number of intermediate shelves	Power load	Size	Weight	Code-No.	RRP*	GTIN
700 GN211	700 litre(s)	4	0.37 kW 230 V 50 Hz	W 655 mm D 855 mm H 2,050 mm	106.2 kg	700415	2,549,- €	4015613840253
1400 GN211	1,400 litre(s)	6	0.57 kW 230 V 50/60 Hz	W 1,320 mm D 855 mm H 2,050 mm	162 kg	700416	3,549,- €	4015613840260



► Gastro norm: 2/1 GN



► Intermediate shelves, height-adjustable
► Dimensions: W 530 x D 650 mm



► Lockable



► Height-adjustable feet
2,040 mm to 2,115 mm

Component parts

1 pair of rails

- Size: W 565 x D 15 x H 25 mm
- Weight: 0.53 kg
- GTIN: 4015613685052



700408

€ 19,-

Grid 2/1 GN

- Size: W 530 x D 650 x H 21 mm
- Weight: 2 kg
- GTIN: 4015613587202



700407

€ 45,-



► Deep freezer 700 GN211 | 1400 GN211
page 288



Refrigerator 700 GN210



Spacious and clever – the stylish stainless steel refrigerator has a volume of 700 litres in 2/1 GN format for maximum refrigeration space. An alarm sounds to indicate that the cold chain will be interrupted if the refrigerator door is left open for too long.



- Material inside
- Content
- Gastronorm
- Cooling
- GWP
- Temperature range
- Temperature control
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class

CNS 18/10
700 litres
2/1 GN
Circulating air
3
-2 °C to 8 °C
In 1 °C steps
0.88
321
A (EU No. 2015 / 1094)
5
This appliance is intended for use in ambient temperatures up to 40 °C.
Yes
Yes
Yes
2,040 mm to 2,090 mm
4
Yes
Distance between the drawers: 75 mm
LED lighting, separately switchable
Signal is sound when the door is left open too long
0.2 kW | 230 V | 50 Hz
W 705 x D 895 x H 2,090 mm
140.9 kg

- Interior lighting
- Lockable
- Door hinge side can be changed
- Height adjustable
- Number of intermediate shelves
- Height-adjustable intermediate shelves
- Properties

- Power load
- Size
- Weight



- Number of intermediate shelves: 4
- Dimensions of intermediate shelf: W 534 x D 650 mm
- Gastronorm: 2/1 GN
- Height of intermediate shelves can be adjusted



- Lockable
- Digital display



- LED lighting
- Can be controlled separately

700904

GTIN 4015613840284



RRP 2,998,- €

Insert grate 700LGN210-OM

- Usage options: Upper drawer, Middle drawers
- Size: W 530 x D 645 x H 45 mm
- Weight: 2.7 kg
- GTIN: 4015613729749



700816

RRP 39,- €

Insert grate 700LGN210-U

- Usage options: Our drawer
- Size: W 530 x D 645 x H 75 mm
- Weight: 3.1 kg
- GTIN: 4015613729756



700817

RRP 45,- €



► Deep freezer 700 GN210
page 281

Mini cold room 1240L



- Material: Steel plate, PVC coated
- Material inside: Aluminum, Stainless steel base
- Size inside: W 820 x D 860 x H 1,760 mm
- Content: 1,240 litre(s)
- Cooling: Compressor
- Temperature range: 2 °C to 10 °C
- Ambient temperature: 16 °C to 38 °C
- Lockable: Yes
- Door hinge side can be changed: Yes
- Properties: Panic lock
- Not included in delivery: Prepared for bearing rails, grilles, suspension device, access ramp
- Power load: 0.57 kW | 230 V | 50 Hz
- Size: W 980 x D 1,040 x H 2,200 mm
- Weight: 158.2 kg



► Cold store
Content: 1240 litres
Dimensions: W 855 x D 900 x H 1760 mm



► Prepared for
Bearing rails, grilles
Suspension device
Access ramp



► With a panic lock
► Lockable
► Door hinge side can be changed

	Delivery state	Code-No.	RRP*	GTIN
Mini cold room 1240L	Permanently mounted	700690	4,898,- €	4015613787114
Mini cold room BS1240L	Building kit (simple assembly)	700699	4,898,- €	4015613790879



Component parts

Support rails

- Set comprises: 4 bearing rails
- Material: Stainless steel
- Size: W 1,500 x D 40 x H 25 mm
- Weight: 5.9 kg
- GTIN: 4015613680019



700593

RRP* 165,- €

Grid

- Material: Steel, Plastic coated
- Load-bearing capacity max.: 20 kg
- Size: W 870 x D 825 x H 55 mm
- Weight: 4.9 kg
- GTIN: 4015613630380



700592

RRP* 129,- €

Suspension attachment

- Set comprises: 2 bearing rails, 1 suspended tube (can be adjusted horizontally in 5 positions)
- Material: Stainless steel, Plastic
- Length bearing rail: 850 mm
- Size tube: Ø 30 mm | Length: 830 mm
- Load-bearing capacity max.: 150 kg
- Clearance from floor: 1,700 mm
- Size: W 830 x D 30 x H 30 mm
- Weight: 1.8 kg
- GTIN: 4015613630397



700595

RRP* 129,- €

Loading ramp

- Material: Stainless steel
- Load-bearing capacity max.: 130 kg
- Size: W 850 x D 195 x H 35 mm
- Weight: 1.6 kg
- GTIN: 4015613680410



700597

RRP* 209,- €



Top-quality tasty meat - this Dry Age cabinet provides perfect conditions for meat maturation.



• Material	Glass
• Material inside	Steel plate
• Type of glass	Stainless steel
	Triple glazing
	Tinted
	UV filter glass
• Safety glass	Yes
• Cooling	Circulating air
• GWP	3
• Temperature control	Electronic
	In 1 °C steps
• Temperature range	2 °C to 14 °C
• Ambient temperature	18 °C to 38 °C
• Humidity	50 % to 85 %
• UV lamp	Yes
• Interior lighting	LED
• Lockable	Yes
• Door hinge side	Right
• Height-adjustable intermediate shelves	Yes
• Properties	Antibacterial UV light
	Odour neutralisation thanks to activated carbon filters



700840



700841

- Perfect climatic conditions for maturing meat
- Air humidity can be regulated in 1 % steps
- Temperature can be regulated in 1 °C steps



- Suitable for hanging and horizontal maturation of high-quality pork, beef and venison



Dry Age cabinet 63

• Content	63 litre(s)
• Number of filters	1
• Water reservoir	300 ml
• Rod size	W 295 x D 305 x H 30 mm
• Support load per suspended rack	20 kg
• Number of intermediate shelves	4
• Load-bearing capacity of intermediate shelves max.	15 kg
• Height-adjustable feet	Yes
• Including	1 activated carbon filter 1 drip tray 1 handle with assembly material 1 suspended rack + 3 meat hooks 2 keys 4 stainless steel racks 1 Humidity filter + 1 spare filter + holder + trip tray
• Power load	0.14 kW 230 V 50 Hz
• Size	W 395 x D 605 x H 880 mm
• Weight	40.6 kg
• GTIN	4015613769363

Dry Age cabinet 380

• Content	380 litre(s)
• Number of filters	2
• Water reservoir	2 x 300 ml
• Rod size	Ø 25 mm, length 495 mm
• Support load per suspended rack	80 kg
• Number of intermediate shelves	7
• Load-bearing capacity of intermediate shelves max.	20 kg
• Height-adjustable feet	No
• Including	2 activated carbon filters 1 drip tray 7 stainless steel racks 1 handle with assembly material 2 hanging rods + 6 meat hooks 2 keys 2 Humidity filter + 2 spare filters + holder + trip tray
• Power load	0.41 kW 230 V 50 Hz
• Size	W 595 x D 750 x H 1,865 mm
• Weight	104 kg
• GTIN	4015613769370

700840

RRP 1,149,- €



700841

RRP 3,498,- €



Deep freezer TKS38

Compact, handy, practical – this little box can be used anywhere. Be it precooling or freezing spirits and small amounts of food.



- Material
- Material inside
- Content
- Cooling
- GWP
- Temperature range to
- Energy consumption kWh / an
- Energy efficiency class
- Ambient temperature
- Door hinge side can be changed
- Including
- Power load
- Size
- Weight

Polyethylene
HIPS (High Impact Polystyrene)
38 litre(s)
Compressor
3
-20 °C
147
E (EU No. 2019 / 2016)
16 °C to 38 °C
Yes
1 glass insert for up to 18 glasses (hook length per: 135 mm)
0.06 kW | 230 V | 50 Hz
W 475 x D 450 x H 500 mm
14 kg



- Compact, handy, practical
- Capacity: 38 litres



- 1 glass insert for up to 18 glasses
- Hook length per: 135 mm



700078

GTIN 4015613636800



RRP* 245,- €

Freezer TKS90

Freezer with a storage capacity of 90 litres, glass door and pane heaters that can be switched separately. Ideal for perfect presentation of frozen goods, such as ice cream in kiosks, cinemas, fuel stations, bistros or bars.



- Material
- Material inside
- Content
- Cooling
- Temperature range
- Energy consumption kWh / an
- Energy efficiency class
- Ambient temperature
- Interior lighting
- Lockable
- Door hinge side
- Number of intermediate shelves
- Height-adjustable intermediate shelves
- Including
- Power load
- Size
- Weight

Steel, painted
Glass
Plastic
90 litre(s)
Compressor
-13 °C to -22 °C
1,991
D (EU No. 2019 / 2018)
to 30 °C
Yes
Yes
Right
3
Yes
2 keys
0.23 kW | 230 V | 50 Hz
W 620 x D 600 x H 720 mm
47.6 kg



- Pane heating for clear vision
- Prevents the glass door fogging up
- Can be switched separately



- 1 leaf door
- Glass, triple glazing



- Lockable
- Including 2 keys

700342

GTIN 4015613715696



RRP* 1,049,- €

Deep freezer TK1-111

6-drawer freezer for the orderly storage of frozen products. Thanks to the Big Box, even large items can be frozen and stored easily. With its simple, white design, this freezer fits in perfectly with any kitchen and any storage room.



- Material
- Material inside
- Content
- Cooling
- GWP
- Temperature range to
- Temperature control
- Energy consumption kWh / an
- Energy efficiency class
- Ambient temperature
- Number of drawers
- Door hinge side can be changed
- Properties

Plastic
HIPS (High Impact Polystyrene)
215 litre(s)
Static
3
-18 °C
8 levels
201
E (EU No. 2019 / 2016)
16 °C to 43 °C
6
Yes
1 Big Box: W 440 x H 262 mm
Drawer width: 440 mm
Drawer height: 172 mm
1 ice cube tray
0.23 kW | 230 V | 50 Hz
W 595 x D 655 x H 1,450 mm
53 kg

- Including
- Power load
- Size
- Weight



► Six drawers



► Big Box for large frozen items



► 8 temperature settings

700341V1

GTW 4015613878331



RRP 839,- €

Deep freezer 600ST

This lockable freezer with its robust stainless steel design is perfect for integrating into any large kitchen. The perfect temperature can be set easily and intuitively in steps of 0.1 °C via the display. Thanks to 6 intermediate shelves, the large interior can be used optimally.



- Material inside
- Content
- Cooling
- GWP
- Temperature range
- Temperature control
- Ambient temperature
- Lockable
- Door hinge side can be changed
- Height adjustable
- Number of intermediate shelves
- Height-adjustable intermediate shelves
- Power load
- Size
- Weight

Steel, painted
600 litre(s)
Static
3
-15 °C to -22 °C
Electronic
In 1 °C steps
to 32 °C
Yes
Yes
1,870 mm to 1,885 mm
6
No
0.2 kW | 230 V | 50 Hz
W 780 x D 745 x H 1,870 mm
95.4 kg



► 6 intermediate shelves
► Dimensions: W 590 x D 490 mm



► Lockable



► Height-adjustable feet

700856

GTW 4015613843292



RRP 1,998,- €

Deep freezer TKG1-112



Material



Material inside



Gastronorm



Cooling

GWP

Temperature range

Climate class

Interior lighting

Lockable

Height-adjustable intermediate shelves

Properties

Stainless steel

Zinc-plated floor covering

Zinc-plated rear wall

Stainless steel

2/1 GN

Circulating air

3

-18 °C to -22 °C

5

This appliance is intended for use in ambient temperatures up to 40 °C.

Yes

Yes

Yes

4 swivel casters, 2 with brake

LED lighting



- Energy consumption kWh / 24 h: 5.14
- Energy consumption kWh / an: 1,876
- Energy efficiency class: C (EU No. 2015 / 1094)
- Door hinge side can be changed



- Energy consumption kWh / 24 h: 11.68
- Energy consumption kWh / an: 4,263
- Energy efficiency class: D (EU No. 2015 / 1094)
- Door hinge side: Left / right

	Content	Number of intermediate shelves	Power load	Size	Weight	Code-No.	RRP*	GTIN
TKGN1-112	650 litre(s)	3	0.41 kW 230 V 50 Hz	W 740 mm D 835 mm H 2,050 mm	101.2 kg	700852	1,998,- €	4015613846446
TKGN2-212	1,350 litre(s)	6	0.43 kW 230 V 50 Hz	W 1,485 mm D 835 mm H 2,050 mm	168.9 kg	700847	3,498,- €	4015613828473



► Gastronorm: 2/1 GN



► Intermediate shelves
► Dimensions: W 530 x D 650 mm



► Lockable



► 4 swivel casters, 2 with brake

Component parts

Guiding rails KTKGN-112-212

- Set comprises: 2 bearing rails
- Size: W 20 x D 670 x H 20 mm
- Weight: 0.46 kg
- GTIN: 4015613868356



700860

RRP 19,- €

Insert grate KTKGN-112-212

- Material: Steel, Plastic coated
- Size: W 530 x D 650 x H 45 mm
- Weight: 1.5 kg
- GTIN: 4015613865225



700859

RRP 19,- €



► Refrigerator KGN1-112 | KGN2-212
page 272



Deep freezer 700 GN211



This roomy freezer has plenty of space for frozen goods in containers up to 2/1 GN. Thanks to its modest appearance, it can fit in perfectly with any kitchen.



EN 1813



- Material inside: Stainless steel
- Gastronorm: 2/1 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: -18 °C to -23 °C
- Climate class: 4

- Lockable: Yes
- Height-adjustable feet: Yes
- Height-adjustable intermediate shelves: Yes

This appliance is intended for use in ambient temperatures up to 30 °C.



- Energy consumption kWh / an: 2,336
- Energy consumption kWh / 24 h: 6.4
- Energy efficiency class: D (EU No. 2015 / 1094)
- Door hinge side can be changed



- Energy consumption kWh / an: 4,580
- Energy consumption kWh / 24 h: 12.55
- Energy efficiency class: E (EU No. 2015 / 1094)
- Door hinge side: Left / right

	Content	Number of intermediate shelves	Power load	Size	Weight	Code-No.	RRP*	GTIN
700 GN211	700 litre(s)	3	0.69 kW 230 V 50/60 Hz	W 655 mm D 855 mm H 2,050 mm	110.4 kg	700705	3,149,- €	4015613840239
1400 GN211	1,400 litre(s)	6	1.01 kW 230 V 50 Hz	W 1,315 mm D 855 mm H 2,050 mm	174 kg	700706	4,298,- €	4015613840246



Component parts

1 pair of rails

- Size: W 565 x D 15 x H 25 mm
- Weight: 0.53 kg
- GTIN: 4015613685052



700488

€ 19,-

Grid 2/1GN

- Size: W 530 x D 650 x H 21 mm
- Weight: 2 kg
- GTIN: 4015613587202



700487

€ 45,-



► Refrigerator 700 GN211 | 1400 GN211
page 273

Deep freezer 700 GN210



- Material inside
- Content
- Gastronorm
- Cooling
- GWP
- Temperature range
- Temperature control
- Energy consumption kWh / an
- Energy consumption kWh / 24 h
- Energy efficiency class
- Climate class



- Interior lighting
- Lockable
- Door hinge side can be changed
- Height-adjustable feet
- Number of intermediate shelves
- Height-adjustable intermediate shelves
- Properties

- Power load
- Size
- Weight

CNS 18/10
700 litre(s)
2/1 GN
Circulating air
3
-18 °C to -22 °C
In 0.1 °C steps
1,172
3,21
B (EU No. 2015 / 1094)
4

This appliance is intended for use in ambient temperatures up to 30 °C.

Yes
Yes
Yes
2,040 mm to 2,090 mm
4

Yes
LED lighting, separately switchable
Signal is sound when the door is left open too long

0.35 kW | 230 V | 50 Hz
W 705 x D 895 x H 2,090 mm
144.7 kg



Insert grate 700LGN210-DM

Insert grate 700LGN210-U

Page 274

700903

RRP 3,349,- €

GTIN 4015613840277

Freezer Counter T2-1341



- Number of cupboards
- Norm-format cabinets
- Size Cupboard
- Number of drawers
- Cooling
- GWP
- Temperature range
- Temperature control
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class



- Door hinge side
- Including
- Power load
- Size
- Weight

1
1/1 GN
W 335 x D 570 x H 554 mm
6
Circulating air
3
-22 °C to -18 °C
In 0.1 °C steps
7,24
2,644
E (EU No. 2015 / 1094)
4

This appliance is intended for use in ambient temperatures up to 30 °C.

Left / right
2 grids
0.67 kW | 230 V | 50 Hz
W 1,340 x D 700 x H 850 mm
92.4 kg



110872

RRP 3,098,- €

GTIN 4015613797618

Support rails T2-1341-2

- Set comprises: 2 bearing rails
- Size: W 20 x D 560 x H 25 mm
- Weight: 0.26 kg
- GTIN: 4015613841441

110873

RRP 19,- €

Insert grate T2-1341

- Material: Steel, Plastic coated
- Size: W 325 x D 530 x H 5 mm
- Weight: 0.81 kg
- GTIN: 4015613841458

110874

RRP 35,- €

Refrigerated counter T2
page 230



Chest freezer 288-W



This chest freezer is an energy-saving alternative to a deep-freeze cabinet. The two baskets and the partition enable different kinds of frozen goods to be stored tidily.



- Material: Plastic
- Material inside: Steel, painted
- Size basket: Aluminium, coated
- Partition: W 225 x D 550 x H 230 mm
- Cooling: Can be inserted individually
- GWP: Material: Plastic
- Temperature range to: Static
- Energy efficiency class: 3
- Ambient temperature: -18 °C
- Lockable: B (EU No. 2019 / 2018)
- Including: Up to 40 °C
- Lockable: Yes
- Including: Baskets, 1 partition



700967



700968



700969



	Content	Number of baskets	Energy consumption kWh / an	Power load	Size	Weight	Code-No.	RRP*	GTIN
288-W	288 litres	2	344	0.13 kW 230 V 50 Hz	W 1,010 mm D 720 mm H 835 mm	43.5 kg	700967	898,- €	4015613814728
391-W	391 litres	4	414	0.13 kW 230 V 50 Hz	W 1,300 mm D 720 mm H 835 mm	53 kg	700968	998,- €	4015613854311
479-W	479 litres	5	475	0.14 kW 230 V 50 Hz	W 1,550 mm D 720 mm H 835 mm	58 kg	700969	1,198,- €	4015613854328



► Chest freezer with static cooling



► Removable baskets
► Basket dimensions:
W 225 x D 550 x H 230 mm



► 1 partition
► Individually adjustable



► Lockable

Shock freezer AL5 1/1GN



CNS 18/19



- Number of drawers: 5
- Format drawers: 1/1 GN
600 x 400 mm
- Cooling: Circulating air
- GWP: 3
- Fast cooling cycle: 70 °C to 10 °C (25 kg in 108 min.)
- Shock frost output: 70 °C to -18 °C (10 kg in 240 min.)
- Energy consumption: Rapid cooling: 0.064 kWh/kg
Shock freezing: 0.279 kWh/kg
- Climate class: 4
- Including: 1 core temperature sensor
1 grid 1/1 GN
1 grid (600 x 400 mm)
1 water collection tray
- Power load: 1.2 kW | 230 V | 50 Hz
- Size: W 750 x D 700 x H 850 mm
- Weight: 96.2 kg



► 5 slide-in units suitable for:
1/1 GN
600 x 400 mm



► Reliable equipment:
With core temperature sensor
made from high-quality CNS 18/19



► Quick cooling cycle: 70 °C to 10 °C
(25 kg in 108 min.)
► Shock freezing capacity: 70 °C to -18 °C
(10 kg in 240 min.)

700616

GTIN 4015613880391



RRP* 5,249,- €

Ice-Flake Maker F 90



CNS 18/19



- Production by means of: Vertical evaporator system
- Storage container capacity: 18 kg
- Cooling: Air-cooled
- Climate class: T
- Filling level sensor: Yes
- Water connection: 3/4"
- Water outlet: D 20 mm
- Can be installed: Yes
- Important information: Clearance to all sides at least 15 cm
- Size: W 500 x D 600 x H 695 mm

	Production max.	Power load	Weight	Code-No.	RRP*	GTIN
Ice-Flake Maker F 90	90 kg / 24 h	0.41 kW 230 V 50 Hz	51.9 kg	104609	4,149,- €	4015613792873
Ice-Flake Maker F 130	130 kg / 24 h	0.49 kW 230 V 50 Hz	52.5 kg	104636	4,749,- €	4015613793573





Ice-cube maker W150



- Material
- Colour
- Production max.
- Production / work step
- Number of ice cube sizes
- Design ice cube

- Production by means of
- Storage container capacity
- Tank volume
- Cooling
- Climate class
- Power load
- Size
- Weight

Plastic
Steel gray
15 kg / 24 h
24 Ice cubes
1
Cube form
Clear
Vertical evaporator system
1 kg
2.3 litre(s)
Compressor
ST
0.24 kW | 230 V | 50 Hz
W 290 x D 370 x H 350 mm
9.4 kg



► Production per work step: 24 ice cubes



► Storage container capacity: 1 kg



► Includes: Ice cube shovel

100083

GTIN 4015613700707



RRP: 298,- €

Ice-cube maker HK150



- Material
- Colour
- Production max.
- Production / work step
- Number of ice cube sizes
- Ice cube size

- Design ice cube
- Production by means of
- Storage container capacity
- Tank volume
- Cooling
- Climate class
- Power load
- Size
- Weight

Plastic
Steel gray
15 kg / 24 h
12 Ice cubes
3
S (Ø 1,5 cm | H 3,5 cm)
M (Ø 2,2 cm | H 3,5 cm)
L (Ø 2,5 cm | H 3,5 cm)
Tapered form (hollow taper)
Vertical evaporator system
1.5 kg
4.5 litre(s)
Air cooled
ST
0.32 kW | 230 V | 50 Hz
W 325 x D 415 x H 425 mm
13.8 kg

Hollow cones in 3 different sizes can be produced as required with the ice machine. Thanks to the integrated water tank and the compact design, this device is excellent for use in counters.



► Production per work step: 12 ice cubes



► 3 different ice cube sizes



► Storage container capacity: 1.5 kg

100082

GTIN 4015613700214



RRP: 339,- €

Ice-Cube Maker C26



Series C ice cube maker: Hollow cones using recirculation pump. Up to 25 kg / 50 kg of ice cubes can be produced in 24 hours - really easily via a fixed water connection.



• Number of ice cube sizes	1
• Design ice cube	Tapered form (hollow taper)
• Production by means of	Circulating pump
• Cooling	Air cooled
• Climate class	ST
• Filling level sensor	Yes
• Water connection	3/4"
• Water outlet	Ø 21 mm
• Important information	Clearance to all sides at least 10 cm

Ice-Cube Maker C26

• Production max.	25 kg / 24 h
• Production / work step	16 ice cubes
• Ice cube size	Ø 28 mm, height 40 mm, 18-20 g
• Storage container capacity	7 kg
• Power load	0.22 kW 230 V 50/60 Hz
• Size	W 395 x D 551 x H 673 mm
• Weight	25.6 kg
• GTIN	4015613780856

104049

RRP* 879,- €



Ice-Cube Maker C50

• Production max.	50 kg / 24 h
• Production / work step	24 ice cubes
• Ice cube size	Ø 29 mm, height 40 mm, 19-21 g
• Storage container capacity	13 kg
• Power load	0.38 kW 230 V 50/60 Hz
• Size	W 547 x D 610 x H 823 mm
• Weight	38.4 kg
• GTIN	4015613780863

104050

RRP* 1,249,- €



Ice cube maker Q 26



• Number of ice cube sizes	1
• Ice cube size	32,5 x 29 x 41 mm, 21 g
• Production by means of	Paddle system
• Design ice cube	Tapered form (hollow taper)
• Cooling	Air cooled
• Climate class	SN
• Filling level sensor	Yes
• Water connection	3/4"
• Water outlet	Ø 20 mm
• Height without feet	690 mm
• Can be installed	Yes
• Important information	Clearance to all sides at least 15 cm



Ice cube maker Q 26

• Production max.	25 kg / 24 h
• Production / work step	15 ice cubes
• Storage container capacity	10 kg
• Power load	0.27 kW 230 V 50 Hz
• Size	W 400 x D 545 x H 690 mm
• Weight	30.9 kg
• GTIN	4015613785707

104300

RRP* 1,809,- €



Ice cube maker Q 46

• Production max.	45 kg / 24 h
• Production / work step	35 ice cubes
• Storage container capacity	16 kg
• Power load	0.36 kW 230 V 50 Hz
• Size	W 500 x D 600 x H 690 mm
• Weight	38.8 kg
• GTIN	4015613774077

104306

RRP* 2,549,- €



Ice cube maker B 28 Plus



More efficient and economical – the optimised ice-cube maker series B Plus supplies fully conical ice-cubes in high production quantities and is also very economical.



• Number of ice cube sizes	1
• Ice cube size	35 x 32 mm, 20 g, adjustable
• Design ice cube	Tapered form (full taper)
• Production by means of	Spray system
• Cooling	Air cooled
• Climate class	T
• Filling level sensor	Yes
• Water connection	3/4"
• Water outlet	Ø 20 mm
• Can be fitted below the counter	Yes
• Important information	Clearance to all sides at least 15 cm



Ice cube maker B 28 Plus

• Production max.	28 kg / 24 h
• Production / work step	18 ice cubes
• Storage container capacity	6.5 kg
• Power load	0.3 kW 230 V 50 Hz
• Size	W 340 x D 483 x H 600 mm
• Weight	28.6 kg
• GTIN	4015613774053

104523

RRP 1,639,- €



Ice-cube maker B 38 Plus

• Production max.	38 kg / 24 h
• Production / work step	28 ice cubes
• Storage container capacity	11.5 kg
• Power load	0.62 kW 230 V 50 Hz
• Size	W 545 x D 400 x H 690 mm
• Weight	33.8 kg
• GTIN	4015613787503

104538

RRP 2,049,- €



Ice-cube maker B 46 Plus

• Production max.	46 kg / 24 h
• Production / work step	28 ice cubes
• Storage container capacity	15 kg
• Power load	0.68 kW 230 V 50 Hz
• Size	W 500 x D 540 x H 690 mm
• Weight	28.2 kg
• GTIN	4015613787510

104548

RRP 2,298,- €



Ice cube maker B 70 Plus

• Production max.	70 kg / 24 h
• Production / work step	56 ice cubes
• Storage container capacity	42 kg
• Power load	0.88 kW 230 V 50 Hz
• Size	W 705 x D 580 x H 910 mm
• Weight	53.6 kg
• GTIN	4015613774060

104583

RRP 2,819,- €



Ice-cube maker B 86 Plus

• Production max.	86 kg / 24 h
• Production / work step	56 ice cubes
• Storage container capacity	42 kg
• Power load	0.98 kW 230 V 50 Hz
• Size	W 583 x D 700 x H 900 mm
• Weight	54.2 kg
• GTIN	4015613787527

104593

RRP 3,179,- €



Ice-cream maker 1500



Ice Cream Container 1500

- Material: Stainless steel
- Content: 1.5 litre(s)
- Size: W 145 x D 137 x H 142 mm
- Weight: 0.37 kg
- GTIN: 4015613846422

135029

RRP 19,- €



- Material
- Designed for

- Content
- Ice production
- Cooling
- Freezing range to
- Properties ice tray

- Including

- Power load
- Size
- Weight

Plastic
Half-frozen desserts
Frozen yogurt
Sorbets
Ice cream
1.5 litre(s)
Approx. 30 to 60 minutes
Compressor
Approx. -25 °C
Material: Stainless steel
Can be removed
1 ice portioning spoon
1 measuring beaker
0.12 kW | 230 V | 50 Hz
W 380 x D 270 x H 245 mm
8.9 kg

135028

RRP 335,- €

GTIN 4015613806204



Ice cabinet 2x5L-F



- Material
- Depth container max.
- Type of glass
- Safety glass
- Cooling
- Temperature range
- Energy efficiency class
- Climate class
- Interior lighting
- Type of door
- Including
- Not included in delivery
- Power load

Steel
Plastic
150 mm
Double glazing
Yes
Static
-15 °C to -18 °C
A (EU No. 2019 / 2018)
4
LED
Lifting door
Back for GN containers
GN containers
0.19 kW | 230 V | 50 Hz



► Suitable for ice cream and sorbet



► Ice cream container 5002
page 288



► Can be equipped with:
2 GN 1/3 5-litre containers or
4 GN 1/6 2.5-litre containers or
2 ice cream containers à 5 litres



► Can be equipped with:
3 GN 1/3 5-litre containers or
6 GN 1/6 2.5-litre containers or
3 ice cream containers à 5 litres

	Volume max.	Energy consumption kWh / an	Size	Weight	Code-No.	RRP*	GTIN
Ice cabinet 2x5L-F	10 litre(s)	537	W 475 mm D 730 mm H 355 mm	25 kg	700940	1,798,- €	4015613809557
Ice cabinet 3x5L-F	15 litre(s)	637	W 650 mm D 725 mm H 360 mm	29.8 kg	700941	1,998,- €	4015613809564



Ice cabinet 4x6.5L-F



- Volume max.
- Capacity max.

Energy label



- Type of glass
- Safety glass
- Cooling
- Temperature range
- Energy consumption kWh / an
- Energy efficiency class
- Climate class
- Interior lighting
- Type of door
- Including

- Important information
- Power load
- Size
- Weight

26 litre(s)
4 ice cream containers, 6.5 litres each,
W 360 x D 165 x H 150 mm
Double glazing
Yes
Static
-18 °C to -25 °C
1,739
B (EU No. 2019 / 2018)
4
LED
Lifting door
4 ice cream containers, 5 litres each,
W 360 x D 165 x H 115 mm, stainless steel
Designed for kitchens
0.21 kWh | 230 V | 50 Hz
W 867 x D 735 x H 375 mm
43.8 kg



- ▶ Designed for 4 containers
- ▶ Maximum container depth: 150 mm



- ▶ Practical for serving
- ▶ Worktop on device



- ▶ Glass lid with double glazing

700248

GTIN 4015613848761



RRP 1,349,- €

Ice cream container 5000

- Designed for: Ice cabinet 4x6.5L-F, Ice cabinet 2x6.5L-F, Ice cabinet 3x6.5L-F
- Content: 5 litre(s)
- Size: W 360 x D 165 x H 115 mm
- Weight: 0.62 kg
- GTIN: 4015613873732



700261

RRP 22,- €

Ice-cream cabinet 300L



- Material



- Dimensions inside
- Content
- Number of baskets
- Size basket
- Cooling
- GWP
- Temperature range
- Energy consumption kWh / an
- Energy efficiency class
- Ambient temperature
- Lighting
- Sliding glass lids

- Safety glass
- Lockable
- Swivel casters
- Including
- Power load
- Size
- Weight

Steel plate, painted
Plastic (LDPE)
W 845 x D 525 x H 480-500 mm
300 litre(s)
2
W 250 x D 520 x H 200 mm
Static
3
-22 °C to -18 °C
677
D (EU No. 2019 / 2018)
to 35 °C
LED
2
Single-glazed, double-tempered
Yes
Yes
4 swivel casters, 2 with brake
2 baskets
0.16 kWh | 230 V | 50 Hz
W 990 x D 700 x H 865 mm
51 kg



- ▶ LED lighting
- ▶ Lockable

700732

GTIN 4015613849345

RRP 1,298,- €



A close-up photograph of the interior of a commercial dishwasher. It shows two white plastic racks filled with clean white plates. The racks are mounted on a metal frame. Below the racks, a black mesh filter is visible. The front of the dishwasher door is also visible, showing the 'Bartscher' brand name in a large, embossed font.

WAREWASHERS

Dishwashers have to be designed for harsh everyday gastronomy use in terms of performance, efficiency and durability.

The following pages will make you spotless offers at an excellent price/performance ratio.

E-Serie



E-SERIES	GLASSES DISHWASHER		UNIVERSAL DISHWASHER
BASIC DATA	GS E350 LPR	GS E400 LPR K	US E500 LPR
Material	Stainless steel	Stainless steel	Stainless steel
Basket dimensions	350 x 350 mm	400 x 400 mm	500 x 500 mm
Glasses height max.	220 mm	280 mm	300 mm
Plate height max.	—	—	300 mm
Tray size max.	—	—	—
Number of washing programmes	1	1	1
Run-time	120 sec.	120 sec.	120 sec.
Output/hour max.	30 baskets	30 baskets	30 baskets
Can be fitted below the counter	✓	✓	✓
MEASUREMENTS			
Width	430 mm	468 mm	595 mm
Depth	550 mm	580 mm	650 mm
Height	668 mm	725 mm	825 mm
Weight	28,4 kg	34,2 kg	48,6 kg
GTIN	4015613801196	4015613802202	4015613801896
CODE NUMBER	110350	110400	110500
RRP*	1,949,- €	2,049,- €	2,159,- €





E-SERIES	GLASSES DISHWASHER		UNIVERSAL DISHWASHER
FUNCTIONS	GS E350 LPR	GS E400 LPR K	US E500 LPR
Clear rinsing dosing pump	✓	✓	✓
Lye pump	✓	✓	✓
Water softener	—	—	—
Cleaning agent dosing pump	✓	✓	✓
Cold rinsing	—	✓	—
TECHNICAL DATA			
Tank volume	11 litres	15 litres	25 litres
Water consumption at 2 bar	2 litre / wash cycle	2.5 litre / wash cycle	2.7 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar	2 - 4 bar
Water supply	3/4"	3/4"	3/4"
Water outlet	Ø 20 mm	Ø 20 mm	Ø 20 mm
Tank heater	2 kW	2 kW	2.8 kW
Boiler heater	2.4 kW	2.8 kW	2.8 kW
Self-cleaning	—	—	—
Door double-walled	✓	✓	✓
Double-walled	—	—	—
Dry-run protection	✓	✓	✓
Safety thermostat	✓	✓	✓
Door contact switch	✓	✓	✓
On/off switch	✓	✓	✓
Control lamp	✓	✓	✓
Display	—	—	—
Water intake temperature	Up to 60 °C	Up to 60 °C	Up to 60 °C
Equipment connection	Ready to plug in	Ready to plug in	Ready to plug in
Power	2.7 kW 230 V 50 Hz	3.1 kW 230 V 50 Hz	3.4 kW 230 V 50 Hz
ACCESSORIES INCLUDING			
Cutlery holder	✓	✓	✓
Saucer insert	—	—	—
Glasses basket	—	—	—
Universal basket	2	2	1
Plate basket	—	1	1
Filling funnel for salt	—	—	—
Water supply hose	✓	✓	✓
Water outlet hose	✓	✓	✓



C-SERIES

BASIC DATA

	US C500 LP	US C500 LPR	US C500 LPWR
Material	Stainless steel	Stainless steel	Stainless steel
Basket dimensions	500 x 500 mm	500 x 500 mm	500 x 500 mm
Glasses height max.	320 mm	320 mm	320 mm
Plate height max.	345 mm	345 mm	345 mm
Tray size max.	—	—	—
Number of washing programmes	2	2	2
Run-time	120 sec.	120 / 180 sec.	120 / 180 sec.
Output/hour max.	30 baskets	30 / 20 baskets	30 / 20 baskets
Can be fitted below the counter	✓	✓	✓

MEASUREMENTS

Width	590 mm	590 mm	590 mm
Depth	640 mm	640 mm	640 mm
Height	845 mm	845 mm	845 mm
Weight	56.6 kg	57.4 kg	60.2 kg
GTIN	4015613805440	4015613805450	4015613805467
CODE NUMBER	110530	110531	110532
RRP*	3,198 - €	3,449 - €	3,649 - €





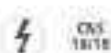
C-SERIES	UNIVERSAL DISHWASHER		
FUNCTIONS	US C500 LP	US C500 EPB	US C500 EPWN
Clear rinsing dosing pump	✓	✓	✓
Eye pump	✓	✓	✓
Water softener	—	—	✓
Cleaning agent dosing pump	—	✓	✓
Cold rinsing	—	—	—
TECHNICAL DATA			
Tank volume	29 litres	29 litres	29 litres
Water consumption at 2 bar	2.3 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar	2 - 4 bar
Water supply	3/4"	3/4"	3/4"
Water outlet	Ø 20 mm	Ø 20 mm	Ø 20 mm
Tank heater	2.7 kW	2.7 kW	2.7 kW
Boiler heater	2.8 kW	2.8 kW	2.8 kW
Self-cleaning	—	—	—
Door double-walled	✓	✓	✓
Double-walled	—	—	—
Dry-run protection	✓	✓	✓
Safety thermostat	✓	✓	✓
Door contact switch	✓	✓	✓
On/off switch	✓	✓	✓
Control lamp	✓	✓	✓
Display	—	—	—
Water intake temperature	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C
Equipment connection	Ready to plug in	Ready to plug in	Ready to plug in
Power	3.45 kW 230 V 50 Hz	3.45 kW 230 V 50 Hz	3.45 kW 230 V 50 Hz
ACCESSORIES INCLUDING			
Cutlery holder	✓	✓	✓
Saucer insert	—	—	—
Glasses basket	—	—	—
Universal basket	1	1	1
Plate basket	1	1	1
Filling funnel for salt	—	—	✓
Water supply hose	✓	✓	✓
Water outlet hose	✓	✓	✓



M-SERIES	GLASSES DISHWASHER			UNIVERSAL DISHWASHER		
BASIC DATA	GS M460 LP K	GS M460 LPB K	GS M460 LPWB K	US M500 LP K	US M500 LPB K	US M500 LPWB K
Material	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Basket dimensions	400 x 400 mm	400 x 400 mm	400 x 400 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
Glasses height max.	305 mm	305 mm	305 mm	320 mm	320 mm	320 mm
Plate height max.	—	—	—	345 mm	345 mm	345 mm
Tray size max.	—	—	—	—	—	—
Number of washing programmes	4	4	4	4	4	4
Run-time	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.
Output/hour max.	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets
Can be fitted below the counter	✓	✓	✓	✓	✓	✓
MEASUREMENTS						
Width	450 mm	450 mm	450 mm	590 mm	590 mm	590 mm
Depth	560 mm	560 mm	560 mm	630 mm	630 mm	630 mm
Height	695 mm	695 mm	695 mm	840 mm	840 mm	840 mm
Weight	34.2 kg	34.2 kg	36.6 kg	59.4 kg	60.6 kg	63.2 kg
GTIN	4015613805412	4015613805429	4015613805436	4015613805474	4015613805481	4015613805498
CODE NUMBER	110461	110462	110463	110540	110541	110542
RRP*	2,798 - €	2,998 - €	3,149 - €	4,098 - €	4,198 - €	4,449 - €



M-SERIES	GLASSES DISHWASHER			UNIVERSAL DISHWASHER		
FUNCTIONS	GS M400 LP K	GS M400 LPR K	GS M400 LPWN K	US M500 LP K	US M500 LPR K	US M500 LPWN K
Clear rinsing dosing pump	✓	✓	✓	✓	✓	✓
Lye pump	✓	✓	✓	✓	✓	✓
Water softener	—	—	✓	—	—	✓
Cleaning agent dosing pump	—	✓	✓	—	✓	✓
Cold rinsing	✓	✓	✓	✓	✓	✓
TECHNICAL DATA						
Tank volume	14.5 litres	14.5 litres	14.5 litres	29 litres	29 litres	29 litres
Water consumption at 2 bar	1.8 litre / wash cycle	1.8 litre / wash cycle	1.8 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar
Water supply	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Water outlet	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm	Ø 20 mm
Tank heater	1.25 kW	1.25 kW	1.25 kW	2.7 kW	2.7 kW	2.7 kW
Boiler heater	2.8 kW	2.8 kW	2.8 kW	4.5 kW	4.5 kW	4.5 kW
Self-cleaning	—	—	—	—	—	—
Door double-walled	✓	✓	✓	✓	✓	✓
Double-walled	—	—	—	—	—	—
Dry-run protection	✓	✓	✓	✓	✓	✓
Safety thermostat	✓	✓	✓	✓	✓	✓
Door contact switch	✓	✓	✓	✓	✓	✓
On/off switch	✓	✓	✓	✓	✓	✓
Control lamp	✓	✓	✓	✓	✓	✓
Display	✓	✓	✓	✓	✓	✓
Water intake temperature	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C
Equipment connection	Ready to plug in	Ready to plug in	Ready to plug in	3 NAC	3 NAC	3 NAC
Power	3.2 kW 230 V 50 Hz	3.2 kW 230 V 50 Hz	3.2 kW 230 V 50 Hz	5.15 kW 400 V 50 Hz	5.15 kW 400 V 50 Hz	5.15 kW 400 V 50 Hz
ACCESSORIES INCLUDING						
Cutlery holder	✓	✓	✓	✓	✓	✓
Saucer insert	✓	✓	✓	—	—	—
Glasses basket	—	—	—	—	—	—
Universal basket	2	2	2	1	1	1
Plate basket	—	—	—	1	1	1
Filling funnel for salt	—	—	✓	—	—	✓
Water supply hose	✓	✓	✓	✓	✓	✓
Water outlet hose	✓	✓	✓	✓	✓	✓



P-SERIES

BASIC DATA

	US PPlus500 LPB	US PPlus500 LPWR	US P500 LPB	US P500 LPWR
Material	CNS 18/10	CNS 18/10	CNS 18/10	CNS 18/10
Basket dimensions	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
Glasses height max.	400 mm	400 mm	325 mm	325 mm
Plate height max.	400 mm	400 mm	340 mm	340 mm
Tray size max.	600 x 400 mm	600 x 400 mm	—	—
Number of washing programmes	4	4	4	4
Run-time	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.
Output/hour max.	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets
Can be fitted below the counter	✓	✓	✓	✓

MEASUREMENTS

Width	600 mm	600 mm	600 mm	600 mm
Depth	705 mm	705 mm	640 mm	640 mm
Height	850 mm	850 mm	850 mm	850 mm
Weight	69 kg	71.6 kg	67.2 kg	68 kg
GTIN	4015613800172	4015613800189	4015613779973	4015613768848
CODE NUMBER	109640	109641	111678	111680
RRP*	4,398 - €	4,649 - €	4,149 - €	4,298 - €





P-SERIES	UNIVERSAL DISHWASHER			
FUNCTIONS	US PFlux500 LPR	US PFlux500 LPWR	US P500 LPR	US P500 LPWR
Clear rinsing dosing pump	✓	✓	✓	✓
Lye pump	✓	✓	✓	✓
Water softener	—	✓	—	✓
Cleaning agent dosing pump	✓	✓	✓	✓
Cold rinsing	—	—	—	—
TECHNICAL DATA				
Tank volume	16.5 litres	16.5 litres	16.5 litres	16.5 litres
Water consumption at 2 bar	2.3 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle	2.3 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar	2 - 4 bar	2 - 4 bar
Water supply	3/4"	3/4"	G 3/4" M	G 3/4" M
Water outlet	Ø 24 mm	Ø 24 mm	Ø 24 mm	Ø 24 mm
Tank heater	2.7 kW	2.7 kW	2.7 kW	2.7 kW
Boiler heater	6 kW	6 kW	4.5 kW	4.5 kW
Self-cleaning	✓	✓	✓	✓
Door double-walled	✓	✓	✓	✓
Double-walled	✓	✓	✓	✓
Dry-run protection	✓	✓	✓	✓
Safety thermostat	✓	✓	✓	✓
Door contact switch	✓	✓	✓	✓
On/off switch	✓	✓	✓	✓
Control lamp	✓	✓	—	—
Display	✓	✓	✓	✓
Water intake temperature	Up to 60 °C	Up to 60 °C	55 °C	55 °C
Equipment connection	3 NAC	3 NAC	3 NAC	3 NAC
Power	6.65 kW 400 V 50 Hz	6.65 kW 400 V 50 Hz	5.15 kW 400 V 50 Hz	5.15 kW 400 V 50 Hz
ACCESSORIES INCLUDING				
Cutlery holder	✓	✓	✓	✓
Sauter insert	—	—	—	—
Glasses basket	—	—	—	—
Universal basket	1	1	1	1
Plate basket	1	1	1	1
Filling funnel for salt	—	✓	—	✓
Water supply hose	✓	✓	✓	✓
Water outlet hose	✓	✓	✓	✓



ECO-SERIES	UNIVERSAL DISHWASHERS	
BASIC DATA	US EcoPlus500 LPWR	US EcoPlus500 LPWR
Material	CNS 18/10	CNS 18/10
Basket dimensions	500 x 500 mm	500 x 500 mm
Glasses height max.	340 mm	340 mm
Plate height max.	340 mm	340 mm
Tray size max.	530 x 325 mm	530 x 325 mm
Number of washing programmes	7 preset, 1 programmable	7 preset, 1 programmable
Run-time	60 / 90 / 120 / 180 / 360 / 600 sec.	60 / 90 / 120 / 180 / 360 / 600 sec.
Output/hour max.	60 / 40 / 30 / 20 / 10 / 6 baskets	60 / 40 / 30 / 20 / 10 / 6 baskets
Can be fitted below the counter	✓	✓
MEASUREMENTS		
Width	600 mm	600 mm
Depth	645 mm	645 mm
Height	850 mm	850 mm
Weight	71 kg	76 kg
GTIN	4015613769332	4015613771656
CODE NUMBER	110668	110668
RRP*	4,998,- €	5,249,- €



ECO-SERIES	UNIVERSAL DISHWASHERS	
FUNCTIONS	US EcoPlus500 LPR	US EcoPlus500 LPWR
Clear rinsing dosing pump	✓	✓
Eye pump	✓	✓
Water softener	—	✓
Cleaning agent dosing pump	✓	✓
Cold rinsing	—	—
TECHNICAL DATA		
Tank volume	10 litres	10 litres
Water consumption at 2 bar	3.5 litre / wash cycle	3.5 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar
Water supply	G 3/4" M	G 3/4" M
Water outlet	Ø 24 mm	Ø 24 mm
Tank heater	1.1 kW	1.1 kW
Boiler heater	6 kW	6 kW
Self-cleaning	✓	✓
Door double-walled	✓	✓
Double-walled	✓	✓
Dry-run protection	✓	✓
Safety thermostat	✓	✓
Door contact switch	✓	✓
On/off switch	✓	✓
Control lamp	✓	✓
Display	✓	✓
Water intake temperature	10 °C - 55 °C	10 °C - 55 °C
Equipment connection	3 NAC	3 NAC
Power	6.65 kW 400 V 50 Hz	6.65 kW 400 V 50 Hz
ACCESSORIES INCLUDING		
Cutlery holder	✓	✓
Saucer insert	—	—
Glasses basket	—	—
Universal basket	1	1
Plate basket	1	1
Filling funnel for salt	—	✓
Water supply hose	✓	✓
Water outlet hose	✓	✓

Component parts

Universal basket 350x350x110

- Material: Plastic
- Basket size: 350 x 350 mm
- Stackable: Yes
- Size: W 350 x D 350 x H 110 mm
- Weight: 0.8 kg
- GTIN: 4015613432007



110312

RRP 69,- €

Universal basket 350x350x170

- Material: Steel, Coated
- Basket size: 350 x 350 mm
- Design: Flat
- Size: W 350 x D 350 x H 170 mm
- Weight: 1.5 kg
- GTIN: 4015613586564



110311

RRP 69,- €

Insert for saucers f. dishw. basket

- Material: Steel, Coated
- Number of shelves: 14
- Size: W 300 x D 100 x H 90 mm
- Weight: 0.2 kg
- GTIN: 4015613432014



110317

RRP 35,- €

Universal basket 400x400x135

- Material: Plastic
- Basket size: 400 x 400 mm
- Stackable: Yes
- Size: W 400 x D 400 x H 135 mm
- Weight: 0.95 kg
- GTIN: 4015613468303



109325

RRP 59,- €

Basket for glasses 400x400x185

- Material: Steel, Coated
- Basket size: 400 x 400 mm
- Number of shelves: 4
- Design: Filled
- Size: W 400 x D 400 x H 185 mm
- Weight: 2.1 kg
- GTIN: 4015613468327



109327

RRP 89,- €

Plates basket 400x400x120

- Material: Steel, Coated
- Basket size: 400 x 400 mm
- Number of shelves: 16
- Design: Plate holders
- Size: W 400 x D 400 x H 120 mm
- Weight: 1.6 kg
- GTIN: 4015613468310



109326

RRP 55,- €

Cutlery cylinder for dishwashers

- Material: Plastic
- Size: W 107 x D 107 x H 119 mm
- Weight: 0.1 kg
- GTIN: 4015613432021



110318

RRP 13,- €

Rinse grid 500

- Material: Chrome-nickel steel
- Designed for: Rinsing of specially large containers (pots, bowls)
- Size: W 500 x D 500 x H 5 mm
- Weight: 1.7 kg
- GTIN: 4015613664217



101094

RRP 52,- €

Tray basket 600x400

- Material: CNS 18/10
- Number of shelves: 6
- Design: Tray holders
- Size: W 500 x D 500 x H 160 mm
- Weight: 1.5 kg
- GTIN: 4015613487069



109329

RRP 229,- €

Dishwasher cleaner F10L

- Designed for: Commercial dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Application: Dosing via an automatic dosing system
- Size: W 220 x D 190 x H 310 mm
- Weight: 9.7 kg
- GTIN: 4015613773315



173270

RRP 70,- €

Dishwasher cleaner F10LXTRA

- Designed for: Commercial dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: No
- Application: Dosing via an automatic dosing system
- Size: W 230 x D 190 x H 310 mm
- Weight: 10.5 kg
- GTIN: 4015613767895



173271

RRP 75,- €

Rinsing agent F10L

- Designed for: Commercial dishwashers, Household dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Application: Dosing is via an automatic dosing system
- Size: W 220 x D 190 x H 310 mm
- Weight: 10.7 kg
- GTIN: 4015613767901



173272

RRP 92,- €

Component parts

Pressure booster pump set DSS10

- Designed for: Dishwasher
US E500 LPR, US C500 LP, US C500 LPR,
US C500 LPWR, US M500 LP K, US M500 LPR K,
US M500 LPWR K, US PPlus500 LPR,
US PPlus500 LPWR, US P500 LPR, US P500 LPWR
- Set comprises:
1 pump (W 100 x D 175 x H 110 mm, 1.5 A)
1 condenser (W 35 x D 120 x H 35 mm, 6.3 µF)
1 hose, rubber, installation material
- Power load: 0.15 kW | 230 V | 50 Hz
- Size: W 295 x D 255 x H 155 mm
- Weight: 4.1 kg
- GTIN: 4015613721279



109562

RRP 459,- €

Dish-washing deterg. metering pump TG300

- Cleaning agent dosing: Cycle-controlled
- Volume flow: 0.3 L / hour to 3 L / hour
- Design: Fitted unit
- Including: 1 connection set, installation kit
- Power load: 0.01 kW | 230 V | 50/60 Hz
- Size: W 70 x D 64 x H 115 mm
- Weight: 0.47 kg
- GTIN: 4015613899022



109522

RRP 298,- €

Detergent metering pump LWG600

- Cleaning agent dosing: Setpoint controlled
- Conductimetry with: 2-pin probe
- Volume flow: 0.1 L / hour to 6 L / hour
- Design: Wall-mounting
- Including: 1 connection set
- Power load: 0.004 kW | 230 V | 50/60 Hz
- Size: W 95 x D 100 x H 125 mm
- Weight: 0.75 kg
- GTIN: 4015613506517



109547

RRP 459,- €

Assembly fee for dose pumps

- GTIN: 4015613265582

099996

RRP 75,- €

Dishwasher basket trolley TGS100

- Material: Chrome-nickel steel
- Size Carrying capacity: W 513 x D 583 mm
- Total load-bearing capacity, max.: 120 kg
- Tilting: All-round
- Swivel casters: 4 swivel casters
- Delivery state: Building kit (simple assembly)
- Size: W 515 x D 640 x H 925 mm
- Weight: 8.8 kg
- GTIN: 4015613523712



300143

RRP 165,- €

Cover hood TGS100-8

- Designed for: Dishwasher basket trolley TGS100,
8 rinsing baskets (height of 100 mm)
- Model: With 2 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant: Up to 500 hours of solar radiation
- Size: W 535 x D 555 x H 815 mm
- Weight: 0.39 kg
- GTIN: 4015613759203



300156

RRP 18,- €

Cover hood TGS100-15

- Designed for: Dishwasher basket trolley TGS100,
15 rinsing baskets (height of 100 mm)
- Model: With 2 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant: Up to 500 hours of solar radiation
- Size: W 535 x D 555 x H 1,410 mm
- Weight: 0.6 kg
- GTIN: 4015613746906



300144

RRP 24,- €

Dishwasher basket trolley ASP700

- Material: Stainless steel
- Number of drawers: 7
- Format drawers: 505 x 545 mm
- Designed for: Dishwasher baskets 500 x 500 mm
- Load-bearing capacity per drawer max.: 20 kg
- Swivel casters: 4 swivel casters, 2 with brake
- Delivery state: Building kit (simple assembly)
- Size: W 565 x D 555 x H 1,750 mm
- Weight: 15.8 kg
- GTIN: 4015613709178



300147

RRP 198,- €

Dishwasher base

- Material: CNS 18/10
- Inside height: 380 mm
- Height adjustable: 440 mm to 490 mm
- Properties: Surface for rinsing baskets
max. 500 x 500 mm
- Size: W 605 x D 570 x H 450 mm
- Weight: 6 kg
- GTIN: 4015613602462



109688

RRP 245,- €

Dishwasher base unit 2-500

- Material: CNS 18/10
- Internal dimensions of base unit:
W 530 x D 500 x H 375 mm
- Designed for:
Storage of 2 washing baskets 500 x 500 mm
- Lockable: Yes
- Door hinge side: Right
- Height-adjustable feet: Yes
- Size: W 607 x D 570 x H 615 mm
- Weight: 17.8 kg
- GTIN: 4015613876412



109691

RRP 749,- €

Pot dishwasher TS 665-1 R



With its supplied universal basket and tray holder, the pot dishwasher is ideal for cleaning bulky items. It gives optimum cleaning results for pots, pans, trays, bowls and dishes.



- Cleaning agent dosing pump	Yes
- Clear rinsing dosing pump	Yes
- Double-walled	Yes
- Equipment connection	3 NAC



► Dishwasher with detergent dosing pump



► Double-walled door can be used as a work surface when open



► We recommend a warm water connection up to 55°C



► Flexible application areas due to 4 different cleaning programs

Pot dishwasher TS 665-1 R

- Basket dimensions	665 x 550 mm
- Tray size max.	600 x 800 mm
	800 mm
- Output / hour max.	40 baskets
- Run-time	120 / 240 / 360 / 480 seconds
- Water supply	G 3/4"
- Water consumption at 2 bar	4,2 litres / wash cycle
- Tank volume	50 litre(s)
- Tank heater	3 kW
- Boiler heater	6 kW
- Height when door is open	1890 - 2270 mm
- Height adjustable	1,890 mm to 1,940 mm
- Including	1 universal basket 1 tray basket 1 cutlery holder 1 rinsing grille 1 water outlet hose 1 water supply hose
- Power load	8 kW 400 V 50 Hz
- Size	W 690 x D 850 x H 1,755 mm
- Weight	174.2 kg
- GTIN	4015613810560

Pot dishwasher TS 850 R

- Basket dimensions	850 x 725 mm
- Tray size max.	840 x 805 mm
	805 mm
- Output / hour max.	20 baskets
- Run-time	180 / 360 / 540 / 720 seconds
- Water supply	G 3/4" M
- Water consumption at 2 bar	4,3 litres / wash cycle
- Tank volume	82 litre(s)
- Tank heater	6 kW
- Boiler heater	9 kW
- Height when door is open	2050 - 2100 mm
- Height adjustable	1,790 mm to 1,840 mm
- Including	1 universal basket 1 tray basket 1 cutlery holder 1 water outlet hose 1 water supply hose
- Power load	13.36 kW 400 V 50 Hz
- Size	W 990 x D 930 x H 1,790 mm
- Weight	119.8 kg
- GTIN	4015613793917

110765

RRP* 11,498,- €



110677

RRP* 16,498,- €



Component parts

Rinse grid TS 665 R

- Material: CNS 18/10
- Designed for:
Rinsing of specially large containers (pots, bowls, butcher box)
- Size: W 660 x D 550 x H 15 mm
- Weight: 2.7 kg
- GTIN: 4015613737690

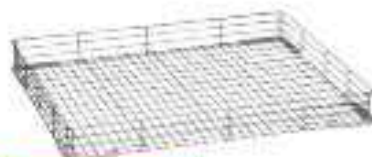


110693

RRP 198,- €

Universal basket TS 665 R

- Material: CNS 18/10
- Number of shelves: 1
- Basket size: 665 x 550 mm
- Inside height: 70 mm
- Suitable for: Pots, Pans, GN containers
- Size: W 665 x D 550 x H 75 mm
- Weight: 2.5 kg
- GTIN: 4015613737669



110690

RRP 289,- €

Universal basket TS 850 R

- Material: CNS 18/10
- Number of shelves: 1
- Basket size: 850 x 725 mm
- Inside height: 125 mm
- Suitable for: Pots, Pans, GN containers
- Size: W 850 x D 725 x H 135 mm
- Weight: 9.7 kg
- GTIN: 4015613743639



110694

RRP 859,- €

Tray basket TS

- Material: CNS 18/10
- Number of shelves: 8
- Basket size: 300 x 465 mm
- Inside height: 195 mm
- Tray size max.: 600 x 600 mm
- Suitable for: Trays, Baking trays, Chopping boards
- Size: W 300 x D 472 x H 200 mm
- Weight: 2.4 kg
- GTIN: 4015613737676



110691

RRP 209,- €

Cutlery holder TS

- Material: CNS 18/10
- Size: W 150 x D 150 x H 255 mm
- Weight: 0.52 kg
- GTIN: 4015613737683



110692

RRP 129,- €



Pass-through dishwasher DS 500



Hygienic and economic – the optimised feed-through dishwasher stands out thanks to its innovative drainage system, an energy-saving boiler system, efficient DuoFlo pump and smooth-running lift system.



- Basket dimensions 500 x 500 mm
- Plate height max. 440 mm
- Glasses height max. 440 mm
- Output / hour max. 60 baskets
- Run-time 60 / 120 / 180 seconds
- Lye pump No
- Cleaning agent dosing pump No
- Clear rinsing dosing pump Yes
- Water supply G 3/4"
- Water outlet Ø 28 mm
- Water pressure 2 – 4 bar
- Water consumption at 2 bar 2.4 litres / wash cycle
- Tank volume 22 litre(s)
- Tank heater 2.5 kW
- Height when hood is open 2055 - 2120 mm
- Height adjustable 1,535 mm to 1,600 mm
- Properties inline or corner installation (little effort)
- Including 1 universal basket
2 plate baskets
1 cutlery holder
Spare sealing ring supply hose
1 water outlet hose
1 water supply hose
3 HAC
- Equipment connection
- Size W 725 x D 955 x H 1,535 mm
- Weight 98.5 kg



- ▶ Lift system ELS
- ▶ Patented lift system
- ▶ Little force required and more safety



- ▶ DuoFlo pumps (light pump less)
- ▶ Energy-Saving-System (Boiler activity only when necessary)
- ▶ EDS-drain system
- ▶ Flat tank with large filter screen
- ▶ Double-walled tank

	Boiler heater	Power load	Code-No.	RRP*	GTIN
Pass-through dishwasher DS 500	6 kW	6.7 kW 400 V 50 Hz	109342	5,849,- €	4015613685106
Pass-through dishwasher DS 500 SR	8 kW	8.7 kW 400 V 50 Hz	109343	6,249,- €	4015613685113



Component parts

Dish-washing deterg. metering pump TG300

- Cleaning agent dosing: Cycle-controlled
- Volume flow: 0.3 L / hour to 3 L / hour
- Design: Fitted unit
- Including: 1 connection set, Installation kit
- Power load: 0.01 kW | 230 V | 50/60 Hz
- Size: W 70 x D 64 x H 113 mm
- Weight: 0.47 kg
- GTIN: 4015613899022

109522

RRP 298,- €

Detergent metering pump LWG600

- Cleaning agent dosing: Setpoint controlled
- Conductimetry with: 2-pin probe
- Volume flow: 0.1 L / hour to 6 L / hour
- Design: Wall-mounting
- Including: 1 connection set
- Power load: 0.004 kW | 230 V | 50/60 Hz
- Size: W 95 x D 100 x H 125 mm
- Weight: 0.75 kg
- GTIN: 4015613506517

109547

RRP 459,- €

Drain pump set LPS50-1

- Set comprises: 1 pump, Connection hoses
- Designed for: Pass-through dishwasher DS 500
Pass-through dishwasher DS 500 SR
- Power load: 0.04 kW | 230 V | 50 Hz
- Size: W 255 x D 255 x H 170 mm
- Weight: 1 kg
- GTIN: 4015613878353

109347

RRP 295,- €

Assembly fee for dose pumps

- GTIN: 4015613265582

099996

RRP 75,- €

Pass-through dishwasher DS 600 LPR



Higher pumping rate, low loss of pressure and quiet running – the convincing arguments of the integrated DuoFlo pump. In combination with the extra large drawer height, the hood-type dishwasher makes the perfect assistant in any scullery.

• Basket dimensions	600 x 500 mm
• Plate height max.	470 mm
• Glasses height max.	440 mm
• Tray size max.	600 x 500 mm
• Output / hour max.	24 - 60 baskets
• Run-time	60 / 120 / 150 seconds + endless
• Lye pump	Yes
• Clearing agent dosing pump	Yes
• Clear rinsing dosing pump	Yes
• Self-cleaning	Yes
• Water supply	G 3/4" M
• Water outlet	D 32 mm
• Water pressure	2 - 4 bar
• Water consumption at 2 bar	3 litres / wash cycle
• Tank volume	30 litre(s)
• Tank heater	3 kW
• Boiler heater	9.5 kW
• Height when hood is open	2050 - 2110 mm
• Height adjustable	1,535 mm to 1,595 mm
• Properties	DuoFlo pump (less pump loss) Double-walled tank
• Including	1 cutlery basket, 4 compartments 1 glasses basket 1 plate basket 1 supply hose 1 drainage hose
• Power load	11 kW 400 V 50 Hz
• Equipment connection	3 NAC
• Size	W 790 x D 845 x H 1,535 mm
• Weight	103.8 kg



- ▶ Output: 24 - 60 baskets
- ▶ Run-time: 60 / 120 / 150 seconds + continuous



- ▶ DuoFlo pump
- ▶ Higher pumping rate
- ▶ Low loss of pressure



- ▶ Quiet running
- ▶ Extra large drawer height
- ▶ The perfect assistant in any scullery

109349

GDN 4015613712854



RRP* 8,349.- €





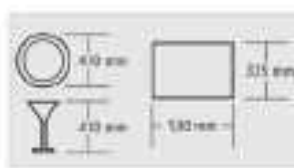
A clean thing - for crockery and the environment. The DS Eco500LPR is a double-walled feed-through dishwasher with heat recovery. It impresses users with its top quality, great cleaning power, and short cycle time. The thermal disinfection ensures perfectly clean, germ-free crockery and meets hygiene standards.



• Basket dimensions	500 x 500 mm
• Tray size max.	530 x 325 mm
• Glasses height max.	410 mm
• Plate height max.	410 mm
• Output / hour max.	12 - 45 baskets
• Run-time	50 / 90 / 120 / 180 / 300 / 600 seconds
• Lye pump	Yes
• Cleaning agent dosing pump	Yes
• Clear rinsing dosing pump	Yes
• Double-walled	Yes
• Water supply	G 3/4" M
• Water outlet	Ø 24 mm
• Water pressure	2 - 4 bar
• Water consumption at 2 bar	3.5 litres / wash cycle
• Tank volume	20 litres(s)
• Tank heater	2.7 kW
• Boiler heater	9 kW
• Height when hood is open	2065 - 2130 mm
• Height adjustable	1,595 mm to 1,660 mm
• Properties	Thermal disinfection in accordance with DIN 10512, Spec 10534 Heat recovery Multi-lingual control menu In-line or corner installation
• Including	1 universal basket (W 500 x D 500 x H 105 mm) 1 plate basket (W 500 x D 500 x H 105 mm) 1 cutlery basket (Ø 120 mm, H 120 mm) 1 supply hose 1 drainage hose
• Power load	9.9 kW 400 V 50 Hz
• Equipment connection	3 NAC
• Size	W 720 x D 885 x H 2,115 mm
• Weight	145.4 kg



- Feed-through dishwasher with thermal disinfection
- Rinse cycle with cycle time of 600 seconds
- Tank temperature: 65°C
- Boiler temperature: 82°C



- Outputs: 12 - 45 baskets
- Cycle time: 50 / 90 / 120 / 180 / 300 / 600 seconds



- Feed-through dishwasher with heat recovery

109251

GTIN 4015613766867



KRP 11,298,- €

Component parts

Assembling kit ZAT 10

- Material: CNS 18/19
- Properties:
For using the Bartscher entry and exit in connection with the continuous dishwasher DS Eco500LPR
- Size: W 295 x D 97 x H 38 mm
- Weight: 1.2 kg
- GTIN: 4015613713236



109559

KRP 69,- €



Component parts



Pre-clearing table DS-LI1B

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Right
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 23.6 kg
- GTIN: 4015613735955

109740

net* 1,339,- €



Pre-clearing table DS-R1B

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 23.6 kg
- GTIN: 4015613735962

109741

net* 1,339,- €



Pre-clearing table DS-LI1BAS

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Right
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- With waste chute: Yes
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 950 mm
- Weight: 21.8 kg
- GTIN: 4015613730387

109742

net* 1,469,- €



Pre-clearing table DS-R1BAS

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- With waste chute: Yes
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 22.4 kg
- GTIN: 4015613735979

109743

net* 1,469,- €



Pre-clearing table DS-LI1B SKE

- Material: Stainless steel
- Beaker capacity: 40 litre(s)
- Position sink: Right
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Rinsing rack inserts: 3,
Basket dimensions: 500 x 500, 600 x 500 mm,
Basket height max.: 145 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 715 x H 950 mm
- Weight: 26.6 kg
- GTIN: 4015613771007

109940

net* 1,469,- €



Pre-clearing table DS-RE1B SKE

- Material: Stainless steel
- Beaker capacity: 40 litre(s)
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Rinsing rack inserts: 3,
Basket dimensions: 500 x 500, 600 x 500 mm,
Basket height max.: 145 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,202 x D 714 x H 975 mm
- Weight: 26.6 kg
- GTIN: 4015613785158

109960

net* 1,469,- €



Discharge table DS-700LI

- Material: Stainless steel
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 700 x D 720 x H 850 mm
- Weight: 14,6 kg
- GTIN: 4015613735986

109745

net 765,- €



Discharge table DS-700R

- Material: Stainless steel
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 700 x D 720 x H 850 mm
- Weight: 14,6 kg
- GTIN: 4015613730294

109746

net 765,- €



Discharge table DS-1200LI

- Material: Stainless steel
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 21,8 kg
- GTIN: 4015613726588

109747

net 905,- €



Discharge table DS-1200R

- Material: Stainless steel
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Base shelf: Yes
- Height adjustable: 860 mm to 930 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 21,8 kg
- GTIN: 4015613735993

109749

net 905,- €



Rubbish bin 56L

- Material: CNS 18/10
- Content: 56 litre(s)
- Lid properties: Detachable, with handle. Can be attached to the side of the bucket
- Swivel casters: 4 swivel casters
- Size: W 460 x D 400 x H 620 mm
- Weight: 6,6 kg
- GTIN: 4015613630670

868006

net 232,- €



Basket transport dishwasher KT5500 R

A reliable partner for high-intensity washing. The KT5500 with its left-running transport system is really easy to use and can be tailored to everyday needs. It can be used for washing plates, cups, glasses and trays.



- Model: Transport system, stainless steel
Left-running appliance
- Basket dimensions: 500 x 500 mm
- Glasses height max.: 450 mm
- Plate height max.: 450 mm
- Tray size max.: 530 x 325 x 25 mm
- Output / hour max.: 70 - 100 baskets
- Run-time: 35 / 94 seconds
- Water supply: 2 x G 3/4"
- Water outlet: 1 x 1/4 G
- Water pressure: 2 - 5 bar
- Water consumption at 2 bar: 150 l/hour
- Water intake temperature: 55 °C (Cold water connection on request)
- Tank volume: Rinsing tank: 80 litres
Boiler: 28,5 litres
- Tank heater: 9 kW
- Boiler heater: 9 kW
- Height when door is open: 1900 mm
- Height adjustable: 1,565 mm to 1,635 mm
- Including: 1 cutlery holder
1 glasses basket
1 tray basket
1 plate basket
Waste water hose
- Not included in delivery: 19 kW | 400 V | 50 Hz
3 NAC
- Power load: W 415 x D 485 x H 672 mm
- Equipment connection: 30.8 kg
- Size
- Weight



- Easy operation
- Double walled



- Rinsing arm sets, can be removed without tools

110630

GTIN 4015613806581

RRP* 17,798,- €



Component parts



Pre-clearing table KT55000

- Material: Stainless steel
- Basket capacity: 50 litre(s)
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 140 mm
- Water outlet: 1 1/2"
- With waste chute: Yes
- Base shelf: Yes
- Height adjustable: 900 mm to 950 mm
- Size: W 1,495 x D 730 x H 1,000 mm
- Weight: 30 kg
- GTIN: 4015613737713

110625

RRP* 1,998,- €



Discharge table KT55000

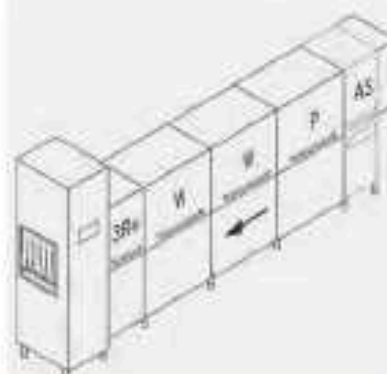
- Material: Stainless steel
- Model: 20 transport rollers; 1 with end switch-off (sensor)
- Assembly side on dishwasher: Left
- Water outlet: 1 1/2"
- Height adjustable: 900 mm to 950 mm
- Size: W 1,600 x D 645 x H 910 mm
- Weight: 26.8 kg
- GTIN: 4015613737720

110626

RRP* 1,598,- €

Other models and sizes with diverse specifications available on request.

Simply ask us!



Component parts

Universal basket 500x500x100

- Basket size: 500 x 500 mm
- Stackable: Yes
- Size: W 500 x D 500 x H 100 mm
- Weight: 1.2 kg
- GTIN: 4015613653952



5301

RRP 32,- €

Cutlery basket 500x500x100

- Basket size: 500 x 500 mm
- Stackable: Yes
- Size: W 500 x D 500 x H 100 mm
- Weight: 1.4 kg
- GTIN: 4015613653958



5302

RRP 32,- €

Plates basket 500x500x100

- Basket size: 500 x 500 mm
- Stackable: Yes
- Size: W 500 x D 500 x H 100 mm
- Weight: 1.4 kg
- GTIN: 4015613653976



5303

RRP 35,- €

Basket for glasses 500x500x205

- Basket size: 500 x 500 mm
- Number of shelves: 4 | Design: Tilted
- Inside height: 200 mm
- Size: W 500 x D 500 x H 205 mm
- Weight: 3 kg
- GTIN: 4015613854502



109331

RRP 109,- €

Reusable cup basket 500x500x235

- Basket size: 500 x 500 mm
- Number of shelves: 25 | Compartment size: 90 x 90 mm
- Inside height: 190 mm
- Size: W 497 x D 505 x H 232 mm
- Weight: 3.8 kg
- GTIN: 4015613836584



109330

RRP 239,- €

Cutlery holder, 8 compartments

- Basket size: 430 x 210 mm
- Number of shelves: 8
- Stackable: Yes
- Size: W 430 x D 210 x H 155 mm
- Weight: 0.55 kg
- GTIN: 4015613653990



5305

RRP 35,- €

Dishwasher basket, 16 comp.



The stackable dishwashing baskets by Bartcher ensure good cleaning results, good basket handling and clean and safe storage.



- Material
- Colour
- Basket size

Plastic
Brown
500 x 500 mm

Number of shelves	Compartment size	Inside height	Size	Weight	Code-No.	RRP*	GTIN
16	111 x 111 mm	83 mm	W 500 x D 500 x H 100 mm	1.6 kg	5316	42,- €	4015613654652
16	111 x 111 mm	123 mm	W 500 x D 500 x H 142 mm	2.3 kg	5318	49,- €	4015613654669
16	111 x 111 mm	166 mm	W 500 x D 500 x H 183 mm	2.7 kg	5319	65,- €	4015613654676
16	111 x 111 mm	207 mm	W 500 x D 500 x H 225 mm	3.4 kg	5320	79,- €	4015613654683
16	111 x 111 mm	245 mm	W 500 x D 500 x H 266 mm	3.8 kg	5321	87,- €	4015613654690
16	111 x 111 mm	285 mm	W 500 x D 500 x H 306 mm	4.5 kg	5322	103,- €	4015613654706
25	89 x 89 mm	83 mm	W 500 x D 500 x H 100 mm	1.6 kg	5325	42,- €	4015613654713
25	89 x 89 mm	123 mm	W 500 x D 500 x H 142 mm	2.3 kg	5327	58,- €	4015613654720
25	89 x 89 mm	166 mm	W 500 x D 500 x H 183 mm	2.7 kg	5328	65,- €	4015613654768
25	89 x 89 mm	207 mm	W 500 x D 500 x H 225 mm	3.4 kg	5329	82,- €	4015613654775
25	89 x 89 mm	245 mm	W 500 x D 500 x H 266 mm	3.8 kg	5330	87,- €	4015613654782
25	89 x 89 mm	285 mm	W 500 x D 500 x H 306 mm	4.5 kg	5331	106,- €	4015613654799
36	73 x 73 mm	83 mm	W 500 x D 500 x H 100 mm	1.7 kg	5336	43,- €	4015613654805
36	73 x 73 mm	123 mm	W 500 x D 500 x H 142 mm	2.5 kg	5338	58,- €	4015613654812
36	73 x 73 mm	166 mm	W 500 x D 500 x H 183 mm	2.9 kg	5339	65,- €	4015613654829
36	73 x 73 mm	207 mm	W 500 x D 500 x H 225 mm	3.7 kg	5340	85,- €	4015613654836
36	73 x 73 mm	245 mm	W 500 x D 500 x H 266 mm	4.1 kg	5341	97,- €	4015613654843
36	73 x 73 mm	285 mm	W 500 x D 500 x H 306 mm	4.9 kg	5342	106,- €	4015613654850
49	62 x 62 mm	83 mm	W 500 x D 500 x H 100 mm	1.8 kg	5349	44,- €	4015613654874
49	62 x 62 mm	123 mm	W 500 x D 500 x H 142 mm	2.8 kg	5351	56,- €	4015613654881
49	62 x 62 mm	166 mm	W 500 x D 500 x H 183 mm	3.2 kg	5352	66,- €	4015613654888
49	62 x 62 mm	207 mm	W 500 x D 500 x H 225 mm	4.2 kg	5353	91,- €	4015613654904
49	62 x 62 mm	245 mm	W 500 x D 500 x H 266 mm	4.6 kg	5354	102,- €	4015613654911
49	62 x 62 mm	285 mm	W 500 x D 500 x H 306 mm	5.6 kg	5355	115,- €	4015613654928

*RRP: Recommended Retail Price - all prices are recommendations only. The retailer is free to set his own sales price. | Subject to technical amendments.



Single handle mixer 40L-3601B

- Material: Chrome-plated
- Handles: Chrome
- Fitting type: Single-lever mixer
- Design: Mixer tap
- Flow at 3 bar: 40 L / min.
- Jet regulator mouthpiece: 3/4" inner thread
- Swivelling outlet: 360°
- Assembly type: Single-hole borehole
- Size: W 147 x D 340 x H 828 mm
- Weight: 3.5 kg
- GTIN: 4015613584034

400126

RRP 729,- €



Two handle mixer 26L-1801B

- Material: Brass, Steel
- Handles: Metal (EUR)
- Fitting type: Two-handle mixer
- Design: Mixer tap with dishwashing shower arm
- Flow at 3 bar: Outlet quantity: 16 L / min., Jet regulator: 26 L / min.
- Jet regulator mouthpiece: 55 mm
- Swivelling outlet: 180°
- Assembly type: Single-hole borehole
- Water connection: 1/2"
- Size: W 515 x D 415 x H 1,430 mm
- Weight: 6.8 kg
- GTIN: 4015613674575

400136

RRP 798,- €



Two handle mixer 40L-1802B

- Material: Brass, Steel
- Handles: Metal (EUR)
- Fitting type: Two-handle mixer
- Design: Mixer tap with dishwashing shower arm
- Flow at 3 bar: Outlet quantity: 16 L / min., Jet regulator: 40 L / min.
- Jet regulator mouthpiece: 55 mm
- Swivelling outlet: 180°
- Assembly type: Two-hole borehole
- Water connection: 1/2"
- Size: W 515 x D 415 x H 1,220 mm
- Weight: 7.2 kg
- GTIN: 4015613674582

400137

RRP 849,- €



Single handle mixer 40L-1801B

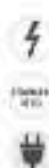
- Material: Chrome-plated
- Handles: Chrome, Thermally insulated
- Fitting type: Single-lever mixer
- Design: Mixer tap with dishwashing shower arm
- Flow at 3 bar: Shower arm: 18 L / min., Jet regulator: 40 L / min.
- Jet regulator mouthpiece: M22
- Swivelling outlet: 180°
- Assembly type: Single-hole borehole, Screw system
- Size: W 65 x D 450 x H 1,540 mm
- Weight: 8.5 kg
- GTIN: 4015613438955

400123

RRP 1,279,- €



Cutlery polishing machine 1500/17



Cutlery polished to a high shine – Pieces of cutlery are hygienically disinfected thanks to the integrated UV lamp and the HACCP compliant operating temperature.

- Polishing/drying type
- Fan for granulate removal
- UV lamp for cutlery disinfection
- Properties

- Heated maize granulate
- Yes
- Yes
- Automatic switch-off when the cover is opened
- HACCP-conform through 80 °C operating temperature
- 10 minutes after-run for granulate drying after switch-off
- Easy access to the cutlery channel
- Start/Stop button



► Fan for granulate removal



► Cutlery input top of appliance

Cutlery polishing machine 1500/17

- Maximum output: 1,500 pieces of cutlery per hour
- Cutlery input: Right of appliance
- Cutlery output: Front of appliance
- Filling quantity maize granulate: 1.7 kg
- Including: 1 cutlery collection basket
- Power load: 0.4 kW | 230 V | 50 Hz
- Size: W 510 x D 480 x H 365 mm
- Weight: 25.6 kg
- GTIN: 4015613708836



110431

RRP 4,749,- €

Cutlery polishing machine 3000/25

- Maximum output: 3,000 pieces of cutlery per hour
- Cutlery input: Top of appliance
- Cutlery output: Front of appliance
- Filling quantity maize granulate: 2.5 kg
- Including: 1 cutlery collection basket
- Power load: 0.56 kW | 230 V | 50 Hz
- Size: W 580 x D 560 x H 410 mm
- Weight: 40 kg
- GTIN: 4015613708935



110432

RRP 5,649,- €

Component parts

Cutlery basket holder 1500/17

- Designed for: Cutlery polishing machine 1500/17
- Material: Stainless steel
- Size: W 435 x D 322 x H 117 mm
- Weight: 0.5 kg
- GTIN: 4015613752372



110435

RRP 149,- €

Cutlery basket holder 3000/25

- Designed for: Cutlery polishing machine 3000/25
- Material: Stainless steel
- Size: W 617 x D 420 x H 180 mm
- Weight: 1.1 kg
- GTIN: 4015613752389



110436

RRP 175,- €

Noise-insulating hood 3000/25

- Designed for: Cutlery polishing machine 3000/25
- Material: Stainless steel
- Including: Filling chute with noise insulation, Noise-insulating mat for cutlery basket, Filling chute with noise insulation, Noise-insulating mat for cutlery basket
- Size: W 635 x D 435 x H 345 mm
- Weight: 5.8 kg
- GTIN: 4015613752396



110437

RRP 1,229,- €

Maize granulate 3KG

- Size: W 400 x D 300 x H 50 mm
- Weight: 3 kg
- GTIN: 4015613717944



110438

RRP 52,- €

Glass polisher



5 rotating rolls, supported by a hot air fan, polish your glasses within seconds.



- Number of polishing heads
- Polishing/drying type



- Properties



- Power load

- Size

- Weight

5

Microfibre polishing scarves with hot air fans

Microfibre polishing scarves detachable

1.1 kW | 230 V | 50 Hz

W 340 x D 305 x H 520 mm

16 kg



109470

RRP* 2.825,- €

GTIN 4015613455634

Glass polishing brush set 4G1K

- Set comprises: 5 casters incl. polishing scarves, detachable
- Material: Plastic, Microfibre
- Size: W 250 x D 250 x H 70 mm
- Weight: 0.5 kg
- GTIN: 4015613657998



109472

RRP* 358,- €

Glass polishing brush XS

- Material: Plastic, Microfibre
- Designed for: Polishing narrow glasses (e.g. champagne flutes)
- Size: W 70 x D 70 x H 200 mm
- Weight: 0.08 kg
- GTIN: 4015613721446



109474

RRP* 76,- €



Water softening system WEH1350

- Material: Plastic
- Connection capacity: 1 unit
- Output capacity: 1,350 litres / day at 10° dH (total hardness)
- Water intake temperature from: 5 °C
- Water intake temperature to: 40 °C
- Regeneration: Flow rate or time period
- Water connection: 3/4"
- Designed for: Commercial dishwashers
- Power load: 0.03 kW | 230 V | 50/60 Hz
- Size: W 255 x D 435 x H 480 mm
- Weight: 11.6 kg
- GTIN: 4015613615158

109889

RRP* 629,- €



Water softening system WEH1500

- Material: Plastic
- Connection capacity: 1 unit
- Output capacity: 1,500 litres / day at 10° dH (total hardness)
- Water intake temperature from: 1 °C
- Water intake temperature to: 30 °C
- Regeneration: Flow rate or time period
- Water connection: 3/4"
- Designed for: Commercial dishwashers
- Power load: 0.01 kW | 230 V | 50 Hz
- Size: W 260 x D 485 x H 478 mm
- Weight: 8.52 kg
- GTIN: 4015613800574

109901

RRP* 729,- €



Water softening system WEH1600

- Material: Plastic
- Connection capacity: 1 unit
- Output capacity: 1,600 litres / day at 10° dH (total hardness)
- Water intake temperature from: 5 °C
- Water intake temperature to: 35 °C
- Regeneration: Time period
- Water connection: 3/4"
- Designed for: Commercial dishwashers
- Power load: 0.01 kW | 230 V | 50/60 Hz
- Size: W 255 x D 400 x H 420 mm
- Weight: 8.6 kg
- GTIN: 4015613797762

109952

RRP* 898,- €

Connection kit WEH1350/1500

- Set comprises:
 - 1 hose 1/2" for regeneration, length 2 m
 - 1 hose 3/4" for water connection, length 1.5 m
- Material: Plastic (PVC)
- Water intake temperature: 40 °C
- Size: W 50 x D 2,000 x H 50 mm
- Weight: 0.55 kg
- GTIN: 4015613630748

109884

RRP* 39,- €

Connecting set WEH1600

- Set comprises:
 - 2 armoured hoses AG - water connection 3/4", length 1 m, rated width Ø 15 mm
- Size: W 420 x D 325 x H 80 mm
- Weight: 1 kg
- GTIN: 4015613586748

109885

RRP* 219,- €

Full desalination system VK 500 FB



- Material
- Connection capacity
- Water connection
- Size

Plastic
Glass-fibre reinforced
1 unit
3/4"
W 260 x D 260 x H 635 mm



- Designed for dishwashers
- Connection capacity: 1 device



- Designed for combined steamer, ice cube maker, coffee machines and fully automatic coffee
- Connection capacity: 1 device

Full desalination system VK 500 FB

- Output capacity: 5,000 litres / cartridge at 10° dH (total salt content)
- Desalination type: Full desalination
- Designed for: Commercial dishwashers
- Size: W 260 x D 260 x H 635 mm
- Weight: 17.3 kg
- GTIN: 4015613681580

109877

RRP 1,049,- €



Partial desalination system TKD 13400 FB

- Output capacity: 13,400 litres / cartridge at 10° dH (carbonate hardness)
- Desalination type: Partial desalination
- Designed for: Combined steamer and ice cube makers, Coffee machines, Fully automatic coffee
- Size: W 260 x D 260 x H 635 mm
- Weight: 17.4 kg
- GTIN: 4015613681597

109878

RRP 1,079,- €



Component parts

Water connection set SP5000/KD13400

- Set comprises:
 - 1 adapter for water tap
 - 1 water quantity meter
 - 2 intake hoses CNS - water connection 3/4", length 1.5 m, rated width Ø 10 mm
- Size: W 370 x D 300 x H 130 mm
- Weight: 1 kg
- GTIN: 4015613586755



109886

RRP 215,- €



DRINKS | CAFÉ | BAR

Hot and cold drinks are important sales drivers in gastronomy today, as well as sweet snacks. Preparation appliances are in permanent use. From the coffee machine to the blender - performance is the trump card!

Coffee machine Contessa 1000



Thanks to an optimised, robust technology, the Contessa 1000 boasts even better heat transfer. As usual, up to 11 cups of fresh coffee are brewed in the 1.8 litre glass jug and can be kept warm on the separately switchable warming plate.



- Content can
- Design can(s)
- Brewing time
- Output max.
- Minimum brewing quantity
- Number of warming plates
- Power load
- Size
- Weight

1.8 litres
Glass
7 minutes for 1.8 litres
11 cups
0.5 litres
1
1.5 kW | 230 V | 50/60 Hz
W 215 x D 410 x H 465 mm
6 kg



- Glass coffee pot
- Volume: 1.8 litres



- Boiling time: 7 minutes for 1.8 litres
- Minimum boiling quantity: 0.5 litres



- 1 warming plate
- Can be switched separately

A190056

GTIN 4015613733036



RRP* 205,- €

Coffee machine Contessa 1002



Ideal for buffets, catering, and events – 2 litres of freshly brewed filter coffee can be served directly into the stainless steel thermal jug, avoiding annoying spills. The stainless steel heating element of the Contessa 1002 ensures perfect heat transfer.



- Content can
- Design can(s)
- Brewing time
- Minimum brewing quantity

2 litres
Vacuum flask, stainless steel
8 minutes for 2 litres
0.5 litres



- Stainless steel thermal jug
- Contents: 2 litres
- Lid with pouring mechanism



- Brewing time: 8 minutes for 2 litres
- Minimum brewing quantity: 0.5 litres



- 1 warming plate
- Can be switched separately



- Brewing time: 8 minutes for 2 litres
- Minimum brewing quantity: 0.5 litres

	Number of hobs	Output max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
Contessa 1002	1	13 cups	1.4 kW 230 V 50/60 Hz	W 215 mm D 400 mm H 520 mm	6.5 kg	190193	245,- €	4015613742380
Contessa Duo	2	2 x 13 cups	2.8 kW 230 V 50/60 Hz	W 430 mm D 400 mm H 520 mm	14.3 kg	190184	479,- €	4015613742410



Coffee machine Aurora 22



The stainless steel thermal pump jug of the Aurora 22 holds up to 1.9 litres of coffee - freshly brewed in 8 minutes. The heating element in stainless steel ensures optimal heat transfer. The practical jug with pump system allows easy handling in the self-service area.



- Content can
- Design can(s)

1.9 litres

Vacuum flask with pump system, stainless steel



- Brewing time

8 minutes for 1.9 litres



- Output max.

12 cups



- Minimum brewing quantity

0.5 litres



- Decalcification signal

Yes



- Power load

1.4 kW | 230 V | 50/60 Hz

- Size

W 290 x D 415 x H 525 mm

- Weight

7.8 kg



- ▶ 1 stainless steel thermal pump jug
- ▶ Volume: 1.9 litres
- ▶ Base with an integrated ring for 360° rotation of the jug



- ▶ Boiling time: 8 minutes for 1.9 litres
- ▶ Minimum boiling quantity: 0.5 litres



190187

GTIN 4015613742403



RRP* 329,- €

Component parts

Basket filter paper, 250 pieces

- Diameter top: 250 mm
- Diameter bottom: 90 mm
- Order quantity unit: 1 box (250 filters)
- Size: W 150 x D 150 x H 85 mm
- Weight: 0.45 kg
- GTIN: 4015613638256



190015250

RRP* 8.50 €

Basket filter paper, 1000 pieces

- Diameter top: 250 mm
- Diameter bottom: 90 mm
- Order quantity unit: 1 box (1,000 filters)
- Size: W 150 x D 150 x H 85 mm
- Weight: 1.8 kg
- GTIN: 4015613638249



190014

RRP* 24,- €

Descaler B15-30

- Designed for: Coffee machines
- Content: 30 x 15 g
- HACCP compliant: Yes
- Order quantity unit: 1 box (30 bags à 15 g)
- Size: W 68 x D 4 x H 100 mm
- Weight: 0.45 kg
- GTIN: 4015613541716



190065

RRP* 27,- €

Descaler F1L

- Designed for: Small appliances such as kettles and coffee machines etc.
- Content: 6 x 1 litre
- Model: Liquid, High concentrate
- HACCP compliant: Yes
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773322



173277

RRP* 52,- €

Coffee machine Regina Plus 40



7 L

7 L



- Decalcification signal
- Filling level display
- Warm-keeping function
- Properties

Yes
Yes
Yes

2 separate heating systems for brewing and warm-keeping function

Coffee machine can also be used without filter paper

Clear height of drain tap: 100 mm

Stainless steel heating recess



► Stainless steel filter



► Coffee machine can also be used without filter paper



► Decalcification signal
► Warm-keeping function



► Stainless steel heating system
► Good heat transfer

	Content	Output max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
Regina Plus 40	7 litre(s)	40 cups	1.2 kW 230 V 50/60 Hz	W 280 mm D 280 mm H 410 mm	3 kg	190250	105,- €	4015613876801
Regina Plus 90	14 litre(s)	90 cups	1.45 kW 230 V 50/60 Hz	W 340 mm D 340 mm H 470 mm	3.9 kg	190251	149,- €	4015613876818



Coffee machine Silver 1300



13.2 L

13.2 L



- Content
- Brewing time
- Output max.
- Minimum brewing quantity
- Decalcification signal
- Filling level display
- Warm-keeping function
- Properties

13.2 litre(s)

70 minutes for 13.2 litres

100 cups

5.28 litres (40 cups)

Yes

Yes

Yes

Double-walled

2 separate heating systems for brewing and warm-keeping function

Coffee machine can also be used without filter paper

Filling level sensor

1.45 kW | 230 V | 50 Hz

W 370 x D 360 x H 535 mm

6.4 kg

• Power load

• Size

• Weight



► Clear height of spout: 125 mm
(145 mm without drip tray)



► Stainless steel filter



► Decalcification signal
► Warm-keeping function

A190189

GTIN 401561335634

RRP 339,- €



Coffee machine Bartscher PRO II 40 S



- Decalcification signal
- Filling level display
- Warm-keeping function
- Properties

- Yes
- Yes
- Yes
- 2 separate heating systems for brewing and warm-keeping function
- Coffee machine can also be used without filter paper
- Stainless steel heating recess



PRO II 40 S
PRO II 60 S
PRO II 100 S

► With high-quality coating in black



PRO II 40
PRO II 60
PRO II 100



► Stainless steel filter



► Decalcification signal
► Warm-keeping function

	Colour	Content	Output max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bartscher PRO II 40 S	Black, matt	6 litre(s)	40 - 48 cups	1.2 kW 230 V 50/60 Hz	W 310 mm D 320 mm H 480 mm	3.2 kg	190248	135,- €	4015613867832
Bartscher PRO II 40	Silver	6 litre(s)	40 - 48 cups	1.2 kW 230 V 50/60 Hz	W 310 mm D 320 mm H 480 mm	3.2 kg	A190148	129,- €	4015613670515
Bartscher PRO II 60 S	Black, matt	9 litre(s)	60 - 72 cups	1.2 kW 230 V 50/60 Hz	W 310 mm D 320 mm H 540 mm	3.8 kg	190239	152,- €	4015613891033
Bartscher PRO II 60	Silver	9 litre(s)	60 - 72 cups	1.2 kW 230 V 50/60 Hz	W 310 mm D 320 mm H 540 mm	3.8 kg	A190167	145,- €	4015613670522
Bartscher PRO II 100 S	Black, matt	13.2 litre(s)	90 - 100 cups	1.45 kW 230 V 50/60 Hz	W 350 mm D 375 mm H 540 mm	4.6 kg	190238	185,- €	4015613891026
Bartscher PRO II 100	Silver	13.2 litre(s)	90 - 100 cups	1.45 kW 230 V 50/60 Hz	W 350 mm D 375 mm H 540 mm	4.6 kg	A190198	179,- €	4015613670539



Milk dispenser adapter PRO II 40-60

- Designed for: Coffee machine Bartscher PRO II 40, Coffee machine Bartscher PRO II 60
- Content: 4 litre(s)
- Glasses / cup height max.: 200 mm
- Size: W 310 x D 290 x H 175 mm
- Weight: 0.9 kg
- GTIN: 4015613731261

A190169

59,- €



Component parts

Round filter paper 195mm, 250pcs

- Order quantity unit: 1 box (250 round filters)
- Designed for:
 - Coffee maker Regina Plus 40
 - Coffee machine Bartscher PRO II 40
 - Coffee machine Bartscher PRO II 60
- Size: W 195 x D 195 x H 1 mm
- Weight: 0.3 kg
- GTIN: 4015613427980



A190009250

net 1.3 - €

Round filter paper 195mm, 1000pcs

- Order quantity unit: 1 box (1,000 round filters)
- Designed for:
 - Coffee maker Regina Plus 40
 - Coffee machine Bartscher PRO II 40
 - Coffee machine Bartscher PRO II 60
- Size: W 195 x D 195 x H 1 mm
- Weight: 1.4 kg
- GTIN: 4015613372983



A190009

net 43 - €

Round filter paper 245mm, 250pcs

- Order quantity unit: 1 box (250 round filters)
- Designed for:
 - Coffee maker Regina Plus 90
 - Coffee machine Bartscher PRO II 100
 - Coffee machine Silver 1300
- Size: W 245 x D 245 x H 1 mm
- Weight: 0.55 kg
- GTIN: 4015613561004



A190011250

net 1.4 - €

Round filter paper 245mm, 1000pcs

- Order quantity unit: 1 box (1,000 round filters)
- Designed for:
 - Coffee maker Regina Plus 90
 - Coffee machine Bartscher PRO II 100
 - Coffee machine Silver 1300
- Size: W 245 x D 245 x H 1 mm
- Weight: 2.1 kg
- GTIN: 4015613400129



A190011

net 48 - €



Descaler B15-30

- Designed for: Coffee machines
- Content: 30 x 15 g
- Model: Powder, High concentrate
- HACCP compliant: Yes
- Order quantity unit: 1 box (30 bags à 15 g)
- Size: W 68 x D 4 x H 100 mm
- Weight: 0.45 kg
- GTIN: 4015613541716



190065

net 27 - €

Glass jug 1,8L

- Material: Glass, Plastic
- Content: 1.8 litre(s)
- Size: W 160 x D 200 x H 178 mm
- Weight: 0.3 kg
- GTIN: 4015613658360



190133

net 1.8 - €

Pot heater WP-K200

- Material: Stainless steel
- Diameter warming plate(s): 120 mm
- Warming plates can be switched separately: Yes
- Power load: 0.2 kW | 230 V | 50-60 Hz
- Size: W 358 x D 210 x H 70 mm
- Weight: 1.7 kg
- GTIN: 4015613709352



A190105

net 85 - €

Thermo jug 1,4L-ST

- Material: Stainless steel, Plastic
- Content: 1.4 litre(s)
- Temperature loss / hour approx.: 2.6 °C
- Lid with pouring mechanism
- Size: W 140 x D 170 x H 215 mm
- Weight: 0.72 kg
- GTIN: 4015613714745



190114

net 20.50 €

Thermo jug 1,5L-VST

- Material: Stainless steel
- Content: 1.5 litre(s)
- Temperature loss / hour approx.: 2 °C
- Lid with pouring mechanism
- Size: W 135 x D 165 x H 260 mm
- Weight: 0.86 kg
- GTIN: 4015613752808



190218

net 35 - €

Thermo pump jug 1,9L-ST

- Material: Stainless steel, Plastic
- Content: 1.9 litre(s)
- Temperature loss / hour approx.: 2.3 °C
- Pump lid lock: Yes
- Size: W 150 x D 200 x H 335 mm
- Weight: 1.3 kg
- GTIN: 4015613714769



190117

net 36.50 €

Thermo jug 2L-ST

- Material: Stainless steel, Plastic
- Content: 2 litre(s)
- Temperature loss / hour approx.: 2.6 °C
- Lid with pouring mechanism
- Size: W 140 x D 170 x H 250 mm
- Weight: 0.8 kg
- GTIN: 4015613714752



190116

net 22.50 €

Thermo jug 2L-VST

- Material: Stainless steel
- Content: 2 litre(s)
- Temperature loss / hour approx.: 3.5 °C
- Lid with pouring mechanism
- Size: W 142 x D 157 x H 295 mm
- Weight: 1 kg
- GTIN: 4015613742151



190108

net 36 - €

Thermal pump can Duo 1,9L-ST

- Material: Stainless steel, Plastic
- Content: 3.8 litre(s) | Content per can: 1.9 litre(s)
- Temperature loss / hour approx.: 2 °C
- Pump lid lock: Yes
- Size: W 270 x D 170 x H 338 mm
- Weight: 2.4 kg
- GTIN: 4015613742229



190208

net 57 - €

Component parts

Coffee station Z50

- Material: Plastic
- Designed for: Coffee condiments and supplies, Drip trays Z50-150 and Z50-170
- Properties: 5 storage compartments for beakers, spoons/stirrers, milk and sugar, Connecting system attached on the side
- Connectable in a row with drip tray Z50-150
- Connectable in a row with drip tray Z50-170
- Size: W 268 x D 335 x H 100 mm
- Weight: 1 kg
- GTIN: 4015613742250



190223

RRP 19.50 €

Drip tray Z50-150

- Material: Plastic, Stainless steel
- Collection tray: Detachable drip tray grille
- Properties: For thermal jugs Ø up to 150 mm, Connecting system attached on the side
- Connectable in a row with coffee station Z50
- Connectable in a row with drip tray Z50-170
- Size: W 180 x D 225 x H 40 mm
- Weight: 0.23 kg
- GTIN: 4015613742236



190215

RRP 8.50 €

Drip tray Z50-170

- Material: Plastic, Stainless steel
- Collection tray: Detachable drip tray grille
- Properties: For thermal jugs Ø from 150 to 170 mm, Connecting system attached on the side
- Connectable in a row with coffee station Z50
- Connectable in a row with drip tray Z50-150
- Size: W 205 x D 255 x H 40 mm
- Weight: 0.31 kg
- GTIN: 4015613742243



190216

RRP 9.50 €

Coffee station 1190

- Material: Plastic
- Designed for: 1 vacuum flask, Diameter max. 19 cm
- Properties: 5 storage compartments for beakers, spoons/stirrers, milk and sugar, Plastic insert adjustable in 3 heights
- Including: 1 drip tray, 1 plastic insert
- Size: W 440 x D 340 x H 145 mm
- Weight: 1.2 kg
- GTIN: 4015613656861



190153

RRP 48,- €

Coffee station 2190

- Material: Plastic
- Designed for: 2 vacuum flasks, Diameter max. 19 cm
- Properties: 5 storage compartments for beakers, spoons/stirrers, milk and sugar, Plastic inserts adjustable in 3 heights
- Including: 2 drip trays, 2 plastic inserts
- Size: W 660 x D 340 x H 145 mm
- Weight: 1.8 kg
- GTIN: 4015613656878



190154

RRP 76,- €

Thermal pump can 3L

- Material: Stainless steel, Plastic
- Content: 3 litre(s)
- Temperature loss / hour approx.: 2 °C
- Properties: Base with an integrated ring for 360° rotation of the flask
- Locking system
- Lid with pouring mechanism
- Pump head can be completely detached
- Simple cleaning
- Size: W 170 x D 170 x H 375 mm
- Weight: 1.6 kg
- GTIN: 4015613725499



150992

RRP 37,- €



Thermal pump can 5L

- Material: Stainless steel, Plastic
- Content: 5 litre(s)
- Temperature loss / hour approx.: 1.7 °C
- Properties: Base with an integrated ring for 360° rotation of the flask
- Locking system
- Lid with pouring mechanism
- Pump head can be completely detached
- Simple cleaning
- Size: W 181 x D 245 x H 428 mm
- Weight: 2.4 kg
- GTIN: 4015613725505



150993

RRP 47,- €



Milk frother MS600

Fresh, warm milk froth for cappuccino or heated milk for coffee. With the mixing disk and milk frother whisk ring, milk can be prepared at 70 °C with the desired consistency.



- Content
- Filling quantity



- Functions
- Temperature range to
- Automatic turn-off
- Including

- Power load
- Size
- Weight

0.6 litre(s)
 Frothing, max.: 150 ml
 Heating, max.: 400 ml
 Foaming/heating at 70 °C
 Yes
 1 mixing disk
 1 milk frother whisk ring
 0.5 kW | 230 V | 50/60 Hz
 W 150 x D 108 x H 190 mm
 0.8 kg



- Content: 0.6 litres



- For fresh milk with all fat contents
- No need to preheat the milk



- Includes:
 1 mixing disk
 1 milk frother whisk ring
 ► Mixing disk + milk frother whisk ring
 = milk froth disk

190211

GTIN 401561375877

RRP 55,- €



Milk frother induction MSI400

Create creamy or frothy milk automatically in 80-90 seconds or just warm it up. Ideal for hot or cold coffee creations.



- Content
- Filling quantity



- Functions

- Temperature range to
- Automatic turn-off
- Including

- Power load
- Size
- Weight

0.4 litre(s)
 Frothing, max.: 250 ml
 Heating, max.: 400 ml
 Foaming/heating at 65 °C
 Foaming/heating at 70 °C
 150 ml to 400 ml of milk can be foamed/
 heated in approx. 80-90 seconds
 Cold foaming
 70 °C
 Yes
 2 milk froth disks
 1 mixing disk
 0.6 kW | 230 V | 50-60 Hz
 W 125 x D 150 x H 180 mm
 1.1 kg



- Content: 0.4 litres



- For fresh milk with all fat contents
- No need to preheat the milk



- Includes:
 2 milk frothing disks
 1 mixing disk

190129

GTIN 4015613613413

RRP 98,- €



Bartscher





Automatic coffee machine Easy Slim 200

Great variety in a compact design – where reliable technology meets a huge selection of beverages. The fully automatic coffee machine with the 200-gram bean holder and the removable milk tank caters to exclusive tastes even for moderate beverage output requirements.



- Material
- Grinding mechanism
- Content bean container
- Designed for
- Programs
- Height-adjustable outlet
- Ground coffee option
- Cleaning program
- Milk frother
- Milk supply
- Max. content of milk container
- Removable milk container
- Water supply
- Water tank capacity
- Residues container capacity
- Power input
- Size
- Weight

Plastic
Cone grinder
200 g
15 cups / day
15, pre-programmed, parameters can be changed
68 - 138 mm
Individual cups
Manual 5 - 12 g
yes
yes
Via connected milk container
250 ml
Yes
Water tank
1.3 litre(s)
Approx. 10 cups
1.4 kW | 230 V | 50 Hz
W 215 x D 455 x H 345 mm
9.5 kg



- Designed for: 15 cups/day
- Capacity of grounds container: Approx. 10 cups



- Removable milk container:
- Dishwasher-safe parts
- Pivoting spout
- Dispensing of milk-free specialty coffees possible without milk tank



- 1 bean container (200 g)
- 9 adjustable grinding settings
- Powdered coffee option

190095

GTIN 4015613858937



RRP* 749,- €



Automatic coffee machine Easy Black 250



Reliable, powerful technology in an attractive compact design. With a 250 g bean container, the Easy Black 250 will invite people to enjoy a coffee, espresso, or cappuccino in any restaurant, in meeting rooms or agencies.



• Material	Plastic
• Grinding mechanism	Cone grinder
• Content bean container	250 g
• Designed for	50 cups / day
• Output max.	40 cups of 120 ml / hour (single cup outlet) 60 cups of 120 ml / hour (double cup outlet)
• Programs	4, pre-programmed, parameters can be changed
• Height-adjustable outlet	80 - 115 mm
• Ground coffee option	Individual cups Manual 7 - 14 g
• Cleaning program	yes
• Properties	Switch for hot milk or milk froth
• Milk frother	yes
• Milk supply	External via tube
• Water supply	Water tank
• Water tank capacity	1.8 litre(s)
• Residues container capacity	Approx. 15 cups
• Power load	1.4 kW 230 V 50/60 Hz
• Size	W 300 x D 500 x H 360 mm
• Weight	11.5 kg



- Designed for: 50 cups/day
- Ground coffee option
- Residue container capacity: Approx. 15 cups



- 4 programs, pre-programmed, parameters can be changed
- Cup counter



- Selector switch for hot milk or milk froth
- Milk supply: Tube

190080

GRN 4015613760070

RRP* 1,079,- €





Automatic coffee machine Easy Plus 550

From a range of coffee specialities with or without milk and beverages with milk froth to heating hot water – this machine does it all. A tank volume of 4 litres and a bean container with a capacity of 550 grams makes it ideal for staff areas or conference rooms.



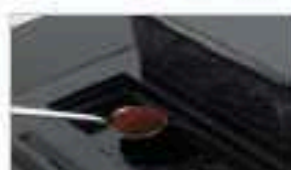
- Material
 - Cone grinder
 - 550 g
 - 50 cups / day
 - 60 cups of 120 ml / hour (single cup outlet)
 - 80 cups of 120 ml / hour (double cup outlet)
 - 16 preset, individual write-over possible
 - Others can be stored indefinitely
 - Password-protected menu
 - 80 - 160 mm
 - Individual cups
 - Manual 5 - 14 g
- Programs
 - Up to 3 videos can be saved
 - Individual playable via USB
 - Video can be stored for individual process (switch on, standby, preparation)
- Height-adjustable outlet
 - Individual cups
 - Manual 5 - 14 g
- Ground coffee option
 - Up to 3 videos can be saved
 - Individual playable via USB
 - Video can be stored for individual process (switch on, standby, preparation)
- Video display
 - Yes
 - yes
 - Cleaning cycles memory
- USB connection
 - For automatic pulp ejection, the pulp container and base plate are pre-stamped for the cut-out
- Cleaning program
 - Powerful heating: 2 x 1,400 W
 - Water tank with handle
- Properties
 - yes
 - Manual milk temperature setting in 2 levels
 - External via tube
 - Manually adjustable in 2 levels (cold and hot milk)
- Milk frother
 - Water tank
 - 4 litre(s)
- Milk supply
 - Approx. 35 cups
 - 1.5 kW | 230 V | 50 Hz
 - W 350 x D 525 x H 475 mm
 - 15.2 kg
- Water supply
 - Residuals container capacity
- Water tank capacity
 - Power load
- Residuals container capacity
 - Size
- Power load
 - Weight
- Size
 -
- Weight
 -



- Designed for: 50 cups/day
- Capacity of grounds container: Approx. 35 cups



- 16 preset programs, can be overwritten with custom programs
- Further programs can be saved
- Cup counter
- Hot water function
- Hot milk function



- 1 bean container (550 g)
- 4 adjustable grinding settings
- Powdered coffee option

190096

GTIN 4015613850018



RRP* 1,949,- €

THE FULLY AUTOMATIC COFFEE MACHINES IN COMPARISON

	Easy Slim 200 190095 	Easy Black 250 190080 	Easy Plus 550 190096
Max. performance (cups Americano/hr)	—	40 x 120 ml 60 x 120 ml	60 x 120 ml 80 x 120 ml
Designed for (cups/day)	15	50	50
Number of brewing groups	1	1	1
Minimum brewing quantity	15 ml	25 ml	15 ml
Number of programs	15	4	16 + more
Programs individually adjustable	Parameters changeable	Parameters changeable	✓
Cleaning program	✓	✓	✓
2-cup function	✓	✓	✓
Cup counter	Per program + total	Per program + total	Per program + total
Bean containers	1 x 200 g	1 x 250 g	1 x 550 g
Topping containers	—	—	—
Dosing topping powder	—	—	—
Bean-/topping containers lockable	—	—	—
Detachable bean/topping containers	—	—	—
Ground coffee option (manual)	Individual cup, 5 - 12 g	Individual cup, 7 - 14 g	Individual cup, 5 - 14 g
Coffee dosing controllable	✓	✓	✓
Grinding level can be regulated	9-level	5-level	4-level
Grinding mechanism	1 cone grinder	1 cone grinder	1 cone grinder
Water temperature can be regulated	—	✓	—
Milk temperature can be regulated	—	—	Manually in 2 levels
Milk supply	Via connected milk container	Externally via hose	Externally via hose
Milk frother	✓	✓	✓
Hot milk function	—	✓	✓
Hot water function	✓	—	✓
IoT-capable	—	—	—
Water tank	1.3 litres, detachable	1.8 litres, detachable	4 litres, detachable
Fixed connection to water supply	—	—	—
Pump pressure	19 bar	19 bar	19 bar
Height-adjustable outlet	68 - 138 mm	80 - 115 mm	80 - 160 mm
Filling level display	✓	✓	✓
Automatic turn-off	—	✓	✓
Volume grounds container, approx. (cups)	10	15	35
Base plate with cut-out for ejection of slops	—	—	✓
Including	1 milk container with pivoted spout 1 coffee spoon	1 milk hose 1 coffee spoon	1 milk hose 1 universal key



Automatic coffee machine KV1 Classic

Enjoy perfect coffee specialties at the push of a button. Espresso, cappuccino, latte macchiato, hot water or milk - up to 6 different beverages can be individually set. With its particularly large bean and residues container, the coffee machine is also ideally suited for larger coffee quantities and thus for use in cafés, breakfast rooms and offices.



- Material
- Grinding mechanism
- Content bean container
- Designed for
- Output max.

- Programs
- Height-adjustable outlet
- Ground coffee option

- Cleaning program
- Properties

- Milk frother
- Milk supply
- Water supply

- Water tank capacity
- Water connection
- Residues container capacity
- Power load
- Size
- Weight

Plastic
Cone grinder
1.000 g
80 cups / day
40 cups of 120 ml / hour (single cup outlet)
60 cups of 120 ml / hour (double cup outlet)
6, individually adjustable
100 - 160 mm
Individual cups
Manual 5 - 14 g
yes
Base plate with cutout for automatic
ejection of slops (in conjunction with the
slops ejector shaft KV1 - available as an
option)
yes
External via tube
3 options
Water tank
Fixed connection to water supply
Water supply via external container
1.8 litre(s)
Fixed connection to water supply 1/2"
Approx. 35 cups
2.7 kW | 230 V | 50/60 Hz
W 305 x D 515 x H 575 mm
17.2 kg



- Max. output: 60 cups of 120 ml / hour (double cup outlet)
- Ground coffee option
- Residues container capacity: Approx. 35 cups



- 6 programs, individually adjustable
- Cup counter
- Hot water function
- Decalcification signal



- Milk frother
- Milk supply: Tube



- Cup warmers
page 221, 222

190052

GTIN 4015613712741

RRP 2,249,- €



Automatic coffee machine KV1 Comfort

With up to 23 individually programmable coffee variations, a mains water connection and a 6-litre water tank, the clever version of the KV1 offers maximum coffee enjoyment with simple, intuitive touch controls. In combination with the elegant design, the 7" advertising display, which can be set to play a custom message, automatically invites onlookers to enjoy a freshly brewed espresso, cappuccino, latte macchiato and more.



Material	Plastic
Grinding mechanism	Cone grinder
Content bean container	1.000 g
Designed for	80 cups / day
Output max.	40 cups of 120 ml / hour (single cup outlet) 60 cups of 120 ml / hour (double cup outlet)
Programs	23, preset, individual write-over possible Programming password protected
Height-adjustable outlet	100 - 160 mm
Ground coffee option	Individual cups Manual 5 - 14 g
Video display	Individual playable via USB Up to 10 videos can be saved During coffee preparation and during breaks 1 video can be selected for all processes
USB connection	Yes
Cleaning program	yes
Properties	Base plate with cutout for automatic ejection of slops (in conjunction with the slops ejector shaft KV1 - available as an option) Milk temperature can be set in the program Cleaning cycles memory
Milk frother	yes
Milk supply	External via tube
Water supply	3 options Water tank Fixed connection to water supply Water supply via external container
Water tank capacity	6 litre(s)
Water connection	Fixed connection to water supply 1/2"
Residue container capacity	Approx. 35 cups
Power load	2,7 kW 230 V 50/60 Hz
Size	W 390 x D 495 x H 580 mm
Weight	19,1 kg



- Max. output: 60 cups of 120 ml / hour (double cup outlet)
- Ground coffee option
- Grounds container capacity: Approx. 35 cups



- 23 preset programs, can be overwritten with custom programs
- Cup counter
- Hot water function
- Hot milk function



- Milk frother
- Milk supply: Tube

190031

GDN-4815613745367

RRP* 2,998,- €



Automatic coffee machine KV1 Deluxe

Caffè crema, espresso, latte macchiato and more than 30 more specialty coffees – they're all possible with the KV1 Deluxe. The powerful heating elements and milk temperature sensor ensure the perfect drink temperature. Because the water and coffee are dispensed at the same time, the preparation time is quicker, particularly for caffè americano. The features of the Deluxe are rounded off by the incredibly intuitive touch display – for top coffee enjoyment at the touch of a button.



- Material: Plastic
- Grinding mechanism: Cone grinder
- Content bean container: 1 x 1.000 g
- Designed for: 100 cups / day
- Output max.: 60 cups of 120 ml / hour (single cup outlet)
80 cups of 120 ml / hour (double cup outlet)
- Programs: 30, preset, individual write-over possible
Others can be stored indefinitely
Programming password protected
- Height-adjustable outlet: 75 - 155 mm
- Ground coffee option: Individual cups
- Video display: Manual 5 - 14 g
1 video can be selected for all processes
Up to 10 videos can be saved
Individual playable via USB
During coffee preparation and during breaks
- USB connection: Yes
- Cleaning program: yes
Cleaning cycles memory
- Properties: Bean container can be removed without tools
Base plate with cutout for automatic ejection of slops
Dispensing of coffee and water possible at the same time (americano)
Powerful heating: 2 x 1,400 W
Water tank with handle
- Milk frother: yes
Temperature sensor on appliance for optimum steam addition
- Milk supply: External via tube
Automatic regulation of throughput quantity (temperature regulation)
- Water supply: 3 options
Fixed connection to water supply
Water tank
Water supply via external container: 6 litre(s)
Fixed connection to water supply 1/2"
- Water tank capacity: Approx. 50 cups
- Water connection: 3.1 kW | 230 V | 50/60 Hz
- Residues container capacity: W 370 x D 535 x H 625 mm
- Power load: 20.4 kg
- Size:
- Weight:

Automatic coffee machine KV1 Deluxe with full digital service

The Bartscher Cloud, THE clever solution for a controlled and optimised use and after-sales service, we offer

FREE

with the purchase of your device!



- Max. output: 80 cups of 120 ml / hour (double cup outlet)
- Fast preparation of caffè americano (simultaneous output of coffee and water)
- Capacity of grounds container: Approx. 50 cups



- 30 preconfigured programs, can be overwritten individually
- Further programs can be configured
- Cup counter
- Hot water function
- Hot milk function



- Milk frother
- Milk temperature sensor on appliance for optimum addition of steam

190033

GTIN 4015613806581

KRP* 3,598,- €



Automatic coffee machine KV2 Topping

This automatic coffee machine offers a top-class variety of beverages – from coffee and tea to cocoa and other powdered specialties. Two topping containers open up creative possibilities for individual moments of enjoyment to suit every taste. Designed for up to 120 cups per day, it is the ideal solution for self-service areas or beverage dispensing with high throughput.



• Material	Plastic
• Grinding mechanism	Disc grinder
	Calibrated
	Powerful
	Stepless grinding degree setting
• Content bean container	1.200 g
• Number of topping containers	2
• Content topping container	1.500 g
	1.200 g
• Designed for	120 cups / day
• Output max.	75 cups of 120 ml / hour (single cup outlet)
	90 cups of 120 ml / hour (double cup outlet)
	Increased flow-through: dual pump system
• Programs	16, preset, individual write-over possible
	Others can be stored indefinitely
	Programming password protected
• Height-adjustable outlet	No
• Video display	2 cup tables (95 mm x 165 mm)
	Individual playable via USB
	Up to 10 GB data can be saved
	During coffee preparation and during breaks
	1 video can be selected for all processes
• USB connection	Yes
• Cleaning program	yes
	Cleaning cycles memory
• Properties	Base plate with subcut for automatic ejection of slops
	Bean/topping container and brewing unit can be removed without tools
• Milk frother	No
• Milk supply	From topping container (powdered milk)
• Water supply	3 options
	Water tank
	Fixed connection to water supply
	Water supply via external container (required accessories available as an option)
• Water tank capacity	4 litre(s)
• Water connection	Fixed connection to water supply 1/2"
• Residues container capacity	Approx. 45 cups
• Power load	2.5 kW 230 V 50/60 Hz
• Size	W 380 x D 605 x H 695 mm
• Weight	27 kg



- Increased throughput capacity
- Dual pump system for faster coffee and hot water preparation
- Output max.: 90 cups of 120 ml / hour (2 cup dispensing points)
- Residues container capacity: approx. 45 cups



- 1 bean container
- 2 topping containers (1.500 g | 1.200 g)
- for topping powder suitable for fully automatic machines



- Particularly wide variety of coffee
- 16 preset programs, individually overwritable
- Additional programs can be programmed
- Separate hot water tap for tea

190097

GTW 401561389461



RRP* 5,298,- €

Automatic coffee machine KV2 Premium



30 coffee variations and more, 2 types of milk froth preparation, plus hot chocolate and tea - the fully automatic coffee machine offers a premium-class drink selection. Two bean containers with high-performance disc grinders and a dual pump system enable increased throughput at a boiler temperature up to 98 °C. With a clever, sensor-controlled milk system, the milk froth is perfect with every cup - regardless of the milk temperature.



- Material
 - Plastic
- Grinding mechanism
 - 2 disc grinders
 - Calibrated
 - Powerful
 - Stepless grinding degree setting
- Content bean container
 - 2 x 1.200 g
- Content topping container
 - 1.600 g
- Designed for
 - 120 cups / day
- Output max.
 - 75 cups of 120 ml / hour (single cup outlet)
 - 90 cups of 120 ml / hour (double cup outlet)
 - Increased flow-through dual pump system
- Programs
 - 30, preset, individual write-over possible
 - Programming password protected
 - Others can be stored indefinitely
- Height-adjustable outlet
 - No
- Video display
 - 2 cup tables (95 mm x 165 mm)
 - 1 video can be selected for all processes
 - Up to 30 GB data can be saved
 - Individual playable via USB
 - During coffee preparation and during breaks
- USB connection
 - Yes
- Cleaning program
 - yes
 - Cleaning cycles memory
 - Valve closure to the milk hose during milk system cleaning
- Properties
 - Beamtopping container and brewing unit can be removed without tools
 - Base plate with cutout for automatic ejection of slops
- Milk frother
 - yes
 - Temperature sensor on the milk hose for optimal steam addition
- Milk supply
 - 2 options
 - From topping container (powdered milk)
- Water supply
 - External via tube
 - 3 options
 - Water tank
 - Fixed connection to water supply
 - Water supply via external container (required accessories available as an option)
- Water tank capacity
 - 4 litre(s)
- Water connection
 - Fixed connection to water supply 1/2"
- Residues container capacity
 - Approx. 45 cups
- Power load
 - 2.5 kW | 230 V | 50-60 Hz
- Size
 - W 400 x D 510 x H 695 mm
- Weight
 - 29.6 kg

Automatic coffee machine KV2 Premium with full digital service

The Bartscher Cloud, THE clever solution for a controlled and optimised use and after-sales service, we offer

FREE

with the purchase of your device!



- Increased throughput capacity
- Dual pump system for faster coffee and hot water preparation
- Max. output: 90 cups of 120 ml / hour (double cup outlet)
- Residue container capacity: Approx. 45 cups



- 2 bean containers (each 1.200 g)
- 1 topping container (1.600 g)
- For milk or hot chocolate powder



- Large range of coffee variety
- 30 preset programmes, individual write-over possible
- Further programmable programmes
- Separate hot water tap for tea

190086

GTIN 4015613806174

RRP* 6,298,- €



Component parts

Dregs ejector chute KV1

- Material: Plastic
- Designed for: Bartscher fully automatic coffee machines KV1 Classic and KV1 Comfort. The dregs are disposed of directly into the waste bin.
- Size: W 80 x D 155 x H 160 mm
- Weight: 0.09 kg
- GTIN: 4015613735658



190060

ppr 11,- €

Water drain hose KV1

- Material: Rubber (NBR)
- Designed for: Bartscher fully automatic coffee machines KV1 Classic and KV1 Comfort. Bartscher fully automatic machine KV1 Deluxe.
- Length: 1.5 m
- Properties: Can be used with the dregs container and ejector chute KV1.
- Size: W 35 x D 1,500 x H 40 mm
- Weight: 0.4 kg
- GTIN: 4015613735696



190068

ppr 35,- €

Water pump KV2 Premium

- Set comprises: Attachment material, Holder, Pump, Suction tube, 40 cm, Water inlet hose, 57 cm
- Material: Plastic
- Designed for: Automatic coffee machine KV2 series.
- Properties: Simple installation on the fully automatic coffee machine's housing.
- Size: W 490 x D 52 x H 135 mm
- Weight: 0.5 kg
- GTIN: 4015613821108



190087

ppr 169,- €

Water filter KV1

- Designed for: Automatic coffee machine Easy Black 250, Automatic coffee machine KV1 Classic, Automatic coffee machine KV1 Comfort.
- Output capacity: Approx. 75 litres at 10° dH (total hardness)
- Size: W 40 x D 40 x H 165 mm
- Weight: 0.07 kg
- GTIN: 4015613747798



109065

ppr 22,- €

Water filter KV-150

- Designed for: Automatic coffee machine Easy Slim 200, Automatic coffee machine Easy Plus 550, Automatic coffee machine KV1 Deluxe, Automatic coffee machine KV2 Topping, Automatic coffee machine KV2 Premium.
- Output capacity: Approx. 150 litres at 10° dH (total hardness)
- Size: W 43 x D 61 x H 107 mm
- Weight: 1 kg
- GTIN: 4006387008413



109902

ppr 19,- €

Pressure regulator

- Material: Brass, Chrome-plated
- Connection: 3/4"
- Water pressure: 1 – 6 bar (preset to 3 bar)
- Incoming pressure max.: 16 bar
- Operating temperature max.: 65 °C
- Size: W 95 x D 75 x H 50 mm
- Weight: 0.4 kg
- GTIN: 4015613468617



533051

ppr 79,- €

Milk line detergent F1L

- Designed for: Fully automatic coffee
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Size: W 95 x D 58 x H 260 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773360



173282

ppr 73,- €

Cleaning tabs KV-20

- Designed for: Coffee machines, Fully automatic coffee, Thermal jugs, Espresso machines.
- Content: 20 x 2 blister packs with 10 cleaning tabs
- Model: Tab form
- HACCP compliant: Yes
- Size: W 75 x D 180 x H 30 mm
- Weight: 0.07 kg
- Order quantity unit: 1 sales display unit (20 retail packs)
- GTIN: 4015613773377



173283

ppr 145,- €

Descaler F1L

- Designed for: Small appliances such as kettles and coffee machines etc.
- Content: 6 x 1 litre
- Model: Liquid, High concentrate
- HACCP compliant: Yes
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773322



173277

ppr 52,- €

THE FULLY AUTOMATIC COFFEE MACHINES IN COMPARISON

	KV1 Classic 190052 	KV1 Comfort 190031 	KV1 Deluxe 190033 
Max. performance (cups Americano®/d)	40 x 120 ml 60 x 120 ml	40 x 120 ml 60 x 120 ml	60 x 120 ml 80 x 120 ml
Designed for (cups/day)	80	80	100
Number of brewing groups	1	1	1
Minimum brewing quantity	25 ml	25 ml	35 ml
Number of programs	6	23	30 + more
Programs individually adjustable	✓	✓	✓
Cleaning program	✓	✓	✓
2 cup function	✓	✓	✓
Cup counter	Per program + total	Per program + total	Per program + total
Bean containers	1 x 1,000 g	1 x 1,000 g	1 x 1,000 g
Topping containers	—	—	—
Dosing topping powder	—	—	—
Bean-/topping containers lockable	—	—	✓
Detachable bean/topping containers	—	—	✓
Ground coffee option (manual)	Individual cup, 5 - 14 g	Individual cup, 5 - 14 g	Individual cup, 5 - 14 g
Coffee dosing controllable	✓	✓	✓
Grinding level can be regulated	5-level	5-level	5-level
Grinding mechanism	1 cone grinder	1 cone grinder	1 cone grinder
Water temperature can be regulated	✓	✓	✓
Milk temperature can be regulated	—	—	Electronic
Milk supply	Externally via hose	Externally via hose	Externally via hose
Milk frother	✓	✓	✓ Sensor on appliance
Hot milk function	✓	✓	✓
Hot water function	✓	✓	✓
IoT-capable	—	—	Bartscher cloud
Water tank	1.8 litres, detachable	6 litres, detachable	6 litres, detachable
Fixed connection to water supply	1/2"	1/2"	1/2"
Pump pressure	19 bar	19 bar	19 bar
Height-adjustable outlet	100 - 160 mm	100 - 160 mm	75 - 155 mm
Filling level display	✓	✓	✓
Automatic turn-off	✓	✓	✓
Volume grounds container, approx. (cups)	35	35	50
Base plate with cut-out for ejection of slops	✓	✓	✓
Including	1 milk hose 2 water supply hoses	2 milk hoses 2 water supply hoses	1 milk hose 1 universal key 1 water outlet hose 1 water supply hose

	KV2 Topping 190097 	KV2 Premium 190086
Max. performance (cups Americano/hr)	75 x 120 ml 90 x 120 ml	75 x 120 ml 90 x 120 ml
Designed for (cups/day)	120	120
Number of brewing groups	1	1
Minimum brewing quantity	15 ml	15 ml
Number of programs	16 + more	30 + more
Programs individually adjustable	✓	✓
Cleaning program	✓	✓
2-cup function	✓	✓
Cup counter	Per program + total	Per program + total
Bean containers	2 x 1,200 g	2 x 1,200 g
Topping containers	1 x 1,500 g 1 x 1,200 g	1 x 1,600 g
Dosing topping powder	Accurate to the gram Calibrated	Accurate to the gram Calibrated
Bean-/topping containers lockable	✓	✓
Detachable bean/topping containers	✓	✓
Ground coffee option (manual)	—	—
Coffee dosing controllable	✓	✓
Grinding level can be regulated	Stepless	Stepless
Grinding mechanism	1 disc grinder	2 disc grinders
Water temperature can be regulated	✓	✓
Milk temperature can be regulated	—	Electronic
Milk supply	From topping container (powdered milk)	External via tube or from topping container
Milk frother	—	✓ Sensor on the milk hose
Hot milk function	✓ with milk powder	✓
Hot water function	✓	✓ Separate outlet tap
IoT-capable	—	Bartscher cloud
Water tank	4 litres, detachable	4 litres, detachable
Fixed connection to water supply	1/2"	1/2"
Pump pressure	19 bar	19 bar
Height-adjustable outlet	— 2 cup table	— 2 cup tables
Filling level display	—	—
Automatic turn-off	✓	✓
Volume grounds container, approx. (cups)	45	45
Base plate with cut-out for ejection of slops	✓	✓
Including	1 universal key 1 water outlet hose 1 water supply hose	1 milk hose 1 universal key 1 water outlet hose 1 water supply hose

Milk refrigerator KV6LTE



- Ideal for offices, kitchensettes, and smaller self-service coffee areas.
- Direct milk suction via milk tube on the coffee machine.



- Material
- Material inside
- Size inside
- Content
- Cooling
- Cooling output
- Ambient temperature
- Opening for milk hose

- Door hinge side can be changed
- Number of intermediate shelves
- Height-adjustable intermediate shelves
- Properties

- Including
- Power DC
- Power load
- Size
- Weight

Plastic ABS
Plastic
W 160 x D 135 x H 285 mm
6 litre(s)
Thermoelectric
12 °C to 15 °C below ambient temperature
to 22 °C
2 openings, left and right on the appliance
Ø 7 mm
Yes
1
Yes
Designed for 2 x 1 litre Tetra Pak®, for example
Direct milk supply via side openings on the appliance
12 V adapter cable for car
12 V
0.05 kW | 220 V | 50 Hz
W 220 x D 270 x H 350 mm
3.1 kg

190079

GTIN 4015613768410

RRP* 165,- €



Milk refrigerator KV9L



- The perfect accessory for baristas
- Direct drawing of milk via milk tube of coffee machine



- Material
- Material inside
- Size inside
- Content
- Cooling
- Temperature range
- Ambient temperature
- Opening for milk hose

- Lockable
- Door hinge side
- Properties

- Power load
- Size
- Weight

Steel plate
Glass
Plastic
W 160 x D 190 x H 280 mm
9 litre(s)
Circulating air
0 °C to 8 °C
to 32 °C
3 openings on the left and 2 openings on the right of the appliance
9.8 mm | 12.3 mm
Yes
Right
Designed for 3 x 1 litre Tetra Pak®, for example
Direct milk supply via side openings on the appliance
LED lighting
0.07 kW | 230 V | 50/60 Hz
W 225 x D 450 x H 455 mm
13.2 kg

190089

GTIN 4015613831480

RRP* 649,- €



Milk container KV9L

- Designed for: Milk, Milk bag
- Material: Plastic ABS
- Content: 4 litre(s)
- Opening for milk hose: Ø 12 mm in lid
- Size: W 185 x D 155 x H 220 mm
- Weight: 0.58 kg
- GTIN: 4015613848631



190094

RRP* 39,- €

Milk refrigerator cup warmer combi

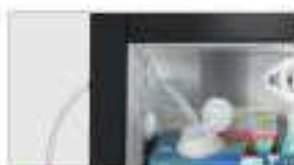


Two become one: this combination of milk refrigerator and cup warmer is the perfect addition to fully automatic coffee machines. With pre-heated cups and perfectly chilled milk for total coffee enjoyment. The space and energy savings are absolutely ingenious – and yet the fridge still holds up to 6 Tetra Pak®.

- Material inside: Stainless steel
- Dimensions inside milk refrigerator: W 243 x D 178 x H 280 mm
- Volume milk refrigerator: 12 litre(s)
- Cooling: Compressor
- Opening for milk hose: 2 openings each on the milk refrigerator on the left and right of the appliance: Ø 10 mm
- Utility space: 1 integrated heater per cup warmer surface
Distance between surfaces: 86 mm
Top dimensions: W 275 x D 180 mm
Bottom dimensions: W 275 x D 430 mm
- Capacity cups max: 30
- Control unit: Milk refrigerator: Button | touch
Cup warmer: Knob | switch
- Temperature range: Milk refrigerator: 1 °C to 6 °C
Cup warmer: 30 °C to 60 °C
- Temperature control: Milk refrigerator: Electronic, in 1 °C steps
Cup warmer: Infinitely variable
- Ambient temperature: to 30 °C
- ON/OFF switch: 2 separate switches for milk refrigerator and cup warmer
- Door hinge-side: Right
- Properties: Designed for 6 x 1 litre Tetra Pak®, for example
Direct milk supply via side openings on the appliance
LED lighting, separately switchable
Tube feeds are closed upon delivery
- Important information: 0.23 kW | 230 V | 50 Hz
- Power load: W 305 x D 485 x H 537 mm
- Size: 23.32 kg
- Weight:



- ▶ Saving space and energy
- ▶ Combination of milk fridge and cup warmer



- ▶ Milk refrigerator with large volume
- ▶ Designed for e.g. 6 Tetra Pak® of 1 litre each
- ▶ Milk refrigerator with 4 side hose openings



- ▶ Cup warmer
- ▶ 2 levels with integrated heating
- ▶ Capacity: approx. 30 cups

190091

GTIN 4015613837086

RRP* 1,049,- €





Coffee machine Coffeeline B10

To experience real coffee pleasure, a portafilter coffee machine from Bartscher is your best bet, because it really allows the taste nuances of your coffee to develop to their fullest. It's incomparable and cannot be replaced by any other method of preparing coffee, giving a unique and delectable freshly-brewed coffee aroma.



- Material: Steel plate, painted
- Design: Sieve carrier
- Number of boilers: 1
- Hot water taps: 1
- Programs: 3
- Automatic boiler filling: Yes
- Automatic brewing group cleaning: Yes
- Automatic water intake through solenoid valve: Yes
- Pre-brewing: Yes
- Hot water release regulation: Yes
- Timer: Yes
- Digital display: Yes
- Display: Boiler temperature adjustment, Drink selection and programming, Start of cleaning program, Timer, Pre-brewing, Warning notes
- Properties: LED lighting, separately switchable, Diverse coffee specialty settings



► Brewing group



► Steam tap
► Hot Water tap



190230

- Steam taps: 1, Cool-Touch
- Including: 1 portafilter with 1 outlet, 1 portafilter with 2 outlets



190231

- Steam taps: 2, Cool-Touch
- Including: 1 portafilter with 1 outlet, 2 portafilters with 2 outlets



190232

- Steam taps: 2, Cool-Touch
- Including: 1 portafilter with 1 outlet, 3 portafilters with 2 outlets

	Content	Brewing group(s)	Power load	Size	Weight	Code-No.	RRP*	GTIN
Coffeeline B10	6 litres	1	2.8 kW 230 V 50 Hz	W 550 mm D 575 mm H 465 mm	43.3 kg	190230	3,898 - €	4015613815077
Coffeeline B20	11.5 litres	2	3.35 kW 230 V 50-60 Hz	W 770 mm D 575 mm H 465 mm	58.6 kg	190231	4,998 - €	4015613802718
Coffeeline B30	17.5 litres	3	4.35 kW 400 V 50 Hz	W 990 mm D 575 mm H 465 mm	70.6 kg	190232	6,198 - €	4015613815084



Component parts

Portafilter Coffeeline 710

- Model: 1-cup outlet
- Approx. content of ground coffee: 7 g
- Size: W 220 x D 80 x H 70 mm
- Weight: 0.59 kg
- GTIN: 4015613815145


190234

RRP* 59,- €

Portafilter Coffeeline 1420

- Model: 2-cup outlet
- Approx. content of ground coffee: 14 g
- Size: W 80 x D 220 x H 70 mm
- Weight: 0.61 kg
- GTIN: 4015613815152


190235

RRP* 65,- €

Portafilter Coffeeline 2100

- Model: Bottomless
- Approx. content of ground coffee: 21 g
- Size: W 70 x D 220 x H 45 mm
- Weight: 0.43 kg
- GTIN: 4015613815978


190236

RRP* 49,- €

Coffee grounds drawer S285

- Content coffee grounds: Approx. 55 portions
- Properties: Can be expanded flexibly. Very easy to mount
- Size: W 278 x D 420 x H 85 mm
- Weight: 4.6 kg
- GTIN: 4015613815114


190233

RRP* 298,- €

Tamper 57

- Diameter: 57 mm
- Size: W 57 x D 57 x H 92 mm
- Weight: 0.22 kg
- GTIN: 4015613656380


190179

RRP* 39,- €

Coffee grinder model Tauro



- Grinding mechanism
- Dosing regulation
- Rpm max.
- Properties
- Designed for

- Disc grinder
- 5 - 12 g
- 1,300 r. / min.
- Collection tray for up to 600 g of ground coffee
- Grinding mechanism Ø 60 mm
- Espresso machines

Content bean container

Power load

Size

Weight

Code-No.

RRP*

GTIN

model Tauro	1 kg	0.28 kW 230 V 50-60 Hz	W 165 mm D 390 mm H 510 mm	8 kg	190175	569,- €	4015613492445
model Space II	2 kg	0.35 kW 230 V 50 Hz	W 200 mm D 390 mm H 600 mm	8.4 kg	190174	598,- €	4015613658957



Coffee grinder Tauro Digital



- Grinding mechanism
- Content bean container
- Dosing regulation
- Rpm max.
- Display
- Properties
- Designed for
- Power load
- Size
- Weight

- Disc grinder
- 1 kg
- 5 - 12 g
- 1,650 r. / min.
- Yes
- Continuous grinding function for variable quantities
- Multilingual touchscreen
- Memory function for 1 or 2 cups
- Espresso machines
- 0.28 kW | 230 V | 50/60 Hz
- W 215 x D 385 x H 515 mm
- 7.9 kg

190225

RRP* 679,- €

GTIN 4015613806228



Water filter system K1600 EW



A good drinking water quality gives drinks a delicious taste. The water filter eliminates compounds that cause lime deposits. At the same time, the water is enriched with mineral compounds.

- Output capacity: 1,600 litres / at 10° KH (carbonate hardness)
- Water connection: 1/2"
- Water pressure: 1.5 - 6 bar
- Water intake temperature from: 5 °C
- Water intake temperature to: 30 °C
- Design: Disposable system
- Designed for: For horizontal and vertical installation
- Size: Coffee machines
- Weight: Fully automatic coffee
- Weight: W 200 x D 140 x H 320 mm
- Weight: 1.7 kg

109881

RRP* 105,- €

GTIN 4015613630731



Water filter system K3600L



Good water quality for the best coffee enjoyment – the water filter system reduces the carbonate hardness and the TDS content. In addition, the neutralised taste of the water allows the aromas of specialty coffees to fully emerge.

- Output capacity: 3,600 litres / at 10° KH (carbonate hardness)
- Water connection: 3/8"
- Water pressure: 3 bar
- Water intake temperature from: 2 °C
- Water intake temperature to: 30 °C
- Design: Disposable system
- Designed for: For vertical installation
- Including: Coffee machines
- Including: Combined steamer
- Including: 1 filter head
- Including: 1 wall holder
- Including: 1 water filter cartridge
- Size: 2x 3/8" adapter to 6 mm Ø plastic hose
- Weight: W 180 x D 150 x H 435 mm
- Weight: 3.9 kg



► Multi-use filter head

109847

RRP* 259,- €

GTIN 4015613743899



Replacement cartridge KE3600L

- Output capacity: 0 - 3 litres / minute, 3,600 litres / at 10° KH (carbonate hardness)
- Water intake temperature from: 2 °C
- Water intake temperature to: 30 °C
- Designed for: Water filter system K3600L
- Size: W 142 x D 142 x H 430 mm
- Weight: 3.8 kg
- GTIN: 4015613743905



109848

RRP* 229,- €

Water meter W38-1

- Material: Plastic
- Water intake temperature from: 2 °C
- Water intake temperature to: 30 °C
- Water connection: 1/4"
- Water pressure: 3 bar
- Designed for: Water filter system K3600L
- Operated via: Batteries (2 x AA)
- Including: 2 AA batteries, 1/4" to 1/8" adapter, 1/4" adapter for 10 mm Ø plastic hose, Wall holder for control panel
- Size: W 75 x D 60 x H 40 mm
- Weight: 0.26 kg
- GTIN: 4015613744117



109849

RRP* 179,- €



Kettle 0,8L



Only small amounts of boiling water are needed occasionally or space is simply limited? This kettle is the perfect appliance. Best suited to use in hotel rooms or kitchenettes.



- Minimum brewing quantity 0.3 litre(s)
- Temperature range to 100 °C



► Limescale filter



► Automatic boil stop
► Kettle removable from the base, wireless

	Material	Colour	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Kettle 0,8L	Plastic	Black, high-gloss	0.8 litre(s)	1.2 kW 230 V 50/60 Hz	W 140 mm D 200 mm H 195 mm	0.65 kg	200100	27.50 €	4015613761558
Kettle 0,6L	Plastic Stainless steel	Black, matt	0.6 litre(s)	0.8 kW 230 V 50/60 Hz	W 145 mm D 200 mm H 190 mm	0.82 kg	200111	45,- €	4015613768380



Tea station 1145SH



Hot water for tea, instant coffee or other infused drinks. Whether in the hotel room, in waiting areas or in customer meetings. With the tea caddy, everything is tidy and immediately at hand – from tea bags to spoons.

- Material Plastic
- Recess for kettle D 145 mm
- Properties 3 storage compartments for tea, instant coffee, sugar and spoons/stirrers
- Cable in the base
- Designed for 1 kettle
- Size W 465 x D 225 x H 30 mm
- Weight 0.91 kg



► Tea caddy for Kettle 0,8L Kettle 0,6L



► 3 storage compartments for tea, instant coffee, sugar and spoons/stirrers



► Removable drip tray

	Colour	Code-No.	RRP*	GTIN
Tea station 1145SH	Black, high-gloss	200120	29,- €	4015613768403
Tea station 1145M	Black, matt	200121	29,- €	4015613768397



Kettle 1,7L



Robust, high-performance kettle for boiling quantities as low as 300 ml. The kettle is removable from the base with the 360° contact connection and is equipped with an automatic boil stop.



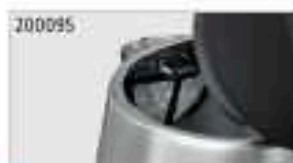
POWER
220V

1,7 L



- Content
- Temperature range to
- Limescale filter
- Power load

1.7 litre(s)
100 °C
yes
Can be removed
2.2 kW | 230 V | 50/60 Hz



► Limescale filter



► Illuminated base during operation



► Automatic boil stop
► Kettle removable from the base, wireless

	Material	Minimum brewing quantity	Size	Weight	Code-No.	RRP*	GTIN
Kettle 1,7L	Stainless steel	0.3 litre(s)	W 165 mm D 210 mm H 240 mm	0.96 kg	200095	33,- €	4015613731285
Kettle 1,7LGL	Glass Stainless steel	0.5 litre(s)	W 160 mm D 230 mm H 235 mm	1.3 kg	200096	33,- €	4015613731292



Kettle 1,7LD



The easy-to-operate kettle with display keeps water at the right temperature for up to an hour. Thanks to its many features, such as the removable Limescale filter and the Automatic boil stop function, it is a reliable partner in any kitchen.



POWER
220V

1,7 L



- Content
- Display
- Limescale filter
- Power load

1.7 litre(s)
Yes
yes
Can be removed
2.2 kW | 230 V | 50/60 Hz



► Number of temperature levels: 14
► With Warm-keeping function



► Easy operation:
With display
Control unit by button



► Number of temperature levels: 6
► With Warm-keeping function
► Illuminated base during operation



► Easy operation:
With display
Control unit by button

	Material	Minimum brewing quantity	Temperature range	Size	Weight	Code-No.	RRP*	GTIN
Kettle 1,7LD	Stainless steel	0.3 litre(s)	35 °C to 100 °C	W 220 mm D 150 mm H 250 mm	1 kg	200133	39,- €	4015613885759
Kettle 1,7LDGL	Glass Stainless steel	0.5 litre(s)	40 °C to 100 °C	W 210 mm D 160 mm H 240 mm	1.2 kg	200135	39,- €	4015613885773



Kettle 1,5LD



The powerful kettle with large display and touch operation impresses with its elegant look. The Warm-keeping function reliably keeps the water at the right temperature for an hour.

Material	Stainless steel
Colour	Plastic
Content	Dark blue
Minimum brewing quantity	1.5 litre(s)
Number of temperature levels	0.3 litre(s)
Temperature range	4
Control unit	40 °C to 100 °C
Properties	Electronic
Power load	Touch operation (on the unit)
Length cable	Display of the current kettle temperature
Size	1.8 kW 230 V 50/60 Hz
Weight	80 cm
	W 220 x D 160 x H 260 mm
	1.2 kg



- Temperature range: 40 °C to 100 °C
- Number of temperature levels: 4
- With Warm-keeping function



- Easy operation
- With large display
- With touch operation



- Double-walled
- Automatic boil stop function

200134

GTIN 4015613885766



RRP 55,- €

Water heater D3000



Water tank capacity	3 litre(s)
Temperature range	40 °C to 100 °C
Temperature control	6 stages
	(45 °C, 55 °C, 65 °C, 75 °C, 85 °C, 100 °C)
	Plus 2 quick buttons (baby: 40 °C, tea/coffee: 98 °C)
Control unit	Touch
Properties	Continuous flow of water can be set for variable quantities
	Water quantity can be set individually in steps of 100 ml up to 400 ml
	Detachable
Drip tray	2.6 kW 230 V 50/60 Hz
Power load	W 143 x D 280 x H 310 mm
Size	2.1 kg
Weight	



- Tank volume: 3 litres



- Temperature range: 40 °C to 100 °C
- Quick „baby food“ selection button with temperature of 40 °C
- Quick „coffee/tea“ selection button with temperature of 98 °C



- Water quantity can be individually adjusted in steps of 100 ml to 400 ml

200043

GTIN 4015613887416



RRP 139,- €

Tank insert D3000

- Material: Plastic
- Important information: Suitable for filters such as Brita Maxtra+ or equivalent designs. Filters not included
- Size: W 135 x D 142 x H 150 mm
- Weight: 0.18 kg
- GTIN: 4015613860695



- The tank insert D3000 is the perfect supplement for inserting a filter into the tank of the water heater D3000.

200019

RRP 9,- €

Samovar 3,2L



A special way to enjoy tea: This samovar can boil more than 3 litres of water and keep it warm for a long time. The hot water and the fresh tea in the pot retain their optimum drinking temperature. Thanks to the two heating spirals, the keeping warm function is particularly energy-saving.



- Content
- Heating element



3,2 L



- Temperature range to
- Warm-keeping function
- Including

- Power load
- Size
- Weight

3.2 litre(s)
2 heating coils, 1.85 kW and 0.1 kW
Boils at 100 °C with 1.85 kW and 0.1 kW heating element
Keeping warm at 70 °C with 0.1 kW heating coil
100 °C
Yes
1 stoneware tea pot, content 0.8 litres
1 tea strainer
2 kW | 230 V | 50-60 Hz
W 270 x D 275 x H 495 mm
2.3 kg



► Volume: 3.2 litres



► 1 stoneware tea pot
► Including 1 tea strainer



► Heat-insulated handles

191004

GTIN 4015613622521



RRP* 105,- €

Samovar 3L-1



The oldest hot drink in the world, tea remains a global leader among hot beverages even today. The special method of preparing tea in a samovar is increasingly popular. With its beautiful shape, the samovar is the epitome of culture, taste and a passion for tea.



- Heating element



3 L



- Temperature range
- Warm-keeping function
- Glasses / cup height max.
- Including

- Power load

2 heating coils, 1.5 kW and 0.5 kW
Boiling to 100 °C with 1.5 kW heating coil
Keeping warm at 90 °C with 0.5 kW heating coil
30 °C to 100 °C
Yes
125 mm
1 stainless steel tea pot, content 1 litre
1 tea strainer
2 kW | 230 V | 50 Hz



► Traditional tea enjoyment
► Volume: 3 litres



► Volume: 5 litres



► 1 tea pot, volume: 1 litre
► Including tea strainer



► Max. height of glasses/cups: 125 mm

	Content	Size	Weight	Code-No.	RRP*	GTIN
Samovar 3L-1	3 litre(s)	W 310 mm D 290 mm H 540 mm	2.4 kg	191007	129,- €	4015613845470
Samovar 5L	5 litre(s)	W 310 mm D 290 mm H 585 mm	2.5 kg	191010	145,- €	4015613845487



Samovar 3L



- Content 3 litre(s)
- Heating element 1 heating coil, 1.5 kW
- Temperature range 30 °C to 100 °C
- Warm-keeping function Yes
- Glasses / cup height max. 140 mm
- Including 1 tea pot, content 1.2 litres
1 tea strainer
- Power load 1.5 kW | 230 V | 50 Hz
- Size W 305 x D 210 x H 490 mm
- Weight 1.7 kg



► Tea tradition with a special charm
► Capacity: 3 litres



► 1 tea pot, capacity: 1.2 litre



► Including tea strainer

191001

GTIN 4015613488790



RRP* 159,- €

Samovar 15L



- Content 15 litre(s)
- Heating element 2 heating coils, 2.3 kW and 0.7 kW
Boiling to 100 °C with 2.3 kW heating coil
Keeping warm at 90 °C with 0.7 kW heating coil
- Temperature range 45 °C to 90 °C
- Warm-keeping function Yes
- Glasses / cup height max. 180 mm
- Including 1 stainless steel teapot, volume of 2 litres
1 tea strainer
- Power load 3 kW | 230 V | 50/60 Hz
- Size W 300 x D 400 x H 740 mm
- Weight 9.7 kg



► Samovar with traditional design
► Ornate ceramic handles



► Large capacity
► Content: 15 litres



► 1 tea pot
► Including tea strainer

191005

GTIN 4015613752877



RRP* 1,359,- €

Tea/hot water dispenser



- Temperature range to
- Double-walled
- Safety thermostat
- Number of taps
- Properties



- Including

100 °C

Yes

Yes

2

Detachable drip tray

Separate hot water and tea tap with own filling level display

1 tea strainer



- 2 separate tanks
- For hot water and tea preparation



- Removable tea strainer



- Stepless temperature setting
- Via manually operated knob



- Color display
- Per una migliore visibilità delle impostazioni

	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
M8000	8 litre(s)	1.6 kW 230 V 50/60 Hz	W 330 mm D 335 mm H 505 mm	3.6 kg	200127	159,- €	4015613761732
D15000	15 litre(s)	2.5 kW 230 V 50/60 Hz	W 250 mm D 380 mm H 550 mm	5.2 kg	200128	219,- €	4015613811833



Hot water dispenser 5L 5



- Content
- Temperature range
- Safety thermostat
- Power load
- Size
- Weight



5 litre(s)

30 °C to 100 °C

Yes

1.8 kW | 230 V | 50/60 Hz

W 280 x D 270 x H 400 mm

1.8 kg



- With high-quality coating in black



- Infinitely variable heating and keeping warm



- Temperature range: 30 °C to 100 °C



	Material	Colour	Code-No.	RRP*	GTIN
Hot water dispenser 5L 5	Stainless steel, coated	Black, matt	200132	99,- €	4015613867625
Hot water dispenser 5L	Stainless steel	Silver	200061	95,- €	4015613505541



Hot water dispenser 6L



DOUBLE
WALL

6L



- Content 6 litre(s)
- Temperature range 30 °C to 100 °C
- Safety thermostat Yes
- Power load 1.8 kW | 230 V | 50/60 Hz
- Size W 270 x D 290 x H 400 mm
- Weight 1.8 kg

200085

GTIN 4015613697208

RRP* 75,- €



Hot water dispenser 8,5L



CNS

8,5L



- Content 8.5 litre(s)
- Temperature range 30 °C to 100 °C
- Double-walled Yes
- Power load 1.6 kW | 230 V | 50/60 Hz
- Size W 225 x D 225 x H 470 mm
- Weight 2.7 kg

200069

GTIN 4015613648848

RRP* 112,- €



Hot water dispenser 10L S



POWER
PLUG

10L



With the hot water dispenser in black design, up to 10 litres of water can be heated and kept warm continuously. Perfect for use in self-service areas, at events or in outdoor areas for a modern look.

- Content 10 litre(s)
- Temperature range 30 °C to 100 °C
- Safety thermostat Yes
- Power load 2.5 kW | 230 V | 50 Hz
- Size W 275 x D 290 x H 505 mm
- Weight 2.3 kg



► With high-quality coating in black



► Infinitely variable heating and keeping warm



► Temperature range 30 °C to 100 °C



200054

	Material	Colour	Code-No.	RRP*	GTIN
Hot water dispenser 10L S	Stainless steel, coated	Black, matt	200131	139,- €	4015613867618
Hot water dispenser 10L	Stainless steel	Silver	200054	135,- €	4015613468778



Hot water dispenser 9L



9 litres of water can be steplessly heated up and kept hot using the hot water dispenser in the stainless steel design. Ideal for use in hotels, restaurants, self-service cafés and catering.



- Content
- Temperature range
- Double-walled
- Safety thermostat
- Properties

9 litre(s)
30 °C to 95 °C

Yes

Yes

Detachable drip tray

Hinged handles

2.8 kW | 230 V | 50/60 Hz

W 305 x D 350 x H 490 mm

4.4 kg

9 L



- Power load
- Size
- Weight



- Heats water up steplessly and keeps it hot



- Hot water dispenser in stainless steel design



- Detachable drip tray

200073

GTIN 4015613676517



RRP 245,- €

Hot water dispenser 9L-FWA

For continuous hot water – the hot water dispenser is equipped with a fixed water connection and automatic refill, making it perfect for highly frequented self-service areas.



- Content
- Temperature range
- Double-walled
- Safety thermostat
- Water connection

9 litre(s)
30 °C to 95 °C

Yes

Yes

Fixed connection to water supply 3/4"

Yes

Yes

Detachable drip tray (clear height 145 mm)

Condensation plate under the lid

Hinged handles

Water hose

From a water hardness of 5° dH upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar

W 320 x D 260 x H 500 mm

5.6 kg

9 L



- Automatic refill can be switched off
- Overflow protection
- Properties



- Including
- Important information

- Size
- Weight



- Fixed connection to water supply
- Ideal for highly frequented self-service areas



- Hot water dispenser in stainless steel design
- Heats water up steplessly and keeps it hot



- Detachable drip tray

200086

GTIN 4015613697798



RRP 415,- €

Hot water dispenser 28L S



The elegant hot water dispenser in a black design with a matt surface impresses with its generous capacity of up to 28 litres. Ideal for larger events, it reliably provides hot water quickly and in large quantities. The modern look makes it not only functional, but also a real eye-catcher in any environment.



- Content: 28 litre(s)
- Temperature range: 30 °C to 100 °C
- Double-walled: Yes
- Safety thermostat: Yes
- Power load: 2.8 kW | 230 V | 50/60 Hz
- Size: W 400 x D 385 x H 635 mm
- Weight: 5.3 kg



► With high-quality coating in black



► Infinitely variable heating and keeping warm



► Temperature range: 30 °C to 100 °C

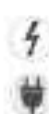


200063

	Material	Colour	Code-No.	RRP*	GTIN
Hot water dispenser 28L S	Stainless steel, coated	Black, matt	200136	185,- €	4015613890727
Hot water dispenser 28L	Stainless steel	Silver	200063	175,- €	4015613592961



Chocolate dispenser 5L



- Material: Plastic, Polycarbonate, Stainless steel
- Material mixer: Stainless steel
- Material mixer blades: Plastic
- Content: 5 litre(s)
- Temperature range: 30 °C to 85 °C
- Glasses / cup height max.: 10 cm
- Properties: Drain cock, detachable; Drip tray with filling level sensor; Heated based on water bath principle
- Power load: 1 kW | 230 V | 50/60 Hz
- Size: W 288 x D 420 x H 465 mm
- Weight: 7.2 kg



► For heating and keeping warm pre-prepared hot chocolate



► Continuous temperature control
► Temperature range: 0 °C to 85 °C
► On/off switch with control light



► Stainless steel stirrer
► Rotating stirrer blade plastic

900011

GTIN 4015613782353

RRP* 598,- €





Mulled wine dispenser 1300



Mulled wine dispenser for larger quantities of wine. Avoids the hassle of decanting and preheating wine and keeping it warm for extended periods of time. The mulled wine dispenser has two taps and two separately controllable pumps. It is ready for use in just a few minutes.



- Continuous dispensing capacity
- Temperature range to
- Heat-up time

Max. 130 litres / hour
85 °C
1 to 3 minutes
Depending on the ambient temperature

- Number of taps
- Tap design
- Pump design

2
1 pump per tap
Integrated electric feed pump
Can be switched separately
Can be pulled out
Can be removed

- Drip tray

Drawer under appliance

- Including

2 suction tubes
2 tube connectors

- Power load
- Equipment connection
- Size
- Weight

9 kW | 400 V | 50 Hz
3 NAC
W 287 x D 690 x H 398 mm
27.6 kg



- Continuous dispensing capacity
- Max. 130 litres/hour



- Short heat-up time
- 1 to 3 minutes



- 2 taps
- 2 separately controllable pumps

200119

GTIN 4015613763253



RRP* 2,898,- €

Mulled wine pot 7L



- Content max.
- Useful content
- Temperature range
- Power load
- Size
- Weight

9 litre(s)
7 litre(s)
30 °C to 80 °C
2.2 kW | 230 V | 50/60 Hz
W 275 x D 260 x H 490 mm
2 kg



200065

GTIN 4015613612409

RRP* 102,- €



Mulled wine pot 10L D



Well-tempered mulled wine for the cold season - thanks to the Double-walled mulled wine pot, up to 10 litres of mulled wine can be effortlessly brought to the desired temperature and reliably kept warm in an energy-saving way. The integrated Drain cock ensures easy handling and makes dispensing particularly convenient.



Content max.	12.5 litre(s)
Useful content	10 litre(s)
Temperature range	30 °C to 90 °C
Double-walled	Yes
Properties	Detachable drip tray
Power load	1.6 kW 230 V 50/60 Hz
Size	W 300 x D 305 x H 535,000 mm
Weight	3 kg



- Infinitely variable Temperature control
- Temperature range: 30 °C to 90 °C
- Double-walled



- Easy operation
- With practical Drain cock



- With removable Drip trays

200029

GTN 4015613648754

RRP: 105,- €



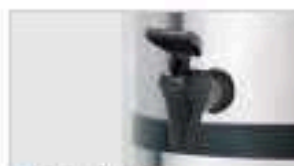
Mulled wine pot "Multitherm", 20L



Hot drinks for every occasion.
Perfect for keeping mulled wine, tea with rum and hot water for tea hot.



Content max.	20.3 litre(s)
Useful content	20 litre(s)
Temperature range	30 °C to 90 °C
Including	3 labels: Glühwein, Jagertee, Heisswasser - hot water - Tee
Power load	2 kW 230 V 50/60 Hz
Size	W 355 x D 350 x H 610 mm
Weight	4.7 kg



- Easy operation
- With a practical dispensing tap



- Continuous temperature control
- Temperature range of 30 °C to 90 °C



- Including 3 labels

A200050

GTN 4015613396873

RRP: 198,- €



Heat-retaining lid for A200050

- Material: Stainless steel
- Diameter surface: 347 mm
- Designed for: Approx. 10 - 15 cups
- Size: W 354 x D 354 x H 45 mm
- Weight: 0.74 kg
- GTIN: 4015613503493

200058

RRP: 23,- €



Mulled wine pot, bl.w.canner GE 28



28 L



- Material
- Material lid
- Content max.
- Useful content
- Temperature range
- Properties
- Including
- Power load
- Size
- Weight

Enamel coating
Plastic
28 litre(s)
21 litre(s)
30 °C to 100 °C
Close pot base with hidden heating element
1 grid, Ø 320 mm
1.8 kW | 230 V | 50 Hz
W 370 x D 370 x H 500 mm
5.4 kg

200049

GTIN 4015613592794

RRP* 119,- €



Mulled wine pot, bl.w. canner 25L, SS



25 L



- Temperature range
- Including
- Power load

30 °C to 100 °C
1 grid, Ø 320 mm
2 kW | 230 V | 50/60 Hz

The mulled wine pot/cooking pot with a capacity of 25 litres is extremely versatile. Whether for serving mulled wine – a classic at Advent and Christmas markets – or for stewing fruit and vegetables.



► Easy operation



► Can be used as a mulled wine or cooking pot



► Continuous temperature control



200057

	Content max.	Useful content	Size	Weight	Code-No.	RRP*	GTIN
Mulled wine pot, bl.w. canner 25L, SS	25.4 litre(s)	25 litre(s)	W 380 mm D 420 mm H 475 mm	5.2 kg	A200052	185,- €	4015613448195
Mulled wine pot, bl.w. canner 30L, SS	31.4 litre(s)	30 litre(s)	W 379 mm D 423 mm H 530 mm	5.6 kg	200057	205,- €	4015613499420



Heat-retaining lid 200057/A200052

- Material: Stainless steel
- Diameter surface: 355 mm
- Designed for: Approx. 10 - 15 cups
- Size: W 395 x D 395 x H 40 mm
- Weight: 0.82 kg
- GTIN: 4015613503509

200059

RRP* 25,- €



Beverages dispenser DEW5



Truly ice-cold drinks: The ice pipe can chill 5 litres of water/juice etc. The appealingly designed dispenser can be used really flexibly for a buffet or catering event.

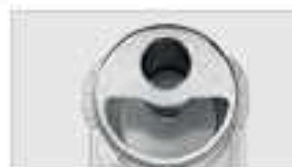


- Containers
- Cooling
- Glasses / cup height max.

Material: Plastic
Dimensions: Ø 170 mm, height 285 mm
Ice pipes:
14 cm



► Drink chilling using an ice pipe



► Detachable ice pipe for filling with ice cubes



► Glass/cup height max. 140 mm



► Content: 2 x 5 litres

	Content	Size	Weight	Code-No.	RRP*	GTIN
Beverages dispenser DEW5	5 litre(s)	W 215 mm D 327 mm H 510 mm	3.2 kg	150996	182,- €	4015613761978
Beverages dispenser DEW5 Duo	10 litre(s)	W 420 mm D 300 mm H 510 mm	5.8 kg	150997	249,- €	4015613754949



Beverages dispenser DTE5



Quality dispenser for buffets - easy to fill and dispense pre-chilled drinks. Thanks to quiet thermoelectric cooling, your drinks will be kept cool for longer.



- Containers
- Content
- Cooling
- Power load
- Size
- Weight

Material: Polycarbonate
Dimensions: Ø 170 mm, height 280 mm
5 litre(s)
Thermoelectric
0.06 kW | 230 V | 50/60 Hz
W 220 x D 330 x H 520 mm
4.2 kg



► Containers: 5 litres



► On/off switch



► Integrated drip tray

150983

GTIN 4015613610726

RRP* 239,- €



Insulated dispenser 8L



8 litre capacity, double-walled vacuum insulation, easy detachable drip tray. The iso-dispenser in stainless steel stands out thanks to its low temperature loss and always leaves behind a clean buffet.

PREMIUM
MIX

8 L

- Content: 8 litre(s)
- Designed for: Cold or hot drinks
- Glasses / cup height max.: 20.5 cm
- Double-walled: Yes
- Temperature loss / hour approx.: 1 °C
- Properties: Double-walled vacuum insulation
Drain cock, detachable
Easy refilling thanks to split lid
Drip tray is easy to detach
- Size: W 235 x D 350 x H 635 mm
- Weight: 5 kg



- ▶ Iso-dispenser for cold or hot drinks
- ▶ Glasses / cup height max.: 20.5 cm



- ▶ Easy filling thanks to split lid



- ▶ Drain cock, detachable

150990

GTIN 4015613681931



RRP* 219,- €

Insulated dispenser 9L-1



PREMIUM
MIX

9 L

- Content: 9 litre(s)
- Designed for: Cold or hot drinks
- Glasses / cup height max.: 10 cm
- Double-walled: Yes
- Temperature loss / hour approx.: 4 °C
- Carrying handle: Yes
- Size: W 261 x D 226 x H 385 mm
- Weight: 2 kg

150981

GTIN 4015613468662

RRP* 49,- €



Glass carafe 0,75L



The 750 ml glass carafe impresses users straight away thanks to its elegant design. In addition, the lid has a spout with an automatically opening and closing stainless steel cover flap. The integrated screen enables easy pouring of drinks containing ice or pieces of fruit.

- Material: Glass
Stainless steel
Rubber
- Useful content: 0.75 litre(s)
- Lid properties: Lid with pouring mechanism
Automatic cover flap
Detachable
Integrated screen
- Size: W 100 x D 100 x H 295 mm
- Weight: 0.62 kg



- ▶ Lid with pouring mechanism

190139

GTIN 4015613748534

RRP* 21,- €



Citrus Press CS1



Fruity and fresh: Witz up orange, grapefruit or pomegranate juice quickly and easily.



• Material

Cast aluminum



• Rpm max.

980 r. / min.

• Pressing cone

Detachable

Stainless steel

Dishwasher-suitable

• Juice container

Detachable

Stainless steel

Dishwasher-suitable

• Power load

0.23 kW | 230 V | 50/60 Hz

• Size

W 220 x D 330 x H 375 mm

• Weight

8.6 kg



► 1 pressing cone for oranges, grapefruits and pomegranates

150146

GTN 4015613587226

RRP* 319,- €



Citrus juicer 71C



The ideal model for more moderate juice needs. In cafés, restaurants, bistros, and kitchens, up to 15 litres of fresh orange, grapefruit, lemon and lime juice can be produced per hour with 1 pressing cone.



• Material

Plastic



• Rpm max.

80 r. / min. (50 Hz)

• Pressing cone

1 uniform size

Detachable

Plastic

• Power load

0.04 kW | 230 V | 50/60 Hz

• Size

W 175 x D 236 x H 320 mm

• Weight

3.5 kg



► 1 pressing cone for grapefruits, orange, lemon and lime

150188

GTN 3700260071011

RRP* 519,- €



Citrus juicer 38G



A durable citrus juicer with a powerful yet quiet motor – ideal for use at busy counters. 3 different pressing cones allow up to 30 litres of fresh orange, grapefruit, lemon or lime juice to be produced per hour.



• Material

Aluminium



• Rpm max.

1,500 r. / min. (50 Hz)

• Pressing cone

1,800 r. / min. (60 Hz)

3 different sizes

Replaceable

Plastic

• Power load

0.13 kW | 230 V | 50/60 Hz

• Size

W 303 x D 170 x H 360 mm

• Weight

5.3 kg



► 3 replaceable pressing cones for grapefruit, orange, lemon and lime

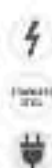
150187

GTN 3700260038007

RRP* 639,- €



Juicer Top Juicer



- Rpm max.
- Speed control
- Designed for
- Diameter filling shaft
- Properties

18,000 r. / min.
2 levels
Soft and hard fruit or vegetables
75 mm
Attached parts are dishwasher-suitable (except basic unit)
Fine sieve made of stainless steel for perfect fruit enjoyment
Extracting juice from whole fruits (e.g. apple) or vegetables easily
High-performance, low-noise motor
XXL filling chute
Including
1 plastic beaker with splash-guard, content: 1 litre
1 cleaning brush
0.7 kW | 230 V | 50/60 Hz
W 210 x D 310 x H 400 mm
4.4 kg

• Including

- Power load
- Size
- Weight



➤ XXL filling shaft Ø 75 mm



➤ Fine stainless steel sieve for perfect fruit enjoyment



➤ Quick and easy to clean
➤ Dishwasher-safe attachments

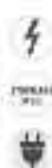
150145

GTIN 4015613544564



RRP 112,- €

Juicer 700



- Rpm max.
- Speed control
- Designed for
- Diameter filling shaft
- Safety switch
- Properties

20,000 r. / min.
2 levels
Soft and hard fruit or vegetables
70 mm
Yes
High-performance, low-noise motor
Fine sieve made of stainless steel for perfect fruit enjoyment
Attached parts are dishwasher-suitable (except basic unit)
1 plastic beaker, content: 1 litre
0.8 kW | 230 V | 50/60 Hz
W 300 x D 240 x H 430 mm
4.3 kg

- Including
- Power load
- Size
- Weight



➤ Powerful and efficient
➤ 20,000 rpm
➤ Fine stainless steel sieve



➤ Practical overall package
➤ Including plastic beaker, content: 1 litre



➤ Easy to clean
➤ Attached parts are dishwasher-suitable

150184

GTIN 4015613735412



RRP 149,- €

Juicer Powerfresh

For professional high-yield juicing. Together with the large filling shaft and pulp container, the powerful motor enables easy juicing of whole fruits or even vegetables.



Material	Plastic
Rpm max.	3,000 r. / min. (50 Hz)
Speed control	1 level
Designed for	Soft and hard fruit or vegetables
Diameter filling shaft	80 mm
Safety switch	Yes
Properties	XXL filling shaft for whole fruits (e.g. apples) or vegetables Storage capacity (pulp container): 2 litres Fine stainless steel filter High-performance, low-noise motor Attached parts are dishwasher-suitable (except basic unit)
Including	1 cleaning brush
Power load	0.7 kW 230 V 50/60 Hz
Size	W 260 x D 450 x H 505 mm
Weight	12.9 kg



► High-performance, low-noise motor
► 3,000 rpm



► XXL filling chute, 80 mm
► For whole fruits and vegetables



► Clickable spout
► Spout height: 210 mm

150197

GTW 4015613758640



RRP* 885,- €

Food Processor FP1000

Our multifunctional kitchen appliance impresses with its two attachments and the versatile ways to use it: from mixing, shaking and pureeing to cutting, chopping, shredding and grating.



Set comprises	1 motor block 1 mixing beaker 1 mixing bowl
Material	Aluminium
Material mixing beaker	Glass
Content mixing beaker	2 litre(s)
Filling quantity mixing beaker	1.6 litre(s)
Mixing bowl	Filling chute 54 x 74 mm Contents: 2 litres Plastic
Rpm max.	18,000 r. / min.
Speed control	2 levels
Pulse function	Yes
Safety switch	yes
Including	1 stainless steel sickle knife (mashing and chopping) 1 plastic sickle knife (mashing cooked food) 1 cutter disc for grater (0.3 mm) 1 cutter disc for grater (1 mm, 3.5 mm) 1 cutting disc for slices (2 mm, 3 mm)
Power load	1 kW 230 V 50 Hz
Size	W 230 x D 250 x H 435 mm
Weight	6.1 kg

150148

GTW 4015813610515

RRP* 219,- €



Multi-Blender



This blender is not only impressively powerful, even crushing ice with ease. The appliance also has a generous volume, good stability and is easy to use.



- Design knife
- Material mixing beaker
- Content
- Filling quantity
- Rpm max.
- Speed control
- Pulse function
- Safety switch
- Properties
- Power load
- Size
- Weight

CNS 18/10
Plastic
3.2 litre(s)
2.15 litre(s)
6,073 r. / min.
3 levels
Yes
On the lid
Lockable power
1 kW | 230 V | 50 Hz
W 215 x D 215 x H 460 mm
3.2 kg

Multi-Blender Shaker Set

- Set comprises: Shaker with blade unit, 1 lid
- Design knife: Stainless steel, 6-wing
- Content mixing beaker: 3.2 litre(s)
- Size: W 196 x D 260 x H 250 mm
- Weight: 0.6 kg
- GTIN: 4015613736198



► Designed for perfect smoothies and crushed ice

150151

GTIN 4015613632902



RRP 155,- €

150191

RRP 39,- €

Blender PRO 2,5l



- Material
- Design knife
- Material mixing beaker
- Content
- Filling quantity
- Rpm max.
- Speed control
- Pulse function
- Safety switch
- Properties

Plastic ABS
Stainless steel
Plastic
2.5 litre(s)
2 litre(s)
25,000 r. / min.
Via rpm controller
Yes
yes
Filling opening at top of the unit
Integrated dosing cap
Non-slip base
1 tamper
1.5 kW | 230 V | 50/60 Hz
W 225 x D 225 x H 555 mm
4.5 kg

- Including
- Power load
- Size
- Weight



► Chopping, mixing, mashing, shaking, cutting

► Speed max.: 25000 rpm
► Pulse function

150159

GTIN 4015613671123



RRP 249,- €

Noise insulation hood PRO 2,5L

- Material: Plastic
- Opening for filling shaft: Yes, with cover flap
- Opening for cable outlet: Yes
- Noise control mat: Yes
- Size: W 285 x D 390 x H 545 mm
- Weight: 4 kg
- GTIN: 4015613768687



Shaker set PRO 2,5L

- Set comprises: Lid with built-in dosing cap, Shaker with blade unit
- Design knife: Stainless steel
- Content mixing beaker: 2.5 litre(s)
- Filling quantity mixing beaker: 2 litre(s)
- Size: W 170 x D 170 x H 285 mm
- Weight: 0.84 kg
- GTIN: 4015613736174



150176

RRP 145,- €

150189

RRP 98,- €

Blender PRO

The high-performance blender with a noise protection hood allows the preparation of smoothies, shakes, cocktails, soups, desserts and also crushed ice. Users and guests alike appreciate the pleasantly quiet blender in the kitchen but especially near the counter.



- Material
- Design knife



- Material mixing beaker



- Content
- Filling quantity
- Rpm max.
- Pulse function
- Safety switch

- Noise protection hood
- Including
- Power load
- Size
- Weight

Plastic ABS
Stainless steel
6-wing
Polycarbonate
Transparent
2.88 litre(s)
2.5 litre(s)
28,000 r.p.m.
Yes
On the tank
On the lid
Yes
1 stamper
1.68 kW | 230 V | 50/60 Hz
W 240 x D 300 x H 565 mm
9.1 kg



- Powerful
- Also designed for crushed ice
- Speed max.: 28,000 rpm, progressive adjustment



- Design knife
- Stainless steel, 6-blade



- Control unit: Rocket switch, toggle



- Control unit: Touch
- 3 settable programs
- Time and speed

	Speed control	Control unit	Code-No.	RRP*	GTIN
Blender PRO XTRA 2,5L	Stepless	Rocket switch Toggle	150182	385,- €	4015613734569
Blender PRO TOUCH 2,5L	9 levels	Touch	150193	405,- €	4015613747774



Component parts

Shaker set PRO XTRA TOUCH

- Set comprises: Lid with transparent stopper, Shaker with blade unit
- Design knife: Stainless steel, 6-wing
- Content mixing beaker: 2.88 litre(s)
- Filling quantity mixing beaker: 2.5 litre(s)
- Designed for:
Blender PRO TOUCH 2,5L
Blender PRO XTRA 2,5L
- Size: W 225 x D 180 x H 335 mm
- Weight: 1.2 kg
- GTIN: 4015613846217



150195

RRP 79,- €

Drink Mixer 650ml



- Material: Steel plate, Painted
- Material mixing rod: Stainless steel
- Material mixing disk: Stainless steel
- Material mixing beaker: Stainless steel
- Content: 0.95 litre(s)
- Filling quantity: 0.65 litre(s)
- Speed control: 2 levels
- Power load: 0.4 kW | 230 V | 50 Hz
- Size: W 160 x D 205 x H 500 mm
- Weight: 6.2 kg

135105

GTIN 4015613529533

RRP 229,- €



Bartscher dual bar mixer Turbo



- Material mixing rod: CNS 18/10
- Material mixing disk: CNS 18/10
- Material mixing beaker: CNS 18/10
- Content: 1 litre(s)
- Filling quantity: 0.7 litre(s)
- Mixers can be switched separately: Yes
- Speed control: 2 levels
- Power load: 0.8 kW | 230 V | 50 Hz
- Size: W 330 x D 195 x H 480 mm
- Weight: 7.5 kg

135102

GTIN 4015613583626

RRP 335,- €



Component parts

Shaker Drink Mixer 650ml

- Material: Stainless steel
- Designed for: Drink Mixer 650ml
- Size: W 115 x D 115 x H 170 mm
- Weight: 0.25 kg
- GTIN: 4015613845531

135109

RRP 19,- €



Shaker Dual Bar Mixer Turbo

- Material: CNS 18/10
- Designed for: Bartscher dual bar mixer Turbo
- Size: W 115 x D 115 x H 160 mm
- Weight: 0.25 kg
- GTIN: 4015613736167

135108

RRP 19,- €



Ice crusher 4ICE+



► Safety shutdown in case of collection tray removal



Excellent for preparing cocktails, drinks and frozen desserts, as well as for optimum presentation of fruit and food or for cooling beverages.

- Production max.: 15 kg / h
- Model: With collection tray
- Content of ice container: 3.5 litres
- Storage capacity collection tray: 1.25 kg
- Safety switch: 2
- Power load: 0.08 kW | 230 V | 50/60 Hz
- Size: W 172 x D 290 x H 460 mm
- Weight: 3.5 kg

135023

GTIN 4015613683171

RRP 89,- €



Ice crusher 300



With the ice crusher 300, crushed ice can be easily filled directly into the glass at the counter. Whether for drinks or decorations, the ice crusher is versatile on site.



- Production max.
- Model
- Max. height of collection tray
- Properties ice tray
- Important information
- Power load
- Size
- Weight

64 kg / h
With discharge funnel
170 mm
With filling part
Can be removed
Collection tray not included in delivery
0.25 kW | 230 V | 50/60 Hz
W 175 x D 280 x H 490 mm
9.3 kg



Ice crusher with ejection funnel



Direct collection with the glass possible



Production max: approx. 64 kg / hour

135027

GTN 4015613756169



RRP* 249,- €

Ice crusher 2000



This powerful ice crusher can produce up to 120 kg of crushed ice per hour for capirinhas, mojitos, iced coffee and other drinks. The non-slip feet and contact switch on the lid of the ice container ensure top safety for this powerful appliance.



- Production max.
- Content of ice container
- Model
- Max. height of collection tray
- Safety switch
- Important information
- Power load
- Size
- Weight

120 kg / h
3 litres
With ice chute
165 mm
Magnetic contact switch on lid
Collection tray not included in delivery
0.2 kW | 230 V | 50/60 Hz
W 300 x D 185 x H 520 mm
5.4 kg



Ice crusher with ice chute



Volume of ice crusher: 3 litres



Magnetic contact switch on lid

135026

GTN 4015613736123



RRP* 459,- €

Ice crusher, stainless steel



- Production max.
- Content of ice container
- Storage capacity collection tray
- Model
- Safety switch
- Properties
- Power load
- Size
- Weight

60 kg / h
1,7 litres
1 kg
With collection tray
2
Collection tray can be removed
0.06 kW | 230 V | 50 Hz
W 173 x D 380 x H 385 mm
14 kg

135012

GTN 4015613479118

RRP* 719,- €





Bartscher

FURNITURE | FURNISHINGS | OUTDOOR

Whether in a commercial kitchen, guest room or outdoor gastronomy - the equipment is crucial. They don't just need to offer storage space, but must also be easy to clean. Here you will find form & function harmoniously united.

Wall shelf set, 1200x355 complete



- Material: Stainless steel
- Set comprises: 1 pair adjustment rails (length 530 mm)
2 pair of brackets
2 wall shelves
- Number of shelves: 2
- Height-adjustable shelves: Yes
- Load-bearing capacity per shelf, max.: 120 kg
- Total load-bearing capacity, max.: 240 kg
- Including: Attachment material
- Delivery state: Building kit (simple assembly)
- Assembly type: Connecting system
- Size: W 1,200 x D 360 x H 530 mm
- Weight: 12.6 kg

603012

RRP* 219,- €

GTIN 4015613442606

Wall-mounting shelf 600x355x27, SS



- Material: Stainless steel
- Number of shelves: 1
- Height-adjustable shelves: Yes
- Modular kit principle - required for installation: 1 pair of brackets (per wall shelf)
1 pair adjustment rails
Not included in delivery
Building kit (simple assembly)
- Delivery state: Building kit (simple assembly)

	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
Wall-mounting shelf 600x355x27, SS	100 kg	W 600 x D 355 x H 27 mm	2.7 kg	603001	55,- €	4015613442730
Wall-mounting shelf 800x355x27, SS	100 kg	W 800 x D 355 x H 27 mm	3.1 kg	603002	64,- €	4015613442747
Wall-mounting shelf 1000x355x27, SS	120 kg	W 1,000 x D 355 x H 27 mm	3.9 kg	603003	76,- €	4015613442754
Wall-mounting shelf 1200x355x27, SS	120 kg	W 1,200 x D 355 x H 27 mm	4.6 kg	603004	92,- €	4015613442761
Wall-mounting shelf 1400x355x27, SS	120 kg	W 1,400 x D 355 x H 27 mm	5.3 kg	603005	109,- €	4015613442778
Wall-mounting shelf 1600x355x27, SS	120 kg	W 1,600 x D 355 x H 27 mm	6 kg	603006	119,- €	4015613442785
Wall-mounting shelf 1800x355x27, SS	140 kg	W 1,800 x D 355 x H 27 mm	6.8 kg	603007	135,- €	4015613442792
Wall-mounting shelf 2000x355x27, SS	160 kg	W 2,000 x D 355 x H 27 mm	9.1 kg	603008	149,- €	4015613442808

Component parts

1 pair of adjusting bars, 530 mm

- Size: W 530 x D 30 x H 10 mm
- Weight: 0.92 kg
- GTIN: 4015613442815

600061

RRP* 20,- €

Consoles 1 pair

- Size: W 355 x D 35 x H 90 mm
- Weight: 0.85 kg
- GTIN: 4015613442822

600601

RRP* 23,- €

Plate shelf 800x200, SS



- Material
- Set comprises
- Number of shelves
- Including
- Delivery state
- Assembly type

Stainless steel
1 plate board
2 side panels
Attachment material
1
Attachment material
Building kit (simple assembly)
Connecting system

	Load-bearing capacity max.	Size	Weight	Code-No.	RRP*	GTIN
Plate shelf 800x200, SS	100 kg	W 800 x D 200 x H 200 mm	2.6 kg	362080	68,- €	4015613422069
Plate shelf 1000x200, SS	80 kg	W 1,000 x D 200 x H 190 mm	3.1 kg	362100	79,- €	4015613422083
Plate shelf 1200x200, SS	70 kg	W 1,200 x D 200 x H 200 mm	3.6 kg	362120	89,- €	4015613422090
Plate shelf 1400x200, SS	70 kg	W 1,400 x D 200 x H 200 mm	4 kg	362140	98,- €	4015613422106
Plate shelf 800x300, SS	60 kg	W 800 x D 300 x H 300 mm	3.2 kg	363080	85,- €	4015613422113
Plate shelf 1000x300, SS	60 kg	W 1,000 x D 300 x H 300 mm	4.2 kg	363100	98,- €	4015613422137
Plate shelf 1200x300, SS	50 kg	W 1,200 x D 300 x H 150 mm	5 kg	363120	115,- €	4015613422144
Plate shelf 1400x300, SS	40 kg	W 1,400 x D 300 x H 150 mm	5.8 kg	363140	129,- €	4015613422151

Spice shelf, 4x1/6GN



- Material
- Set comprises
- Number of shelves
- GN container stopper
- Including
- Delivery state
- Assembly type
- Not included in delivery

CNS 18/10
1 Spice shelf
2 side panels
1
Yes
Attachment material
Building kit (simple assembly)
Screw system
GN containers

	Capacity GN	Load-bearing capacity max.	Size	Weight	Code-No.	RRP*	GTIN
Spice shelf, 4x1/6GN	4 x 1/6 GN	40 kg	W 800 x D 200 x H 150 mm	3.2 kg	389080	172,- €	4015613599427
Spice shelf, 5x1/6GN	5 x 1/6 GN	50 kg	W 1,000 x D 200 x H 150 mm	3.7 kg	389100	195,- €	4015613599441
Spice shelf, 6x1/6GN	6 x 1/6 GN	60 kg	W 1,200 x D 200 x H 200 mm	4.3 kg	389120	215,- €	4015613599458
Spice shelf, 7x1/6GN	7 x 1/6 GN	70 kg	W 1,400 x D 200 x H 230 mm	4.9 kg	389140	229,- €	4015613599465

Top shelf, 3x1/3GN, D150



- Material
- Capacity GN
- Depth GN container max.
- Delivery state
- Not included in delivery
- Size
- Weight

Stainless steel
3 x 1/3 GN
150 mm
Welded
GN containers
W 980 x D 250 x H 210 mm
4.2 kg

465156

RRP: 159,- €

GTIN 4015613602417

Top shelf, W800, 1 shelf



- Material
- Number of shelves
- Properties
- Delivery state

CNS 18/19

1

Edges turned down all-round
Setting feet in square tubing 25 x 25 mm
Permanently mounted

	Load-bearing capacity max.	Size	Weight	Code-No.	RRP*	GTIN
Top shelf, W800, 1 shelf	90 kg	W 800 x D 350 x H 400 mm	5 kg	315080	235,- €	4015613599472
Top shelf, W1000, 1 shelf	86 kg	W 1,000 x D 350 x H 400 mm	6 kg	315100	245,- €	4015613599489
Top shelf, W1200, 1 shelf	81 kg	W 1,200 x D 350 x H 400 mm	6.5 kg	315120	255,- €	4015613599496
Top shelf, W1400, 1 shelf	77 kg	W 1,400 x D 350 x H 400 mm	7 kg	315140	259,- €	4015613599502
Top shelf, W1600, 1 shelf	72 kg	W 1,600 x D 350 x H 400 mm	7.5 kg	315160	279,- €	4015613599519
Top shelf, W1800, 1 shelf	68 kg	W 1,800 x D 350 x H 400 mm	8.5 kg	315180	298,- €	4015613599526
Top shelf, W2000, 1 shelf	65 kg	W 2,000 x D 350 x H 400 mm	9.5 kg	315200	309,- €	4015613599533

Top shelf, W800, 2 shelves



- Material
- Number of shelves
- Properties
- Delivery state

CNS 18/19

2

Edges turned down all-round
Setting feet in square tubing 25 x 25 mm
Permanently mounted

	Total load-bearing capacity max.	Size	Weight	Code-No.	RRP*	GTIN
Top shelf, W800, 2 shelves	170 kg	W 800 x D 350 x H 650 mm	11 kg	325080	429,- €	4015613599540
Top shelf, W1000, 2 shelves	163 kg	W 1,000 x D 350 x H 650 mm	13 kg	325100	449,- €	4015613599557
Top shelf, W1200, 2 shelves	154 kg	W 1,200 x D 350 x H 650 mm	14.5 kg	325120	455,- €	4015613599564
Top shelf, W1400, 2 shelves	147 kg	W 1,400 x D 350 x H 650 mm	16 kg	325140	475,- €	4015613599571
Top shelf, W1600, 2 shelves	139 kg	W 1,600 x D 350 x H 650 mm	17.5 kg	325160	509,- €	4015613599588
Top shelf, W1800, 2 shelves	131 kg	W 1,800 x D 350 x H 650 mm	19.5 kg	325180	549,- €	4015613599595
Top shelf, W2000, 2 shelves	125 kg	W 2,000 x D 350 x H 650 mm	21.5 kg	325200	579,- €	4015613599601



Work table 690, W1300, 2 IS



FORMA 100



- Material: Stainless steel
- Total load-bearing capacity, max.: 550 kg
- Load-bearing capacity worktop, max.: 250 kg
- Design intermediate shelf: Grid
- Load-bearing capacity intermediate shelf, max.: 150 kg
- Design base shelf: Grid
- Load-bearing base shelf, max.: 150 kg
- Height-adjustable base shelf: Yes
- Height-adjustable feet: Yes
- Height adjustable: 880 mm to 900 mm
- Delivery state: Building kit (simple assembly)
- Assembly type: Connecting system
- Size: W 1,300 x D 690 x H 900 mm
- Weight: 24.9 kg

601153

GTIN 4015613400188

RRP* 255,- €

Work table 700, W1000, IS



FORMA 100



FORMA 100

- Material: Stainless steel
- Total load-bearing capacity, max.: 280 kg
- Load-bearing capacity worktop, max.: 160 kg
- Load-bearing base shelf, max.: 120 kg
- Height-adjustable base shelf: Yes
- Height-adjustable feet: Yes
- Height adjustable: 860 mm to 900 mm
- Delivery state: Building kit (simple assembly)
- Assembly type: Connecting system

	Size	Weight	Code-No.	RRP*	GTIN
Work table 700, W1000, IS	W 1,000 x D 700 x H 900 mm	22.1 kg	601710	369,- €	4015613431970
Work table 700, W1200, IS	W 1,200 x D 700 x H 900 mm	25.1 kg	601712	439,- €	4015613432038

Work table 700, W1000



- Material: CNS 18/10
- Height-adjustable feet
- Height adjustable
- Properties

- Delivery state
- Assembly type

CNS 18/10
Yes
850 mm to 900 mm
Scratch-Brite sanding
Setting feet in square tubing 40 x 40 mm
Prepared boreholes for mounting intermediate shelf
Preliminary boreholes for mounting an intermediate shelf
Building kit (simple assembly)
Screw system



	Tilting	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
Work table 700, W1000	-	430 kg	W 1,000 x D 700 x H 850 mm	38 kg	311107	429,- €	4015613631651
Work table 700, W1200	-	390 kg	W 1,200 x D 700 x H 850 mm	45 kg	311127	475,- €	4015613631668
Work table 700, W1400	-	350 kg	W 1,400 x D 700 x H 850 mm	50 kg	311147	525,- €	4015613631682
Work table 700, W1600	-	311 kg	W 1,600 x D 700 x H 850 mm	56 kg	311167	549,- €	4015613631699
Work table 700, W1800	-	290 kg	W 1,800 x D 700 x H 850 mm	63 kg	311187	589,- €	4015613631705
Work table 700, W1000, SB	100 mm	430 kg	W 1,000 x D 700 x H 850 mm	38.2 kg	312107	445,- €	4015613663715
Work table 700, W1200, SB	100 mm	390 kg	W 1,200 x D 700 x H 850 mm	45.4 kg	312127	485,- €	4015613663722
Work table 700, W1400, SB	100 mm	350 kg	W 1,400 x D 700 x H 850 mm	50.5 kg	312147	545,- €	4015613663739
Work table 700, W1600, SB	100 mm	311 kg	W 1,600 x D 700 x H 850 mm	56.7 kg	312167	575,- €	4015613663746
Work table 700, W1800, SB	100 mm	290 kg	W 1,800 x D 700 x H 850 mm	63.9 kg	312187	609,- €	4015613663753

Component parts

Shelf 700, W1000

- Material: CNS 18/10
- Size: W 980 x D 680 x H 40 mm
- Weight: 5.6 kg
- GTIN: 4015613663760

310107

RRP 122,- €

Shelf 1200

- Material: CNS 18/10
- Size: W 1,180 x D 680 x H 40 mm
- Weight: 6.7 kg
- GTIN: 4015613663777

310127

RRP 132,- €

Shelf 1400

- Material: CNS 18/10
- Size: W 1,380 x D 680 x H 40 mm
- Weight: 7.8 kg
- GTIN: 4015613663784

310147

RRP 155,- €

Shelf 1600

- Material: CNS 18/10
- Size: W 1,580 x D 680 x H 40 mm
- Weight: 8.6 kg
- GTIN: 4015613663791

310167

RRP 175,- €

Shelf 700, W1800

- Material: CNS 18/10
- Size: W 1,780 x D 680 x H 40 mm
- Weight: 9.7 kg
- GTIN: 4015613663807

310187

RRP 195,- €

Swivel castors 4A for work tables

- Swivel castors: 4 swivel castors, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 60 x D 135 x H 220 mm
- Weight: 3.2 kg
- GTIN: 4015613602288



308243

RRP 205,- €

Work table 600, W1000



- Material
- Height-adjustable feet
- Height adjustable
- Properties

- Delivery state
- Available on request

CNS 18/10

Yes

850 mm to 900 mm

40 mm edges turned down

Scotch-Brite sanding

Setting feet in square tubing 40 x 40 mm

Welded

Special production

The list price corresponds to the next higher standard dimension

	Tilting	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
Work table 600, W1000	-	430 kg	W 1,000 x D 600 x H 850 mm	28.5 kg	307106	409,- €	4015613599946
Work table 600, W1100	-	410 kg	W 1,100 x D 600 x H 850 mm	30 kg	307116	435,- €	4015613599953
Work table 600, W1200	-	390 kg	W 1,200 x D 600 x H 850 mm	32 kg	307126	455,- €	4015613599960
Work table 600, W1300	-	369 kg	W 1,300 x D 600 x H 850 mm	33.5 kg	307136	475,- €	4015613599984
Work table 600, W1400	-	350 kg	W 1,400 x D 600 x H 850 mm	35.5 kg	307146	489,- €	4015613599991
Work table 600, W1500	-	330 kg	W 1,500 x D 600 x H 850 mm	36 kg	307156	509,- €	4015613600000
Work table 600, W1600	-	311 kg	W 1,600 x D 600 x H 850 mm	38.5 kg	307166	535,- €	4015613600017
Work table 600, W1600 - W1800	-	290 kg	W 1,800 x D 600 x H 850 mm	45 kg	307186	569,- €	4015613530666
Work table 600, W2000	-	270 kg	W 2,000 x D 600 x H 850 mm	51 kg	307206	605,- €	4015613600024
Work table 600, W1000, SB	40 mm	430 kg	W 1,000 x D 600 x H 850 mm	29.5 kg	308106	445,- €	4015613600123
Work table 600, W1100, SB	40 mm	410 kg	W 1,100 x D 600 x H 850 mm	31 kg	308116	465,- €	4015613600130
Work table 600, W1200, SB	40 mm	390 kg	W 1,200 x D 600 x H 850 mm	33 kg	308126	489,- €	4015613600147
Work table 600, W1300, SB	40 mm	369 kg	W 1,300 x D 600 x H 850 mm	34.5 kg	308136	515,- €	4015613600154
Work table 600, W1400, SB	40 mm	350 kg	W 1,400 x D 600 x H 850 mm	36.5 kg	308146	535,- €	4015613600161
Work table 600, W1500, SB	40 mm	330 kg	W 1,500 x D 600 x H 850 mm	35.5 kg	308156	565,- €	4015613600178
Work table 600, W1600, SB	40 mm	311 kg	W 1,600 x D 600 x H 850 mm	39.5 kg	308166	589,- €	4015613600185
Work table 600, W1800, SB	40 mm	290 kg	W 1,800 x D 600 x H 850 mm	46 kg	308186	625,- €	4015613600192
Work table 600, W2000, SB	40 mm	270 kg	W 2,000 x D 600 x H 850 mm	52 kg	308206	665,- €	4015613600208

Component parts

Drawer 1x1/1GN

- Material: CNS 18/10
- Norm-format drawers: 1/1 GN
- Properties: For installation on site
- Size: W 400 x D 585 x H 193 mm
- Weight: 8.8 kg
- GTIN: 4015613600314



315105

RRP 245,- €

Drawers block 3x1/1GN

- Material: CNS 18/10
- Number of drawers: 3
- Norm-format drawers: 1/1 GN
- Properties: For installation on site
- Size: W 400 x D 585 x H 578 mm
- Weight: 23.5 kg
- GTIN: 4015613600321



315306

RRP 615,- €

Swivel castors 4A for work tables

- Swivel castors: 4 swivel castors, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 60 x D 135 x H 220 mm
- Weight: 3.2 kg
- GTIN: 4015613602288



308243

RRP 205,- €

Work table 700, W1000



- Material
- Height-adjustable feet
- Height adjustable
- Properties

- Delivery state
- Available on request

CNS 18/10
Yes
850 mm to 900 mm
40 mm edges turned down
Scotch-Brite sanding
Setting feet in square tubing 40 x 40 mm
Welded
Special production
The list price corresponds to the next higher standard dimension

	Tilting	Total load-bearing capacity, max.	Size	Weight	Code-Rn.	RRP*	GTIN
Work table 700, W1000	-	445 kg	W 1,000 x D 700 x H 850 mm	29.4 kg	307107	435.- €	4015613600031
Work table 700, W1100	-	424 kg	W 1,100 x D 700 x H 850 mm	31 kg	307117	455.- €	4015613600048
Work table 700, W1200	-	403 kg	W 1,200 x D 700 x H 850 mm	32 kg	307127	469.- €	4015613600055
Work table 700, W1300	-	382 kg	W 1,300 x D 700 x H 850 mm	34.5 kg	307137	495.- €	4015613600062
Work table 700, W1400	-	362 kg	W 1,400 x D 700 x H 850 mm	36 kg	307147	509.- €	4015613600079
Work table 700, W1500	-	342 kg	W 1,500 x D 700 x H 850 mm	37 kg	307157	535.- €	4015613600086
Work table 700, W1600	-	322 kg	W 1,600 x D 700 x H 850 mm	39 kg	307167	555.- €	4015613600093
Work table 700, W1800	-	300 kg	W 1,800 x D 700 x H 850 mm	45 kg	307187	598.- €	4015613600109
Work table 700, W2000	-	280 kg	W 2,000 x D 700 x H 850 mm	45.5 kg	307207	639.- €	4015613600116
Work table 700, W1000, SB	40 mm	445 kg	W 1,000 x D 700 x H 850 mm	30 kg	308107	465.- €	4015613600215
Work table 700, W1100, SB	40 mm	424 kg	W 1,100 x D 700 x H 850 mm	32 kg	308117	479.- €	4015613600222
Work table 700, W1200, SB	40 mm	403 kg	W 1,200 x D 700 x H 850 mm	33.2 kg	308127	505.- €	4015613600239
Work table 700, W1300, SB	40 mm	382 kg	W 1,300 x D 700 x H 850 mm	35.5 kg	308137	539.- €	4015613600246
Work table 700, W1400, SB	40 mm	362 kg	W 1,400 x D 700 x H 850 mm	37 kg	308147	559.- €	4015613600253
Work table 700, W1500, SB	40 mm	342 kg	W 1,500 x D 700 x H 850 mm	38.5 kg	308157	585.- €	4015613600260
Work table 700, W1600, SB	40 mm	322 kg	W 1,600 x D 700 x H 850 mm	45.2 kg	308167	605.- €	4015613600277
Work table 700, W1800, SB	40 mm	300 kg	W 1,800 x D 700 x H 850 mm	50.5 kg	308187	659.- €	4015613600284
Work table 700, W2000, SB	40 mm	280 kg	W 2,000 x D 700 x H 850 mm	60 kg	308207	698.- €	4015613600291

Component parts

Drawer 1 x 1/1 GN for work tables se

- Material: CNS 18/10
- Norm-format drawers: 1/1 GN
- Properties: For installation on site
- Size: W 400 x D 685 x H 193 mm
- Weight: 9 kg
- GTIN: 4015613600514



315107

RRP 255.- €

Drawers block 3 x 1/1 GN for work ta

- Material: CNS 18/10
- Number of drawers: 3
- Norm-format drawers: 1/1 GN
- Properties: For installation on site
- Size: W 400 x D 685 x H 578 mm
- Weight: 23.5 kg
- GTIN: 4015613600521



315307

RRP 645.- €

Swivel castors 4A for work tables

- Swivel castors: 4 swivel castors, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 60 x D 135 x H 220 mm
- Weight: 3.2 kg
- GTIN: 4015613602288



308243

RRP 205.- €

Wall cupboard open 400, W1000

CNS
18/10

- Material
- Height inside
- Height-adjustable immediate shelves
- Properties
- Including
- Delivery state

CNS 18/10
580 mm
Yes
Scotch-Brite sanding
Attachment material
Permanently mounted

	Size	Weight	Code-No.	RRP*	GTIN
Wall cupboard open 400, W1000	W 1,000 x D 400 x H 660 mm	17 kg	313105	449,- €	4015613599618
Wall cupboard open 400, W1200	W 1,200 x D 400 x H 660 mm	20 kg	313125	469,- €	4015613599625
Wall cupboard open 400, W1400	W 1,400 x D 400 x H 660 mm	23 kg	313145	515,- €	4015613599632
Wall cupboard open 400, W1600	W 1,600 x D 400 x H 660 mm	25 kg	313165	555,- €	4015613599649
Wall cupboard open 400, W1800	W 1,800 x D 400 x H 660 mm	27 kg	313185	599,- €	4015613599656
Wall cupboard open 400, W2000	W 2,000 x D 400 x H 660 mm	33 kg	313205	635,- €	4015613599663

Wall cupboard ST 400, W1200

CNS
18/10

- Material
- Height inside
- Height-adjustable immediate shelves
- Properties
- Including
- Delivery state

CNS 18/10
580 mm
Yes
Sliding doors, sound-proofed
Scotch-Brite sanding
Attachment material
Permanently mounted

	Size	Weight	Code-No.	RRP*	GTIN
Wall cupboard ST 400, W1200	W 1,200 x D 400 x H 660 mm	27 kg	314125	598,- €	4015613599670
Wall cupboard ST 400, W1400	W 1,400 x D 400 x H 660 mm	31 kg	314145	645,- €	4015613599687
Wall cupboard ST 400, W1600	W 1,600 x D 400 x H 660 mm	35 kg	314165	725,- €	4015613599694
Wall cupboard ST 400, W1800	W 1,800 x D 400 x H 660 mm	38 kg	314185	805,- €	4015613599700

Drawer cabinet 70053

CNS
18/10

- Material
- Number of drawers
- Norm-format drawers
- Depth GN container max.
- Load-bearing capacity of each drawer, max.
- Height-adjustable feet
- Height adjustable
- Properties
- Delivery state
- Size

CNS 18/10
3
1/1 GN
150 mm
50 kg
Yes
850 mm to 900 mm
Fully retractable
Welded
W 400 x D 700 x H 850 mm



	Tilting	Weight	Code-No.	RRP*	GTIN
Drawer cabinet 70053	-	36.8 kg	337307	1,059,- €	4015613671222
Drawer cabinet 70053A	40 mm	37.2 kg	338307	1,109,- €	4015613671239

Rubbish bin cupboard 700M1



CNS
14/19

- Material
- Inner waste bin

- Content
- Height-adjustable feet
- Height adjustable
- Delivery state
- Size

CNS 18/10
Stainless steel
Can be removed
With handles on the side
28 litre(s)
Yes
850 mm to 900 mm
Welded
W 400 x D 700 x H 850 mm



	Tiling	Weight	Code-No.	RRP*	GTIN
Rubbish bin cupboard 700M1	-	28 kg	316347	769,- €	4015613641591
Rubbish bin cupboard 700A1 MA	40 mm	28.1 kg	317347	805,- €	4015613699479

Cupboard 600, W800, 2SwD, SS



CNS
14/19

- Material
- Number of intermediate shelves
- Height-adjustable intermediate shelves
- Door hinge side can be changed
- Height-adjustable feet
- Height adjustable
- Properties

- Delivery state
- Available on request

CNS 18/10
3
Yes
No
Yes
1,990 mm to 2,055 mm
Feet in square tubing 40 x 40 mm
Shelves turned down 40 mm all-round and reinforced with a cross member
Scratch-Brite sanding
Permanently mounted
Special production
The list price corresponds to the next higher standard dimension

	Type of door	Load-bearing capacity per intermediate shelf max.	Size	Weight	Code-No.	RRP*	GTIN
Cupboard 600, W800, 2SwD, SS	Leaf door(s)	135 kg	W 800 mm D 600 mm H 2,000 mm	78 kg	386080	1,698,- €	4015613600604
Cupboard 700, W1000, 2SwD, SS	Leaf door(s)	130 kg	W 1,000 mm D 700 mm H 2,000 mm	94 kg	387100	1,909,- €	4015613600611
Cupboard 600, W1200, 2SD, SS	Sliding door(s)	115 kg	W 1,200 mm D 600 mm H 2,000 mm	85 kg	398120	1,908,- €	4015613600697
Cupboard 600, W1400, 2SD, SS	Sliding door(s)	100 kg	W 1,400 mm D 600 mm H 2,000 mm	106 kg	398140	2,009,- €	4015613600703
Cupboard 600, W1600, 2SD, SS	Sliding door(s)	85 kg	W 1,600 mm D 600 mm H 2,000 mm	118 kg	398160	2,159,- €	4015613600741
Cupboard 700, W1400, 2SD, SS	Sliding door(s)	100 kg	W 1,400 mm D 700 mm H 2,000 mm	115 kg	399140	2,139,- €	4015613600758
Cupboard 700, W1600, 2SD, SS	Sliding door(s)	85 kg	W 1,600 mm D 700 mm H 2,000 mm	127 kg	399160	2,419,- €	4015613600765

Cupboard 700, W1000



Load-bearing capacity worktop, max.

CNS 18/10

- Material
- Height-adjustable immediate shelves
- Type of door
- Height-adjustable feet
- Height adjustable
- Properties

- Delivery state
- Available on request

CNS 18/10

- Yes
- Sliding door(s)
- Yes
- 850 mm to 900 mm
- 40 mm edges turned down
- Feet in square tubing 40 x 40 mm
- Scotch-Brite sanding
- Permanently mounted
- Special production
- The list price corresponds to the next higher standard dimension

	Tilting	Load-bearing capacity worktop, max.	Size	Weight	Code-No.	RRP*	GTIN
Cupboard 700, W1000	-	315 kg	W 1,000 x D 700 x H 850 mm	59 kg	337107	1,049,- €	4015613600413
Cupboard 700, W1200	-	288 kg	W 1,200 x D 700 x H 850 mm	68 kg	337127	1,109,- €	4015613600420
Cupboard 700, W1400	-	210 kg	W 1,400 x D 700 x H 850 mm	77 kg	337147	1,179,- €	4015613612447
Cupboard 700, W1600	-	240 kg	W 1,600 x D 700 x H 850 mm	86 kg	337167	1,279,- €	4015613612454
Cupboard 700, W1800	-	223 kg	W 1,800 x D 700 x H 850 mm	95 kg	337187	1,398,- €	4015613600444
Cupboard 700, W2000	-	210 kg	W 2,000 x D 700 x H 850 mm	103 kg	337207	1,489,- €	4015613600451
Cupboard, W1000, SB, SID, IS	40 mm	315 kg	W 1,000 x D 700 x H 850 mm	59.2 kg	338107	1,089,- €	4015613600468
Cupboard, W1200, SB, SID, IS	40 mm	288 kg	W 1,200 x D 700 x H 850 mm	68.3 kg	338127	1,169,- €	4015613595788
Cupboard, W1400, SB, SID, IS	40 mm	210 kg	W 1,400 x D 700 x H 850 mm	77.4 kg	338147	1,229,- €	4015613612461
Cupboard, W1600, SB, SID, IS	40 mm	240 kg	W 1,600 x D 700 x H 850 mm	86.6 kg	338167	1,349,- €	4015613612478
Cupboard, W1800, SB, SID, IS	40 mm	223 kg	W 1,800 x D 700 x H 850 mm	95.7 kg	338187	1,479,- €	4015613600482
Cupboard, W2000, SB, SID, IS	40 mm	210 kg	W 2,000 x D 700 x H 850 mm	103.8 kg	338207	1,549,- €	4015613600499

Corner Cupboard 700 FT



CNS 18/10

- Material
- Tilting
- Height-adjustable immediate shelves
- Type of door
- Door hinge side can be changed
- Height-adjustable feet
- Height adjustable
- Properties

- Load-bearing capacity worktop, max.
- Delivery state
- Size
- Weight

CNS 18/10

- 40 mm
- Yes
- Leaf door(s)
- Yes
- Yes
- 850 mm to 900 mm
- 40 mm edges turned down
- Foot pads can be adjusted to 50 mm
- Feet in square tubing 40 x 40 mm
- Scotch-Brite sanding
- 80 kg
- Permanently mounted
- W 1,000 x D 1,000 x H 850 mm
- 81 kg



► Closed corner element



► Connects up perfectly with work elements with a 700 mm depth



338810

GTIN 4015613601342

RRP* 1,849,- €

Hot cupboard 700-4T 1000



The heated cabinet with a width of 1 metre offers infinitely variable, heated storage with double-sided operation. At the same time, the robust stainless steel surface integrates a solid work element into the kitchen.

- Material: CNS 18/10
- Number of intermediate shelves: 1
- Temperature range: 20 °C to 80 °C
- Number of doors: 4
- Type of door: Sliding door(s)
- Height-adjustable feet: On both sides
- Height adjustable: Yes
- Properties: 850 mm to 900 mm
40 mm edges turned down
Feet in square tubing 40 x 40 mm
Scotch-Brite sanding
- Delivery state: Permanently mounted
- Available on request: Special production
- Power load: The list price corresponds to the next higher standard dimension
2 kW | 230 V | 50/60 Hz

	Size	Weight	Code-No.	RRP*	GTIN
Hot cupboard 700-4T 1000	W 1,000 mm D 700 mm H 850 mm	71 kg	346107	1,609,- €	4015613736068
Hot cupboard 700-4T 1200	W 1,200 mm D 700 mm H 850 mm	84 kg	346127	1,669,- €	4015613722009
Hot cupboard 700-4T 1400	W 1,400 mm D 700 mm H 850 mm	92 kg	346147	1,709,- €	4015613736075
Hot cupboard 700-4T 1600	W 1,600 mm D 700 mm H 850 mm	103 kg	346167	1,759,- €	4015613736082
Hot cupboard 700-4T 1800	W 1,800 mm D 700 mm H 850 mm	113 kg	346187	1,959,- €	4015613736099
Hot cupboard 700-4T 2000	W 2,000 mm D 700 mm H 850 mm	125 kg	346207	2,139,- €	4015613736105



Component parts

Swivel castors 4AW

- Swivel castors: 4 swivel castors, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 75 x D 140 x H 160 mm
- Weight: 2.6 kg
- GTIN: 4015613600307

308242

RRP 205,- €



Hot cupboard 700, W1000



- Material
- Number of intermediate shelves
- Temperature range
- Number of doors
- Type of door

- Height-adjustable feet
- Height adjustable
- Properties

- Delivery state
- Available on request

- Power load

CNS 18/10

1

20 °C to 80 °C

2

Sliding door(s)

Single-sided

Yes

850 mm to 900 mm

40 mm edges turned down

Feet in square tubing 40 x 40 mm

Scotch-Brite sanding

Permanently mounted

Special production

The list price corresponds to the next higher standard dimension

2 kW | 230 V | 50/60 Hz

	Size	Weight	Code-No.	RRP*	GTIN
Hot cupboard 700, W1000	W 1,000 mm D 700 mm H 850 mm	69 kg	347107	1,569,- €	4015613600505
Hot cupboard 700, W1200	W 1,200 mm D 700 mm H 850 mm	77 kg	347127	1,639,- €	4015613600512
Hot cupboard 700, W1400	W 1,400 mm D 700 mm H 850 mm	86 kg	347147	1,709,- €	4015613612485
Hot cupboard 700, W1600	W 1,600 mm D 700 mm H 850 mm	95 kg	347167	1,809,- €	4015613600529
Hot cupboard 700, W1800	W 1,800 mm D 700 mm H 850 mm	104 kg	347187	1,909,- €	4015613600536
Hot cupboard 700, W2000	W 2,000 mm D 700 mm H 850 mm	112 kg	347207	2,009,- €	4015613600543



Hot cupboard 700, W1000, SB



CNS 18/10



- Material
- Tilting
- Number of intermediate shelves
- Temperature range
- Number of doors
- Type of door

- Height-adjustable feet
- Height adjustable
- Properties

- Delivery state
- Available on request

- Power load

CNS 18/10

40 mm

1

20 °C to 80 °C

2

Sliding door(s)

Single-sided

Yes

850 mm to 900 mm

40 mm edges turned down

Feet in square tubing 40 x 40 mm

Scotch-Brite sanding

Permanently mounted

Special production

The list price corresponds to the next higher standard dimension

2 kW | 230 V | 50/60 Hz

	Size	Weight	Code-No	RRP*	GTIN
Hot cupboard 700, W1000, SB	W 1,000 mm D 700 mm H 850 mm	69.2 kg	348107	1,609,- €	4015613600550
Hot cupboard 700, W1200, SB	W 1,200 mm D 700 mm H 850 mm	77.3 kg	348127	1,668,- €	4015613600567
Hot cupboard 700, W1400, SB	W 1,400 mm D 700 mm H 850 mm	86.4 kg	348147	1,729,- €	4015613612492
Hot cupboard 700, W1600, SB	W 1,600 mm D 700 mm H 850 mm	95.5 kg	348167	1,829,- €	4015613600574
Hot cupboard 700, W1800, SB	W 1,800 mm D 700 mm H 850 mm	104.6 kg	348187	1,939,- €	4015613600581
Hot cupboard 700, W2000, SB	W 2,000 mm D 700 mm H 850 mm	112.7 kg	348207	2,089,- €	4015613600598



Component parts

Swivel castors 4AW

- Swivel castors: 4 swivel castors, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 75 x D 140 x H 160 mm
- Weight: 2.6 kg
- GTIN: 4015613600307

308242

net 205,- €



Hand wash basin W10-KB Plus



Hygienic and simple – sink W10-KB Plus with practical knee operation and integrated soap dispenser provides optimal hygienic conditions.

CNS

- Material: Chrome-nickel steel
- Type: Wall-mounting
- Beaker capacity: 13.5 litre(s)
- With knee operation: Yes
- Water dispensed via a knee lever: Approx. 15 seconds
- Sink tap: Swivel fitting 140 mm
- Water connection: Cold and/or warm water connection 1/2"
- Water outlet: 1 1/4"
- Tilting: 345 mm
- With soap dispenser: Yes
- Including: 1 siphon
- Size: W 400 x D 405 x H 580 mm
- Weight: 7.1 kg



► Practical knee operation



► Integrated soap dispenser

401621

GTN 4015613613523



RRP* 349,- €

Hand wash basin



CNS

- Material: Stainless steel
- Size basin: W 370 x D 280 x H 120 mm
- Beaker capacity: 12.4 litre(s)
- Size drain: W 405 x D 340 x H 170 mm
- Drain capacity: 23.4 litre(s)
- Sink tap: Mixer tap 1/2"
- Including: 1 folding grille
- Size: W 510 x D 700 x H 850 mm
- Weight: 18.8 kg

401618

GTN 4015613428635

RRP* 565,- €

Sink with 1 basin



CNS

- Material: CNS 18/10
- Tilting: 40 mm
- Number of tanks: 1
- Size basin: W 340 x D 400 x H 250 mm
- Beaker capacity: 34 litre(s)
- Water outlet: 1 1/2"
- Height-adjustable feet: Yes
- Height adjustable: 850 mm to 900 mm
- Properties: 40 mm edges turned down
- Not included in delivery: Feet in square tubing 40 x 40 mm
- Available on request: Scotch-Brite sanding
- Size: Siphon
- Weight: Model with a construction depth of 600 mm
- Weight: W 500 x D 700 x H 850 mm
- Weight: 14.4 kg

306380

GTN 4015613615868

RRP* 669,- €

Sink centre 700, W1200, basin L



CNS
18/10

- Material
- Tilting
- Number of tanks
- Size basin
- Basin capacity
- Water outlet
- Height-adjustable feet
- Height adjustable
- Properties

- Not included in delivery
- Available on request

CNS 18/10
40 mm
1
W 500 x D 500 x H 250 mm
62 litre(s)
1 1/2"
Yes
850 mm to 900 mm
40 mm edges turned down
Feet in square tubing 40 x 40 mm
Scotch-Brite sanding
Siphon
Model with a construction depth of 600 mm

	Draining board	Size	Weight	Code-No.	RRP*	GTIN
Sink centre 700, W1200, basin L	Right	W 1,200 x D 700 x H 850 mm	33.2 kg	306320	875,- €	4015613600772
Sink centre, 700, W1200, basin R	Left	W 1,200 x D 700 x H 850 mm	33.2 kg	306620	875,- €	4015613600789
Sink centre, 700, W1400, basin L	Right	W 1,400 x D 700 x H 850 mm	38 kg	306330	959,- €	4015613600796
Sink centre, 700, W1400, basin R	Left	W 1,400 x D 700 x H 850 mm	38 kg	306630	959,- €	4015613600802

Sink centre, 700, W1600, 2 basins L



CNS
18/10

- Material
- Tilting
- Number of tanks
- Size basin
- Basin capacity
- Water outlet
- Height-adjustable feet
- Height adjustable
- Properties

- Not included in delivery
- Available on request

CNS 18/10
40 mm
2
W 500 x D 500 x H 250 mm
62 litre(s)
1 1/2"
Yes
850 mm to 900 mm
40 mm edges turned down
Feet in square tubing 40 x 40 mm
Scotch-Brite sanding
Siphon
Model with a construction depth of 600 mm

	Draining board	Size	Weight	Code-No.	RRP*	GTIN
Sink centre, 700, W1600, 2 basins L	Right	W 1,600 x D 700 x H 850 mm	49 kg	306300	1,259,- €	4015613600819
Sink centre, 700, W1600, 2 basins R	Left	W 1,600 x D 700 x H 850 mm	49 kg	306600	1,259,- €	4015613600826
Sink centre 700, W1800, 2 basins L	Right	W 1,800 x D 700 x H 850 mm	54 kg	306310	1,319,- €	4015613600833
Sink centre, 700, W1800, 2 basins R	Left	W 1,800 x D 700 x H 850 mm	54 kg	306610	1,319,- €	4015613600840

Component parts

Standpipe 44/247

- Material: Stainless steel
- Size: W 44 x D 44 x H 247 mm
- Weight: 0.24 kg
- GTIN: 40156133721354



306552

RRP 62,- €

Siphon SPB10

- Material: Plastic
- Designed for: Sinks with 1 basin, Sink centres with 1 basin
- Size: W 80 x D 390 x H 230 mm
- Weight: 0.2 kg
- GTIN: 4015613885650

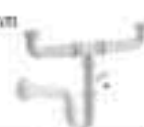


306557

RRP 21,- €

Siphon SPB20

- Material: Plastic
- Designed for: Sinks with 2 basins, Sink centres with 2 basins
- Size: W 438 x D 335 x H 345 mm
- Weight: 0.35 kg
- GTIN: 4015613885667



306558

RRP 25.50 €



Mobile sink centre BR1200 GS



CNS
18/10

Cleanliness everywhere: Thanks to its swivel castors and height-adjustable feet, this mobile rinsing centre can be transformed from a mobile hygiene station to a stationary one in a flash. With a cut-out for a dishwasher, sink and drainer, it's cleanliness at its best.

- | | |
|----------------------------|---|
| - Material | CNS 18/10 |
| - Tilting | 240 mm |
| - Number of tanks | 1 |
| - Beaker capacity | 5.7 litres |
| - Draining board | Left |
| - Water outlet | Ø 40 mm |
| - Swivel casters | 4 |
| - Height-adjustable feet | Yes |
| - Height adjustable | 65 mm to 90 mm |
| - Properties | Installation of dishwashers below the draining board possible |
| | Dishwasher cut-out dimensions:
W 602 x D 685 x H 856 mm |
| | Siphon |
| | W 1,190 x D 700 x H 1,305 mm |
| | 73.2 kg |
| - Not included in delivery | |
| - Size | |
| - Weight | |



- 4 swivel casters
- Easy to transport to the intended place of use
- Stable position with height-adjustable feet



- Possibility of incorporating a dishwasher



- With Spray Guard

306800

GTIN 4015613794686



RRP 1,729,- €

Sink centre 700, W1200, basin L



CNS 18/19

- Material
- Tilting
- Number of tanks
- Size basin
- Basin capacity
- Water outlet
- Height-adjustable feet
- Height adjustable
- Properties

- Not included in delivery
- Available on request
- Size
- Weight

CNS 18/19
40 mm
1
W 400 x D 500 x H 250 mm
50 litre(s)
1 1/2"
Yes
850 mm to 900 mm
40 mm edges turned down
Installation of dishwashers below the draining board possible
Feet in square tubing 40 x 40 mm
Scotch-Brite sanding
Siphon
Model with a construction depth of 600 mm
W 1,200 x D 700 x H 850 mm
26.8 kg

	Draining board	Code-No.	RRP*	GTIN
Sink centre 700, W1200, basin L	Right	306340	929,- €	4015613600857
Sink centre, 700, W1200, basin R	Left	306640	929,- €	4015613600864

Sink centre, 700, W1600, 2 basins L



CNS 18/19

- Material
- Tilting
- Number of tanks
- Water outlet
- Height-adjustable feet
- Height adjustable
- Properties

- Not included in delivery
- Available on request

CNS 18/19
40 mm
2
1 1/2"
Yes
850 mm to 900 mm
40 mm edges turned down
Installation of dishwashers below the draining board possible
Feet in square tubing 40 x 40 mm
Scotch-Brite sanding
Siphon
Model with a construction depth of 600 mm

	Size basin	Draining board	Size	Weight	Code-No.	RRP*	GTIN
Sink centre, 700, W1600, 2 basins L	W 400 mm D 500 mm H 250 mm	Right	W 1,600 mm D 700 mm H 850 mm	41 kg	306350	1,198,- €	4015613600871
Sink centre, 700, W1600, 2 basins R	W 400 mm D 500 mm H 250 mm	Left	W 1,600 mm D 700 mm H 850 mm	41 kg	306650	1,198,- €	4015613600888
Sink centre, 700, W1800, 2 basins L	W 500 mm D 500 mm H 250 mm	Right	W 1,800 mm D 700 mm H 850 mm	45 kg	306360	1,259,- €	4015613600895
Sink centre, 700, W1800, 2 basins R	W 500 mm D 500 mm H 250 mm	Left	W 1,800 mm D 700 mm H 850 mm	45 kg	306660	1,259,- €	4015613600901

Component parts

Standpipe 44/247

- Material: Stainless steel
- Size: W 44 x D 44 x H 247 mm
- Weight: 0.24 kg
- GTIN: 40156133721354



306552

RRP 62,- €

Siphon SPB10

- Material: Plastic
- Designed for: Sink centres with 1 basin, Sinks with 1 basin
- Size: W 80 x D 390 x H 230 mm
- Weight: 0.2 kg
- GTIN: 4015613885650



306557

RRP 21,- €

Siphon SPB20

- Material: Plastic
- Designed for: Sink centres with 2 basins, Sinks with 2 basins
- Size: W 438 x D 335 x H 345 mm
- Weight: 0.35 kg
- GTIN: 4015613885667



306558

RRP 25.50 €



Wall-mounted hood 700



CNS
TM/18

- Material filter
- Flame protection filter
- Lighting
- Properties

- Assembly type
- Available on request

CNS 18/10

Type A

yes

Blare-free light installed with grease protection cover

Filter carrier with additional grease collection channel

Wall

Ceiling hood

Wall hood series 1100

Other sizes

	Number of filters	Power load	Size	Weight	Code No.	RRP*	GTIN
Wall-mounted hood 700, W1000	2	0.02 kW 230 V 50-60 Hz	W 1,000 mm D 700 mm H 450 mm	23 kg	258100	1,009,- €	4015613600987
Wall-mounted hood 700, W1200	2	0.02 kW 230 V 50-60 Hz	W 1,200 mm D 700 mm H 450 mm	27 kg	258120	1,079,- €	4015613600994
Wall-mounted hood 700, W1400	2	0.04 kW 230 V 50-60 Hz	W 1,400 mm D 700 mm H 450 mm	31 kg	258140	1,159,- €	4015613601007
Wall-mounted hood 700, W1600	3	0.04 kW 230 V 50-60 Hz	W 1,600 mm D 700 mm H 450 mm	33 kg	258160	1,239,- €	4015613601014
Wall-mounted hood 700, W1800	3	0.04 kW 230 V 50-60 Hz	W 1,800 mm D 700 mm H 450 mm	36 kg	258180	1,369,- €	4015613601021
Wall-mounted hood 700, W2000	4	0.06 kW 230 V 50-60 Hz	W 2,000 mm D 700 mm H 450 mm	40 kg	258200	1,529,- €	4015613601038



Wall-mounted hood 700 w. motor



- Material filter
- Flame protection filter
- Number of fan motors/exhaust air outputs 1
- Fan regulation
- Motor output
- Lighting
- Properties

CNS 18/19
Type A
Via an external controller
184 W
yes
Blare-free light installed with grease protection cover
Filter carrier with additional grease collection channel
Can only be commissioned with an additional controller
Ceiling hood
Other sizes
Wall hood series 1100

- Important information
- Available on request



Control
page 383

	Number of filters	Power load	Size	Weight	Code-No.	RRP*	GTIN
Wall-mounted hood 700 w. motor, W1000	2	0.2 kW 230 V 50-60 Hz	W 1,000 mm D 700 mm H 450 mm	25 kg	257100	1,529,- €	4015613607115
Wall-mounted hood 700 w. motor, W1200	2	0.2 kW 230 V 50-60 Hz	W 1,200 mm D 700 mm H 450 mm	35 kg	257120	1,589,- €	4015613673509
Wall-mounted hood 700 w. motor, W1300	2	0.2 kW 230 V 50-60 Hz	W 1,300 mm D 700 mm H 450 mm	35 kg	257130	1,629,- €	4015613600818
Wall-mounted hood 700 w. motor, W1400	2	0.2 kW 230 V 50-60 Hz	W 1,400 mm D 700 mm H 450 mm	37 kg	257140	1,649,- €	4015613600925
Wall-mounted hood 700 w. motor, W1500	2	0.2 kW 230 V 50-60 Hz	W 1,500 mm D 700 mm H 450 mm	39 kg	257150	1,689,- €	4015613600932
Wall-mounted hood 700 w. motor, W1600	3	0.2 kW 230 V 50-60 Hz	W 1,600 mm D 700 mm H 450 mm	41 kg	257160	1,739,- €	4015613600949
Wall-mounted hood 700 w. motor, W1700	3	0.2 kW 230 V 50-60 Hz	W 1,700 mm D 700 mm H 450 mm	42 kg	257170	1,809,- €	4015613600956
Wall-mounted hood 700 w. motor, W1800	3	0.2 kW 230 V 50-60 Hz	W 1,800 mm D 700 mm H 450 mm	43 kg	257180	1,889,- €	4015613600963
Wall-mounted hood 700 w. motor, W2000	4	0.22 kW 230 V 50-60 Hz	W 2,000 mm D 700 mm H 450 mm	47 kg	257200	1,998,- €	4015613600970



Wall-mounted hood 900

CNS
18/19

- Material filter
- Flame protection filter
- Lighting
- Properties

• Available on request

CNS 18/19

Type A

yes

Blare-free light installed with grease protection cover

Filter carrier with additional grease collection channel

Ceiling hood

Wall hood series 1100

Other sizes

	Number of filters	Power load	Size	Weight	Code-No.	RRP*	GTIN
Wall-mounted hood 900, W1000	2	0.02 kW 230 V 50-60 Hz	W 1,000 mm D 900 mm H 450 mm	28 kg	265100	1,049,- €	4015613601120
Wall-mounted hood 900, W1200	2	0.02 kW 230 V 50-60 Hz	W 1,200 mm D 900 mm H 450 mm	30 kg	265120	1,129,- €	4015613601137
Wall-mounted hood 900, W1400	2	0.04 kW 230 V 50-60 Hz	W 1,400 mm D 900 mm H 450 mm	32 kg	265140	1,189,- €	4015613601144
Wall-mounted hood 900, W1600	3	0.04 kW 230 V 50-60 Hz	W 1,600 mm D 900 mm H 450 mm	35 kg	265160	1,259,- €	4015613601151
Wall-mounted hood 900, W1700	3	0.04 kW 230 V 50-60 Hz	W 1,700 mm D 900 mm H 450 mm	35 kg	265170	1,349,- €	4015613602593
Wall-mounted hood 900, W1800	3	0.04 kW 230 V 50-60 Hz	W 1,800 mm D 900 mm H 450 mm	38 kg	265180	1,429,- €	4015613601168
Wall-mounted hood 900, W2000	4	0.06 kW 230 V 50-60 Hz	W 2,000 mm D 900 mm H 450 mm	41 kg	265200	1,479,- €	4015613601175
Wall-mounted hood 900, W2200	4	0.06 kW 230 V 50-60 Hz	W 2,200 mm D 900 mm H 450 mm	45 kg	265220	1,659,- €	4015613601182



Wall-mounted hood 900 w.motor



- Material filter
- Flame protection filter
- Number of fan motors/exhaust air outputs 1
- Fan regulation
- Motor output
- Lighting
- Properties

CNS 18/19

Type A

Via an external controller

184 W

yes

Blare-free light installed with grease protection cover

Fiber carrier with additional grease collection channel

Can only be commissioned with an additional controller

Ceiling hood

Wall hood series 1100

Other sizes

- Important information

- Available on request

	Number of filters	Power load	Size	Weight	Code-No.	RRP*	GTIN
Wall-mounted hood 900 w.motor, W1300	2	0.2 kW 230 V 50-60 Hz	W 1,300 mm D 900 mm H 450 mm	37 kg	264130	1,659,- €	4015613601045
Wall-mounted hood 900 w.motor, W1400	2	0.2 kW 230 V 50-60 Hz	W 1,400 mm D 900 mm H 450 mm	39 kg	264140	1,709,- €	4015613601052
Wall-mounted hood 900 w.motor, W1500	2	0.2 kW 230 V 50-60 Hz	W 1,500 mm D 900 mm H 450 mm	41 kg	264150	1,749,- €	4015613601069
Wall-mounted hood 900 w.motor, W1600	3	0.2 kW 230 V 50-60 Hz	W 1,600 mm D 900 mm H 450 mm	42 kg	264160	1,779,- €	4015613601076
Wall-mounted hood 900 w.motor, W1700	3	0.2 kW 230 V 50-60 Hz	W 1,700 mm D 900 mm H 450 mm	44 kg	264170	1,849,- €	4015613601083
Wall-mounted hood 900 w.motor, W1800	3	0.2 kW 230 V 50-60 Hz	W 1,800 mm D 900 mm H 450 mm	45 kg	264180	1,949,- €	4015613601090
Wall-mounted hood 900 w.motor, W2000	4	0.22 kW 230 V 50-60 Hz	W 2,000 mm D 900 mm H 450 mm	49 kg	264200	2,129,- €	4015613601106
Wall-mounted hood 900 w.motor, W2200	4	0.22 kW 230 V 50-60 Hz	W 2,200 mm D 900 mm H 450 mm	52 kg	264220	2,269,- €	4015613601113



Component parts

Control, steplessly variable

- Designed for: Extractor hoods with 1 phase
- Assembly type: Wall, Extractor hood
- Size: W 130 x D 90 x H 75 mm
- Weight: 0.2 kg
- GTIN: 4015613603056

220110

RRP 175,- €





Heater W2000 E



Infrared heating tube 2000W

- Heating output: 2000 W
- Size: W 12 x D 340 x H 12 mm
- Weight: 0.06 kg
- GTIN: 4015613665955

825219

RRP* 29,- €



- Material
- Heat source
- Heated tubes
- Heating radius
- Including

- Power load
- Size
- Weight

- Aluminium
- Infrared heated tube(s)
- 1 x 2 kW
- 2 m
- 1 remote control
- 1 wall holder for flexible assembly: can be turned by up to 45°, can be tilted by 45°
- 2 kW | 230 V | 50/60 Hz
- W 615 x D 60 x H 100 mm
- 1.6 kg

825215

RRP* 198,- €

GTIN 4015613651415



Heater W3000 E



- Material
- Heat source
- Heated tubes
- Number of heating levels
- Including

- Power load
- Size
- Weight

- Aluminium
- Infrared heated tube(s)
- 2 x 1.5 kW
- 2
- 1 remote control
- 1 wall holder for easy assembly: can be tilted by 45°
- 3 kW | 230 V | 50/60 Hz
- W 1,050 x D 200 x H 100 mm
- 2.2 kg

825214

RRP* 298,- €

GTIN 4015613629686



Infrared heating tube 1500 W, right

- Heating output: 1500 W
- Size: W 12 x D 340 x H 12 mm
- Weight: 0.06 kg
- GTIN: 4015613660219

825217

RRP* 29,- €

Infrared heating tube 1500 W, left

- Heating output: 1500 W
- Size: W 12 x D 340 x H 12 mm
- Weight: 0.06 kg
- GTIN: 4015613660226

825218

RRP* 29,- €

Heater holder W3000

- Material: Steel, Painted
- Important information: Only suitable for horizontal mounting
- Size: W 182 x D 60 x H 56 mm
- Weight: 0.51 kg
- GTIN: 4015613693101



825222

RRP* 19,- €

Heater ST2000 E



The radiant heater is an ideal heat source for outdoor use and can be set up flexibly. With its high radiant power, the device's quartz heating tube generates immediate, pleasant warmth. The heating levels are selected using the heating level pull switch.



- Heat source	Quartz radiant heater
- Heated tubes	1 x 2 kW
- Number of heating levels	3
- Height-adjustable foot	Yes
- Height adjustable	1,800 mm to 2,100 mm
- Power load	2 kW 230 V 50 Hz
- Size	W 550 x D 500 x H 2,100 mm
- Weight	8.8 kg

825207

RRP* 95,- €

GTIN 4015613500249



Heater ST3000 3-E360



Terrace heater with up to 360° all-round heating. The three inclinable radiant heaters provide efficient infrared heat to the surroundings.



- Material	Aluminium
- Heat source	Steel
- Heated tubes	Infrared heated tube(s)
- Heating radius	3 x 1 kW
- Number of heating levels	12 m
- Power load	3 kW 230 V 50/60 Hz
- Size	W 610 x D 610 x H 2,100 mm
- Weight	19.6 kg

Infrared heating tubes 1000W

- Heating output: 1000 W
- Size: W 12 x D 12 x H 345 mm
- Weight: 0.05 kg
- GTIN: 4015613717142

825226

RRP* 29,- €



► Easily controlled either by touch controls on the device or using a remote control

825223

GTIN 4015613694795

RRP* 398,- €



Poster stand A1

- Material: Aluminium, Plastic
- Material feet: Plastic
- Poster size max.: DIN A1 (594 x 841 mm)
- Dimensions of display area: 570 x 820 mm
- Can be loaded from both sides: Yes
- Can be used in: Inner and protected outer area
- Size: W 640 x D 560 x H 1,030 mm
- Weight: 4.8 kg
- GTIN: 4015613804415



181134

RRP* 165,- €

Menu board "Bartscher Bistro"

- Material: Real wood
- Dimensions label surface: W 538 x H 795 mm
- Can be written on both sides: Yes
- Properties: Can be written on with chalk/chalk markers (not included in delivery). Writing surface: HDF plate, UV paint coating. Wood from sustainable farming operation
- Can be used in: Inner and protected outer area
- Size: W 660 x D 565 x H 1,210 mm
- Weight: 7.4 kg
- GTIN: 4015613610559



181137

RRP* 175,- €



Party - Bistro table, folding



— easy to assemble, easy to transport and space-saving to store

- Material: Polyethylene
- Material feet: Chrome-plated
- Diameter table top: 700 mm
- Height table top: 675 mm
- Size: 1,170 mm
- Weight: W 700 x D 700 x H 1,170 mm
- Weight: 9 kg



▶ Connecting system



▶ Space-saving storage

601177

GTIN 4015613505268

RRP 129,- €

Bistro table slip cover set 700

- Set comprises: Protected cover for table top, fitted cover for bar table
- Material: Micropolyester 90 %, Elastan 10 %
- Can be washed: Up to 40 °C
- Size: W 700 x D 700 x H 1,170 mm
- Weight: 0.41 kg
- GTIN: 4015613673448

601168

RRP 45,- €



Protective cover for slip cover 700

- Material: Micropolyester 90 %, Elastan 10 %
- Can be washed: Up to 40 °C
- Designed for: Table-top diameter max. 700 mm
- Size: W 700 x D 700 x H 50 mm
- Weight: 0.08 kg
- GTIN: 4015613673455

601169

RRP 16,- €



Bistro table slip cover set 700 S

- Set comprises: Protected cover for table top, fitted cover for bar table
- Material: Micropolyester 90 %, Elastan 10 %
- Can be washed: Up to 40 °C
- Size: W 700 x D 700 x H 1,190 mm
- Weight: 0.46 kg
- GTIN: 4015613886206

601203

RRP 45,- €



Protective cover for slip cover 700 S

- Material: Micropolyester 90 %, Elastan 10 %
- Can be washed: Up to 40 °C
- Designed for: Table-top diameter max. 700 mm
- Size: W 700 x D 700 x H 50 mm
- Weight: 0.1 kg
- GTIN: 4015613886213

601204

RRP 16,- €



Multi-table 1830-W



The stable fold-down table with a durable plastic surface can be used for many different purposes quickly thanks to its lightweight and compact design.

- Material: Plastic HDPE
- Material feet: Steel, painted
Powder coated
Rubber
- Load-bearing capacity max.: 150 kg
- Size: W 1,830 x D 760 x H 740 mm
- Weight: 14,7 kg



► Light and compact for fast and multifunctional use



► Compact – lightweight – Stable



601179

GTN 4015613649535

RRP* 119,- €

Multi-bench 1820-W



The stable fold-down bench with a durable plastic surface can be used for many different purposes quickly thanks to its lightweight and compact design.

- Material: Plastic HDPE
- Material feet: Steel, painted
Powder coated
Rubber
- Load-bearing capacity max.: 300 kg
- Size: W 1,820 x D 280 x H 435 mm
- Weight: 7,6 kg



► Safety locking system



► Compact – lightweight – Stable



601180

GTN 4015613649559

RRP* 63,- €

Wall-mounted ashtray, black

- Material: Steel plate, Painted
- Content: 1 litre(s)
- Design: Wall-mounting
- Lockable: Yes
- Easy to empty via the front flap
- Size: W 160 x D 90 x H 200 mm
- Weight: 1,1 kg
- GTIN: 4015613470542



860000

RRP* 23,- €

Wall-mounted ashtray, silver

- Material: Stainless steel
- Content: 6,5 litre(s)
- Design: Wall-mounting
- Lockable: No
- Easy to empty via the front flap
- Size: W 280 x D 140 x H 373 mm
- Weight: 2,8 kg
- GTIN: 4015613470559



860001

RRP* 85,- €

Standing ashtray, silver

- Material: Stainless steel
- Content: 5,5 litre(s)
- Design: Upright unit
- Lockable: Yes
- Easy to empty via the front flap
- Size: W 240 x D 240 x H 870 mm
- Weight: 8,5 kg
- GTIN: 4015613470566



860002

RRP* 195,- €



TRANSPORT | STORAGE

Clever logistics save time:

Depending on the model, our sturdy trolleys provide secure equipment for trays, GN containers or standard bakery sheets. They are versatile and can be moved comfortably and quietly thanks to buffered rubber wheels.

Thermo transport container 20L, SS



Safe and easy transportation of cold or hot food.

- Content: 20 litres(s)
- Designed for: Cold or hot food
- Temperature loss / hour approx.: 6 °C
- Pressure relief valve: Yes
- Properties: Lid can be completely detached
Lid with 4 clamping clips and silicone seal



► 1 folded handle on the side



► 1 drain cock and tap protector

	Drain top	Size	Weight	Code-No.	RRP*	GTIN
Thermo transport container 20L, SS	No	W 370 mm D 370 mm H 350 mm	6.6 kg	100080	289,- €	4015613544281
Thermo transport container 20L Plus	Yes	W 343 mm D 395 mm H 345 mm	7.1 kg	100085	339,- €	4015613615011



Thermo transport container GN110-1



Unheated top-loading box, suitable for hot and cold food. Dishes can be transported safely in 1/1 GN containers up to a depth of 150 mm in this temperature-resistant box. Suitable for catering, events and when working off-premises.

- Material: PE plastic
- Content: 25 litres(s)
- Designed for: Cold or hot food
- Heat resistant: -40 °C to 90 °C
- Gastronorm: 1/1 GN
- Depth GN container max.: 150 mm
- Temperature loss / hour approx.: 5 °C
- Size: W 630 x D 430 x H 260 mm
- Weight: 9.6 kg



► GN-compatible
► Gastronorm: 1/1 GN, 150 mm deep



► Stackable



► Transport cart TBGN110
page 390

300134

GTIN 4015613777003

RRP* 249,- €





Thermo transport container GN110-12

Unheated front-loading box, suitable for hot and cold food. Dishes can be transported safely in 1/1 GN containers in this temperature-resistant box. Suitable for catering, events and when working off-premises.



• Material	PE plastic
• Content	90 litre(s)
• Designed for	Cold or hot food
• Heat resistant	-40 °C to 90 °C
• Number of drawers	12
• Gastronorm	1/1 GN
• Depth GN container max.	150 mm
• Temperature loss / hour approx.	5 °C
• Door hinge side	Left
• Size	W 460 x D 630 x H 635 mm
• Weight	15.8 kg



- Designed for:
Hot and cold food



- GN-compatible
- Gastronorm: 1/1 GN
- 12 shelves



- Stackable

300133

GTIN 4015613769508



RRP 349,- €

Component parts

Transport cart TBGN110

- Material: Plastic
- Size utility space: W 490 x D 660 mm
- Total load-bearing capacity, max.: 100 kg
- Delivery state: Permanently mounted
- Size: W 720 x D 545 x H 190 mm
- Weight: 6.2 kg
- GTIN: 4015613769516



300135

RRP 175,- €

Serving trolley TS "Adjutant"



Clear up quickly and cleanly with this practical clearing trolley. Ideal for catering, canteens, hotels and hospitals.

Material	Aluminium Plastic
Number of shelves	3
Total load-bearing capacity, max.	120 kg
Swivel casters	4 swivel casters
Delivery state	Building kit (simple assembly)
Size	W 830 x D 415 x H 940 mm
Weight	9.1 kg



- ▶ 3 shelves, dimensions: W 620 x D 405 mm
- ▶ Edge all the way round

A300049

GTIN 4015613433578

RRP 142,- €



Clearing container set "Adjutant"

- Material: Plastic
- Waste bin: Contents: approx. 30 litres;
Dimensions: W 335 x D 237 x H 560 mm
- Cutlery holders: Contents: approx. 9 litres;
Dimensions: W 333 x D 230 x H 178 mm
- Size: W 335 x D 237 x H 560 mm
- Weight: 2.7 kg
- GTIN: 4015613454985

A300047

RRP 49,- €



Serving trolley TSA300V



With panels on three sides, this quiet-running, lightweight trolley conceals transported goods such as dirty crockery. The 3-shelf serving trolley can be used for clearing away and transporting foods as well as for serving.

Number of shelves	3
Load-bearing capacity per shelf, max.	40 kg
Swivel casters	4 swivel casters, 2 with brake
Delivery state	Building kit (simple assembly)
Size	W 1,000 x D 495 x H 920 mm
Weight	15.4 kg



- ▶ 3 shelves
- Dimensions: W 785 x D 485 mm
- ▶ Gap: 285 mm



- ▶ Panels on 3 sides



- ▶ Load capacity
- Total, max.: 120 kg
- Per shelf, max.: 40 kg

300055

GTIN 4015613752761

RRP 219,- €



Clearing container set TSA300V

- Material: Plastic
- Waste bin: W 343 x D 230 x H 440 mm
- Cutlery holders: W 333 x D 230 x H 173 mm
- Size: W 343 x D 230 x H 480 mm
- Weight: 2 kg
- GTIN: 4015613765211

300061

RRP 29,- €



Serving trolley TS



CNS

- Material
- Swivel casters
- Wheel buffer
- Delivery state

Chrome-nickel steel
4 swivel casters, 2 with brake
4 units, plastic
Building kit (simple assembly)

	Number of shelves	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
Serving trolley TS200 	2	60 kg	W 520 mm D 600 mm H 945 mm	10 kg	A300062	135,- €	4015613433509
Serving trolley TS301 	3	90 kg	W 520 mm D 600 mm H 945 mm	13.4 kg	A300073	149,- €	4015613671611
Serving trolley TS501 	5	100 kg	W 520 mm D 600 mm H 1,540 mm	18 kg	300065	259,- €	4015613534633



Serving trolley TS200-M1



CNS

- Number of shelves
- Size cleaning basin inside
- Total load-bearing capacity, max.
- Swivel casters
- Wheel buffer
- Delivery state
- Size
- Weight

2
W 760 x D 440 x H 100 mm
100 kg
4 swivel casters, 2 with brake
4 units, plastic
Building kit (simple assembly)
W 930 x D 600 x H 990 mm
14 kg



- 1 cleaning basin
Dimensions: W 760 x D 440 x H 100 mm
- 2 shelves
Dimensions: W 830 x D 510 mm

A300056

GTIN 4015613455730

RRP* 192,- €



Cutlery trolley TBST200

This cutlery trolley makes work easier in various areas such as kitchens and service areas. It saves space, allows tidy storage, and is practical and user-friendly (back-friendly) in service areas. Tables can be set and cleared more quickly and easily with this mobile cutlery transporter.



- Model: 1 shelf
- Shelf design: 2 cutlery trays
W 590 x D 310 mm
Stainless steel
- Design of cutlery trays: 4 troughs
W 511 x D 286 x H 110 mm
Can be removed
Plastic
- Load-bearing capacity per level max.: 30 kg
- Swivel casters: 4 swivel casters, 2 with brake
- Wheel buffer: 4 units, plastic
- Delivery state: Building kit (simple assembly)
- Size: W 595 x D 305 x H 1,205 mm
- Weight: 10 kg



- 2 cutlery trays
- 4 troughs
- W 511 x D 286 x H 110 mm
- Plastic
- Can be removed



- 1 shelf for storage
- W 590 x D 310 mm
- Stainless steel



- 4 swivel casters
- 2 with brake

A300111

GTIN 401561377094

RRP 159,- €



Crate trolley AK300



- Designed for: Euronorm boxes E1, E2, E3 (butchers / bakery)
- Number of drawers: 3
- Format drawers: 600 x 400 mm
- Distance between trays: Top 118 mm (E1)
Middle 380 mm (E1, E2, E3)
Bottom 250 mm (E1, E2)
- Load-bearing capacity per drawer max.: 40 kg
- Swivel casters: 4 swivel casters, 2 with brake
- Wheel buffer: 4 units, plastic
- Delivery state: Building kit (simple assembly)
- Size: W 720 x D 500 x H 965 mm
- Weight: 9.4 kg



- Designed for Euronorm boxes:
- E1
- E2
- E3



- Load-bearing capacity:
- Total max.: 100 kg
- Drawer max., each: 40 kg



- Distance between the drawers:
- Top: 118 mm (E1)
- Middle: 380 mm (E1, E2, E3)
- Bottom: 250 mm (E1, E2)

300064

GTIN 4015613673516

RRP 159,- €



Shelf trolley 7GN1/1



- Material
- Can be loaded from both sides
- Swivel casters
- Wheel buffer
- Not included in delivery
- Delivery state

Stainless steel
Yes
4 swivel casters, 2 with brake
4 units, plastic
Containers
Sheets
Grilles
Building kit (simple assembly)



	Number of drawers	Designed for	Worktop surface	Size	Weight	Code-No.	RRP*	GTIN
Shelf trolley 7GN1/1	7	1/1 GN	yes	W 450 mm D 675 mm H 995 mm	11.9 kg	300192	186,- €	4015613869858
Shelf trolley 7GN2/1	7	2/1 GN	yes	W 655 mm D 795 mm H 995 mm	14.6 kg	300193	244,- €	4015613869865
Shelf trolley 10GN1/1	10	1/1 GN	Yes, with railing	W 585 mm D 695 mm H 1,815 mm	29 kg	300211	319,- €	4015613869957
Shelf trolley 15GN1/1	15	1/1 GN	No	W 440 mm D 680 mm H 1,735 mm	19.2 kg	300194	285,- €	4015613869872
Shelf trolley 18GN1/1	18	1/1 GN	No	W 450 mm D 670 mm H 1,895 mm	23 kg	300195	299,- €	4015613869889
Shelf trolley 18GN2/1	18	2/1 GN	yes	W 655 mm D 835 mm H 1,745 mm	27.4 kg	300196	395,- €	4015613869896
Shelf trolley 20GN1/1	20	1/1 GN	Yes, with railing	W 1,065 mm D 695 mm H 1,815 mm	43.2 kg	300210	549,- €	4015613869940



Shelf trolley BN60-40



Optimised for use in the bakery: transport in Bakery norm 600 x 400 is efficient and reliable. The easy-to-operate container lock on both sides ensures that trays and grids are held securely in place.

- Material: Stainless steel
- Designed for: Euro norm 600 x 400 mm
- Distance between trays: 80 mm
- Can be loaded from both sides: Yes
- Swivel casters: 4 swivel casters, 2 with brake
- Wheel buffer: 4 units, plastic
- Properties: One container lock each on the front and rear side.
- Not included in delivery: Frame made of square tube 26 x 26 mm
- Delivery state: Containers, Sheets, Grilles, Building kit (simple assembly)

	Number of drawers	Worktop surface	Size	Weight	Code-No.	RRP*	GTIN
Shelf trolley 7BN60-40 	7	yes	W 535 mm D 745 mm H 995 mm	13,6 kg	300197	209,- €	4015613869902
Shelf trolley 18BN60-40 	18	No	W 535 mm D 745 mm H 1,895 mm	24,8 kg	300198	329,- €	4015613869919



Component parts

Cover hood 7GN1/1

- Material: Plastic (PVC)
- Designed for: Shelf trolley 7GN1/1
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant
- Size: W 465 x D 635 x H 860 mm
- Weight: 0,46 kg
- GTIN: 4015613759227



300123

RRP 19,- €

Cover hood 18GN1/1

- Material: Plastic (PVC)
- Designed for: Shelf trolley 18GN1/1
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant
- Size: W 630 x D 465 x H 1,745 mm
- Weight: 0,81 kg
- GTIN: 4015613746913



300103

RRP 29,- €

Cover hood 7BN60-40

- Material: Plastic (PVC)
- Designed for: Rack trolley 7BN60-40, Shelf trolley 7GN2/1
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant
- Size: W 550 x D 700 x H 860 mm
- Weight: 0,51 kg
- GTIN: 4015613759210



300122

RRP 22,- €

Cover hood 18BN60-40

- Material: Plastic (PVC)
- Designed for: Shelf trolley 18BN60-40
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant
- Size: W 700 x D 550 x H 1,745 mm
- Weight: 0,93 kg
- GTIN: 4015613747712



300184

RRP 33,- €

Tray trolley 16KN



- Can be loaded from both sides: Yes
- Load-bearing capacity worktop surface max.: 10 kg
- Distance between trays: 145 mm
- Number of drawers: 16
- Load-bearing capacity per drawer max.: 8 kg
- Designed for: Canteen norm trays (443 x 343 mm)
- Size utility space: W 775 x D 530 mm
- Height railing: 150 mm
- Swivel casters: 4 swivel casters, 2 with brake
- Wheel buffer: 4 units, plastic
- Delivery state: Building kit (simple assembly)
- Size: W 965 x D 625 x H 1,695 mm
- Weight: 37.4 kg



► Designed for Norm canteen trays (443 x 343 mm)



► Easy transport of trays of the appropriate size



► No sliding of the transported goods due to lowered rail system

300199

GTIN 4015613669926



RRP 619,- €

Tray trolley AT1000-GN

The sturdy clearing trolley impresses with its strong load capacity and the extra large trays in 1/1 GN format.



- Material: Aluminium, Stainless steel, Plastic
- Designed for: Fast-Food trays, Serving trays
- Number of drawers: 10
- Format drawers: 1/1 GN
- Distance between trays: 530 x 325 mm
- Can be loaded from both sides: Yes
- Swivel casters: 4 swivel casters, 2 with brake
- Wheel buffer: 4 units, plastic
- Delivery state: Building kit (simple assembly)
- Size: W 460 x D 690 x H 1,675 mm
- Weight: 22.6 kg



► Trays in 1/1 GN format
► Dimensions: 325 x 530 mm

300149

GTIN 4015613709185

RRP 1,169,- €



Component parts

Tray KN4S350-HG

- Material: Plastic (polypropylene)
- Colour: Light grey
- Norm format: Canteen norm
- Worktop surface: Structured
- Stackable: Yes
- Dishwasher safe: Yes
- Size: W 450 x D 355 x H 20 mm
- Weight: 0.39 kg
- GTIN: 4015613695310

701054

RRP 11.50 €



Tray GN110-S

- Material: Plastic (polypropylene)
- Colour: Black
- Norm format: 1/1 GN
- Worktop surface: Structured
- Stackable: Yes
- Dishwasher safe: Yes
- Size: W 530 x D 325 x H 20 mm
- Weight: 0.59 kg
- GTIN: 4015613695303

701053

RRP 12.50 €



Dishwasher basket trolley ASP700



- Designed for Dishwasher baskets 500 x 500 mm
- Number of drawers 7
- Format drawers 505 x 545 mm
- Distance between trays 200 mm
- Can be loaded from both sides Yes
- Load-bearing capacity per drawer max. 20 kg
- Swivel casters 4 swivel casters, 2 with brake
- Wheel buffer 4 units, plastic
- Properties Frame in square tubing 25 x 25 mm
One basket guard each on the front and back
- Delivery state Building kit (simple assembly)
- Size W 565 x D 555 x H 1,750 mm
- Weight 15.8 kg



► For space-saving and transportable cleaning and storage of dishwasher baskets



► One basket guard each on the front and back



► Casters: 4 swivel casters, 2 with brake
► Wheel buffers: 4

300147

GRN 4015613709178



RRP* 198,- €

Beverage crate trolley TGK400



- Designed for Max. 8 standardised bottle crates (400 x 300 mm)
- Number of grille shelves 4
- Depth grille shelves 360 mm
- Height grille shelves 220 mm
- Distance between the grille shelves 345 mm
- Total load-bearing capacity, max. 120 kg
- Swivel casters 4 swivel casters, 2 with brake
- Wheel buffer 4 units, plastic
- Delivery state Building kit (simple assembly)
- Size W 1,080 x D 570 x H 1,610 mm
- Weight 35 kg

300084

GRN 4015613587608

RRP* 695,- €



Platform trolley TP100



- Size Carrying capacity W 560 x D 940 mm
- Total load-bearing capacity, max. 200 kg
- Swivel casters 2 casters, 2 swivel casters
- Delivery state Building kit (simple assembly)
- Size W 560 x D 1,050 x H 925 mm
- Weight 14.4 kg

300142

GRN 4015613523765

RRP* 225,- €



Store-Shelf 4150



- Material
- Number of shelves
- Height-adjustable shelves
- Set comprises
- Assembly type

Steel, chrome-plated
4
Yes
4 shelves
4 corner posts (plug system)
Connecting system

	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
Store-Shelf 4150	150 kg	W 750 mm D 350 mm H 1,520 mm	10.3 kg	601151	96,- €	4015613391274
Storeshelf 4910	320 kg	W 910 mm D 460 mm H 1,825 mm	14.4 kg	601282	129,- €	4015613721149
Storeshelf 41210	500 kg	W 1,210 mm D 610 mm H 1,845 mm	22.8 kg	601292	198,- €	4015613757926



Wine rack 5910



- Material
- Number of shelves
- Capacity cylinder max.
- Total load-bearing capacity, max.
- Height-adjustable shelves
- Set comprises
- Assembly type
- Size
- Weight

Steel, chrome-plated
5
Total: 100 - 130 bottles
200 kg
Yes
4 corner posts (plug system)
5 shelves
Connecting system
W 810 x D 355 x H 1,405 mm
15.8 kg

601261

RRP* 98,- €

GTIN 4015613757919



Shelf system Kit 4, B1070



- Material
- Number of shelves
- Height-adjustable shelves
- Total load-bearing capacity, max.
- GN-capable
- Set comprises
- Assembly type
- Size
- Weight

Aluminium
Plastic
4
Yes
150 kg
Yes
2 shelf stands
8 insert shelves
Connecting system
W 1,140 x D 360 x H 1,790 mm
14.7 kg

603175

RRP* 359,- €

GTIN 4015613699210



- Practical second use
- Use of GN containers instead of shelves



Shelving system



Material



- Number of shelves
- Height-adjustable shelves
- Total load-bearing capacity, max.
- GN-capable
- Application area

Aluminum

Copolymer

4

Yes

600 kg

Yes

Humid rooms

Canteens

Refrigerated rooms

Refrigeration cell

Storable goods stores

Freezer cell

Practical second use by using GN containers instead of shelves

Building kit (simple assembly)

Connecting system

Properties

Delivery state

Assembly type



Shelving system Kit 1, B960

- Size Shelves: W 902 x D 360 mm
- Gastronorm: 1/1 GN, 1/2 GN, 1/3 GN, 2/3 GN
- Set comprises: 2 shelf stands, 12 insert shelves
- Size: W 960 x D 360 x H 1,800 mm
- Weight: 12 kg
- GTIN: 4015613529066

603151

net 545,- €



Shelving system Kit 2, B1080

- Size Shelves: W 1,022 x D 560 mm
- Gastronorm: 2/1 GN, 1/1 GN, 2/4 GN
- Set comprises: 2 shelf stands, 16 insert shelves
- Size: W 1,080 x D 560 x H 1,800 mm
- Weight: 19.7 kg
- GTIN: 4015613529059

603150

net 659,- €



Shelving system Kit 3, B1500

- Size Shelves: W 1,442 x D 360 mm
- Gastronorm: 1/1 GN, 1/2 GN, 1/3 GN, 2/3 GN
- Set comprises: 2 shelf stands, 16 insert shelves
- Size: W 1,500 x D 360 x H 1,800 mm
- Weight: 17.6 kg
- GTIN: 4015613529073

603152

net 689,- €

Component parts

Connection strip set Kit 360

- Set comprises: 4 strips
- Material: Aluminum
- Size frame: W 35 x D 365 x H 55 mm
- Combination possibilities: Shelf system kit 1 and 3
- Size: W 330 x D 364 x H 550 mm
- Weight: 0.36 kg
- GTIN: 4015613731964



603159

net 109,- €

Connection strip set Kit 560

- Set comprises: 4 strips
- Material: Aluminum
- Size frame: W 35 x D 565 x H 55 mm
- Combination possibilities: Shelf system kit 2
- Size: W 35 x D 565 x H 55 mm
- Weight: 1.3 kg
- GTIN: 4015613731957



603158

net 115,- €



Kit 2 + Kit 2



PREPARATION

They do not stand out in the stressful kitchen everyday life, but are indispensable helpers in preparation: Simple things such as vegetable slicers, meat grinders, slicers – nothing runs smoothly without them!

Stick mixer set, 5speed sett., 0,7kW



Versatile, for mixing, mashing, chipping, whisking and stirring. Practical and can be simply reinvented for the various functions.



- Set comprises:
 - 1 mixing rod
 - 1 whisk, chrome
 - 1 container (800 ml)
 - 2 special containers with side knife (500 ml + 1,250 ml)
 - 1 lid for special container
 - 2 non-slip coaster
 - 1 wall holder
- Length mixing rod: 207 mm
- Rpm mixer max.: 17,000 r. / min.
- Speed control: 5 levels
- Including: Wall holder
- Power load: 0,7 kW | 230 V | 50-60 Hz
- Size: W 330 x D 245 x H 360 mm
- Weight: 2,1 kg

130206

RRP* 103,- €

GTIN 4015613485482



Stick mixer set 1000

This powerful hand blender allows up to 120 litres to be mixed in one go. Thanks to its stepless speed control, vegetables can be chopped or mixed as required and soups, sauces, dips and dressings can be pureed.



- Set comprises:
 - 1 blade removal kit
 - 1 mixing rod
 - 1 motor block
 - 1 wall holder
- Material mixing rod: Stainless steel
- Length mixing rod: 410 mm
- Design knife: Ø 52 mm
- Rpm mixer max.: 19,000 r. / min.
- Speed control: Stepless
- Processing max.: 120 litres
- Power load: 0,85 kW | 230 V | 50 Hz
- Size: W 270 x D 130 x H 480 mm
- Weight: 4,8 kg



- For processing hot and cold foods
- Up to 120 litres

130151

RRP* 319,- €

GTIN 4015613829326



Whisk STMS 1000

- Material: Stainless steel, Plastic
- Length whisk: 290 mm
- Size: W 385 x D 120 x H 118 mm
- Weight: 0,89 kg
- GTIN: 4015613829333



130152

RRP* 139,- €

Emulsifying Disk STMS 1000

- Material: Stainless steel
- Diameter of emulsifying disc: 42 mm
- Including: 1 blade removal kit
- Size: W 42 x D 42 x H 20 mm
- Weight: 0,02 kg
- GTIN: 4015613829357



130153

RRP* 12,- €

Hand blender holder STMS 1000

- Material: Stainless steel
- Hand blender diameter: Up to 42 mm
- Pot diameter max: 400 - 690 mm
- Properties: Adjustable position and angle
- Size: W 625 x D 105 x H 85 mm
- Weight: 1,3 kg
- GTIN: 4015613829364



130154

RRP* 115,- €



Stick mixer MX 235



Powerful, sturdy and easy to use mixer rod for mashing and mixing warm and cold food. Also ideal for bakeries and confectioneries to process chocolate, sauces and creams.



- Material mixing rod
- Length mixing rod
- Design knife

FORWARD
JULIA



- Rpm mixer max.
- Processing max.
- Power load
- Weight

CNS 18/10

235 mm

2 cutters

Ø 46 mm

15,000 r. / min.

Approx 20 litres

0.25 kW | 230 V | 50-60 Hz

1.4 kg



- Mixing rod, length: 235 mm
- Processing max.: approx. 20 litres



- Ergonomic handle

	Speed control	Size	Code-No.	RRP*	GTIN
Stick mixer MX 235	1 level	W 75 mm D 75 mm H 520 mm	130115	469,- €	4015613610694
Stick mixer MX 235 Plus	Stepless	W 75 mm D 135 mm H 515 mm	130116	519,- €	4015613640129



Component parts – Stick mixer MX 235 Plus

Whisk MX 235 Plus SB170

- Material: CNS 18/10, Plastic
- Length whisk: 170 mm
- Size: W 90 x D 90 x H 290 mm
- Weight: 0.4 kg
- GTIN: 4015613640488



130117

RRP: 189,- €

Emulsifier MX 235 Plus EM235

- Material: CNS 18/10, Plastic
- Length emulsifier: 235 mm
- Washer design: Ø 46 mm
- Size: W 75 x D 75 x H 265 mm
- Weight: 0.4 kg
- GTIN: 4015613640495



130118

RRP: 219,- €

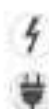


130116

Motor block STM3 350



Extremely flexible – set the mixing rod to your individual needs. The freely configurable combination possibilities of motor blocks of varying performance levels, mixing rods in various lengths, a whisk and a wall holder for mashing, mixing and chopping of warm and cold food leave nothing to be desired.



- Material
- Speed control

Plastic
9 levels
Turbo

	Rpm max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
Motor block STM3 350	11,000 r. / min.	0.35 kW 230 V 50 Hz	W 115 mm D 180 mm H 360 mm	2.9 kg	130130	449,- €	4015613670645
Motor block STM3 450	15,000 r. / min.	0.45 kW 230 V 50 Hz	W 130 mm D 190 mm H 380 mm	3.3 kg	130131	539,- €	4015613670652
Motor block STM3 650	13,000 r. / min.	0.65 kW 230 V 50 Hz	W 130 mm D 190 mm H 400 mm	3.9 kg	130132	689,- €	4015613670676



Mixing bar STM3 300



Extremely flexible – set the mixing rod to your individual needs. The freely configurable combination possibilities of motor blocks and mixing rods mixing and chopping of warm and cold food leave nothing to be desired.



- Material
- Design knife
- Designed for

CNS 18/10
Ø 60 mm
3 cutters
Mixing
Mashing
Chopping

	Length mixing rod	Processing max.	Size	Weight	Code-No.	RRP*	GTIN
Mixing bar STM3 300	300 mm	Approx. 30 litres	W 90 x D 90 x H 330 mm	1.3 kg	130133	182,- €	4015613670683
Mixing bar STM3 400	400 mm	Approx. 80 litres	W 90 x D 90 x H 430 mm	1.5 kg	130134	198,- €	4015613670690
Mixing bar STM3 500	500 mm	Approx. 150 litres	W 90 x D 90 x H 530 mm	1.8 kg	130135	232,- €	4015613670706
Mixing bar STM3 600	600 mm	Approx. 250 litres	W 90 x D 90 x H 630 mm	2 kg	130136	252,- €	4015613670713

Component parts

Whisk STM3 245

- Material: CNS 18/10
- Length whisk: 245 mm
- Size: W 100 x D 125 x H 365 mm
- Weight: 1.1 kg
- GTIN: 4015613670737



130137

RRP 262,- €

Wall holder STM3 WH1

- Material: CNS 18/10
- Not included in delivery: Attachment material
- Size: W 140 x D 135 x H 90 mm
- Weight: 0.17 kg
- GTIN: 4015613670744



130138

RRP 34,- €

Hand blender holder 600

- Material: Stainless steel
- Hand blender diameter: 25 - 40 mm
- Pot diameter max: 600 mm
- Size: W 255 x D 625 x H 70 mm
- Weight: 1.2 kg
- GTIN: 4015613699639



130140

RRP 272,- €

Planetary mixer 0,75kg/5L AS



Small but professional – despite a production quantity of 0.75 kg, this food processor is in no way inferior to its larger cousins when it comes to quality. Thanks to the stepless speed control, it can be used to whip, mix, and knead in accordance with your exact requirements.



- Material
- Material mixing bowl(s)
- Content mixing bowl(s)
- Production quantity dough
- Speed control
- Mixing bowl detachable
- Including

Cast aluminium
Stainless steel
5 litre(s)
0.75 kg
Stepless
Yes
1 flat beater, stainless steel
1 Dough hook, stainless steel
1 whisk, stainless steel, cast aluminium
1 Protective grating, stainless steel
0.25 kW | 230 V | 50/60 Hz
W 230 x D 260 x H 415 mm
14.8 kg

- Power load
- Size
- Weight



► Dough production quantity
0.75 kg / 5 litres



► Stepless speed control



► Including:
1 flat stirrer, stainless steel
1 dough hook, stainless steel
1 whisk, cast aluminium and stainless steel
1 protective grating, stainless steel

101915

GTIN 4015613779253



RRP 749,- €

Planetary mixer 1,2kg/7L AS



- Material
- Material mixing bowl(s)
- Content mixing bowl(s)
- Production quantity dough
- Speed control
- Mixing bowl detachable
- Including

Steel
Enamelled
Stainless steel
7 litre(s)
1.2 kg
5 levels
Yes
1 Whisk, stainless steel
1 Dough hook, stainless steel
1 Flat beater, stainless steel/aluminum alloy
0.65 kW | 230 V | 50-60 Hz
W 440 x D 335 x H 510 mm
20.6 kg

- Power load
- Size
- Weight



► Dough production quantity
1.2 kg / 7 litres



► Speed settings: 5
► Timer: 1 - 30 minutes



► Includes:
whisk
kneading hook
flat stirrer

101923

GTIN 4015613663531



RRP 898,- €

Planetary mixer 3kg/10L AS



Material



Material mixing bowl(s)

Speed control

Mixing bowl detachable

Including

Cast iron

Steel

Painted

Stainless steel

3 levels

Yes

1 flat beater, stainless steel

1 Dough hook, stainless steel

1 whisk, stainless steel, aluminium

1 Protective grating, stainless steel



Speed settings: 3



Including:

1 flat stirrer, stainless steel

1 dough hook, stainless steel

1 whisk, stainless steel and aluminium

1 protective grating, stainless steel



Timer

5 to 30 minutes + continuous

For optimised time management: Thanks to the timer, this planetary mixer can practically prepare all kinds of dough, cream and mousse all on its own.

	Content mixing bowl(s)	Production quantity dough	Power load	Size	Weight	Code-No.	RRP*	GTIN
3kg/10L AS	10 litre(s)	3 kg	0.45 kW 230 V 50/60 Hz	W 380 mm D 440 mm H 615 mm	53.2 kg	101916	1,149,- €	4015613779270
7,5kg/20L AS	20 litre(s)	7.5 kg	1.1 kW 230 V 50/60 Hz	W 496 mm D 530 mm H 800 mm	80.2 kg	101933	1,599,- €	4015613735115
11.5kg/20L AS	20 litre(s)	7.5 kg	1.1 kW 230 V 50/60 Hz	W 496 mm D 530 mm H 800 mm	80.2 kg	101939	1,639,- €	4015613794464
9kg/30L AS	30 litre(s)	9 kg	1.1 kW 230 V 50/60 Hz	W 470 mm D 530 mm H 855 mm	81.4 kg	101917	1,798,- €	4015613779287



Dough kneading machines
page 114-115



The KitchenAid 5KSM95PS with accessories for a wide range of processing steps is an eye-catcher in any kitchen.



- Material
- Material mixing bowl(s)
- Content mixing bowl(s)
- Production quantity dough
- Speed control
- Model
- Including

- Power load
- Size
- Weight

- Die-cast zinc
- Stainless steel
- 4.3 litre(s)
- 2.5 kg
- 10 levels
- Tilting motor head
- 1 flat stirrer
- 1 dough hook
- 1 whisk
- 1 splash protection with filling chute
- 1 mixing bowl
- 0.28 kW | 230 V | 50/60 Hz
- W 240 x D 370 x H 360 mm
- 10.5 kg

	Colour	Code-No.	RRP*	GTIN
KitchenAid 5KSM95PS PORCELAIN 4,3L	Porcelain	150227	1,198,- €	4015613904702
KitchenAid 5KSM95PS BLUE STEEL 4,3L	Blue steel	150228	1,198,- €	4015613903750



Component parts

Bowl 4,3L K45SBWH

- Material: Stainless steel
- Content: 4.3 litre(s)
- With handle(s): Yes
- Size: W 223 x D 245 x H 175 mm
- Weight: 0.67 kg
- GTIN: 4015613288031



A150042

RRP 189,- €

Bowl 3L SKB3SS

- Material: Stainless steel
- Content: 3 litre(s)
- Size: W 220 x D 220 x H 140 mm
- Weight: 0.5 kg
- GTIN: 4015613272573



A150038

RRP 167,- €

Splash guard SKSMTHPS

- Material: Plastic
- With filling chute: Yes
- Can only be used in combination with: Bowl 4.3 litres
- Size: W 260 x D 230 x H 70 mm
- Weight: 0.16 kg
- GTIN: 4015613832029



A150022

RRP 131,- €

Flat beater SKFE8T

- Material: Aluminium
- With silicone edge: Yes
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 150 x D 155 x H 35 mm
- Weight: 0.13 kg
- GTIN: 4015613560052



1500508

RRP 94,- €

Wire whisk SK452WW

- Material: Stainless steel
- Suitable for: Fluid or creamy food (egg white, cream, sauces)
- Size: W 125 x D 125 x H 155 mm
- Weight: 0.2 kg
- GTIN: 4016098164070



A150014

RRP 79,- €

KitchenAid 5KSM55SXX 5,2L

With 11 speeds and a soft start function, this powerful kitchen appliance adapts perfectly to the product during use. Kneading and mixing dough, whipping mousse and blending ingredients – no problem in the 5.2-litre stainless steel mixing bowl with its practical bowl lifter.



- Material
- Colour
- Material mixing bowl(s)
- Content mixing bowl(s)
- Production quantity dough
- Speed control
- Model
- Including

Die-cast zinc
White
Stainless steel
5.2 litre(s)
3.36 kg
11 settings
With bowl lifter
1 flat stirrer
1 dough hook
1 whisk
1 mixing bowl
0.38 kW | 230 V | 50/60 Hz
W 287 x D 371 x H 419 mm
11.3 kg

- Power load
- Size
- Weight



► Dough production quantity: 3.36 kg



► Speed settings: 11



► With bowl lifter

A150183

GTIN 4015613846354



RRP* 1,498,- €

Component parts

Bowl 5,2L SKSMB55

- Material: Stainless steel
- Content: 5.2 litre(s)
- With handle(s): Yes
- Size: W 241 x D 269 x H 156 mm
- Weight: 0.75 kg
- GTIN: 4015613848228



A150196

RRP* 229,- €

Splash guard SKSMBLPS

- Material: Plastic
- With filling chute: Yes
- Can only be used in combination with: 5.2 / 5.6 / 6.6 and 6.9-litre bowls
- Size: W 254 x D 287 x H 76 mm
- Weight: 0.17 kg
- GTIN: 4015613846330



A150190

RRP* 135,- €

Dough hook SKSMBLWD

- Material: Aluminium, Non stick coating
- Suitable for: Firm dough (e.g. bread, bread roll, pizza dough)
- Size: W 110 x D 110 x H 180 mm
- Weight: 0.15 kg
- GTIN: 4015613848235



A150198

RRP* 135,- €

Flat beater SKSMBLWF

- Material: Aluminium, Non stick coating
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 163 x D 36 x H 182 mm
- Weight: 0.19 kg
- GTIN: 4015613848242



A150199

RRP* 135,- €

Wire whisk SKSMBL6W

- Material: Aluminium, Stainless steel
- Suitable for: Fluid or creamy food (egg white, cream, sauces)
- Size: W 180 x D 90 x H 100 mm
- Weight: 0.2 kg
- GTIN: 4015613848259



A150214

RRP* 135,- €

KitchenAid 5KSM70JPX 6,6L



Work precisely with the powerful KitchenAid thanks to 11 speeds and a soft start function. The stainless steel mixing bowl has a volume of 6.6 litres and can be used to easily knead dough or whip cream. Really user-friendly: The quiet kitchen aid even has a bowl lifter.



- Material
- Colour
- Material mixing bowl(s)
- Content mixing bowl(s)
- Production quantity dough
- Speed control
- Model
- Including

Die-cast zinc
Silver
Stainless steel
6.6 litre(s)
4.8 kg
11 settings
With bowl lifter
1 flat spiner
1 dough hook
1 whisk
1 splash protection with filling chute
1 mixing bowl
0.38 kW | 230 V | 50/60 Hz
W 287 x D 372 x H 419 mm
15.2 kg

- Power load
- Size
- Weight



► Dough production quantity: 4.8 kg



► Speed settings: 11



► With bowl lifter

A150098

GTIN 4015613846347



RRP* 1,889,- €

KitchenAid 5KSM7990XEWH, white 6,9L



Safe, efficient and powerful - The kitchen appliance for pros: Equipped with a new precision metal gear unit, a safety switch, a protective grille and an extra-large stainless steel mixing bowl.



- Material
- Colour
- Material mixing bowl(s)
- Content mixing bowl(s)
- Production quantity dough
- Speed control
- Model
- Including

Die-cast zinc
White
Stainless steel
6.9 litre(s)
3.8 kg
10 levels
With bowl lifter
1 filling chute
1 flat spiner
1 dough hook
1 whisk
1 Protective grating
1 mixing bowl
0.33 kW | 230 V | 50-60 Hz
W 287 x D 371 x H 417 mm
12.2 kg

- Power load
- Size
- Weight



► Dough production quantity: 3.8 kg



► Speed settings: 10



► With bowl lifter

A1500510

GTIN 4015613503869



RRP* 2,179,- €

Component parts

Bowl 6,6l SKSMB70J

- Material: Stainless steel
- Content: 6.6 litre(s)
- With handle(s): Yes
- Size: W 243 x D 290 x H 188 mm
- Weight: 1.2 kg
- GTIN: 4015613848211



A150194

€ 229,- €

Splash guard SKSMBLP5

- Material: Plastic
- With filling chute: Yes
- Can only be used in combination with: 5.2 l 5.6 l 6.6 l and 6.9-litre bowls
- Size: W 254 x D 287 x H 76 mm
- Weight: 0.17 kg
- GTIN: 4015613846330



A150190

€ 135,- €

Dough hook for SK7SDH

- Material: Cast metal, Nylon-coated
- Suitable for: Firm dough (e.g. bread, bread roll, pizza dough)
- Size: W 100 x D 80 x H 172 mm
- Weight: 0.4 kg
- GTIN: 4015613586717



A150034

€ 174,- €

Flat beater SK7SFB

- Material: Cast metal, Nylon-coated
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 160 x D 36 x H 180 mm
- Weight: 0.5 kg
- GTIN: 4015613586700



A150033

€ 174,- €

Flat beater SKFE7T

- Material: Cast metal, Nylon-coated
- With silicone edge: Yes
- Suitable for: Light dough (e.g. cake dough), mashed potato
- Size: W 170 x D 180 x H 35 mm
- Weight: 0.21 kg
- GTIN: 4015613586731



A1500471

€ 110,- €

Wire whisk SK7EW

- Material: Stainless steel
- Suitable for: Fluid or creamy food (egg white, cream, sauces)
- Size: W 160 x D 95 x H 180 mm
- Weight: 0.26 kg
- GTIN: 4015613586694



A150039

€ 110,- €

Component parts – KitchenAid (All models in our range)

Meat Grinder Alu II for KitchenAid

- Set comprises:
 - 1 attached tray
 - 1 perforated disk 3 mm
 - 1 perforated disk 4.5 mm
 - 1 perforated disk 8 mm
 - 1 knife
 - 1 sausage filling horn 9.5 mm
 - 1 sausage filling horn 19 mm
 - 1 stamper
 - 1 cleaning brush
- Material: Aluminium, Stainless steel, Plastic
- Size: W 140 x D 220 x H 225 mm
- Weight: 1.2 kg
- GTIN: 4015613720609

A150064

€ 279,- €



Component parts – KitchenAid (All models in our range)

Vegetable cutter, 3 drums, KA

- Set comprises:
 - 1 Bircher drum (corrugated drum)
 - 1 vegetable cutter, 1 drumming disk
- Size: W 110 x D 190 x H 230 mm
- Weight: 0.9 kg
- GTIN: 4016098174710



A150035

RRP 129,- €

Vegetable cutter drums set, KA

- Set comprises:
 - 1 fine drum (for hard cheese, nuts, breadcrumbs)
 - 1 Potato grating drum (for mashed potatoes, potato pancakes and onions)
 - 1 Stripping (Julienne) drum for long strips
- Can only be used in combination with: Vegetable cutters
- Size: W 83 x D 83 x H 155 mm
- Weight: 0.4 kg
- GTIN: 4016098174727



A150036

RRP 102,- €

Meat grinder set KA

- Set comprises:
 - 1 attached tray
 - 1 stainless steel knife, 4-wing
 - 1 cookie attachment
 - 1 stamper
 - 1 sausage filling horn
 - 4 perforated disks (3 mm, 4.5 mm, 6 mm, 8 mm)
- Material: Stainless steel, Plastic
- Size: W 152 x D 230 x H 230 mm
- Weight: 1.9 kg
- GTIN: 4015613805263



A150068

RRP 319,- €

Meat grinder for KitchenAid

- Set comprises:
 - 1 mincer
 - 1 disk, fine
 - 1 disk, coarse
 - 1 stamper
- Material: Plastic
- Size: W 210 x D 100 x H 200 mm
- Weight: 0.9 kg
- GTIN: 4016098101372



A150000

RRP 229,- €

Sausage filling tube for KitchenAid

- Material: Stainless steel
- Can only be used in combination with: Mincer, aluminium
- Size: W 57 x D 57 x H 135 mm
- Weight: 0.04 kg
- GTIN: 4016098166852



A150025

RRP 35,- €

Cookie press attachment

- Material: Stainless steel
- Properties:
 - With 4 different baking forms
- Can only be used in combination with: Mincer, aluminium
- Size: W 60 x D 60 x H 35 mm
- Weight: 0.04 kg
- GTIN: 4016098166845



A150024

RRP 35,- €

Grain mill, KA

- Size: W 335 x D 235 x H 255 mm
- Weight: 0.7 kg
- GTIN: 4015613263387



A150037

RRP 195,- €

Grain flaker, KA

- Colour: White
- Size: W 355 x D 210 x H 205 mm
- Weight: 0.9 kg
- GTIN: 4016098166883



A150029

RRP 195,- €

Pasta rolling set, 3-pieces

- Set comprises:
 - 1 ribbon noodle cutter
 - 1 spaghetti cutter
 - 1 pasta roller: For a dough plate width up to 150 mm, can be regulated in 8 thicknesses
 - 1 cleaning brush
- Material: Stainless steel
- Size: W 245 x D 97 x H 55 mm
- Weight: 3.4 kg
- GTIN: 4015613681412



A150062

RRP 360,- €

Kitchen scale, 15kg, 5g



- Material
- Weighing range up to



- Tare
- Operated via

- Properties
- Including

- Important information

- Power load
- Size
- Weight

Plastic ABS
15 kg

Yes

Rechargeable battery

Mains adapter

Spirit level (for correct alignment of the unit)

1 rechargeable battery

1 mains adapter

Suitable for weighing processes that are not subject to calibration requirements

0.004 kW | 230 V | 50 Hz

W 280 x D 330 x H 125 mm

2.8 kg

	Resolution	Code-No.	RRP*	GTIN
Kitchen scale, 15kg, 5g	5 g	A300117	195,- €	4015613587417
Kitchen scale, 15kg, 2g	2 g	A300118	215,- €	4015613587424



Digital scale, 60kg, 20g



- Tare
- Operated via



- Properties



- Including
- Important information

- Power load
- Size
- Weight

Yes

Batteries (4 x AAA)

Mains adapter

Remote display for wall mounting, distance max. 1.4 m

1 mains adapter

Suitable for weighing processes that are not subject to calibration requirements

0.0018 kW | 230 V | 50 Hz

W 320 x D 305 x H 42 mm

3.2 kg

	Weighing range up to	Resolution	Code-No.	RRP*	GTIN
Digital scale, 60kg, 20g	60 kg	20 g	A300068	155,- €	4015613572437
Digital scale, 150kg, 50g	150 kg	50 g	A300151	165,- €	4015613572444





Powerful vegetable cutter with an extra large filling chute for processing vegetables, fruit or cheese.



Material

Cast aluminium

Stainless steel

Plastic



Filling shaft

1 x W 115 x D 75 mm

1 x ø 52 mm

Properties

Magnetic switch for collection tray and filling chute

Very large filling chute

Removable lid, suitable for dishwasher

1 collection tray (1/3 GN, 175 mm deep)

1 stamper

Including

Delivery without cutting discs

Important information

0.62 kW | 230 V | 50 Hz

Power load

W 290 x D 530 x H 515 mm

Size

Weight

18.3 kg



2 filling options



In addition to the filling chute, the stuffing shaft is suitable for filling small food portions quickly



18 blades for slices, sticks, grated food and cubes, 1 filling chute and 1 blade stand offer the highest level of flexibility

120327

GTIN 4015613694306



RRP* 1,498,- €

Component parts

Collecting container GMS600

- Material: Plastic
- Format: 1/3 GN, 175 mm deep
- Size: W 325 x D 175 x H 195 mm
- Weight: 0.47 kg
- GTIN: 4015613682686



120353

RRP* 65,- €

Feed chute GMS600

- Material: Stainless steel
- Size: W 260 x D 115 x H 275 mm
- Weight: 1.4 kg
- GTIN: 4015613676111



120344

RRP* 85,- €

Cutting disc for slices DF1

- Designed for: Discs
- Cutting thickness: 1 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.61 kg
- GTIN: 4015613677163



120350

RRP* 89,- €

Cutting disc for slices DF2

- Designed for: Discs
- Cutting thickness: 2 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.66 kg
- GTIN: 4015613676012



120331

RRP* 85,- €

Cutting disc for slices DF4

- Designed for: Discs
- Cutting thickness: 4 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.68 kg
- GTIN: 4015613677170



120349

RRP* 72,- €

Cutting disc for slices DF5

- Designed for: Discs
- Cutting thickness: 5 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.56 kg
- GTIN: 4015613676029



120332

RRP* 72,- €

Component parts

Cutting disc for slices DF8

- Designed for: Discs
- Cutting thickness: 8 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.61 kg
- GTIN: 4015613677187



120348

net 72,- €

Cutting disc for slices DF10

- Designed for: Discs
- Cutting thickness: 10 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.47 kg
- GTIN: 4015613677194



120351

net 65,- €

Cutting disc for slices DF14

- Designed for: Discs
- Cutting thickness: 14 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.43 kg
- GTIN: 4015613677200



120352

net 59,- €

Cutting disc for dices PS8

- Designed for: Cubes
- Cutting thickness: 8 x 8 mm
- Can only be used in combination with:
Cutting disc for slices DF8
- Size: W 209 x D 209 x H 16 mm
- Weight: 0.7 kg
- GTIN: 4015613677248



120358

net 165,- €

Cutting disc for dices PS10

- Designed for: Cubes
- Cutting thickness: 10 x 10 mm
- Can only be used in combination with:
Cutting disc for slices DF10
- Size: W 210 x D 210 x H 16 mm
- Weight: 0.69 kg
- GTIN: 4015613676098



120342

net 145,- €

Cutting disc for dices PS14

- Designed for: Cubes
- Cutting thickness: 14 x 14 mm
- Can only be used in combination with:
Cutting disc for slices DF14
- Size: W 210 x D 210 x H 16 mm
- Weight: 0.66 kg
- GTIN: 4015613677255



120345

net 129,- €

Cutting disc for grating DTV

- Designed for: Hard cheese, Cheese grater, Grater
- Cutting thickness: 1 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.55 kg
- GTIN: 4015613676081



120341

net 65,- €

Cutting disc for grating DT2

- Designed for: Grater
- Cutting thickness: 2 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.55 kg
- GTIN: 4015613677224



120347

net 89,- €

Cutting disc for grating DT4

- Designed for: Grater
- Cutting thickness: 4 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.54 kg
- GTIN: 4015613677231



120346

net 89,- €

Cutting disc for grating DT7

- Designed for: Semi-hard cheese, Cheese grater, Grater
- Cutting thickness: 7 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.54 kg
- GTIN: 4015613676067



120337

net 72,- €

Cutting disc for grating DTV8

- Designed for: Grater
- Cutting thickness: 8 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.47 kg
- GTIN: 4015613677217



120338

net 98,- €

Cutting disc for grating DT9

- Designed for: Soft cheese, Cheese grater, Grater
- Cutting thickness: 9 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.47 kg
- GTIN: 4015613676074



120339

net 79,- €

Cutting disc DQ4

- Designed for: Sticks / Julienne
- Cutting thickness: 4 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.73 kg
- GTIN: 4015613676036



120333

net 119,- €

Cutting disc DQ8

- Designed for: Sticks / Julienne
- Cutting thickness: 8 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.68 kg
- GTIN: 4015613676043



120334

net 119,- €

Disc rack

- Material: Stainless steel
- Capacity: 10 - 18 cutting discs
(depending on the model)
- Size: W 400 x D 245 x H 85 mm
- Weight: 0.7 kg
- GTIN: 4015613615417



A120255

net 33,- €

Vegetable cutter GMS550



The preparation of freshly chopped and grated vegetables takes up a lot of time. Time that you can save with the vegetable cutter GMS550. The provided cutting discs offer a wide range of cutting and grating thicknesses.

- Material
- Filling shaft
- Including

- Power load
- Size
- Weight

Cast aluminium
1 x W 160 x D 74 mm
1 x Ø 58 mm
1 grater disc Z3a, 3 mm
1 grater disc Z5a, 5 mm
1 grater disc Z7a, 7 mm
1 cutting disc E2a, 2 mm
1 cutting disc E4a, 4 mm
1 stamper
0.55 kW | 230 V | 50 Hz
W 240 x D 630 x H 500 mm
29.2 kg

120325

GTIN: 4015613528274

RRP 1,029,- €



Component parts

Cutting disc E1a

- Material: Aluminium
- Designed for: Discs
- Cutting thickness: 1 mm
- Size: W 204 x D 204 x H 35 mm
- Weight: 0.72 kg
- GTIN: 4015613721125



120316

RRP 65,- €

Cutting disc E2a

- Material: Stainless steel, Plastic
- Designed for: Discs
- Cutting thickness: 2 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.34 kg
- GTIN: 4015613658117



120307

RRP 54,- €

Cutting disc E4a

- Material: Stainless steel, Plastic
- Designed for: Discs
- Cutting thickness: 4 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.32 kg
- GTIN: 4015613658124



120308

RRP 54,- €

Cutting disc E8a

- Material: Stainless steel, Plastic
- Designed for: Discs
- Cutting thickness: 8 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.65 kg
- GTIN: 4015613658131



120309

RRP 65,- €

Cutting disc E10a

- Material: Aluminium, Stainless steel
- Designed for: Discs
- Cutting thickness: 10 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.62 kg
- GTIN: 4015613658148



120310

RRP 65,- €

Cutting disc H3a

- Material: Aluminium, Stainless steel
- Designed for: Rods
- Cutting thickness: 3 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.67 kg
- GTIN: 4015613658155



120311

RRP 89,- €

Cutting disc H4a

- Material: Aluminium, Stainless steel
- Designed for: Rods
- Cutting thickness: 4 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.67 kg
- GTIN: 4015613658209



120312

RRP 89,- €

Cutting disc Z3a

- Material: Stainless steel, Plastic
- Designed for: Grater
- Cutting thickness: 3 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.32 kg
- GTIN: 4015613658223



120313

RRP 55,- €

Cutting disc Z5a

- Material: Stainless steel, Plastic
- Designed for: Grater
- Cutting thickness: 5 mm
- Size: W 205 x D 205 x H 35 mm
- Weight: 0.33 kg
- GTIN: 4015613658230



120314

RRP 55,- €

Component parts

Cutting disc 27a

- Material: Stainless steel, Plastic
- Designed for: Grater
- Cutting thickness: 7 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.31 kg
- GTIN: 4015613658247



120315

RRP 55,- €

Cutting disk K5-AHB

- Material: Stainless steel, Plastic
- Designed for: Cheese grater
- Cutting thickness: 5 mm
- Size: W 203 x D 203 x H 35 mm
- Weight: 0.33 kg
- GTIN: 4015613637846



120302

RRP 65,- €

Disc rack

- Material: Stainless steel
- Capacity: 10 - 18 cutting discs (depending on the model)
- Size: W 400 x D 245 x H 85 mm
- Weight: 0.7 kg
- GTIN: 4015613615417



A120255

RRP 33,- €

Mandoline slicer 50



- Number of cutting inserts
- Cutting insert design

- Including

- Size
- Weight

5

2 inserts for grater/rods (3.5 mm, 7 mm)

3 inserts for disks (1.5 mm, 2.5 mm, 3.5 mm)

Dishwasher-suitable

1 storage box for 4 cutting inserts

1 blade protection

1 residues holder

W 400 x D 140 x H 150 mm

1.1 kg



► 5 cutting inserts



► Safe handling
► Including residues holder for fruit and vegetables



► Easy changing of cutting inserts

500319

GTIN 4015613661548

RRP 49,- €



Tomato slicer 5510



- Material of knife
- Knife type
- Disk thickness
- Max. diameter of cuttings
- Size
- Weight

Stainless steel

10 permanently mounted blades

5.5 mm

90 mm

W 197 x D 432 x H 197 mm

4.7 kg

Very easy – tomato slices for salads, as a topping for burgers or for the buffet. The manual tomato slicer impresses with its easy handling and clean cutting results.



► Slip proof and easy to fix
► 4 setting feet with suction cup



► Fast and intuitive working
► Thanks to manual operation



► Maximum 11 sections with 5.5 mm slice thickness

120400

GTIN 4015613618252

RRP 198,- €





Cutter 1000



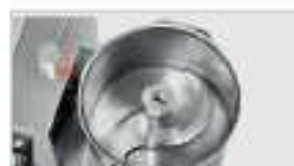
The perfect little helper when preparing food. With its double knife, this cutter can chop vegetables or meat into small pieces really fast, making it ideal for soups, sauces, forcemeats for terrines and finely chopped sausage meat.



- Content 6 litre(s)
- Rpm max. 2,100 r./min.
- Speed control Stepless
- Design knife 2 blades (double knife)
- Stainless steel
- Diameter filling shaft 40 mm
- Dimensions: stainless steel bowl Ø 270 mm, height 156 mm
- Power load 1.8 kW | 230 V | 50/60 Hz
- Size W 310 x D 490 x H 395 mm
- Weight 16.7 kg



- Max. speed: 2,100 rpm
- Speed regulation: Infinite



- 1 double blade
- Stainless steel



- 2 safety switches

120840

GTIN 4015613811208



RRP 598,- €

Meat tenderiser 1WS2000



- The advantages of tenderising boneless meat in the form of steaks are clear. A tender result with a reduced cooking time. Spices and marinades are better absorbed by the meat, making the food more flavourful.
- Material gears Steel
 - Output max. 200 kg / h
 - Overload protection Yes
 - Filling shaft dimensions W 190 x D 25 mm
 - Removable roller set Yes
 - Dishwasher-safe roller set Yes
 - Power load 0.35 kW | 230 V | 50 Hz
 - Size W 225 x D 465 x H 430 mm
 - Weight 17.8 kg



- Max. output: 200 kph



- Removable roller set
- Dishwasher-suitable



A370254

GTIN 4015613758992



RRP 989,- €

Meat grinder FW10



- Material
- Material grinder funnel
- Material gears
- Output max.
- Diameter disks
- Diameter filling shaft
- Overload protection
- Including

Properties

- Power load
- Size
- Weight

- Plastic
- Stainless steel / cast aluminium
- Polyoxymethylene (POM)
- 10 kg / hour
- 62 mm
- 45.5 mm
- Yes
- 1 stainless steel knife, 4-wing
- 1 kettle attachment (oriental dish)
- 1 cookie attachment
- 1 stamper
- 1 sausage filling horn
- 3 perforated disks (3 mm, 4.5 mm, 8 mm)
- Integrated compartment for storing the perforated disks
- 0.85 kW | 230 V | 50/60 Hz
- W 350 x D 205 x H 340 mm
- 5 kg

370224

RRP* 285,- €

GTIN 4015613580719



Meat grinder FW120



- Material
- Material grinder funnel
- Material gears
- Output max.
- Diameter disks
- Diameter filling shaft
- Overload protection
- Including

- Power load
- Size
- Weight

- Aluminium
- Stainless steel
- Steel
- 120 kg / hour
- 70 mm
- W 49 x D 43 mm
- Yes
- 1 stainless steel knife, 4-wing
- 2 perforated disks (4.5 mm, 8 mm)
- 1 stamper
- 0.85 kW | 230 V | 50/60 Hz
- W 220 x D 480 x H 390 mm
- 20.8 kg

The compact meat grinder FW120 with its removable components ensures top hygiene and easy cleaning. Thanks to reverse running, the meat is smoothly transported in both directions, avoiding blockages.



- Equipped with 2 perforated disks: 4.5 mm, 8 mm



- Reverse running



- Easy cleaning
- Removable mixing unit
- Removable grinder funnel
- Removable grinder

370253

GTIN 4015613811192

RRP* 619,- €



Perforated disc FW120-45

- Material: Stainless steel
- Properties: 4.5 mm perforation
- Size: W 70 x D 70 x H 9 mm
- Weight: 0.21 kg
- GTIN: 4015613878300



370259

RRP* 29,- €

Perforated disc FW120-80

- Material: Stainless steel
- Properties: Perforation 8 mm
- Size: W 70 x D 70 x H 9 mm
- Weight: 0.19 kg
- GTIN: 4015613878294



370258

RRP* 29,- €

Knife FW120

- Material: Stainless steel
- Properties: 4-wing
- Size: W 60 x D 60 x H 11 mm
- Weight: 0.04 kg
- GTIN: 4015613878287



370257

RRP* 19,- €



Meat grinder FW200



Meat grinder with reverse run – for processing large quantities of meat of up to 200 kg per hour. The high-performance unit also impresses in combination with the optionally available hamburger press FW200.



- Material grinder funnel
- Material gears
- Output max.
- Diameter disks
- Diameter filling shaft
- Overload protection
- Properties

- Including

- Power load
- Size
- Weight

Stainless steel

Stainless steel

200 kg / hour

82 mm

50 mm

No

All attached parts are made from stainless steel and are dishwasher-suitable

1 perforated disk 4.5 mm

1 stainless steel knife, 4-wing

1 stamper

1.47 kW | 230 V | 50 Hz

W 500 x D 435 x H 445 mm

30.8 kg



- Diameter of disks: 82 mm
- Diameter filling shaft: 50 mm



- Detachable grinding funnel and grinding unit



- Including:
1 perforated disk 4.5 mm
1 stainless steel blade, 4-blade
1 plug

370235

GTIN 4015613702218



RRP 2,498,- €

Perforated disc FW200

- Material: Stainless steel
- Properties: 4.5 mm perforation
- Size: W 82 x D 82 x H 9 mm
- Weight: 0.22 kg
- GTIN: 4015613758503



370302

RRP 49,- €

Knife FW200

- Material: Stainless steel
- Properties: 4-wing
- Size: W 75 x D 75 x H 33 mm
- Weight: 0.06 kg
- GTIN: 4015613758497



370301

RRP 29,- €

Meat grinder FW500



This meat grinder with extra large filling chute and ventilated motor produces up to 500 kg per hour. The removeable mincing unit enables HACCP-compliant storage in the refrigerator.



- Material grinder tunnel
- Material gears
- Output max.
- Diameter disks
- Diameter filling shaft
- Overload protection
- Removeable mincer

Aluminium

Stainless steel

500 kg / hour

100 mm

76 mm

Yes

Yes

Enables HACCP-compliant storage in the refrigerator

All attached stainless steel parts and the mincer are dishwasher-safe

Large filling chute

2.2 kW | 400 V | 50 Hz

3 NAC

Pluggable

- Properties

- Power load

- Equipment connection

	Under system	Including	Size	Weight	Code-No.	RRP*	GTIN
FW500	No	1 perforated disk 6 mm 1 stainless steel knife, 4-wing 1 stamper	W 305 mm D 470 mm H 500 mm	40.8 kg	370238	2,798,- €	4015613739519
FW500US	Yes	2 perforated disks 6 mm 2 stainless steel knives, 3-wing 1 stamper	W 415 mm D 565 mm H 680 mm	42.2 kg	370239	3,098,- €	4015613762463



Component parts

Perforated disc FW500

- Material: Carbon steel
- Properties: Perforation 6 mm
- Size: W 97 x D 97 x H 9 mm
- Weight: 0.29 kg
- GTIN: 4015613775814

370243

RRP 59,- €



Knife FW500

- Material: Carbon steel
- Properties: 4-wing
- Size: W 90 x D 90 x H 13 mm
- Weight: 0.1 kg
- GTIN: 4015613775807

370242

RRP 39,- €



Perforated disc FW500US/4,5

- Material: Carbon steel
- Properties: 4.5 mm perforation
- Size: W 97 x D 97 x H 10 mm
- Weight: 0.29 kg
- GTIN: 4015613775890

370249

RRP 51,- €



Perforated disc FW500US/6

- Material: Carbon steel
- Properties: Perforation 6 mm
- Size: W 97 x D 97 x H 6 mm
- Weight: 0.3 kg
- GTIN: 4015613889573

371001

RRP 51,- €



Perforated disc FW500US/8

- Material: Carbon steel
- Properties: Perforation 8 mm
- Size: W 97 x D 97 x H 8 mm
- Weight: 0.3 kg
- GTIN: 4015613775876

370248

RRP 51,- €



Precutter FW500US

- Material: Carbon steel
- Size: W 96 x D 96 x H 8 mm
- Weight: 0.29 kg
- GTIN: 4015613775852

370247

RRP 51,- €



Knife FW500US

- Material: Carbon steel
- Properties: 3-wing
- Size: W 80 x D 80 x H 13 mm
- Weight: 0.15 kg
- GTIN: 4015613775838

370246

RRP 53,- €



Potato peeling machine 5KG



- Rpm max.
- Speed control
- Overload protection
- Timer
- Water connection

240 r. / min.
1 level
Yes
Yes
3/4"



- ▶ Timer
- ▶ Time setting: 0 - 5 minutes

	Storage capacity	Output max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
Potato peeling machine 5KG	5 kg	70 - 100 kg / hour	0.55 kW 230 V 50 Hz	W 630 mm D 540 mm H 805 mm	37.6 kg	120178	1,598,- €	4015613811086
Potato peeling machine 10KG	10 kg	130 kg / hour	0.75 kW 230 V 50 Hz	W 660 mm D 680 mm H 870 mm	38.2 kg	120198	1,898,- €	4015613714899



Salad spinner K1-12L



For effective, reliable and hygienic preparation of crisp salads and fresh vegetables, its advantages include easy handling and cleaning.



- Material
- Drive
- Special features

Plastic
Crank handle
Also suitable for drying vegetables



- ▶ Centrifugal sieve, can be removed



- ▶ Drain hose: 1.6 metres

	Content	Water outlet	Size	Weight	Code-No.	RRP*	GTIN
K1-12L	12 litres	-	W 320 mm D 320 mm H 440 mm	2.2 kg	120710	132,- €	4015613678245
K1-25L	25 litres	Drain hose	W 420 mm D 420 mm H 520 mm	3.3 kg	120709	145,- €	4015613678586



Slicer PRO 300-G

Powerful and low maintenance – motorised slicer for demanding use in large kitchens and butcher shops. Designed for cutting cheese and cold meats.



• Material	Aluminum Plexiglas Plastic
• Design	Oblique cutter / gravity slice Motorised machine
• Designed for	Cheese Sausage Ham
• Diameter knife	300 mm
• Rpm max.	270 r. / min.
• Cutting length	250 mm
• Cutting height	220 mm
• Cutting thickness	1 - 30 mm
• With knife sharpener	Yes
• Blade guard	Single
• Cutting guide	Yes
• Holder for remainders	Yes
• Including	1 Knife 300 Basic 1 tool for blade replacement
• Power load	0.4 kW 230 V 50 Hz
• Size	W 547 x D 615 x H 545 mm
• Weight	36 kg



► Designed for cheese and cold meats



► Efficient residue holder



► Easy cleaning

174302

GTIN 4015613382131



RRP* 3,149,- €

Component parts

Blade Basic 300

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 21 mm
- Weight: 1.6 kg
- GTIN: 4015613837130



174064

RRP* 149,- €

Blade 300, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 23 mm
- Weight: 2.1 kg
- GTIN: 4015613658339



174058

RRP* 235,- €

Blade 300, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 23 mm
- Weight: 2.1 kg
- GTIN: 4015613658346



174059

RRP* 245,- €



The design of the optimised slicing machine stands out thanks to many technical features. The high-performance oblique slicer in 5 different sizes has a holder for remainders, a blade sharpener, a cutting guide and a two-fold blade guard as well as a solenoid switch to guarantee safety.



- Material
- Design
- Designed for
- With knife sharpener
- Blade guard
- Cutting guide
- Holder for remainders

Aluminium
Plexiglas
Plastic
Oblique cutter / gravity slice
Sausage
Yes
2-fold
Yes
Yes



► Designed for cold cuts



► Efficient holder for remainders



► Clean cutting guide



► Colour red

	Diameter knife	Cutting length	Cutting height	Power load	Size	Weight	Code-No.	RRP*	GTIN
195 Plus	195 mm	185 mm	130 mm	0.11 kW 230 V 50 Hz	W 335 mm D 440 mm H 340 mm	11.2 kg	174196	489,- €	4015613683188
220 Plus	220 mm	205 mm	135 mm	0.11 kW 230 V 50 Hz	W 410 mm D 475 mm H 360 mm	14 kg	174221	529,- €	4015613683195
250 Plus	250 mm	195 mm	140 mm	0.13 kW 230 V 50 Hz	W 435 mm D 510 mm H 385 mm	14.8 kg	174251	519,- €	4015613684064
275 Plus	275 mm	180 mm	150 mm	0.13 kW 230 V 50 Hz	W 435 mm D 520 mm H 385 mm	16.9 kg	174276	709,- €	4015613673189
300 Plus	300 mm	230 mm	175 mm	0.2 kW 230 V 50 Hz	W 480 mm D 630 mm H 460 mm	21.1 kg	174301	898,- €	4015613683201
300 R Plus	300 mm	230 mm	175 mm	0.2 kW 230 V 50 Hz	W 480 mm D 630 mm H 460 mm	21.1 kg	174305	899,- €	4015613639271



Component parts

**Blade Basic 195**

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 195 mm
- Size: W 195 x D 195 x H 15 mm
- Weight: 0.69 kg
- GTIN: 4015613637093

174060

RRP 39,- €

**Blade 195, serrated blade**

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 195 mm
- Size: W 195 x D 195 x H 13 mm
- Weight: 0.64 kg
- GTIN: 4015613658254

174050

RRP 38,- €

**Blade 195, non-stick coated**

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 195 mm
- Size: W 195 x D 195 x H 13 mm
- Weight: 0.64 kg
- GTIN: 4015613658261

174051

RRP 112,- €

Blade Basic 220

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 220 mm
- Size: W 220 x D 220 x H 16 mm
- Weight: 0.79 kg
- GTIN: 4015613637109

174061

RRP 59,- €

Blade 220, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 220 mm
- Size: W 220 x D 220 x H 15 mm
- Weight: 0.67 kg
- GTIN: 4015613658278

174052

RRP 102,- €

Blade 220, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 220 mm
- Size: W 220 x D 220 x H 15 mm
- Weight: 0.67 kg
- GTIN: 4015613658285

174053

RRP 112,- €

Blade Basic 250

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 250 mm
- Size: W 250 x D 250 x H 18 mm
- Weight: 0.98 kg
- GTIN: 4015613637116

174062

RRP 69,- €

Blade 250, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 250 mm
- Size: W 250 x D 250 x H 18 mm
- Weight: 1.2 kg
- GTIN: 4015613658292

174054

RRP 112,- €

Blade 250, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 250 mm
- Size: W 250 x D 250 x H 18 mm
- Weight: 1.2 kg
- GTIN: 4015613658308

174055

RRP 125,- €

Blade Basic 275

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 275 mm
- Size: W 275 x D 275 x H 22 mm
- Weight: 1.53 kg
- GTIN: 4015613637123

174063

RRP 119,- €

Blade 275, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 275 mm
- Size: W 275 x D 275 x H 22 mm
- Weight: 1.5 kg
- GTIN: 4015613658315

174056

RRP 205,- €

Blade 275, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 275 mm
- Size: W 275 x D 275 x H 22 mm
- Weight: 1.5 kg
- GTIN: 4015613658322

174057

RRP 239,- €

Blade Basic 300

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 21 mm
- Weight: 1.6 kg
- GTIN: 4015613637130

174064

RRP 149,- €

Blade 300, serrated blade

- Design knife: Corrugated edge
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 23 mm
- Weight: 2.1 kg
- GTIN: 4015613658339

174058

RRP 235,- €

Blade 300, non-stick coated

- Design knife: Non-stick coating
- Designed for: Sausage
- Material: Stainless steel, Teflon-coated
- Diameter knife: 300 mm
- Size: W 300 x D 300 x H 23 mm
- Weight: 2.1 kg
- GTIN: 4015613658346

174059

RRP 245,- €

Vacuum packaging machine 305/15L



Varied functions for flexible use – whether for gentle or normal air vacuuming, vacuuming with vacuum containers, marinating or sealing.



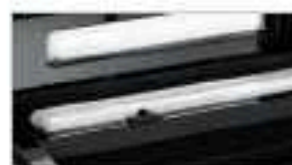
Power
230 V



• Length welding rod	305 mm
• Number of welded joints	1
• Welding duration can be regulated	2 levels
• Vacuum pump	15 l/min. (0.9 m³/h)
• Maximum vacuum	-800 mbar
• Vacuuming intensity can be regulated	yes
• Properties	Roll holder with integrated blade
• Including	1 vacuuming film roll (width 22 cm, length 3 m) 1 vacuuming film roll (width 28 cm, length 3 m) 1 connecting hose (for external vacuuming)
• Power load	0.13 kW 230 V 50 Hz
• Size	W 400 x D 180 x H 92 mm
• Weight	2.5 kg



- Combined vacuuming and sealing
- Sealing
- Marinating
- Vacuuming with vacuum containers (available separately)



- Roll holder with integrated blade



- Connection for vacuum containers

300748

GTIN 4015613110907



RRP* 149,- €

Vacuum packaging machine 315/20L

Give food a longer life! It's just one advantage of using a vacuum packaging machine. After being packed air-tight, foods can be refrigerated or frozen, further processed and served by the portion. This optimises food usage and prevents waste.



Power
230 V



• Length welding rod	315 mm
• Number of welded joints	1
• Welding duration can be regulated	No
• Vacuum pump	20 L / min. (approx. 1.2 m³ / hours)
• Maximum vacuum	-980 mbar
• Vacuuming intensity can be regulated	yes
• Including	1 vacuuming film roll (width 28 cm, length 6 m)
• Power load	0.22 kW 230 V 50 Hz
• Size	W 397 x D 345 x H 105 mm
• Weight	4.9 kg



- Combined vacuuming and sealing
- Marinating
- Sealing
- Vacuuming with vacuum container (available separately)



- Roll holder with integrated blade



- Connection for vacuum containers

300750

GTIN 4015613811451



RRP* 375,- €

Vacuum packaging machine 420/20L



Always ready: The vacuum packaging machine is ready for immediate use with the roll holder and integrated blade. The unit is best suited to vacuuming, marinating and sealing smaller quantities.



• Length welding rod	420 mm
• Number of welded joints	2
• Welding duration can be regulated	2 levels
• Vacuum pump	20 L / min. (approx. 1.2 m³ / hour)
• Maximum vacuum	-900 mbar
• Properties	Roll holder with integrated blade
• Including	1 vacuuming film roll (40 cm x 6 m)
• Power load	0.36 kW 230 V 50 Hz
• Size	W 500 x D 395 x H 140 mm
• Weight	6.8 kg



- ▶ Combined vacuuming and sealing
- ▶ Sealing
- ▶ Marinating
- ▶ Vacuuming using vacuuming container (available as an option)



- ▶ Roll holder with integrated blade



- ▶ Connection for vacuuming container

300746

GTIN: 4015613680257



RRP* 489,- €

Component parts

Vacuum sealer roll set 220

- Set comprises: 2 vacuum film rolls
- Film thickness: 80 µm
- Width roll: 22 cm
- Length roll: 5 m
- Sous-Vide suitable: Yes
- Size: W 220 x D 40 x H 40 mm
- Weight: 0.46 kg
- GTIN: 4015613474946



300418

RRP* 17.50 €

Vacuum sealer roll set 280

- Set comprises: 2 vacuum film rolls
- Film thickness: 80 µm
- Width roll: 28 cm
- Length roll: 5 m
- Sous-Vide suitable: Yes
- Size: W 50 x D 280 x H 50 mm
- Weight: 0.51 kg
- GTIN: 4015613474953



300419

RRP* 19.50 €

Vacuum container

- Material: Plastic
- Content: 1.5 litre(s)
- Stackable: Yes
- Size: W 135 x D 135 x H 180 mm
- Weight: 0.3 kg
- GTIN: 4015613632445



300422

RRP* 33,- €

Vacuuming sealer roll set 400

- Set comprises: 2 vacuum film rolls
- Film thickness: 80 µm
- Width roll: 40 cm
- Length roll: 6 m
- Sous-Vide suitable: Yes
- Size: W 400 x D 65 x H 65 mm
- Weight: 0.87 kg
- GTIN: 4015613715742



300424

RRP* 24.50 €

Vacuum bag, structured

- Content: 20 litre(s)
- Bag size: 400 x 600 mm
- Film thickness: 90 µm
- Design: Soersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Order quantity unit: 1 box (50 bags)
- Size: W 600 x D 400 x H 1 mm
- Weight: 1.9 kg
- GTIN: 4015613473345



300414

RRP* 49,- €

Vacuum packaging machine K 300/60L



Everything under control: The chamber vacuum packaging machine is equipped with a glass lid and a manometer to monitoring underpressure. A clamp bar in the chamber prevents the vacuuming bag from slipping.



- Material lid: Glass
- Length welding rod: 300 mm
- Number of welded joints: 2
- Welding duration can be regulated: 3 - 9 seconds
- Chamber dimensions: W 305 x D 320 x H 80 mm
- Vacuum pump: 60 L / min. (approx. 4 m³ / hour)
- Maximum vacuum: -900 mbar
- Vacuuming intensity can be regulated: yes
- Properties: Vacuuming time: 20 - 99 seconds
Pressure display via manometer
Clip for vacuuming bag
- Including: 30 vacuuming bags (280 x 330 mm)
- Power load: 0.35 kW | 230 V | 50 Hz
- Size: W 375 x D 440 x H 271 mm
- Weight: 15.1 kg



- Combined vacuuming and sealing
- Manual sealing
- Marinating



- Vacuuming intensity can be regulated
- Sealing duration can be regulated: 3 - 9 seconds



- A clamp bar in the chamber prevents the vacuuming bag from slipping

300747

GTIN 4015613691254



RRP: 779,- €

Vacuum packaging machine K 290/77L



Vacuuming, marinating and sealing — this chamber vacuum packaging machine with its 5 controllable intensity levels offers diverse possibilities for storing and preparing food.



- Material lid: Polymethyl methacrylate (PMMA)
- Length welding rod: 290 mm
- Number of welded joints: 1
- Welding duration can be regulated: 0 - 6 seconds
- Chamber dimensions: W 350 x D 300 x H 80 mm
- Vacuum pump: approx. 77 L / min. (4.62 m³ / hour)
- Maximum vacuum: -999 mbar
- Vacuuming intensity can be regulated: yes
- Power load: 0.63 kW | 230 V | 50 Hz
- Size: W 360 x D 520 x H 350 mm
- Weight: 21.8 kg



- Combined vacuuming and sealing
- Marinating



- Vacuuming intensity can be regulated
- Sealing duration can be regulated: 0 - 6 seconds



300749

GTIN 4015613794821



RRP: 1,269,- €

Vacuum packaging machine K 250/150L



Powerful and solid chamber vacuum machine with intuitive control. Enclosed insert plates achieve height compensation in the chamber as required.



- Material lid: Plexiglas
- Length welding rod: 250 mm
- Number of welded joints: 1
- Welding duration can be regulated: 6 levels
- Chamber dimensions: W 256 x D 370 x H 125 mm
- Vacuum pump: 150 l / min. (8-9 m³ / hours)
- Maximum vacuum: -995 mbar
- Vacuuming intensity can be regulated: No
- Including: 2 insert plates for height compensation (250 x 300 x 17 mm)
- Power load: 0.5 kW | 230 V | 50 Hz
- Size: W 320 x D 540 x H 265 mm
- Weight: 29 kg



Functions: Combined vacuuming and sealing



Sealing duration can be regulated: 6 levels



300301

GTIN 4015613706353



RRP* 2,998,- €

Component parts

Vacuum bags G1,2L



- Designed for: External vacuuming units
- Film thickness: 90 µm
- Design: Sealsucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Order quantity unit: 1 box (50 bags)

	Content	Bag size	Size	Weight	Code-No.	RRP*	GTIN
G1,2L	1.2 litre(s)	160 x 250 mm	W 160 x D 250 x H 1 mm	0.32 kg	300411	11,- €	4015613459196
G2,5L	2.5 litre(s)	200 x 300 mm	W 200 x D 300 x H 1 mm	0.47 kg	300412	33.50 €	4015613459202
G7,5L	7.5 litre(s)	300 x 400 mm	W 300 x D 400 x H 1 mm	0.99 kg	300413	25,- €	4015613459219

Vacuum bags K1,2L



- Designed for: Chamber vacuuming units
- Film thickness: 90 µm
- Design: Smooth
- Sous-Vide suitable: Yes
- Order quantity unit: 1 pack (100 bags)

	Content	Bag size	Size	Weight	Code-No.	RRP*	GTIN
K1,2L	1.2 litre(s)	160 x 250 mm	W 160 x D 250 x H 1 mm	0.67 kg	300311	17.50 €	4015613610320
K2,5L	2.5 litre(s)	200 x 300 mm	W 200 x D 300 x H 1 mm	1.02 kg	300312	25,- €	4015613610337
K7,5L	7.5 litre(s)	300 x 350 mm	W 300 x D 350 x H 1 mm	1.74 kg	300313	45,- €	4015613610344



Our favourite part is the detail:

Bartscher quality must be noticeable at all times – even if it is a simple pot or gastronorm container.

We present our extensive range to you on the following pages.

KITCHEN ACCESSORIES

GN-container, Basic Line



CNS



- Material
- Norm
- Surface
- Stackable

Chrome-nickel steel
EN 631
Silk matt
Yes

GN containers acc. to EN 631 made of rustproof chrome nickel steel with silk matt surface

Gastronorm	Depth container	Content	Size	Weight	Code-No.	RRP*	GTIN
1/1 GN	20 mm	3.4 litre(s)	W 530 x D 325 x H 20 mm	0.12 kg	711020	11,- €	4015613695556
1/1 GN	40 mm	5 litre(s)	W 530 x D 325 x H 40 mm	0.85 kg	711040	14.50 €	4015613695570
1/1 GN	65 mm	9 litre(s)	W 530 x D 325 x H 65 mm	0.82 kg	711065	16.50 €	4015613695587
1/1 GN	100 mm	14 litre(s)	W 530 x D 325 x H 100 mm	1.1 kg	711100	19,- €	4015613695594
1/1 GN	150 mm	21 litre(s)	W 530 x D 325 x H 150 mm	1.5 kg	711150	28,- €	4015613695600
1/1 GN	200 mm	28 litre(s)	W 530 x D 325 x H 200 mm	1.8 kg	711200	34,- €	4015613695617
2/3 GN	20 mm	2.3 litre(s)	W 354 x D 325 x H 20 mm	0.48 kg	723020	9,- €	4015613695624
2/3 GN	40 mm	3 litre(s)	W 354 x D 325 x H 40 mm	0.6 kg	723040	10,- €	4015613695631
2/3 GN	65 mm	5.5 litre(s)	W 354 x D 325 x H 65 mm	0.64 kg	723065	12.50 €	4015613695648
2/3 GN	100 mm	9 litre(s)	W 355 x D 325 x H 100 mm	0.75 kg	723100	15.50 €	4015613695655
2/3 GN	150 mm	13 litre(s)	W 354 x D 325 x H 150 mm	0.5 kg	723150	20.50 €	4015613695662
2/3 GN	200 mm	18 litre(s)	W 354 x D 325 x H 200 mm	0.6 kg	723200	26,- €	4015613695679
1/2 GN	20 mm	1.6 litre(s)	W 325 x D 265 x H 20 mm	0.35 kg	712020	8.50 €	4015613695686
1/2 GN	40 mm	2 litre(s)	W 325 x D 265 x H 40 mm	0.44 kg	712040	9.50 €	4015613695693
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.45 kg	712065	10.50 €	4015613695709
1/2 GN	100 mm	6.5 litre(s)	W 325 x D 265 x H 100 mm	0.58 kg	712100	13.50 €	4015613695716
1/2 GN	150 mm	9.5 litre(s)	W 325 x D 265 x H 150 mm	0.83 kg	712150	18.50 €	4015613695723
1/2 GN	200 mm	12.5 litre(s)	W 325 x D 265 x H 200 mm	0.96 kg	712200	22.50 €	4015613695730
1/3 GN	20 mm	1.1 litre(s)	W 325 x D 176 x H 20 mm	0.25 kg	713020	7,- €	4015613695747
1/3 GN	40 mm	1.5 litre(s)	W 325 x D 176 x H 40 mm	0.32 kg	713040	9,- €	4015613695761
1/3 GN	65 mm	2.5 litre(s)	W 325 x D 176 x H 65 mm	0.36 kg	713065	10.50 €	4015613695778
1/3 GN	100 mm	4 litre(s)	W 325 x D 176 x H 100 mm	0.46 kg	713100	11.50 €	4015613695785
1/3 GN	150 mm	5.75 litre(s)	W 325 x D 176 x H 150 mm	0.69 kg	713150	16.50 €	4015613695792
1/3 GN	200 mm	7.8 litre(s)	W 325 x D 176 x H 200 mm	0.8 kg	713200	20.50 €	4015613695808
1/4 GN	20 mm	0.8 litre(s)	W 265 x D 162 x H 20 mm	0.18 kg	714020	5.75 €	4015613695822
1/4 GN	40 mm	1.6 litre(s)	W 265 x D 162 x H 40 mm	0.24 kg	714040	8.25 €	4015613695839
1/4 GN	65 mm	1.8 litre(s)	W 265 x D 162 x H 65 mm	0.22 kg	714065	9,- €	4015613695846
1/4 GN	100 mm	2.8 litre(s)	W 265 x D 162 x H 100 mm	0.36 kg	714100	10,- €	4015613695853
1/4 GN	150 mm	4 litre(s)	W 265 x D 162 x H 150 mm	0.52 kg	714150	14,- €	4015613695860
1/6 GN	65 mm	1 litre(s)	W 176 x D 162 x H 65 mm	0.2 kg	716065	7.25 €	4015613695877
1/6 GN	100 mm	1.6 litre(s)	W 176 x D 162 x H 100 mm	0.26 kg	716100	8.50 €	4015613695884
1/6 GN	150 mm	2.4 litre(s)	W 176 x D 162 x H 150 mm	0.38 kg	716150	11.50 €	4015613695891
1/9 GN	65 mm	0.6 litre(s)	W 176 x D 108 x H 65 mm	0.13 kg	719065	5.75 €	4015613695907
1/9 GN	100 mm	1 litre(s)	W 176 x D 108 x H 100 mm	0.22 kg	719100	8.50 €	4015613695914

Lid, Basic Line



CNS

Gastronorm	Weight	Code-No.	RRP*	GTIN
1/1 GN	0.3 kg	711311	14,- €	4015613695921
2/3 GN	0.3 kg	711323	13,- €	4015613695938
1/2 GN	0.25 kg	711312	11,- €	4015613695945
1/3 GN	0.2 kg	711313	9,- €	4015613695969
1/4 GN	0.15 kg	711314	7,- €	4015613695976
1/6 GN	0.1 kg	711316	5.50 €	4015613695983
1/9 GN	0.08 kg	711319	4,- €	4015613695990

GN container, Top Line



CNS 18/10
EN 631
High-gloss
Yes

Gastronom	Depth container	Content	Size	Weight	Code-No.	RRP*	GTIN
2/1 GN	20 mm	6.9 litre(s)	W 650 x D 530 x H 20 mm	1.8 kg	A120020	36,- €	4015613273662
2/1 GN	40 mm	10 litre(s)	W 650 x D 530 x H 40 mm	1.7 kg	A120040	39,- €	4015613271040
2/1 GN	65 mm	18.5 litre(s)	W 650 x D 530 x H 65 mm	2.5 kg	A120065	43,- €	4015613271057
2/1 GN	100 mm	28.5 litre(s)	W 650 x D 530 x H 100 mm	3.1 kg	A120103	49,- €	4015613271811
2/1 GN	150 mm	42.5 litre(s)	W 650 x D 530 x H 150 mm	3 kg	A120153	69,- €	4015613271828
1/1 GN	20 mm	3.4 litre(s)	W 530 x D 325 x H 20 mm	0.9 kg	A121025	19,- €	4016098166722
1/1 GN	40 mm	5 litre(s)	W 530 x D 325 x H 40 mm	1.1 kg	A121040	21,- €	4015613271064
1/1 GN	65 mm	9 litre(s)	W 530 x D 325 x H 65 mm	1.3 kg	A121065	24,- €	4016098162755
1/1 GN	100 mm	14 litre(s)	W 530 x D 325 x H 100 mm	1.4 kg	A121100	28,- €	4016098162762
1/1 GN	150 mm	21 litre(s)	W 530 x D 325 x H 150 mm	1.7 kg	A120610	39,- €	4016098101204
1/1 GN	200 mm	28 litre(s)	W 530 x D 325 x H 200 mm	2.1 kg	A121200	52,- €	4015613271071
2/4 GN	20 mm	1.6 litre(s)	W 530 x D 162 x H 20 mm	0.5 kg	A128020	12.50 €	4015613271118
2/4 GN	40 mm	2 litre(s)	W 530 x D 162 x H 40 mm	0.55 kg	A128040	15,- €	4015613271125
2/4 GN	65 mm	3.8 litre(s)	W 530 x D 162 x H 65 mm	0.75 kg	A128065	19,- €	4015613271132
2/4 GN	100 mm	6 litre(s)	W 530 x D 162 x H 100 mm	1 kg	A128100	26,- €	4015613271149
2/4 GN	150 mm	9 litre(s)	W 530 x D 162 x H 150 mm	1.2 kg	A128150	36,- €	4015613271156
2/3 GN	20 mm	2.3 litre(s)	W 354 x D 325 x H 20 mm	0.55 kg	A125020	13.50 €	4015613271194
2/3 GN	40 mm	3 litre(s)	W 354 x D 325 x H 40 mm	0.75 kg	A125040	17,- €	4015613271200
2/3 GN	65 mm	5.5 litre(s)	W 354 x D 325 x H 65 mm	0.83 kg	A125065	19,- €	4015613271217
2/3 GN	100 mm	9 litre(s)	W 354 x D 325 x H 100 mm	1.1 kg	A125100	24,- €	4015613271224
2/3 GN	150 mm	13 litre(s)	W 354 x D 325 x H 150 mm	1.4 kg	A125150	34,- €	4015613271231
2/3 GN	200 mm	18 litre(s)	W 354 x D 325 x H 200 mm	1.6 kg	A125200	42,- €	4015613271248
1/2 GN	20 mm	1.6 litre(s)	W 325 x D 265 x H 20 mm	0.45 kg	A122020	10.50 €	4015613271088
1/2 GN	40 mm	2 litre(s)	W 325 x D 265 x H 40 mm	0.6 kg	A122040	12,- €	4015613271095
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.6 kg	A122065	18.50 €	4016098162779
1/2 GN	100 mm	6.5 litre(s)	W 325 x D 265 x H 100 mm	0.7 kg	A122100	17,- €	4016098162786
1/2 GN	150 mm	9.5 litre(s)	W 325 x D 265 x H 150 mm	1.1 kg	A120620	25.50 €	4015613278988
1/2 GN	200 mm	12.5 litre(s)	W 325 x D 265 x H 200 mm	1.2 kg	A122200	35,- €	4015613271101
1/3 GN	20 mm	1.1 litre(s)	W 325 x D 176 x H 20 mm	0.25 kg	A123020	9,- €	4015613271255
1/3 GN	40 mm	1.5 litre(s)	W 325 x D 176 x H 40 mm	0.4 kg	A123040	10.50 €	4015613271262
1/3 GN	65 mm	2.5 litre(s)	W 325 x D 176 x H 65 mm	0.45 kg	A123065	12,- €	4016098162793
1/3 GN	100 mm	4 litre(s)	W 325 x D 176 x H 100 mm	0.55 kg	A123100	17,- €	4016098162809
1/3 GN	150 mm	5.75 litre(s)	W 325 x D 176 x H 150 mm	0.6 kg	A123150	25,- €	4016098101266
1/3 GN	200 mm	7.8 litre(s)	W 325 x D 176 x H 200 mm	0.9 kg	A123200	31,- €	4015613271279
1/4 GN	20 mm	0.8 litre(s)	W 265 x D 162 x H 20 mm	0.2 kg	A124020	7,- €	4015613271163
1/4 GN	65 mm	1.8 litre(s)	W 265 x D 162 x H 65 mm	0.3 kg	A124065	10,- €	4015613271170
1/4 GN	100 mm	2.8 litre(s)	W 265 x D 162 x H 100 mm	0.45 kg	A124100	12,- €	4016098170354
1/4 GN	150 mm	4 litre(s)	W 265 x D 162 x H 150 mm	0.65 kg	A120640	19.50 €	4016098101297
1/4 GN	200 mm	5.5 litre(s)	W 265 x D 162 x H 200 mm	0.85 kg	A124200	25,- €	4015613271187
1/6 GN	65 mm	1 litre(s)	W 176 x D 162 x H 65 mm	0.2 kg	A126065	8.50 €	4016098170385
1/6 GN	100 mm	1.6 litre(s)	W 176 x D 162 x H 100 mm	0.3 kg	A126100	10.50 €	4016098170378
1/6 GN	150 mm	2.4 litre(s)	W 176 x D 162 x H 150 mm	0.35 kg	A120650	19,- €	4016098101327
1/6 GN	200 mm	3.4 litre(s)	W 176 x D 162 x H 200 mm	0.45 kg	A126200	29,- €	4015613271286
1/9 GN	65 mm	0.6 litre(s)	W 176 x D 108 x H 65 mm	0.1 kg	A129065	9,- €	4016098169181
1/9 GN	100 mm	1 litre(s)	W 176 x D 108 x H 100 mm	0.2 kg	A129100	10.50 €	4016098169198

GN container perforated, Top Line



CNS
18/10



- Material
- Norm
- Surface
- Design
- Stackable

CNS 18/10
EN 631
High-gloss
With perforation (holes)
Yes

Gastronorm	Depth container	Content	Size	Weight	Code-No.	RRP*	GTIN
1/1 GN	85 mm	9 litre(s)	W 530 x D 325 x H 85 mm	1.1 kg	A101065	36,- €	4016098175229
1/1 GN	100 mm	14 litre(s)	W 530 x D 325 x H 100 mm	1.4 kg	A101100	42,- €	4016098175236
1/1 GN	150 mm	21 litre(s)	W 530 x D 325 x H 150 mm	1.6 kg	A101150	56,- €	4016098175243
2/3 GN	65 mm	5.5 litre(s)	W 354 x D 325 x H 65 mm	0.9 kg	A103065	27,- €	4015613278940
2/3 GN	100 mm	9 litre(s)	W 354 x D 325 x H 100 mm	0.95 kg	A103100	35,- €	4015613487618
2/3 GN	150 mm	13 litre(s)	W 354 x D 325 x H 150 mm	1 kg	A103150	49,- €	4015613487625
1/2 GN	85 mm	4 litre(s)	W 325 x D 265 x H 85 mm	0.65 kg	A102065	21,- €	4016098175199
1/2 GN	100 mm	6.5 litre(s)	W 325 x D 265 x H 100 mm	0.7 kg	A102100	26,- €	4016098175205
1/2 GN	150 mm	9.5 litre(s)	W 325 x D 265 x H 150 mm	0.95 kg	A102150	32,- €	4016098175212

Lid



CNS
18/10

Gastronorm	Weight	Code-No.	RRP*	GTIN
1/1 GN	1 kg	A120615	20,- €	4016098101211
2/3 GN	0.65 kg	A120634	14,- €	4015613271293
1/2 GN	0.45 kg	A120625	12,- €	4016098101242
1/3 GN	0.3 kg	A120635	10,- €	4016098101273
1/4 GN	0.2 kg	A120645	9,- €	4016098101303
1/6 GN	0.18 kg	A120655	5,- €	4016098101334
1/9 GN	0.1 kg	A120649	5.50 €	4016098169204

Lid with spoon recess



CNS
18/10

Gastronorm	Weight	Code-No.	RRP*	GTIN
1/1 GN	0.95 kg	A120616	22,- €	4016098101228
2/3 GN	0.6 kg	A120637	16,- €	4015613271309
1/2 GN	0.4 kg	A120626	14,- €	4016098101259
1/3 GN	0.3 kg	A120636	12.50 €	4016098101280
1/4 GN	0.25 kg	A120646	10.50 €	4016098101310
1/6 GN	0.15 kg	A120656	9,- €	4016098101341

Lid with sealing



CNS
18/10

Gastronorm	Weight	Code-No.	RRP*	GTIN
1/1 GN	0.95 kg	A120615D	52,- €	4015613409054
2/3 GN	0.55 kg	A120634D	44,- €	4015613409061
1/2 GN	0.4 kg	A120625D	34,- €	4015613409078
1/3 GN	0.3 kg	A120635D	29,- €	4015613409085
1/4 GN	0.2 kg	A120645D	28,- €	4015613409092
1/6 GN	0.1 kg	A120655D	21,- €	4015613409108

Component parts

Intermediate bar, 325 mm

- Size: W 330 x D 20 x H 35 mm
- Weight: 0.1 kg
- GTIN: 4016098101181

A120601

RRP 8.50 €

Intermediate bar, 530 mm

- Size: W 530 x D 20 x H 35 mm
- Weight: 0.15 kg
- GTIN: 4016098101198

A120602

RRP 10,- €

Tray GN



CNS 18/10
EN 631
Silk matt
Yes
Yes

Gastronorm	Depth container	Content	Size	Weight	Code-No.	RRP*	GTIN
2/1 GN	20 mm	6.9 litre(s)	W 650 x D 530 x H 20 mm	2.2 kg	A101181	49,- €	4015613271699
2/1 GN	40 mm	10 litre(s)	W 650 x D 530 x H 40 mm	2 kg	A101182	59,- €	4015613271705
2/1 GN	65 mm	18.5 litre(s)	W 650 x D 530 x H 65 mm	2.5 kg	A101183	63,- €	4015613271712
1/1 GN	20 mm	3.5 litre(s)	W 530 x D 325 x H 20 mm	1.5 kg	A101185	29,- €	4015613271729
1/1 GN	40 mm	5 litre(s)	W 530 x D 325 x H 40 mm	1.5 kg	A101186	32,- €	4015613271736
1/1 GN	65 mm	9 litre(s)	W 530 x D 325 x H 65 mm	1.7 kg	A101187	37,- €	4015613271743
1/2 GN	20 mm	1.6 litre(s)	W 325 x D 265 x H 25 mm	0.7 kg	A101190	16,- €	4015613271750
1/2 GN	40 mm	2 litre(s)	W 325 x D 265 x H 40 mm	0.75 kg	A101191	20,- €	4015613271767
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.8 kg	A101192	22,- €	4015613271774
2/3 GN	20 mm	2.3 litre(s)	W 354 x D 325 x H 20 mm	1.2 kg	A101195	20,- €	4015613271781
2/3 GN	40 mm	3 litre(s)	W 355 x D 325 x H 40 mm	1.1 kg	A101196	27,- €	4015613271798
2/3 GN	65 mm	5.5 litre(s)	W 354 x D 325 x H 65 mm	0.75 kg	A101197	30,- €	4015613271804

Grid GN



CNS 18/10
- Material

CNS 18/10

Gastronorm	Size	Weight	Code-No.	RRP*	GTIN
2/1 GN	W 650 x D 530 x H 10 mm	1.9 kg	A101092	59,- €	4016098175267
1/1 GN	W 325 x D 530 x H 10 mm	0.95 kg	A101091	39,- €	4016098175250
1/2 GN	W 330 x D 265 x H 55 mm	0.75 kg	786009	45,- €	4015613815275
2/3 GN	W 355 x D 325 x H 8 mm	0.74 kg	134091	25,- €	4015613890319

Shelf perforated, GN



CNS 18/10
- Material
- Design

CNS 18/10
With perforation (holes)

Gastronorm	Size	Weight	Code-No.	RRP*	GTIN
1/1 GN	W 467 x D 269 x H 18 mm	0.8 kg	A101161	33,- €	4015613271644
1/2 GN	W 250 x D 195 x H 17 mm	0.4 kg	A101162	25,- €	4015613271651
1/3 GN	W 262 x D 110 x H 30 mm	0.3 kg	A101163	18,- €	4015613271682



*RRP: Recommended Retail Price - all prices are recommendations only. The reseller is free to set his own sales prices. | Subject to technical amendments.

Label holder 610-1AL



This note holder makes it easy to keep track of all of your orders. It's a useful addition to any organised kitchen or service area.

- Material: Aluminium
- Material casters: Glass



► Self-attachment to the wall using screws



► Good note retention thanks to glass spheres inside the bar



► Easy and quick to use during work

	Design	Size	Weight	Code-No.	RRP*	GTIN
Label holder 610-1AL	610 mm wide	W 610 mm D 60 mm H 20 mm	0.5 kg	A256061V	24,- €	4015613799513
Label holder 910-1AL	910 mm wide	W 910 mm D 60 mm H 20 mm	0.7 kg	A256091V	29,- €	4015613799520
Label holder 1200-1AL	1.200 mm wide	W 1.205 mm D 60 mm H 20 mm	0.85 kg	256120	35,- €	4015613868530

Cutlery tray 1/1GN polypropylene



- Material: Polypropylene
- Colour: Grey
- Gastronorm: 1/1 GN
- Number of shelves: 4
- Stackable: Yes
- Size: W 530 x D 325 x H 100 mm
- Weight: 0.7 kg

A500410

GTIN 4015613584164

RRP* 10,- €

Cutlery holder BK40L



This cutlery holder is perfect for canteens, buffets and self-service areas. The material quality and fact that the optionally available cutlery pots can be removed provide the perfect prerequisites for hygienic cleaning.

CNS

- Number of shelves: 4
- Designed for: 4 cutlery holders, Ø 90 mm, H 140 mm
- Not included in delivery: Cutlery holder
- Size: W 504 x D 150 x H 192 mm
- Weight: 1.5 kg

500449

GTIN 4015613833132

RRP* 39,- €

Cutlery holder BK40H



This cutlery holder is perfect for canteens, buffets and self-service areas. The material quality and fact that the optionally available cutlery pots can be removed provide the perfect prerequisites for hygienic cleaning.

CNS

- Number of shelves: 4
- Designed for: 4 cutlery holders, Ø 90 mm, H 140 mm
- Not included in delivery: Cutlery holder
- Size: W 180 x D 480 x H 475 mm
- Weight: 2.7 kg

500443

GTIN 4015613833149

RRP 79,- €

Cutlery holder BK40



This cutlery holder is ideal for canteens, buffets and self-service areas. Thanks to the choice of material and the fact that the optional cutlery basket can be removed, this holder enables the most hygienic cleaning possible.

CNS

- Number of shelves: 4
- Designed for: 4 cutlery holders, Ø 90 mm, H 140 mm
- Not included in delivery: Cutlery holder
- Size: W 265 x D 304 x H 202 mm
- Weight: 1.3 kg

500445

GTIN 4015613803029

RRP 43,- €

Cutlery holder BK60



This cutlery holder is ideal for canteens, buffets and self-service areas. Thanks to the choice of material and the fact that the optional cutlery basket can be removed, this holder enables the most hygienic cleaning possible.

CNS

- Number of shelves: 6
- Designed for: 6 cutlery holders, Ø 90 mm, H 140 mm
- Not included in delivery: Cutlery holder
- Size: W 385 x D 304 x H 206 mm
- Weight: 1.6 kg

500446

GTIN 4015613803036

RRP 52,- €

Component parts

Cutlery holder BKCNS

- Material: Chrome-nickel steel
- Diameter: 90 mm
- Size: W 115 x D 115 x H 138 mm
- Weight: 0.2 kg
- GTIN: 4015613812786

500447

RRP 9.50 €



Cutlery holder BKKST

- Material: Plastic
- Colour: White
- Diameter: 90 mm
- Size: W 99 x D 99 x H 141 mm
- Weight: 0.08 kg
- GTIN: 4015613812793

500448

RRP 2,- €



Salt shaker 300



This 300 ml salt cellar can actually be used for much more than salt: It's also suitable for spices, sugar, and flour.

- Material: Aluminium
- Design: With screw-on lid
- Designed for: Salt, Spices, Sugar, Flour
- Order quantity unit: 1 box (6 salt shaker)

	Content	Size	Weight	Code-No.	RRP*	GTIN
Salt shaker 300	300 ml	W 70 x D 70 x H 115 mm	0.06 kg	680654	29,- €	4015613762036
Salt shaker 650	650 ml	W 85 x D 85 x H 190 mm	0.11 kg	680655	62,- €	4015613762050

Wok pan W385F

The versatile wok for a flat base for professional kitchens: suitable for various hobs, ideal for roasting, steaming and frying - the solution to meet the highest expectations. Impressively efficient with top-quality cooking results.



CMS
18/19

- Content: 5.75 litre(s)
- Diameter: 365 mm
- Height pan without lid: 90 mm
- Design base: Flat
- Diameter surface: 145 mm
- Induction-suitable: Yes
- Properties: Optimal heat transfer thanks to three-layer sandwich base
- Size: W 395 x D 660 x H 92 mm
- Weight: 1.58 kg

106002

GTIN 4015613855752

RRP* 89,- €

Frying pan E180-D1



PREMIUM
100

A real all-rounder in every kitchen - whether frying, roasting, or heating food, this stainless steel frying pan and matching lid are ideal for use on any hob.

- Roasting surface design: Stainless steel
- Material handle(s): Brushed
- Handle properties: Stainless steel
- Induction-suitable: Thermally insulated
- Including: Yes
- 1 lid

	Inside diameter	Diameter surface	Pan height	Size	Weight	Code-No.	RRP*	GTIN
E180-D1	180 mm	125 mm	65 mm	W 200 x D 350 x H 110 mm	0.95 kg	100454	42,- €	4015613773209
E200-D1	200 mm	145 mm	65 mm	W 400 x D 221 x H 112 mm	0.96 kg	100456	46,- €	4015613773216
E240-D1	240 mm	190 mm	75 mm	W 260 x D 486 x H 98 mm	1.3 kg	100457	52,- €	4015613773223

Cooking pot E3L-SG1



This stainless steel cooking pot is an all-rounder on all types of stove. With its fixed, long handle, it guarantees optimum handling in the kitchen.



- With pouring rim
- Induction-suitable
- Detachable handle
- Including

Yes
Yes
No
1 lid

	Content	Diameter surface	Size	Weight	Code-No.	RRP*	GTIN
Cooking pot E3L-SG1	3 litre(s)	158 mm	W 200 mm D 365 mm H 170 mm	1.1 kg	100450	49,- €	4015613773162
Cooking pot E4L-SG1	4 litre(s)	175 mm	W 222 mm D 407 mm H 178 mm	1.3 kg	100451	55,- €	4015613773179
Cooking pot E6,7L-SG1	6.7 litre(s)	215 mm	W 485 mm D 265 mm H 200 mm	2 kg	100452	72,- €	4015613773186
Cooking pot E10,4L-SG1	10.4 litre(s)	250 mm	W 560 mm D 310 mm H 220 mm	2.7 kg	100453	87,- €	4015613773193

Cooking pot E6,1L-1



This stainless steel cooking pot is an all-rounder on all types of stove. The heat-insulated handles enable safe handling during work in the kitchen.



- With pouring rim
- Induction-suitable
- Handle properties
- Including

Yes
Yes
Thermally insulated
1 lid

	Content	Diameter surface	Size	Weight	Code-No.	RRP*	GTIN
Cooking pot E6,1L-1	6.1 litre(s)	175 mm	W 295 mm D 220 mm H 240 mm	1.7 kg	100446	59,- €	4015613773124
Cooking pot E10,4L-1	10.4 litre(s)	265 mm	W 420 mm D 325 mm H 210 mm	3.2 kg	100449	89,- €	4015613773155
Cooking pot E11L-1	11 litre(s)	215 mm	W 340 mm D 265 mm H 290 mm	2.4 kg	100447	83,- €	4015613773131
Cooking pot E16L-1	16 litre(s)	290 mm	W 355 mm D 443 mm H 270 mm	3.8 kg	100448	109,- €	4015613773148
Cooking pot 25L-D290	25 litre(s)	290 mm	W 320 mm D 320 mm H 326 mm	4.5 kg	100441	145,- €	4015613689660
Cooking pot 25L with lid	25 litre(s)	330 mm	W 430 mm D 430 mm H 275 mm	6.1 kg	100440	159,- €	4015613647746
Cooking pot 30L with lid	30 litre(s)	330 mm	W 430 mm D 430 mm H 325 mm	6.4 kg	100445	175,- €	4015613647753
Cooking pot 70L-D380	70 litre(s)	380 mm	W 450 mm D 450 mm H 450 mm	12 kg	100442	298,- €	4015613714851

Cookware set T4P1



Set comprises

- With pouring rim
- Induction-suitable
- Handle properties
- Size
- Weight

4 pots with a lid and 1 pan

Pot 1: contents 2 litres, Ø surface 16 cm, height 10 cm

Pot 2: contents 2.7 litres, Ø surface 18 cm, height 11 cm

Pot 3: contents 5.1 litres, Ø surface 24 cm, height 11.5 cm

Pot 4: contents 6.1 litres, Ø surface 20 cm, height 20 cm

Pan: contents 2.8 litres, Ø surface 24 cm, height 6.5 cm

Yes

Yes

Cold handle(s)

W 585 x D 340 x H 245 mm

6 kg

A130442

RRP* 142,- €

GTIN 4015613417158

Cookware set T4



Set comprises

- With pouring rim
- Induction-suitable
- Handle properties
- Size
- Weight

4 pots with a lid

Pot 1: contents 8 litres, Ø surface 24 cm, height 20 cm

Pot 2: contents 9 litres, Ø surface 26 cm, height 20.5 cm

Pot 3: contents 13 litres, Ø surface 28 cm, height 22.5 cm

Pot 4: contents 15 litres, Ø surface 30 cm, height 25 cm

Yes

Yes

Cold handle(s)

W 360 x D 315 x H 425 mm

9 kg

A130441

RRP* 215,- €

GTIN 4015613403977

Oven gloves 300



The pair of cotton oven gloves is highly heat resistant thanks to the integrated flame protection. The practical loop ensures a clean and tidy work area.

- Material
- Colour
- Heat resistant to
- Properties

Cotton 100 % (exterior)

Black

250 °C

With flame protection

With hanger

Fabric density: 640 g/m²

1 pair of oven gloves

• Scope of delivery

• Important information

Do not wash to maintain flame protection



A500513

	Size	Weight	Code-No.	RRP*	GTIN
Oven gloves 300	W 200 x D 300 x H 35 mm	0.23 kg	A500510	16,- €	4015613735467
Oven gloves 370	W 220 x D 370 x H 35 mm	0.28 kg	A500511	18,- €	4015613735474
Oven gloves 420	W 235 x D 420 x H 35 mm	0.36 kg	A500512	19,- €	4015613735481
Oven gloves 600	W 230 x D 600 x H 35 mm	0.51 kg	A500513	26,- €	4015613735498

Storage container 10L



A robust, stackable storage container for the hygienic storage of various grains and cereals as well as spices, rice, and noodles. This practical transparent, folding lid allows you to see which dried goods are in the container at a glance.



• Material

Polypropylene
Polycarbonate



• Lid properties

Attachment with folding lid: Detachable
Transparent folding lid, lockable in position
Yes

• Stackable

Yes



► Robust storage container



► Attachment with folding lid
► Transparent folding lid lockable in position



	Storage capacity	Including	Size	Weight	Code-No.	RRP*	GTIN
Storage container 10L	10 litre(s)	1 scoop	W 300 mm D 400 mm H 230 mm	1.2 kg	500384	32,- €	4015613752716
Storage container 24L	24 litre(s)	1 measuring beaker, 500 ml	W 300 mm D 590 mm H 435 mm	3.5 kg	500386	81,- €	4015613752723
Storage container 47L	47 litre(s)	1 measuring beaker, 500 ml	W 480 mm D 580 mm H 440 mm	5 kg	500387	95,- €	4015613752730

Storage container trolley 81L



A robust, mobile storage container for the hygienic storage of various grains and cereals as well as spices, rice, and noodles. The transparent lid allows you to see which dried goods are in the container at a glance.



• Material

Polypropylene
Polycarbonate



• Lid properties

Detachable
Integrated scoop holder
Sliding cover, transparent
Yes

• With casters

2 casters, 2 swivel casters

• Including

1 scoop

• Delivery state

Building kit (simple assembly)



► Mobile storage container
► 2 casters, 2 swivel casters



► Transparent sliding cover
► Detachable



	Storage capacity	Load-bearing capacity max.	Size	Weight	Code-No.	RRP*	GTIN
Storage container trolley 81L	81 litre(s)	77 kg	W 330 mm D 750 mm H 740 mm	9.9 kg	500381	189,- €	4015613752693
Storage container trolley 102L	102 litre(s)	103 kg	W 400 mm D 750 mm H 735 mm	10.8 kg	500383	219,- €	4015613752709

Magnetic strip 615AL



- Material: Aluminum
- Designed for: Knife, Scissors, Kitchen utensils
- Number of magnetic strips: 2
- Magnetic strip length: 610 mm
- Including: Attachment material
- Size: W 615 x D 18 x H 45 mm
- Weight: 0.5 kg



► Magnetic strip for knives, scissors, kitchen utensils & more



► Aluminum model



► Number of magnetic strips: 2

256025

GTN 4015613883018

RRP* 23,- €

Cutting board 40x30 W



- Material: Polyethylene
- Colour: White
- Cutting surface: 400 x 300 mm
- Board thickness: 15 mm
- Juice groove: No
- Properties: Food-safe, 4 rubber feet, anti-slip, Taste and smell-neutral, Dishwasher-suitable
- Size: W 400 x D 300 x H 20 mm
- Weight: 1.6 kg

A120587

GTN 4015613690338

RRP* 16,- €

Cutting board 48x37 W-RK



- Material: Plastic
- Colour: White
- Board thickness: 10 mm
- Juice groove: All-round
- Stopper edge: Yes



► Stopper edge



► Juice groove

The cutting board is equipped with two stopper edges, which on the one hand ensure a secure hold on the work surface and on the other hand prevent food from slipping off.

	Cutting surface	Size	Weight	Code-No.	RRP*	GTIN
Cutting board 48x37 W-RK	415 x 300 mm	W 480 x D 375 x H 45 mm	1.7 kg	A120583	22,- €	4015613716084
Cutting board PE, stop-edge, white	520 x 300 mm	W 580 x D 375 x H 45 mm	2.1 kg	A120588	27,- €	4015613405025

Cutting board Easy 53x32 B



- Material
- Cutting surface
- Board thickness
- Juice groove
- Properties

Polyethylene
530 x 325 mm
14 mm
No
Usable on both sides
Taste and smell-neutral
HACCP-compliant
Food-safe
Gentle on blades
Dishwasher-suitable
Shock and cut-proof
W 530 x D 320 x H 14 mm
2.2 kg



- Hygiene in focus
- Different coloured Cutting boards for the different food groups



- Board thickness: 14 mm
- Dishwasher-suitable

- Size
- Weight

	Colour	Code-No.	RRP*	GTIN
Cutting board Easy 53x32 W	White	A120542	19.50 €	4015613878010
Cutting board Easy 53x32 LI	Lilac	A120543	19.50 €	4015613878027
Cutting board Easy 53x32 GR	Green	A120544	19.50 €	4015613878034
Cutting board Easy 53x32 B	Blue	A120545	19.50 €	4015613878041
Cutting board Easy 53x32 R	Red	A120546	19.50 €	4015613878058
Cutting board Easy 53x32 BR	Brown	A120547	19.50 €	4015613878065
Cutting board Easy 53x32 GE	Yellow	A120548	19.50 €	4015613878072

Cutting board 60x40 W



- Material
- Cutting surface
- Board thickness
- Juice groove
- Properties

Polyethylene
600 x 400 mm
16 mm
No
Taste and smell-neutral
HACCP-compliant
Food-safe
Gentle on blades
Shock and cut-proof
Dishwasher-suitable
6 rubber feet, anti-slip
W 600 x D 400 x H 20 mm
3.5 kg



- Hygiene in focus
- Different coloured Cutting boards for the different food groups



- Board thickness: 16 mm
- Dishwasher-suitable

- Size
- Weight

	Colour	Code-No.	RRP*	GTIN
Cutting board 60x40 W	White	A120592	35.- €	4015613690346
Cutting board 60x40 LI	Lilac	A120527	35.- €	4015613837505
Cutting board 60x40 GR	Green	A120523	35.- €	4015613837475
Cutting board 60x40 B	Blue	A120522	35.- €	4015613837468
Cutting board 60x40 R	Red	A120521	35.- €	4015613837451
Cutting board 60x40 BR	Brown	A120526	35.- €	4015613837499
Cutting board 60x40 GE	Yellow	A120524	35.- €	4015613837482

Cutting board PRO



A focus on hygiene with the chopping board series PRO – differently coloured chopping boards for the different food groups.



- Material
- Board thickness
- Juice groove
- Properties

Polyethylene
20 mm
yes
Taste and smell-neutral
HACCP compliant
Food-safe
Gentle on blades
Shock and cut-proof
Dishwasher-suitable
Rubber feet, anti-slip



PRO 32x26



PRO 53x32



20 mm



- ▶ A focus on hygiene – chopping board series PRO
- ▶ Chopping boards in different colours to indicate the different food groups

- ▶ Board thickness: 20 mm
- ▶ Dishwasher-safe

- ▶ With juice rim
- ▶ Food-safe
- ▶ HACCP-compliant

	Colour	Cutting surface	Size	Weight	Code-No.	RRP*	GTIN
Cutting board PRO 32x26 W-R	White	290 x 225 mm	W 325 x D 265 x H 25 mm	1.6 kg	A120528	15,- €	4015613837512
Cutting board PRO 32x26 LI-R	Lilac	290 x 225 mm	W 325 x D 265 x H 25 mm	1.6 kg	A120537	15,- €	4015613837574
Cutting board PRO 32x26 GR-R	Green	290 x 225 mm	W 325 x D 265 x H 25 mm	1.6 kg	A120532	15,- €	4015613837543
Cutting board PRO 32x26 B-R	Blue	290 x 225 mm	W 325 x D 265 x H 25 mm	1.6 kg	A120531	15,- €	4015613837536
Cutting board PRO 32x26 R-R	Red	290 x 225 mm	W 325 x D 265 x H 25 mm	1.6 kg	A120529	15,- €	4015613837529
Cutting board PRO 32x26 BR-R	Brown	290 x 225 mm	W 325 x D 265 x H 25 mm	1.6 kg	A120534	15,- €	4015613837567
Cutting board PRO 32x26 GE-R	Yellow	290 x 225 mm	W 325 x D 265 x H 25 mm	1.6 kg	A120533	15,- €	4015613837550
Cutting board PRO 53x32 W-R	White	490 x 285 mm	W 530 x D 325 x H 24 mm	3.2 kg	A120511	29,- €	4015613710273
Cutting board PRO 53x32 LI-R	Lilac	490 x 285 mm	W 530 x D 325 x H 24 mm	3.2 kg	A120539	29,- €	4015613837598
Cutting board PRO 53x32 GR-R	Green	490 x 285 mm	W 530 x D 325 x H 24 mm	3.2 kg	A120512	29,- €	4015613712055
Cutting board PRO 53x32 B-R	Blue	490 x 285 mm	W 530 x D 325 x H 24 mm	3.2 kg	A120514	29,- €	4015613712079
Cutting board PRO 53x32 R-R	Red	490 x 285 mm	W 530 x D 325 x H 24 mm	3.2 kg	A120513	29,- €	4015613712062
Cutting board PRO 53x32 BR-R	Brown	490 x 285 mm	W 530 x D 325 x H 24 mm	3.2 kg	A120538	29,- €	4015613837581
Cutting board PRO 53x32 GE-R	Yellow	490 x 285 mm	W 530 x D 325 x H 24 mm	3.2 kg	A120515	29,- €	4015613712086

Component parts

Cutting board stands 60

- Material: Stainless steel
- Capacity: 6 cutting boards
- Dishwasher-suitable: Yes
- Size: W 265 x D 280 x H 305 mm
- Weight: 1.2 kg
- GTIN: 401561373722



A120516

RRP 33,- €

Blow torch 1300GK



- Gas type
- Ignition type
- Temperature range to
- Flame can be regulated
- Not included in delivery
- Important information

Butane
Piezo ignition
1,300 °C
Yes
Gas cartridge
A Bartscher gas cartridge is required for operation
W 190 x D 35 x H 60 mm
0.16 kg



► Handy and ergonomic design



► Operated by gas cartridge
► Gas cartridge
page 150



► Flame can be regulated

A150646

GTIN 4015613783451

RRP* 24,- €

Blow torch 1300FG



- Gas type
- Ignition type
- Temperature range to
- Flame can be regulated
- Can be refilled
- Not included in delivery
- Size
- Weight

Lighter gas
Piezo ignition
1,300 °C
Yes
Yes
Filling
W 95 x D 70 x H 165 mm
0.15 kg

A555302

GTIN 4015613409488

RRP* 31,- €

Doner kebab knife 1000-E06



- Design knife
- Diameter knife
- Cutting thickness
- Rpm max.
- Blade guard
- Connection cable model
- Including

Stainless steel
Smooth
100 mm
0 - 6 mm
2,560 r. / min.
Yes
Cable length: 2.8 m
1 spare blade
1 sharpening stone
0.08 kW | 230 V | 50 Hz
W 130 x D 190 x H 256 mm
1.4 kg

- Power load
- Size
- Weight



► Stainless steel blade
► Diameter: 10 cm
► With blade protection



► Simple cutting thickness adjustment
► Cutting thickness: 0 - 6 mm



► Includes:
1 spare blade
1 sharpening stone

370158

GTIN 4015613615581

RRP* 155,- €



Knife steriliser 9-330



Totally safe hygiene: The black tinted pane protects the user against the UV light used to sterilise up to 9 knives. Simply insert the knives, close the door, and set the timer.



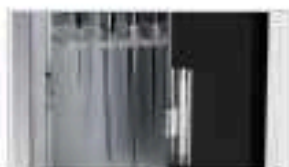
• Capacity	9 knives
• Max. blade length	330 mm
• Max. handle length	145 mm
• Min. sterilisation time	30 minute(s)
• Sterilisation method	UV light
• Door hinge side	Right
• Model	Wall-mounting
• Power load	0.02 kW 230 V 50/60 Hz
• Size	W 420 x D 175 x H 610 mm
• Weight	8.9 kg



► Sterile knives thanks to UV light



► Capacity: 9 knives
► Max. blade length: 330 mm
► Max. handle length: 145 mm



► Door contact switch

110438

GTIN 4015613754888

RRP* 369,- €



Knife sharpener MS310



• Material	Plastic
• Material of grinder	Diamond (micrometer in size, mono-crystalline) Ceramic stone
• Grinding levels	Smooth blades: 2 levels (grinding, fine grinding) Serrated edge: 1 level
• Designed for	Smooth blades Curved blades Serrated blades
• Power load	0.03 kW 230 V 50 Hz
• Size	W 190 x D 131 x H 109 mm
• Weight	1.4 kg



► Designed for
Smooth blades / Curved blades / Serrated blades



► Magnetic collection plate for grinding dust

120558

GTIN 4015613675824

RRP* 89,- €



Thermometer A1020 KTP

- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Puncture depth: 120 mm
- Temperature range: -20 °C to 102 °C
- Including: Protection cap
- Size: W 27 x D 27 x H 140 mm
- Weight: 0.01 kg
- GTIN: 4015613664293

**292044**

RRP 7.50 €

Thermometer D1500 KTP

- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Puncture depth: 67 mm
- Temperature range: -50 °C to 150 °C
- Battery: Button cell LR44/AG13
- Including: Protection cap, 1 battery
- Size: W 151 x D 15 x H 20 mm
- Weight: 0.03 kg
- GTIN: 4015613664231

**292042**

RRP 14,- €

Thermometer D3000 KTP

- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Puncture depth: 120 mm
- Temperature range: -50 °C to 300 °C
- Battery: Button cell LR754/AG5
- Including: Protection cap, 1 battery
- Size: W 34 x D 34 x H 160 mm
- Weight: 0.02 kg
- GTIN: 4015613664255

**293043**

RRP 16,- €

Thermometer EDD 2500

- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Puncture depth: 100 mm
- Temperature range: 0 °C to 250 °C
- Acoustic signal when core temperature is reached
- Operated via: Batteries (1 x AAA 1.5 V)
- Not included in delivery: Batteries
- Size: W 65 x D 72 x H 23 mm
- Weight: 0.08 kg
- GTIN: 4015613885780

**292058**

RRP 14.90 €

Thermometer D3000 KTP-KL

- Designed for: Core temperature measurements
- Puncture depth: 110 mm
- Temperature range: -40 °C to 300 °C
- Battery: Button cell CR2032
- Including: 2 batteries
- Size: W 155 x D 45 x H 23 mm
- Weight: 0.09 kg
- GTIN: 4015613720432

**292481**

RRP 55,- €

Thermometer A3000 TP

- Designed for: Deep fat fryers
- Puncture depth: 300 mm
- Temperature range: 10 °C to 300 °C
- Including: 1 adjustable holding clip
- Size: W 50 x D 50 x H 320 mm
- Weight: 0.2 kg
- GTIN: 4015613633152

**292046**

RRP 8.50 €

Thermometer A500

- Designed for: Room temperature measurements, Refrigerators / upright freezers, Temperature monitoring during transport and storage
- Temperature range: -30 °C to 50 °C
- Size: W 51 x D 13 x H 66 mm
- Weight: 0.01 kg
- GTIN: 4015613664286

**292049**

RRP 8.50 €

Thermometer A300

- Designed for: Room temperature measurements, Refrigerators / upright freezers, Temperature monitoring during transport and storage
- Temperature range: -30 °C to 30 °C
- Size: W 62 x D 35 x H 71 mm
- Weight: 0.04 kg
- GTIN: 4015613664262

**292048**

RRP 8.50 €

Thermometer A250

- Designed for: Refrigerators / upright freezers, Temperature monitoring during transport and storage
- Temperature range: -40 °C to 25 °C
- Size: W 134 x D 20 x H 30 mm
- Weight: 0.04 kg
- GTIN: 4015613664279

**292043**

RRP 8,- €

Infrared thermometer D5500

- Designed for: Surface temperature measurements (infrared), Temperature monitoring during transport and storage
- Design: Digital
- Temperature range: -50 °C to 550 °C
- With laser pointer for precise measurements
- Battery: 2 x AAA 1.5 V
- Not included in delivery: Batteries
- Size: W 40 x D 90 x H 160 mm
- Weight: 0.13 kg
- GTIN: 4015613885797

**292059**

RRP 22.90 €

Can opener KB565

- Material: Stainless steel, Plastic
- Material of knife: Stainless steel
- Size utility space: W 131 x D 294 mm
- Height-adjustable: Yes
- Can height max.: 565 mm
- Model:
- Clip attachment (prepared for screw attachment)
- Crank drive with spring mechanism
- Tabletop gauge max.: 60 mm
- Including: Knife, Transport wheel
- Size: W 125 x D 295 x H 380 mm
- Weight: 2.1 kg
- GTIN: 4015613731247



A120355

net 155,- €

Blade KB565

- Spare blade for can opener KB565
- Material: Stainless steel
- Size: W 66 x D 36 x H 76 mm
- Weight: 0.1 kg
- GTIN: 4015613736112



A120356

net 30,- €

Transport wheel KB565

- Spare transport wheel for can opener KB565
- Material: Steel, Chrome-plated
- Size: W 39 x D 39 x H 10 mm
- Weight: 0.08 kg
- GTIN: 4015613736129



A120357

net 29,- €

Bin bag stand 120L

- Material: Stainless steel, Rubber, Plastic
- Designed for: 120 litre bin bags
- Model: Support pour sac poubelle, Suspension device, Seal with clamping rubber
- Operation: Foot-operated (pedal)
- Setting feet: 2
- Swivel casters: 2 castors with locking brakes
- Not included in delivery: Bin bags
- Delivery state: Building kit (simple assembly)
- Size: W 590 x D 500 x H 955 mm
- Weight: 4.2 kg
- GTIN: 4015613802176



860015

net 119,- €

Rubbish bin Swing

- Material: Stainless steel
- Content: 52 litre(s)
- Separate inner container: Yes
- Size inner container: Ø 345 mm | Height: 588 mm
- Inner container: Galvanised steel plate, removable, with handle on the inner container
- Lid properties: Swing lid, opening: Ø 290 mm
- Size: W 390 x D 390 x H 735 mm
- Weight: 8.83 kg
- GTIN: 4015613874296



860017

net 185,- €

Rubbish bin 56L

- Material: CNS 18/10
- Content: 56 litre(s)
- Size inner container: Ø 370 mm | Height: 520 mm
- Lid properties: Detachable, with handle. Can be attached to the side of the bucket
- Swivel casters: 4 swivel casters
- Properties: With handles on the side
- Size: W 460 x D 400 x H 620 mm
- Weight: 6.6 kg
- GTIN: 4015613630670



860006

net 232,- €



Sanitary areas are representative of hotels and restaurant.
To ensure that everything is right here, and in terms of your other equipment, you will find a comprehensive choice of articles in this section – all for an outstanding appearance!

HOTEL EQUIPMENT | HYGIENE & CO

Power cleaner F1L

- Designed for: Manual cleaning of heavily soiled surfaces, Grill, oven and combi steamer cleaning (without cleaning system), Cookers, extractor hoods, tilting frying pans etc.
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 100 x D 110 x H 300 mm
- Weight: 1.1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773346



173278

net 85,- €

Intensive power cleaner F1L

- Designed for: Use in kitchens and food processing areas, Grill, oven and combi steamer cleaning (without cleaning system), Cookers, extractor hoods, tilting frying pans etc., Deep-fat fryer cleaning, Fast, reliable intensive cleaning of heavily or extremely soiled surfaces
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 105 x D 100 x H 300 mm
- Weight: 1.1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773353



173280

net 94,- €

Oil and grease remover F1L

- Designed for: Wipe-off work surfaces, stainless steel surfaces, tiled walls and floors, Highly effective against deposits in coffee cans, Machines, appliances
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773339



173276

net 55,- €

Dishwasher cleaner F10L

- Designed for: Commercial dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 220 x D 190 x H 310 mm
- Weight: 9.7 kg
- GTIN: 4015613773315



173270

net 70,- €

Dishwasher cleaner F10LXTRA

- Designed for: Commercial dishwashers
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: No
- Phosphate-free: Yes
- Size: W 230 x D 190 x H 310 mm
- Weight: 10.5 kg
- GTIN: 4015613767895



173271

net 75,- €

Combi steamer cleaner F10L

- Designed for: Combi steamers with an automatic dosing system
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 230 x D 200 x H 315 mm
- Weight: 11.5 kg
- GTIN: 4015613767925



173279

net 115,- €

Rinsing agent F10L

- Designed for: Commercial dishwashers, Household dishwashers, Combi steamer with rinsing program
- Order quantity unit: 1 canister
- Content: 10 litres
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Size: W 220 x D 190 x H 310 mm
- Weight: 10.7 kg
- GTIN: 4015613767901



173272

net 92,- €

Descaler F1L

- Designed for: Small appliances such as kettles and coffee machines etc.
- Content: 6 x 1 litre
- Model: Liquid, High concentrate
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: No
- Size: W 90 x D 63 x H 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773322



173277

net 52,- €

Hygiene station DH1 1460



The hygiene station is the ideal mobile solution for hand hygiene, particularly in entrance areas. It does not need to be mounted to a wall or to the floor. With the optional disinfectant dispenser, drip tray, and glove dispenser, the hygiene station enables top hygiene standards for pubs, restaurants, hotels, and petrol stations etc.



- Designed for
- Delivery state
- Set comprises
- Including
- Not included in delivery

- Size
- Weight

Bartscher Disinfectant dispenser PS 0.9L-W
Bartscher Drip tray PS 0.9L-W
Bartscher Glove dispenser K10
Building kit
1 column
1 plinth
Attachment material
Disinfectant dispenser
Drip tray
Glove dispenser
W 400 x D 400 x H 1,462 mm
10.2 kg



- Mobile hygiene station
- Disinfectant dispenser device
- Glove dispenser device



- Anti-theft protection for disposable glove box



- Available as an option
Bartscher disinfectant dispenser PS 0.9L-W
Bartscher drip tray PS 0.9L-W
Glove dispenser K10

850021

GTIN 4015613758466



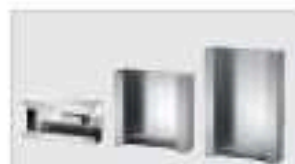
RRP* 149,- €

Glove dispenser K10



- Designed for
- Max. box dimensions

Disposable gloves in standard box
W 250 x D 130 x H 78 mm



- Glove dispenser for wall attachment



850023

- Capacity: 1 box



850024

- Capacity: 2 boxes



850025

- Capacity: 3 boxes

	Storage capacity	Size	Weight	Code-No.	RRP*	GTIN
Glove dispenser K10	1 box	W 130 x D 80 x H 251 mm	0.77 kg	850023	43,- €	4015613758442
Glove dispenser K20	2 boxes	W 260 x D 96 x H 259 mm	1.2 kg	850024	49,- €	4015613758688
Glove dispenser K30	3 boxes	W 260 x D 95 x H 380 mm	1.7 kg	850025	59,- €	4015613758695

Disinfectant dispenser PS 0.9L-W



0,9L

Quick and uncomplicated hand disinfection for maximum protection. Be it in kitchens, laboratories or public buildings – the cartridge-free pump system with the elbow-operated dispenser ensures optimum hygiene conditions.

- Material: Aluminium, Polypropylene, 1000 ml
- Suitable for Euro bottles
- Filling level check
- Operation: Transparent plastic container, One-hand operation, Elbow operation, Manual, Filling
- Not included in delivery



► Available as an option
Bartscher drip tray PS 0.9L-W



► Lockable



► Elbow operation



► Also suitable for 1000 ml Euro bottles (disposable container)

	Content	Size	Weight	Code-No.	RPP*	GTIN
Disinfectant dispenser PS 0.9L-W	0,9 litres	W 95 mm D 225 mm H 330 mm	0,67 kg	850019	39,- €	4015613704746
Disinfectant dispenser PS 1L-W	1 litre	W 95 mm D 225 mm H 330 mm	0,83 kg	850048	75,- €	4015613761909



Component parts

SKINTASTIC® LEOCID SEPT P7

- Designed for: Disinfectant dispenser
- Format: Euro bottle (1,000 ml)
- Content: 12 x 1 litre
- Model: Liquid
- Properties: Bactericidal as per DIN EN 1276, Levurocidal as per DIN EN 1650, Microbactericidal as per DIN EN 14348, Partially viricidal as per DIN EN 14476, Perfume-free
- Important information: Exclusively available in Germany and Austria
- Size: W 70 x D 90 x H 210 mm
- Weight: 0,9 kg
- Order quantity unit: 1 box (12 bottles)
- GTIN: 4029888031315



173084

RRP 169,- €

Drip tray PS 0,9L-W

- Designed for: Disinfectant dispenser PS 0,9L-W, Soap dispenser PS 0,9L-W
- Material: Stainless steel, Polypropylene
- Collection tray
- Size: W 147 x D 240 x H 40 mm
- Properties: Collection tray suitable for dishwasher
- Size: W 147 x D 285 x H 377 mm
- Weight: 0,46 kg
- GTIN: 4015613699431



850018

RRP 15,- €



Disinfectant dispenser IRS 1L-W



1 L

- Material
- Content
- Operation
- Filling level check
- Lockable
- Including

• Not included in delivery

- Size
- Weight

Plastic
1 litre
Contact-free (infrared sensor)
Window
Yes
1 key
Attachment material
Batteries
Filling
W 123 x D 114 x H 262 mm
0.73 kg



▶ Disinfectant dispenser with infrared sensor



▶ Content: 1 litre
▶ Cartridge-free



▶ Dosing can be preset in 2 stages
▶ 0.4 - 0.8 ml or 0.8 - 1.6 ml

850027

GTIN 4015613359012

RRP* 89,- €



Soap dispenser, wall-mounting, SS, 1L



User-friendly, reliable, and with a timeless design

CNS

1 L

- Content
- Filling level check
- Operation
- Dosing
- Including
- Not included in delivery
- Size
- Weight

1 litre(s)
Window
Manual
Pump system
Up to 1.2 ml per stroke
Attachment material
Filling
W 123 x D 110 x H 204 mm
0.5 kg

850007

GTIN 4015613336965

RRP* 33,- €



Soap dispenser PS 0,9L-W



0,9 L

- Material
- Content
- Suitable for Euro bottles
- Filling level check
- Operation

- Not included in delivery
- Size
- Weight

Aluminium
0.9 litre(s)
1000 ml
transparent plastic container
One-hand operation
Elbow operation
Manual
Filling
W 95 x D 225 x H 330 mm
0.65 kg



▶ Elbow operation



▶ Also suitable for 1000 ml Euro bottles (disposable containers)
page 449



▶ Available as an option
Bartscher drip tray PS 0,9L-W
page 449

850008

GTIN 4015613588599

RRP* 38,- €



Paper towel dispenser ILZF20



Paper folding

- Filling level check
- Properties
- Including
- Not included in delivery
- Size
- Weight

Suitable for standard folding paper
Interfold folding
Layer folding
Zig-zag folding
Opening on front
Filling from above
Attachment material
Filling
W 270 x D 130 x H 130 mm
0.99 kg



Suitable for standard folding paper



Easy refilling
Equipping from above



850057

GTIN 4015613829003



RRP 39,- €

Paper towel dispenser ILZF10



Paper folding

- Filling level check
- Lockable
- Properties
- Including
- Not included in delivery
- Size
- Weight

Suitable for standard folding paper
Interfold folding
Layer folding
Zig-zag folding
Viewing slot
Yes
Loaded via the front flap
Attachment material (four-point attachment)
Filling
W 285 x D 100 x H 370 mm
1.9 kg



Easy to fill via a lockable front opening
Viewing slot to check fill level



Suitable for standard folding paper



Viewing slot to check fill level

850006

GTIN 4015613536958



RRP 67.50 €

Hand dryer, 2,1kW, plastic



- Material
- Air temperature
- Air output
- Start/Stop automatic via infrared sensor
- Including

- Power load
- Size
- Weight

Plastic
Approx. 60 °C
53 litres / sec.
Yes
1 plastic strip for wall attachment
Attachment material
2.1 kW | 230 V | 50 Hz
W 244 x D 264 x H 200 mm
2.6 kg

850000

GTIN 4015613459582

RRP 95,- €





Hand dryer IS 31LS-W



Small but powerful – this compact hand dryer with infrared sensor and automatic start/stop function has a really powerful air nozzle that enables fast and thorough hand-drying.

- Material: Plastic
- Air temperature: Approx. 80 °C
- Air output: 31.67 litres / sec.
- Start/Stop automatic via infrared sensor: Yes
- Drying time max.: Approx. 60 seconds
- Including Attachment material
- Power load: 1.35 kW | 230 V | 50-60 Hz
- Size: W 250 x D 170 x H 240 mm
- Weight: 3.6 kg



- ▶ Small but powerful
- ▶ Drying time max.: Approx. 60 seconds



- ▶ Start/Stop automatic via infrared sensor



- ▶ On/off switch

850011

GTW 4015613710259



RRP 209,- €

Hand dryer, 2,3kW, SS



- Material: Stainless steel
- Air temperature: Mirror polished
- Air output: Approx. 60 °C
- Air output: 58 litres / sec.
- Start/Stop automatic via infrared sensor: Yes
- Drying time max.: Approx. 60 seconds
- Including Attachment material
- Power load: 2.3 kW | 230 V | 50 Hz
- Size: W 260 x D 235 x H 210 mm
- Weight: 4.6 kg



- ▶ Automatic start/stop mechanism using infrared sensor



- ▶ Rotating air outlet nozzle

850001

GTW 4015613462019



RRP 269,- €

Hand dryer Jet 1800



Powerful nozzles enable fast and thorough hand-drying. This efficient hand-drying method is both hygienic and cost-effective.



• Material	Plastic
• Air temperature	Same ambient temperature
• Air output	47 litres / sec.
• Drying time max.	Approx. 30 seconds
• Start/Stop automatic via infrared sensor	Yes
• Including	Attachment material
• Power load	1.8 kW 230 V 50 Hz
• Size	W 295 x D 240 x H 650 mm
• Weight	10.2 kg



- 2 high-performance air nozzle strips
- Drying time max.: Approx. 30 seconds



- Removable collection container for condensation at bottom of appliance



- Automatic start/stop mechanism using infrared sensor

850002

GTN 4015613510665

RRP* 769,- €



Room air cleaner W4000



With a maximum air output of 400 m³/h, the W4000 cleans the air of viruses, allergens, and odours. The different colours of the LED ring provide information about the current air quality as well as creating an attractive coloured lighting effect in the room.

• Designed for	Rooms up to 40 m ²
• Material	Plastic
• Number of filters	1
• Maximum air performance	400 m ³ /h
• Controllable air quantity	3 levels
• Air purification	With UV light
• Air quality sensor	Yes
• Time setting	2, 4, or 8 hours
• Power load	0.05 kW 230 V 50/60 Hz
• Size	W 300 x D 270 x H 565 mm
• Weight	5 kg



- Designed for: Rooms up to 40 m²



- Maximum air output: 400 m³/h
- Controllable air quantity: 3 settings



- Double air quality display
- Digital display
- Ring of LED lights in different colours

850200

GTN 4015613769356

RRP* 149,- €



HEPA Filter W4000

- Material: Plastic (PP, PES)
- Filter class: HEPA H13
- Service life: 2,000 operating hours
- Size: W 215 x D 215 x H 260 mm
- Weight: 0.7 kg
- GTN: 4015613770536

850210

RRP* 29,- €



Hotel hairdryer 1600S



Whether in a hotel room, guest house, youth hostel, or ship's cabin – with its elegant black design, this hotel hairdryer enhances any interior. The long spiral cable offers a high level of flexibility for the wall mounting position.



- Material: Plastic
- Air flow regulation: 3-level
- Temperature control: Can be regulated via air flow
- Cold air: Yes
- Protection class: 2
- On/off pushbutton: yes
- Model: On handle
- Including: Wall-mounting
- Power load: Attachment material
- Power load: Wall holder
- Power load: 1.6 kW | 230 V | 50/60 Hz



► Air flow regulation
3 settings
Cold air



► Spiral cable 1 - 2.5 m



► On/off pushbutton



► Shaver socket integrated into wall holder

	Shaver socket	Size	Weight	Code-No.	RRP*	GTIN
Hotel hairdryer 1600S	No	W 245 mm D 185 mm H 110 mm	0.75 kg	850041	42,- €	4015613761522
Hotel hairdryer 1600SR	yes	W 265 mm D 205 mm H 105 mm	1.2 kg	850042	45,- €	4015613761589



Shoe polisher



Shiny shoes with no effort - foot operation at the press of a button.



- Material: Steel
- Material: Powder coated
- Equipped with: 3 quiet rotation brushes
- Equipped with: 1 cleaning brush for coarse dirt
- Equipped with: 2 polishing brushes made of terylene (polyester) for light and dark shoes
- Equipped with: Shoe cream dispenser with ball valve for 100 ml fluid shoes cream (unfilled)
- Carrying handle: Yes
- Power load: 0.12 kW | 230 V | 50 Hz
- Size: W 400 x D 240 x H 260 mm
- Weight: 6.4 kg

Shoe-cream, colourless, 1L

- Content: 1 litre(s)
- Colour: Colourless
- Size: W 95 x D 95 x H 210 mm
- Weight: 1 kg
- GTIN: 4016098160539

A120101

RRP 69,- €



► 2 polishing brushes for light and dark shoes

120109

GTIN 4015613544328

RRP 125,- €



Insect killer IV-22



- Material
- Grid voltage
- Design
- Including

Plastic
2.000 - 2.200 V
Ceiling unit
Upright unit
1 chain



	Effective radius	Light output	Power load	Size	Weight	Code-No.	RRP*	GTIN
IV-22	6-8 m	2 x 6 W, UV-A lamps	0.02 kW 230 V 50/60 Hz	W 265 mm D 95 mm H 265 mm	2.1 kg	300306	49,- €	4015613534138
IV-36	10 m	2 x 10 W, UV-A lamps	0.03 kW 230 V 50/60 Hz	W 390 mm D 95 mm H 305 mm	2.8 kg	300314	76,- €	4015613534152
IV-65	12 m	2 x 20 W, UV-A lamps	0.04 kW 230 V 50/60 Hz	W 645 mm D 100 mm H 365 mm	3.7 kg	300317	102,- €	4015613534169



Component parts

UV-A 6 W neon tube

- Light output: 6 W / UV-A
- Size: W 225 x D 15 x H 15 mm
- Weight: 0.02 kg
- GTIN: 4015613658001

300336

RRP 5,- €

UV-A 10 W neon tube

- Light output: 10 W / UV-A
- Size: W 340 x D 25 x H 25 mm
- Weight: 0.05 kg
- GTIN: 4015613658018

300334

RRP 6,- €

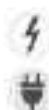
UV-A 20 W neon tube

- Light output: 20 W / UV-A
- Size: W 600 x D 30 x H 30 mm
- Weight: 0.08 kg
- GTIN: 4015613658025

300337

RRP 8,- €

Insect killer IV-48



- Material
- Effective radius
- Grid voltage
- Light output
- Design

- Including
- Power load
- Size
- Weight

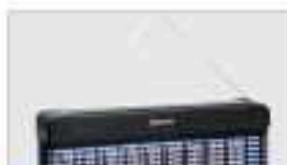
Plastic
Approx. 15 m
4.000 V
13 W, UV-A-LED
Ceiling unit
Upright unit
1 chain
0.01 kW | 230 V | 50-60 Hz
W 485 x D 100 x H 263 mm
1.9 kg



- Energy-saving operation thanks to modern LED technology



- Easy cleaning
- Easily removable drawer



- Design
- Ceiling unit
- Upright unit

300351

GTIN 4015613762371

RRP 85,- €



Insect trap IF-50



- Material
- Effective radius
- Light output
- Design

- Including
- Power load
- Size
- Weight

Aluminium
Brushed
5 m
1 x 7 W, UV-A bulb
Upright unit
Wall-mounting
1 adhesive film
0.01 kW | 230 V | 50/60 Hz
W 235 x D 115 x H 305 mm
0.72 kg



► Design:
Floor-mounted appliance
Wall mounting



► Light output: 1 x 7 W, UV-A bulb



► Method of killing insects: Adhesive film

300370

GTIN 4015613807571

RRP 59,- €



Adhesive films IF-50

- Order quantity unit:
1 box (5 adhesive films)
- Size: W 240 x D 1 x H 265 mm
- Weight: 0.03 kg
- GTIN: 4015613822044

300372

RRP 15,- €

UV-A bulb 7 W

- Light output:
1 x 7 W / UV-A
- Size: W 54 x D 54 x H 170 mm
- Weight: 0.11 kg
- GTIN: 4015613822037

300371

RRP 35,- €

Insect trap IF-92



- Material
- Effective radius
- Light output
- Design
- Including

- Power load
- Size
- Weight

Steel
Painted
9 m
1 x 20 W, UV-A lamps
Wall-mounting
1 adhesive film
Attachment material
0.02 kW | 230 V | 50/60 Hz
W 450 x D 175 x H 160 mm
1.4 kg



► Design: Wall mounting



► Light output: 1 x 20 W, UV-A
fluorescent tube



► Method of killing insects: Adhesive film

300323

GTIN 4015613655413

RRP 69,- €



Adhesive sheet IF-92

- Order quantity unit:
1 box (5 adhesive films)
- Size: W 320 x D 180 x H 1 mm
- Weight: 0.27 kg
- GTIN: 4015613659183

300326

RRP 19,- €

UV-A bulb 20 W

- Light output: 20 W / UV-A
- Size: W 150 x D 70 x H 45 mm
- Weight: 0.1 kg
- GTIN: 4015613659306

300324

RRP 34,- €

Insect trap IF-150



- Material
- Effective radius
- Light output
- Design
- Including
- Power load
- Size
- Weight

Plastic
Approx. 15 m
1 x 36 W, UV-A lamps
Wall-mounting
1 adhesive film
0.04 kW | 230 V | 50-60 Hz
W 476 x D 80 x H 280 mm
1.8 kg



► Design: Wall mounting



► Light output: 1 x 36 W, UV-A fluorescent tubes



► Method of killing insects: Adhesive film

300350

GTIN 4015613762357

RRP* 79,- €



Adhesive film IF-150

- Order quantity unit: 1 box (5 adhesive films)
- Size: W 270 x D 390 x H 1 mm
- Weight: 0.27 kg
- GTIN: 4015613801971

300352

RRP* 29,- €

Fluorescent tube UV-A 36 W

- Light output: 36 W / UV-A
- Size: W 24 x D 416 x H 43 mm
- Weight: 0.09 kg
- GTIN: 4015613811857

300353

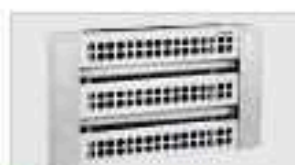
RRP* 11,- €

Insect trap IF-100



- Material
- Effective radius
- Light output
- Design
- Including
- Power load
- Size
- Weight

Aluminium
Plastic
10 m
2 x 15 W, UV-A lamps
Upright unit
Wall-mounting
2 adhesive films
Attachment material
0.04 kW | 230 V | 50/60 Hz
W 620 x D 90 x H 353 mm
2.4 kg



► Design: Upright unit
Wall mounting



► Light output: 2 x 15 W, UV-A fluorescent tubes



► Method of killing insects: Adhesive film

300321

GTIN 4015613638193

RRP* 145,- €



Adhesive films IF-100

- Order quantity unit: 1 box (5 adhesive films)
- Size: W 390 x D 313 x H 2 mm
- Weight: 0.3 kg
- GTIN: 4015613638201

300322

RRP* 28,- €

UV-A 15 W neon tube

- Light output: 15 W / UV-A
- Size: W 450 x D 30 x H 30 mm
- Weight: 0.06 kg
- GTIN: 4015613657981

300325

RRP* 7.50 €

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120352	413	125628	206	131800	17	150184	356	162651	134	174251	422
120353	412	125631	204	131850	17	150187	355	162653	134	174276	422
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120431	166	125633V1	205	131925	21	150193	359	162827	131	174520	186
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5319	310	603152	399	700248	288	700826	271	711314	429	850007	450
5320	310	603158	399	700251	246	700834	267	711316	429	850008	450
5321	310	603159	399	700256	247	700836	268	711319	429	850011	452
5322	310	603175	398	700258G	250	7008362R	268	711323	429	850018	449
5325	310	605035	188	700261	288	700838	271	712020	429	850019	449
5327	310	605065	188	700276	264	700839	271	712040	429	850021	448
5328	310	606035	188	700277G	252	700840	276	712065	429	850023	448
5329	310	606065	188	700287	251	700841	276	712100	429	850024	448
5330	310	607035	188	700298G	255	700843	272	712150	429	850025	448
533051	93	608035	189	700314	256	700844	271	712200	429	850027	450
5331	310	609035	189	700323	264	700846	271	713020	429	850041	454
5336	310	609065	189	700336	255	700847	279	713040	429	850042	454
5338	310	609135	189	700341V1	278	700848	267	713065	429	850048	449
5339	310	609165	189	700342	277	7008482R	267	713100	429	850057	451
5340	310	610181	185	700355	225	700851	266	713150	429	850200	453
5341	310	610182	185	700356	225	700852	279	713200	429	850210	453
5342	310	610195	186	700357	225	700853	272	714020	429	860000	387

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860002	387	A120255	413	A120620	430	A125020	430	A150512	172	A190105	320
860006	308	A120355	445	A120625	431	A125040	430	A150513	171	A190148	319
860015	445	A120356	445	A120625D	431	A125065	430	A150623	150	A190167	319
860017	445	A120357	445	A120626	431	A125100	430	A150625	150	A190169	319
9		A120401	167	A120634	431	A125150	430	A150646	442	A190189	318
900005	191	A120406	166	A120634D	431	A125200	430	A150668	138	A190198	319
900007	223	A120407	166	A120635	431	A126065	430	A150669	138	A2	
900011	349	A120408	166	A120635D	431	A126100	430	A150670	138	A200050	351
900300	99	A120409	167	A120636	431	A126200	430	A150671	138	A200052	352
A1		A120427	167	A120637	431	A128020	430	A150672	138	A201113	117
A100155	191	A120430	166	A120640	430	A128040	430	A150673	138	A203112	199
A100205	175	A120465	168	A120645	431	A128065	430	A150674	139	A203113	199
A100263	191	A120466	168	A120645D	431	A128100	430	A150676	139	A256061V	433
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A101065	431	A120511	441	A120649	431	A129065	430	A150974	140	A3	
A101091	82	A120512	441	A120650	430	A129100	430	A150976	140	A300047	391
A101092	59	A120513	441	A120655	431	A130441	437	A150979	140	A300049	391
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A101150	431	A120515	441	A120656	431	A150000	410	A151301	174	A300062	392
A101161	432	A120516	441	A120701	78	A150014	406	A1515002	112	A300068	411
A101162	432	A120521	440	A120702	78	A150024	410	A151600	174	A300073	392
A101163	432	A120522	440	A120786	79	A150025	410	A153143	149	A300111	393
A101181	59	A120523	440	A120788	79	A150029	410	A153144	149	A300117	411
A101182	432	A120524	440	A120792	82	A150033	409	A153145	149	A300118	411
A101183	432	A120526	440	A120796	80	A150034	409	A153234	149	A300151	411
A101185	82	A120527	440	A120814	220	A150035	410	A153238	149	A370031	142
A101186	432	A120528	441	A120821	82	A150036	410	A153242	149	A370032	143
A101187	432	A120529	441	A120822	85	A150037	410	A153246	149	A3700331	143
A101190	78	A120531	441	A120823	83	A150038	406	A153255	149	A3700341	143
A101191	432	A120532	441	A120880	78	A150039	409	A153260	149	A370039	143
A101192	432	A120533	441	A120888	107	A150042	406	A153265	149	A370131	144
A101195	432	A120534	441	A120893	107	A1500471	409	A153270	149	A370139	143
A101196	432	A120537	441	A121025	430	A1500510	408	A153280	149	A370254	416
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A101901	129	A120539	441	A121065	430	A150064	409	A153460	149	A500403	224
A101999	129	A120542	440	A121100	430	A150068	410	A162410E	129	A500404	224
A102065	431	A120543	440	A121200	430	A150072	406	A162412E	129	A500405	224
A102100	431	A120544	440	A122020	430	A150098	408	A162810E	129	A500410	433
A102150	431	A120545	440	A122040	430	A150114G	165	A162812E	129	A500467	224
A103065	431	A120546	440	A122065	430	A150118G	165	A162820E	130	A500468	224
A103100	431	A120547	440	A122100	430	A150155	165	A162821E	130	A500510	437
A103150	431	A120548	440	A122200	430	A150183	407	A162823E	130	A500511	437
A105960	62	A120587	439	A123020	430	A150190	407	A162824E	130	A500512	437
A114001	210	A120588	439	A123040	430	A150194	409	A162828	131	A500513	437
A114002	135	A120592	440	A123065	430	A150196	407	A162829	131	A500514	77
A114003	135	A120593	439	A123100	430	A150198	407	A165110	128	A555302	442
A120020	430	A120601	37	A123150	430	A150199	407	A165112	128		
A120040	430	A120602	37	A123200	430	A150214	407	A190009	320		
A120065	430	A120610	430	A124020	430	A150307	132	A190009250	320		
A120101	454	A120615	431	A124065	430	A150407	132	A190011	320		
A120103	430	A120615D	431	A124100	430	A150460V	129	A190011250	320		

- If there is acceptance with a bill (i.e. Fig. 1) valid items of the defect consists of a signature of a third party, on the basis of which the price of the purchased item can be demanded, or a written right that is entered in the land register.
- If the goods are a newly manufactured item that is a building which on this that has been used for building it acceptance with its normal use and has caused its defectiveness;
- If the buyer's claims are based on an intentional and/or grossly negligent breach of contract;
- In the event of liability's consequences of a defect;
- If a guarantee is given for the quality of the goods;
- In the event of the assumption of a guarantee the with the warranty of § 23a BGB;
- For claims due to injury to life, limb or other health;
- For claims under the Product Liability Act.

A reversal of the burden of proof is associated with the above situation.

- 04) In the event that any further statutory provisions, the suspension of the limitation period shall also exist if the state may originate are not confirmed for more than four (4) weeks. A new commencement of the suspension of the limitation period he claims for the same subject in a manner within confirmation in all cases.

\$ 6 Liability for damages and expenses

- (1) The liability for damages and expenses shall be governed by the following provisions in addition to the above provisions of § 1 of these terms and conditions of sale, subject to a limitation (which amounts to § 2 para. 11 in conjunction with § 2 para. 12 of these terms and conditions of sale, the statutory provisions that remain unaffected in addition - see § 24 of the German Commercial Code).

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[illegible]

according to § 376 BGB (special provisions for the entrepreneur's reports in the case of a customer goods purchase), when (a) the defective goods were purchased by the buyer or another entrepreneur; for example if a retailer purchases a defective product; (b) the defective goods were used, partly corrected or divided into other items by the buyer or another entrepreneur; or (c) the goods were in use and acquired by the consumer or a third party in a subsequent contract, see §

an obligation to bear the expense necessary for the purpose of subsequent fulfillment pursuant to § 439 para. 2 sentence 1, § 438 as well as pursuant paragraph 2 § 438 para. 4 sentence 1 BGB, provided that the goods sold by owner weekly must be delivered, whereby such a sale is precluded that the claim for subsequent fulfillment pursuant to § 439 para. 1 BGB is an ineffective remedy, leading to accordance with these Terms and Conditions of Sale.

- [2] Our table for changes in full-expense of the New Staff is by wife. If the spouse is the fully expensed

d) I have been caused by a culpable breach of a obligation, the fulfillment of which is essential for the proper performance of the contract and on the observance of which the law was manifestly very beneficial contractual obligation, so that as a result it is more evident or will benefit of such.

- (1) If we are liable pursuant to § 4 para. 2 of these terms and conditions of sale for the breach of a general contractual obligation, our liability for damages shall be limited to the typically occurring damage foreseeable at the time of conclusion of the contract. However, if the breach of the material contractual obligation consists in nonpayment of the delivery of goods, the exception to the limit of the delivery of the goods, our liability for damages shall be limited to 150% of the net purchase price of the goods concerned agreed with the buyer, provided that it is less than the typically occurring damage foreseeable at the time the contract was concluded. In the case of a breach of the obligation of sale that leads to damages caused by delivery of defective goods, the limit of § 4 para. 2 of these terms and conditions of sale shall apply to damages caused by delivery of defective goods.

(9) The above limitations of liability will apply to a purchaser of a New Term and Certificate of Sale that not apply to liability to (a) under the Federal Insolvency Act, (b) to the assurance of a guarantor for the quality of the goods, (c) to the execution of a payment made within the meaning of 179 BGB, (d) for the fulfillment of a contract, (e) for the damage resulting from a defective work, (f) for the damage resulting from a defective work, (g) for the damage resulting from a defective work, (h) for the damage resulting from a defective work.

- (3) (b)(i) The assumption of liability (b) under the Product Liability Act, (2) for the acceptance of a guarantee for the quality of the goods, (3) for the assumption of a pre-assessment risk within the meaning of § 176 BGB, (4) for fraudulent concealment of a defect, (5) for damage arising from outside injuries to the body or health and (6) for damages based on pure negligence or culpa in bonis of the defendant. The doctrine, as to the degree of culpability is avoided.

(ii) The Eager's attempt to introduce changes to its contract with JLL AGG amounts to a breach. Any agreement between the Eager and its customer which purports to alter the Eager's statutory liability to its customer shall constitute a breach of the duty to provide changes and – insofar as the Eager's statutory liability has been expanded in its contract – shall result in the expansion of any claim for compensation to which it is entitled.

(f) We shall be obliged to pay compensation for damages due to a breach of contractual and/or pre-contractual obligations owed to the River exclusively in accordance with the provisions of these Terms and Conditions (Article 11). Any amounts to be compensated here for damages, e.g. final court conclusions of the contract pursuant to Section 7 (1) (b) BGB, neither a limit of contract pursuant to Section 240 BGB or contract claims pursuant to Section 243 BGB is excluded, neither is a liability for damages in limited. In addition, this shall also apply to the personal liability of our representatives, employees, and/or representatives and service providers.

- 188 The above comments are a list of those items and conditions of sale that apply nationally.

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† Alla RBE because of the larger age range; the event that a bar is less representative than for a country within the scope of subgroups of followers, with values with 1 418 (jun. 2 under pop. 2 under pop. 4 between 1.828 and 5 411, jun. 6 822 under 60 to reach the objective, with 4 228 and 4 822).

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The separated text is being used for the purpose of subsequent litigation by appellee with § 438 para. 2 article para. 5-544 as well as appellee's defendant with § 449 para. 5 sentence 2 RStG, provided that the grant will be at its own expense and risk.

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- (3) We do not assume any instantaneous distributional changes towards the Right. At the Right's request and in lieu of payment to the Right, we treat adversely the Right against the 4 partitions only to the extent that the Right could have its partition for domestic consumption in the form of the commonest and in those Federal Taxes and Commissions of Sale.

5.7 Attention at title

- (1) We reserve the right to the prompt and total payment of all our current and future claims arising from the contract (covered claims) before the Employer has paid its contribution to a reinsurance within the meaning of Section 142 of the German Insurance Code (VVG) until we receive this or the prompt and full payment of all covered and future claims against claims arising from the current business operations.

- [2] The grant is subject to retention of title may neither be pledged in third parties nor assigned, at least in whole or in part, to the second claimant. The grant must inform at immediately (writing) if an application is made to open insolvency proceedings to the third parties under the model framework is.

(2) In the event of a lawsuit, if contact by the judge, a particular assignment of the judge's price (the "assignment") is obtained from the plaintiff's accountant and the defendant's accountant and the defendant's price is not the same as the price of the assignment of the judge.

- (H) If the buyer procures the goods to be resold or in the ordinary course of business, the person to whom the goods are sold is to be treated as the buyer for purposes of this section, notwithstanding that the person to whom the goods are sold is not a merchant, if the goods are sold in the ordinary course of business of the person to whom the goods are sold.

- (M) If the Ragoi results the grant subject to retention of title in the ordinary course of business, the Ragoi family agrees to use its best efforts to ensure that the grant subject to retention of title is not used for any purpose other than the purpose for which it was granted. In the case of a security of the title, the grant subject to retention of title is not to be used for any purpose other than the purpose for which it was granted. The same applies to other cases where the title of the grant is not used for any purpose other than the purpose for which it was granted.

quality or otherwise were not subject to the reserved quality, such as in a licence, charter or estate, were subject to a reservation of quality in the form of lease of demerit, the accept the assignment. We accordingly authorize the Buyer to collect the claims assigned to it in its own name. We are obliged to assist the Buyer to obtain debt authorization if the Buyer is a holder of payment, if the Buyer fails to send the payment authorization to it or if we have reserved our right to it. (11) of these Terms and Conditions of Sale.

- (K) The maximum value of the reaction second derivative is much less than, say, the slope resulting of a 2.0 degree angle from the origin.

6.1 Withdrawal

In addition to the provisions of Article 171 of the Terms and Conditions of Sale and setting binding the standard provisions, we are exempted to replace him the content of the performance of the contract or to suspend performance by law. The Buyer shall not be entitled to any claims for damages or reimbursement of expenses against us as a result of the withdrawal, unless we are responsible for the circumstances that provided it, in addition to the contract.

6.5 Place of fulfillment, choice of law and place of jurisdiction

- (1) The place of delivery is specified in § 311(1) of the German General Conditions of Sale. The place of payment and fulfillment for all of our obligations, arising from the contract with the Buyer is Unter den Eichen 28, 10119 Berlin, Germany. These obligations, although if security retention is to be exercised, however, we reserve the right to carry out subsequent fulfillments at the place where the goods are located.

- (1) These Terms and Conditions of Sale and the contractual relationship between us and the Buyer shall be governed by the laws of the State of Nordrhein-Westfalen, Germany to the exclusion of the 1980 Convention on Contracts for the International Sale of Goods.

- (1) If this replacement is a replacement under the meaning of the General Commercial Code, a legal entity under public law or a special fund under public law, the state courts (especially the BGH) in Switzerland Germany shall have no jurisdiction for disputes arising from the contract. However, in all cases where we are entitled to bring an action at the nearest possible place of production, fulfillment, local ownership, it is particularly those relating to real estate construction, remains unaffected.

6.10 Miscellaneous

- (1) Subject to the rights of the German Commercial Code (HGB), the Buyer shall not be entitled to accept or to third party its rights against or under the concluded contract and these terms and conditions of sale without its prior written consent.

- Q: When reading the book and trying out the exercises, the paper that I wrote and I struggle with all problems of foreign track has not been the same as in my current situation.

- (1) HomeBrewing Section 15.75 of the Consumer Packaging Regulations provides that, "we shall only sell back the packaging referred to in rule 1 of schedule 1 of section 7 if the buyer does not return the aforementioned packaging to our side after delivery at the place where the packaging is bought and used in such good time that no waiting time occurs for us as very first parties concerned to do so."

- (d) Neither a handwritten signature nor an electronic signature is required to comply with the written form requirement. Notwithstanding, any letter or e-mail, as well as other forms of text or correspondence with § 1203.924 (German Civil Code) that satisfy the written form requirement within the meaning of those laws and regulations of law.

- (f) The personal data required for completing business transactions that is stored and treated confidentially is handled as well. The security of the data is protected by means of encryption.

Keywords: *depression, mood, anxiety, self-esteem, self-efficacy, self-esteem, self-efficacy*





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