



your taste - your tool

150
YEARS

PRODUCT CATALOGUE 2026

PROFESSIONAL KITCHEN EQUIPMENT

COOKING TECHNOLOGY | REFRIGERATORS | WAREWASHERS | SMALL APPLIANCES

Bartscher



Bartscher
Snackjet





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.bartscher.com

OUR RANGE AT A GLANCE

THERMAL SERIES

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

COOKING TECHNOLOGY

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

PIZZA / PASTA

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

SNACK / TAKE-AWAY / EVENT

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

WARMING TECHNOLOGY / BUFFET

- Bain Maries
- Chafing fuels
- Foodwarmers
- Soup kettles
- Buffet displays
- Chocolate fountain
- Heated display cases
- Warming trays
- Buffet trolleys, hot
- Cup warmers
- Hot displays
- Cereal dispensers
- Food service carts
- Hotpots
- Chafing dishes
- Food warmers
- Plate warmers

REFRIGERATORS

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

WAREWASHERS

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

DRINKS / CAFÉ / BAR

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

FURNITURE / FURNISHINGS / OUTDOOR

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

TRANSPORT / STORAGE

- Clearing trolleys
- Serving trolleys
- Shelves
- Transport containers

PREPARATION

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

KITCHEN ACCESSORIES

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

HOTEL EQUIPMENT / HYGIENE & Co

- Cleaning agents
- Hygiene screen
- Disinfectant dispensers
- Insect killers
- Glove dispensers
- Room air cleaners
- Hand dryers
- Shoe polishers
- Hotel hairdryer
- Soap dispensers

15 - 57

58 - 112

113 - 126

127 - 186

187 - 225

226 - 288

289 - 314

315 - 361

362 - 387

388 - 399

400 - 427

428 - 445

446 - 457

A		
Ashtrays	387	
B		
Bain Maries	18, 29, 37, 50, 190	
Baking spray	99	
Baking trays	81, 98 - 99	
Bar mixer	358 - 360	
Bar refrigerators	259	
Basket transport dishwashers	309	
Blast chillers	283	
Blow torches	442	
Boiling kettles	43, 57, 66 - 67	
Bottle coolers	258, 263 - 264	
Buffet displays	224 - 225	
Buffet trolleys, cold	243 - 245	
Buffet trolleys, hot	204 - 206	
C		
Cake displays show-cases	256	
Can openers	445	
Candy floss machines	182	
Cereal dispensers	223	
Chafing dishes	194 - 198	
Chafing fuels	195	
Chest freezers	282	
Chicken grills	148	
Chip cutters	128	
Chocolate dispensers	349	
Chocolate fountains	223	
Chocolate warmer	191	
Citrus press	355	
Cleaning agents	447	
Clearing trolleys	393 - 397	
Coffee grinders	339	
Coffee jugs	320 - 321	
Coffee machines	316 - 339	
Coffee stations	321	
Cold rooms	275	
Combi steamers	87 - 99	
Combined fridge/freezers	269 - 271	
Contact grills	138 - 141	
Convection ovens	78 - 86	
Conveyor pizza oven	117	
Cooking paper	99, 139	
Cooking pots	436 - 437	
Cooking stations	69 - 71	
Cooling tops	236, 239 - 242	
Countertop electric hobs	151 - 152	
Cover hood	301, 395	
Cover machines	304 - 308	
Crêpe makers	181	
Cup warmers	221 - 222	
Cupboards	371 - 372	
Cutlery holders	433 - 434	
Cutlery polishers	312	
Cutlery trolleys	393	
Cutter	416	
Cutting boards	439 - 441	
D		
Deep fat fryers	18 - 19, 28, 40 - 41, 53, 128 - 134	
Deep-fat frying oil filter	135	
Deep freezers	277 - 281	
Dehydrators	107	
Dishwasher baskets	300, 310	
Disinfectant dispensers	449 - 450	
Doner kebab knives	442	
Dough kneading machines	114 - 115	
Drawer chiller	262	
Drinks dispensers	353 - 354	
Dry ageing cabinet	276	
E		
Egg boiler	189	
Electric ranges	16 - 17, 23 - 24, 34 - 36, 47 - 49, 60	
Exhaust hoods	380 - 383	
F		
Fat disposal container	129	
Fermenting cupboards	86, 106	
Fitted covers	386	
Fittings	311	
Food service carts	207	
Food warmers	209 - 213	
Foodwarmers	191	
Freezer Counters	281	
French-fries warmers	28, 41, 135	
Frying fat filter	129	
Frying pans	435	
Fully automatic coffee machines	324 - 337	
G		
Gas cookers	65, 150	
Gas ranges	16 - 17, 23 - 24, 32 - 33, 46 - 47, 59 - 60	
Gastronorm-containers	429 - 432	
Glas-doored refrigerators	258, 266 - 268	
Glass polishers	313	
Glasswashers	290, 294	
Glove dispensers	448	
Giddle plates	20, 27, 39, 51, 142 - 144	
H		
Hand dryers	451 - 453	
Hand wash basins	376	
Heat lamps	208	
Heated cupboards	221, 373 - 375	
Heated display cases	199	
High-speed ovens	75 - 77	
Hot displays	200 - 203	
Hot water dispensers	343, 346 - 349	
Hot-dog machines	166 - 167	
Hot-dog steamer	183	
Hot-pot station	196	
Hotel hairdryers	454	
Hotpots	188 - 189	
Hygiene stations	448	
I		
Ice Cream cabinets	287 - 288	
Ice crushers	360 - 361	
Ice cube makers	284 - 286	
Ice flake makers	283	
Ice-cream cabinet	288	
Ice-cream makers	287	
Impulse cooler	262	
In-store ovens	100 - 106	
Induction cookers	153 - 161	
Induction deep fat fryers	132	
Induction ranges	24, 36, 49, 61	
Induction woks	25, 162 - 164	
Infrared heaters	384 - 385	
Insect killers	455 - 457	
Insulated dispensers	354	
J		
Juice extractors	356 - 357	

K

Kettles	341 - 343
Kitchen machines / Dough mixers	404 - 410
Kitchen scales	411
Knife sharpener	443
Knife steriliser	443

L

Label holders	433
Lava rock grills	19, 26, 38, 52, 145
Low-temperature cookers	98

M

Magnetic strip	439
Mandoline slicer	415
Meat grinders	417 - 419
Meat tenderisers	416
Menu board	385
Microwave ovens	184 - 186
Milk frothers	322
Mini bars	258
Mini coolers	250 - 255
Mini-refrigerated counters	227
Mixers / Blender	357 - 360
Mulled wine dispensers	350
Mulled wine pots	350 - 352
Multi pans	165
Multi-frying pans	26, 38, 50, 145
Multideck refrigerated displays	257

O

Ovengloves	437
------------	-----

P

Paella pans	149
Paper towel dispensers	451
Pasta cookers	29, 42, 54, 126
Pasta machines	122 - 125
Pastries deep fat fryers	136 - 137
Pastry roll machines	116
Patio heaters	384 - 385
Pavement signs	385
Pizza cutter	119, 121
Pizza ovens	116 - 121
Pizza saladettes	239
Pizza shovel	119, 121
Plate dispenser	220
Plate shelves	364
Plate warmers	220 - 221
Popcorn machine	183
Portafilter coffee machines	338 - 339
Pot washers	302 - 303
Potato peeling machines	420
Preparation table	227

Q

Quartz tube toasters	174
----------------------	-----

R

Ranges	59 - 61
Refrigerated counters	228 - 236
Refrigerated displays	246 - 250, 257
Refrigerated pizza counters	236
Refrigerators	258 - 274
Rice cookers	170 - 172
Rice warmer	172
Roast fryers	25
Room air cleaners	453
Rubbish bin cupboard	371
Rubbish bins	308, 445

S

Salad spinners	420
Saladettes	237 - 238
Salamanders	108 - 112
Salamander griddle	144
Salt shakers	435
Samovars	344 - 345
Sausage roller grills	168
Sausage slicers	169
Sausage warmers	168
Series 600	16 - 21
Series 650	23 - 30
Series 700	32 - 44
Series 900	46 - 57
Serving trolleys	391 - 392
Shelves	398 - 399
Shoe polishers	454
Sinks	30
Sinks / Sink centres	376 - 379
Slicers	421 - 423
Slush machines	182
Snackpoint	72 - 73
Soap dispensers	450
Soup kettles	191 - 193
Sous-Vide cookers	107
Spice shelves	364
Stainless steel units	363 - 375
Stick mixers	401 - 403
Stock-pot stoves	63 - 65
Storage container	438
Sushi Bar	239

T

Table-top grills	146 - 147
Tables / Benches	386 - 387
Tea stations	341
Thermo jugs	320 - 321
Thermometers	444
Tilting frying pans	44, 56, 68
Toasters	173 - 175
Tomato slicer	415
Top shelves	364 - 365
Transport containers	389 - 390
Trolleys	391 - 393, 396 - 397

U

Universal dishwashers	290 - 299
-----------------------	-----------

V

Vacuum bags	427
Vacuum packaging machines	424 - 427
Vegetable cutters	412 - 415

W

Waffle makers	176 - 180
Wall cabinets	370
Wall shelves	363
Wall-mounting shelves	81, 186
Warming trays	214 - 219
Water Conditioning Units	313 - 314
Water filter system	340
Wine cooler	260 - 261
Wok cookers	62
Woks pans	62, 163, 435
Work tables	366 - 369



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:

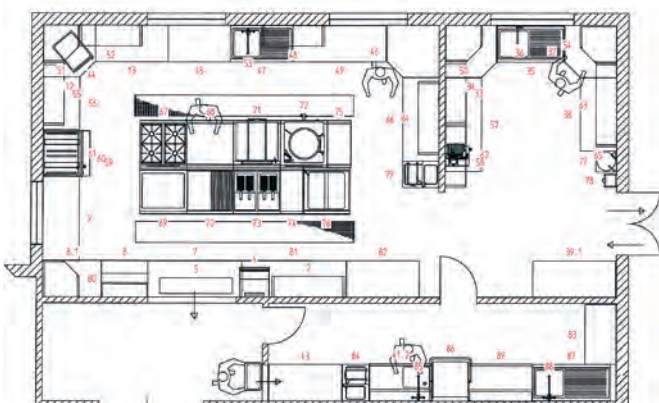
- ✓ Individual consultation and concept development
- ✓ Installation planning
- ✓ Creation of service specifications
- ✓ Personal support from our office and field staff

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/messetermine



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		STACKABLE
	CNS		SUITABLE FOR OVENS
	STAINLESS STEEL		NOT SUITABLE FOR OVENS
	POWER CONNECTION		SUITABLE FOR DISHWASHING MACHINES
	GAS CONNECTION		NOT SUITABLE FOR DISHWASHING MACHINES
	ELECTRIC COOKING RANGE		SUITABLE FOR MICROWAVE OVENS
	GLAS CERAMIC COOKING RANGE		NOT SUITABLE FOR MICROWAVE OVENS
	INDUCTION COOKING RANGE		FOOD SAFE
	CONTENT		EASY ASSEMBLY
	POWER IN KW		ONLY TO BE USED INSIDE
	POWER IN WATT		ONLY TO BE USED OUTSIDE
	MAX. TEMPERATURE		TO BE USED INSDE AND OUTSIDE
	TOTAL CARRYING CAPACITY		FIXED CONNECTION TO WATER SUPPLY
	BPA-FREE		

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 hood for
series 600 available on request

Electric range 600, W600, 4PL, eLO



- Number of hobs
- Oven type
- Oven functions

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

4
Electro
Circulating air
Grill
Upper / lower heat
58 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, eLO 	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. eLO 	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, eLO 	2 x 3.5 kW 2 x 6 kW	19 kW	W 600 mm D 600 mm H 985 mm	63.3 kg	1315563	3,149.- €	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

132648

RRP* 55.- €



► Cleaning agents
page 447

Gas range 600, 2BR



- Pilot flame
- Gas type



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	1317433	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



Speed- hotplates
Ø 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



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, 4HTzones, 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 1
- Depth GN container max. 150 mm
- Temperature range 30 °C to 85 °C
- Water drain tap Yes
- Not included in delivery 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 230 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	21 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,S

- 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,L

- 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



- 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	25 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.- €



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

Workelement 600, W400, Dr



- Number of drawers 1

	Size drawer	Size	Weight	Code-No.	RRP*	GTIN
Workelement 600, W400, Dr	W 320 mm D 480 mm H 180 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 180 mm	W 600 mm D 600 mm H 290 mm	30 kg	131915	959.- €	4015613548012

Lava rock grill, gas, 600, W600



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

V-grille (for meat)
Yes
Piezo ignition
Liquid gas
Natural gas nozzles are enclosed
Lava stones for first filling
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



- 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



• Height-adjustable feet

Yes



131924



131944

	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, IS, SS	Open	W 400 mm D 550 mm H 580 mm	13.5 kg	131924	498.- €	4015613310138
Open base unit, 600, W600, IS, SS	Open	W 600 mm D 550 mm H 580 mm	16 kg	131926	549.- €	4015613310145
Open base unit, 600, W800, IS, SS	Open	W 800 mm D 550 mm H 580 mm	19 kg	131925	689.- €	4015613548067
Base unit 600, W400, 1D, IS	Leaf door	W 400 mm D 550 mm H 580 mm	16 kg	131944	709.- €	4015613310169
Base unit 600, W600, 1D, IS	Leaf door	W 600 mm D 550 mm H 580 mm	20 kg	131946	909.- €	4015613310176
Base unit 600, W1000, 1D, IS	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 swivelling
heating element



► Device linking via wedge crosspiece



► Counter attachment hood for
series 650 available on request

Electric range 650, W700, 4PL, eIO



- 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-circle 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 of hobs	Oven connected load	Power load	Weight	Code-No.	RRP*	GTIN
Electric range 650, W700, 4PL, eIO 	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, B700 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, 4BR, eIO 	2 x 3.85 kW 2 x 5.7 kW	4.2 kW	19.1 kW	64.2 kg	1151243	4,839.- €	4015613811239



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 (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 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.- €	4015613800165



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.- €	4015613548968



Induction wok 650, B400, 5kW



- Type of hobs
- 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 4015613548975



Electric frying pan 650, 12,5L,W400



- 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



- 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



- 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 NAC

	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



- Number of grills 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	36 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-grille (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: 4015613669946



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	3,569.- €	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.- €	4015613877990



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



529723

RRP* 3.50 €

Deep fat fryer 650, W400, 10L



- Safety thermostat
- Grease release tap

Yes
Yes



- 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	24.6 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 558 x H 230 mm
- Weight: 0.9 kg
- GTIN: 4015613658759

158610

RRP* 159.- €



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

Warmer 650, W400, 1/1GN, TU



- Heat source

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



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

115115

RRP* 1,629.- €

GTIN 4015613549095



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



- Number of tanks 1
- Beaker 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



- Material CNS 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



- Size basin
- Sink tap
- 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



- 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	10 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

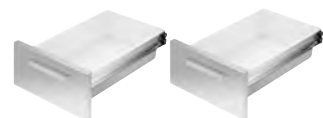


112031

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* 949.- €

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: 4015613559995



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* 398.- €



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 enclosed

	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 enclosed
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	103.4 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

RRP* 6,649.- €

GTIN 4015613771496

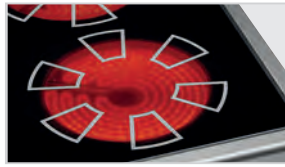


Cerane range 700, 2 HTzon., OBU



- 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
- Gastronorm
- 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
- ▶ Gastronorm: 1/1 GN

287431

GTIN 4015613697475

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.- €	4015613697482
Electric range 700, W800, 4PL, EBO	Circulating air	1/1 GN	14.05 kW 400 V 50 Hz	100.6 kg	286326	5,298.- €	4015613697505
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



- Height adjustable

850 mm to 900 mm



	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	37 kg	284007	1,529.- €	4015613484709

Bain Marie 700, W400, OBU, wWI



- 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



	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

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.- €

Multi-fryer 700, W400, TU, OBU



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

CNS 18/10
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 barbeque taste.



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

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

- Including



- ▶ 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.- €	4015613702964
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.- €	4015613714134



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, OBU 	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.- €	4015613611006	

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



286921

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 changed: 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 129, 1355

Deep fat fryer gas, 700, W400, 15L



- Ignition type
- Temperature range

Piezo ignition
100 °C to 190 °C



- Grease release tap
- Height adjustable

Yes
850 mm to 900 mm



- Properties
- Gas type

Basin with large cold zone
Natural gas H
Liquid gas and natural gas L-nozzles are enclosed

	Number of tanks	Beaker 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.- €	4015613486192



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



- Basin size, GN format
- Depth tank

1/1 GN
150 mm



- Heat source
- Height adjustable

Ceramic radiant heater
850 mm to 900 mm

- Power load
- Size

0.75 kW | 230 V | 50 Hz
W 400 x D 700 x H 850 mm

- Weight

28.4 kg



286628

RRP* 2,029.- €

GTIN 4015613701400



Pasta cooker 700, W400, 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



286310



2853051

- 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.- €	4015613484587



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 4S700

- 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



CNS 18/10

- 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



- 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	7,249.- €	4015613776972



Tilting frying pan 700 G51LHK



- 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)
Piezo 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	7,098.- €	4015613737751
Tilting frying pan 700 E51LEK	Electro-motor	0.25 kW 230 V 50 Hz	109.4 kg	2856031	7,598.- €	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 18/10 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	Electro	Upper / lower heat	32 kW	133.8 kg	2992271	5,498.- €	4015613903835
Gas range 900 4 burners GBO	Gas	Lower heat	40 kW	126 kg	2992171	4,998.- €	4015613903828



Gas range 900 6 burners EBO



With 6 powerful gas burners and the 2/1 GN electric oven including substructure, this range is perfect for large quantities and the high demands of modern commercial kitchens.



- 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
- 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
- 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 CERANE®
- Size hobs: Ø 195 - 280 mm



299421

	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

RRP* 6,998.- €

GTIN 4015613903798



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

RRP* 4,398.- €

GTIN 4015613903736



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

RRP* 6,529.- €

GTIN 4015613903767



Electric range 900 6 hotplates EBO



The powerful electric range with 6 robust cast iron plates and 2/1 GN electric oven is perfect for large quantities and the high demands of modern commercial kitchens.



- 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

RRP* 8,598.- €

GTIN 4015613903743



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	2,598.- €	4015613904023
Bain Marie 900 E800	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


299308

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 litre(s)
- 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, hard chrome-plated
Open
855 mm to 900 mm



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

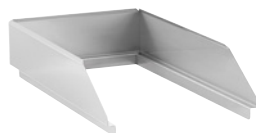
	Roasting surface design	Size heating surface	Power load	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 900 E400 G 	Smooth	W 340 mm D 640 mm	8 kW 400 V 50-60 Hz	W 400 mm D 900 mm H 900 mm	64.8 kg	299001	3,329.- €	4015613903583
Griddle plate 900 E800 G 	Smooth	W 720 mm D 640 mm	16 kW 400 V 50-60 Hz	W 800 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-grille (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



2994631

► 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

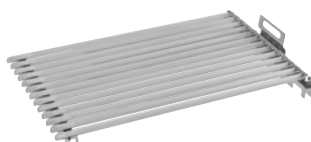


299472

RRP* 345.- €

V-grid 900

- Material: CNS 18/10
- Type of grid: V-grille (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.

- 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.- €	4015613903965
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.

- 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.- €



► Fatsafe
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
- Beaker 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	50.3 kg	299311	3,789.- €	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



299124

RRP* 169.- €

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: 8.6 litre(s)
- Size: W 320 x D 160 x H 410 mm
- Weight: 1.4 kg
- GTIN: 4015613904139



299114

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.



- Sub-counter unit type
- Height adjustable

Open
855 mm to 900 mm



► Large working area thanks to 900 mm depth



299106

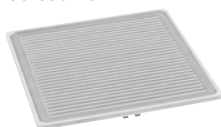
	Size base unit	Size	Weight	Code-No.	RRP*	GTIN
Work element 900 B400 OU	W 340 mm D 830 mm H 375 mm	W 400 mm D 900 mm H 900 mm	40 kg	299105	1,298.- €	4015613904078
Work element 900 B800 OU	W 740 mm D 830 mm H 375 mm	W 800 mm D 900 mm H 900 mm	52,8 kg	299106	1,598.- €	4015613904085



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: CNS 18/10
- 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 casters: 4 swivel casters, 2 with brake
- Material: Polyamide
- Diameter casters: 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



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

CNS 18/10
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



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

CNS 18/10
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.



- Material boiler CNS 18/10
- Heating type Indirect
- Drain tap Yes
- Water connection 1/2"
- Height adjustable 855 mm to 900 mm
- Properties Automatic water level control and filling of the boiler cavity
Boiler base made of AISI 316 stainless steel
- Power load 21 kW | 400 V | 50-60 Hz
- Equipment connection 3 NAC
- Size W 800 x D 900 x H 900 mm

	Content	Useful content	Weight	Code-No.	RRP*	GTIN
Boiling kettle 900 E100L	111 litre(s)	100 litre(s)	126.4 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.



- Material boiler CNS 18/10
- Heating type Indirect
- Ignition type Piezo ignition
- Drain tap Yes
- Water connection 1/2"
- Height adjustable 855 mm to 900 mm
- Properties Boiler base made of AISI 316 stainless steel
Natural gas H
Liquid gas nozzles (50 mbar) are enclosed
- Gas type
- Size W 800 x D 900 x H 900 mm

	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



The gas oven series MFG – starter models for the professional field in a solid design made of stainless steel. Due to the intuitive operation with a pilot flame, they are ideally suited for everyday use in the kitchen.



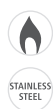
- Gas burner
- Ignition type
- Pilot flame
- Height adjustable
- Gas type

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 3.5 kW 2 x 6 kW	19 kW	W 800 mm D 700 mm H 910 mm	56.4 kg	1582051	2,598.- €	4015613698878
MFGO 7060	6	3 x 3,5 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 3.5 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 3,5 kW 3 x 6 kW	28.5 kW	W 1,200 mm D 700 mm H 910 mm	129.4 kg	1582201	4,449.- €	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
- Distribution of hobs
- Gas burner

- Ignition type
- Oven type
- Multifunctional oven

- Oven volume
- Energy efficiency class
- Energy consumption of top/bottom heat
- Convection energy consumption
- Oven connected load
- Including

- Height adjustable
- Gas type

- Power
- Size
- Weight

5
1 x 1 kW, 1 x 3 kW, 2 x 1.75 kW, 1 x 4 kW
Single burner
Two-circle burner
Electronic one-hand ignition
Electro
Yes
104 litre(s)
A (EU No. 65 / 2014)
0.94 kWh / cycle
0.96 kWh / cycle
2.5 kW
1 baking tray
2 grids
850 mm to 900 mm
Natural gas H (20 mbar)
Propane nozzles (50 mbar) and natural gas nozzles L (20 mbar) are enclosed
11.5 kW
W 900 x D 650 x H 920 mm
65.8 kg



1519821

GTIN 4015613843841

RRP* 1,598.- €



Cerane range 5K-EBMF



- Number of hobs
- Distribution of hobs
- Type of hobs

- Oven type
- Multifunctional oven
- Oven volume

- Energy efficiency class
- Energy consumption of top/bottom heat
- Convection energy consumption
- Oven connected load
- Including

- Height adjustable
- Power load
- Equipment connection
- Size
- Weight

5
1 x 0.7/2.1 kW, 1 x 1.4/2.2 kW, 1 x 2.2 kW,
2 x 1.2 kW
Glass ceramic
Electro
Yes
104 litre(s)
A (EU No. 65 / 2014)
0.94 kWh / cycle
0.96 kWh / cycle
2.5 kW
1 baking tray
2 grids
890 mm to 915 mm
11.5 kW | 400 V | 50/60 Hz
3 NAC
W 900 x D 660 x H 890 mm
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
- Number of hobs
- Distribution of hobs



- Material hob
- Oven type
- Multifunctional oven
- Oven volume
- Energy efficiency class
- Energy consumption of top/bottom heat
- Convection energy consumption
- Oven connected load
- Including
- Height adjustable
- Power load
- Equipment connection
- Size
- Weight

Steel
6
Up to 2.1 kW per plate thanks to power sharing Total max. 7.4 kW
Glass
Electro
Yes
87 litre(s)
A (EU No. 65 / 2014)
0.87 kWh / cycle
1.11 kWh / cycle
2.45 kW
1 baking tray
2 grids
900 mm to 940 mm
10.5 kW | 400 V | 50/60 Hz
3 NAC
W 900 x D 650 x H 890 mm
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
- Number of output levels
- Height adjustable
- Properties

- Equipment connection

Glass
10
830 mm to 860 mm
Hob control can be switched between power stages and temperature
Control via knob, touch
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	3,698.- €	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 (50 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

RRP* 1,349.- €

GTIN 4015613630977



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 (50 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

RRP* 1,749.- €

GTIN 4015613126036



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

RRP* 1,469.- €

GTIN 4015613633244



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

GTIN 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
Piezo 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



1054513

RRP* 345.- €

GTIN 4015613683256

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

RRP* 1,749.- €

GTIN 4015613734552

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.



- 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" resisters made of a special alloy
Mixer tap for cold and warm water
Including: strainer
3 NAC
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	14,649.- €	4015613353326
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	17,349.- €	4015613353333
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	23,249.- €	4015613353340



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 shutdown 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

RRP* 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



	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.- €	4015613721224
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.- €	4015613723464



Tilting frying pan G80LHK



- Material crucible
 - Ignition type
 - Pilot flame
 - Tilting device
 - Water supply tap
 - Height adjustable
 - Properties
 - Gas type
- Chrome-nickel steel
Piezo 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.- €	4015613721231
Tilting frying pan G120LHK	100 litre(s)	30 kW	W 1,200 mm D 900 mm H 900 mm	220 kg	1930511	11,425.- €	4015613723471



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

- 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

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 germ 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



- 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

GTIN 4015613779980

RRP* 8,549.- €



Bartscher appliances suitable for the front cooking station KST3240 Eco - [Bartscher.com](https://www.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
Zeolit-filter
LED
On the germ 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 NAC

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 760 x D 445 x H 10 mm
- Weight: 0.14 kg
- GTIN: 4015613769493

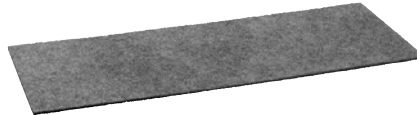


107291

RRP* 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



107273

RRP* 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

RRP* 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: 4015613682549



107276

RRP* 239.- €

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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

Storage compartment below the setting

niches, dimensions: W 755 x D 580 mm

- Swivel casters

4 swivel casters, 2 with brake

- Properties

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

- Size

W 800 x D 600 x H 1,225 mm

- Weight

42.3 kg



- ▶ 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 4015613756820



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 30S-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 320E-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

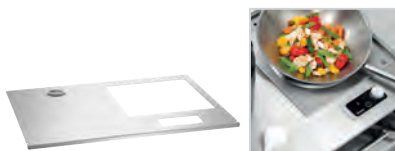
- Material: Stainless steel
- Cut-out 1:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Cut-out 2:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Size: W 755 x D 578 x H 15 mm
- Weight: 0.77 kg
- GTIN: 4015613761800


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

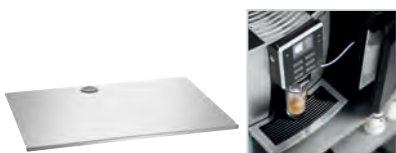
- Material: Stainless steel
- Cut-out:
Designed for GN 1/1 bain-marie, 150 mm,
Dimensions: W 345 x D 545 mm
- Size utility space: W 375 x D 575 mm
- Properties: 1 cable duct
- Size: W 755 x D 578 x H 15 mm
- Weight: 2.9 kg
- GTIN: 4015613761824


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



• Number of cooking programs

Convection

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

• Time adjustment

0 to 20 minutes

• Fan speed

10 % to 100 %

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

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

• Important information

Only use suitable cooking utensils

• Power load

3.5 kW | 230 V | 50 Hz

• Size

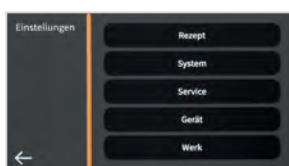
W 465 x D 675 x H 615 mm

• Weight

68.8 kg



- ▶ 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.

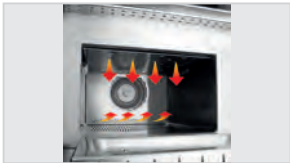


- Material cooking chamber
- Size inside
- Functions
- Number of cooking programs
- Number of cooking phases
- Temperature range
- Time adjustment
- Fan speed
- Microwave output
- Hot air output
- Heat-up time
- USB connection
- Height adjustable
- Including
- Important information
- Power load
- Size
- 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 over
- 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



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

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* 79.- €

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* 75.- €

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 E5M110 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, Polytetrafluorethylene 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* 39.- €

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



- 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



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
3
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

A101190

RRP* 16.- €

Grid 1/2 GN

- Material: Stainless steel
- Gastronorm: 1/2 GN
- Size: W 330 x D 265 x H 55 mm
- Weight: 0.75 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

2.7 kW | 230 V | 50/60 Hz

• Including
• Power load



► 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 AT 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

- Enamelled
- 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



- ▶ 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)



AT90-MDI

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



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

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* 39.- €

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	120826	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 1/1GN, 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

RRP* 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

RRP* 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

RRP* 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

Stainless steel



• Number of drawers

4



• Format drawers

1/1 GN



• Functions

Circulating air

Grill function

Steaming

MDI knob

• Control unit

50 °C to 300 °C

• Temperature range

approx. 12 minutes (150 °C)

• Heat-up time

• Number of fans

2

• Properties

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)

• Including

1 grid

1 GN container

1 supply hose

• Power load

3 kW | 230 V | 50/60 Hz

• Size

W 700 x D 675 x H 550 mm

• Weight

47.6 kg



- 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.- €	4015613891071
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 ° – the AT series offers high-performance hot air oven versatility.



STAINLESS
STEEL

°C
300

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

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

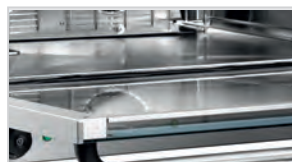
- Including

- 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

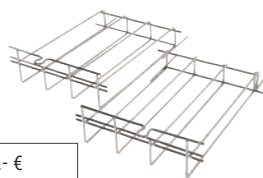


RRP* 1,679.- €

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



780002

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-MDI
- Size: W 850 x D 680 x H 875 mm
- Weight: 25.6 kg
- GTIN: 4015613874333



115088

RRP* 629.- €



- Grill plate EGR60400
page 98

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

Tried-and-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.



STAINLESS
STEEL

°C
300

- 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

GTIN 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



- Veiling heating, hinged

121782

GTIN 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
2/3 GN
442 x 320 mm
25 °C to 85 °C
Water bowl for air humidification
2 kW | 230 V | 50 Hz
W 600 x D 700 x H 960 mm
44 kg

116553

GTIN 4015613876429

RRP* 1,399.- €



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.



- Material cooking chamber CNS 18/10
- Functions
 - Steam production by means of direct injection
 - Steam
 - Combi-steaming
 - Low temperature cooking
 - Reversing motor direction (fan wheels)
 - Circulating air
- Number of cooking programs 1
- Number of cooking phases 1
- Temperature range 50 °C to 280 °C
- Fan speed 2 levels
- Core temperature sensor connection Side
- Water connection 3/4"
- Properties
 - Rounded cooking chamber
 - Bearing rails can be detached
 - Double-winged door pane
 - LED lighting in door
 - 1 grid GN
 - 1 tray GN
- Including



► Easy knob control



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



► 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 2/3 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

- 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 18/10
 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
 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
 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	60 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 GN	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



- 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 18/10

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

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



- ▶ 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 oven 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



Combi steamer Silversteam2 7110DRS



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 18/10
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
1 grid GN
1 tray GN



► Electronic control with 600 programs (300 preinstalled, 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



- 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 18/10
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	117182	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	117184	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	117185	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	117186	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: 4015613868523



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: 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.- €

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



173279

RRP* 115.- €

Component parts

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 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 circlips
- 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: 9.5 kg
- GTIN: 4015613866703


116112

RRP* 749.- €

Base unit Silversteam 230

- Material: Chrome-nickel steel
- Base shelf: Yes
- Size: W 570 x D 515 x H 740 mm
- Weight: 10.6 kg
- GTIN: 4015613610641


115075

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: 4015613602486


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: Chrome-nickel steel
- 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* 645.- €

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* 3,398.- €

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.



- 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 18/10
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



117265

	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.- €	4015613809694
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

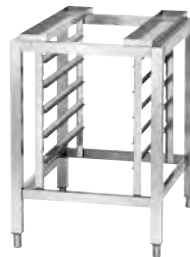
- Material: Stainless steel
- Set comprises:
1 frame, 4 feet
1 pipe and holding plate for vapour extraction
1 connection hose
Attachment circlips, Screws
- Combination possibilities:
6 x 1/1 GN to 6 x 1/1 GN
6 x 1/1 GN to 10 x 1/1 GN
- Size: W 525 x D 735 x H 75 mm
- Weight: 4.8 kg
- GTIN: 4015613632452


117100

RRP* 339.- €

Base unit Silversteam-K

- Material: Chrome-nickel steel
- 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* 555.- €

Condensation hood Silversteam-K

- Material: Stainless steel
- Material filter: Stainless steel
- Fan regulation: Automatrix, sensor-controlled
- Including: Drain hose, 320 mm
- Assembly type: Wall
- 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 containers 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

GTIN 4015613769745

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 preinstalled, 1,000 programmable); up to 9 cooking 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: 29.2 kg
- GTIN: 4015613874685

117824

RRP* 3,349.- €

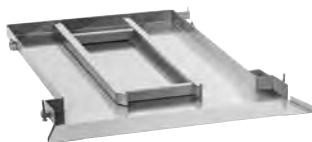


Plate trolley Gigasteam 50T

- 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 4015613525822



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: 4015613734699



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: Useable 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

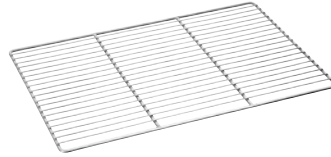
- Material: Stainless steel
- Bakery norm: 600 x 400 mm
- Size: W 605 x D 405 x H 45 mm
- Weight: 2.8 kg
- GTIN: 4015613658414


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
- Gastronorm: 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
- Gastronorm: 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
- Gastronorm: 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
- Gastronorm: 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
- Gastronorm: 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

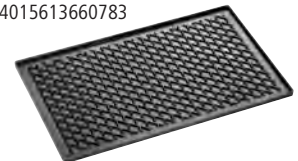
- Material: Stainless steel
- Gastronorm: 1/1 GN
- Size basket: W 490 x D 275 x H 50 mm
- Content: 7 litre(s)
- Size: W 536 x D 326 x H 61 mm
- Weight: 1.1 kg
- GTIN: 4015613788111


900300

RRP* 52.- €

Grill plate 5300

- Material: Cast aluminium
- Gastronorm: 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 bakestone 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.



• 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
- Important information Manual baking time extension
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
- Steam-box power 4,8 kW
- Time setting 1.5 kW
- Important information Manual baking time extension
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
- Steam-box power 9,6 kW
- Time setting 3 kW
- Important information 1 to 99 minutes
Manual baking time extension
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
- Steam-box power 14,4 kW
- Time setting 4.5 kW
- Important information 1 to 99 minutes
Manual baking time extension
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.- €

Convection ovens HC

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	19.1 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.- €



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
+ proofer 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
+ proofer 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 910 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



	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: 4015613771786



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

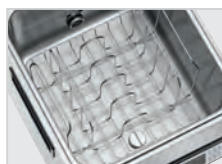


115133

RRP* 139.- €

GTIN 4015613685076

Sous-Vide cooker SV G16L



► Vacuum packaging machines, vacuum bags page 424 - 427

Precise, gentle and tasty – the cooking point can be determined precisely thanks to the individual time and temperature setting.



• Beaker capacity



• Size basin

• 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 4015613675008

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

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

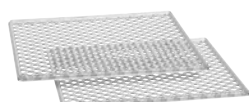
W 450 x D 340 x H 305 mm

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 4015613713809

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 4015613634890



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	101548	2,649.- €	4015613634906



Hi-Light-Lift-Salamander 700-2Z



- 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 355 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"



- 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 4015613634883

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 500-1Z-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 500-1Z



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

Yes



• Heat source

Radiant heaters



• Grease collection tank

Yes

• Including

1 grid



151512

	Number of heating zones	Size grid	Power load	Size	Weight	Code-No.	RRP*	GTIN
500-1Z	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
600-2Z	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 400-1Z-P



Grillate, grill 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

1



• Heat source

Radiant heaters



• Size grid

B 430 x D 300 mm

• Height-adjustable grid

Yes

• Grease collection tank

Yes

• Power load

2.8 kW | 230 V | 50/60 Hz

• Size

W 625 x D 500 x H 365 mm

• Weight

14.4 kg



► Salamander with 1 heating zone



► Grill height adjustable in 7 levels



► Very accessible cooking grill from 3 sides

100534

GTIN 4015613782508

RRP* 435.- €



Salamander 401-1Z-W



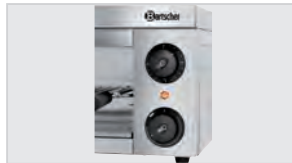
- Number of heating zones
- Heat source
- Size grid
- Height-adjustable grid
- Grease collection tank
- Properties

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 grill



- Timer up to 15 minutes



- Attachments for wall mounting on the rear of the appliance

A1515002

GTIN 4015613708850



RRP* 309.- €

Salamander 400-1Z



- Height-adjustable grid
- Grease collection tank
- Including

Yes
Yes
1 grille



100528



100532

- Including: 2 handles

	Number of heating zones	Size grid	Power load	Size	Weight	Code-No.	RRP*	GTIN
400-1Z 	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.- €	4015613370057
600-2Z	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.- €	4015613390925
700-2Z II	2	W 705 mm D 320 mm	4.4 kW 400 V 50 Hz	W 910 mm D 375 mm H 425 mm	29.5 kg	100532	529.- €	4015613709369



Salamander griddle



- Combination appliance off
- Griddle plate
 - Salamander
- page 144



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



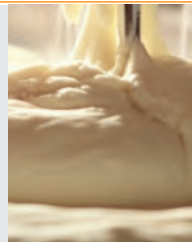
- Material
- Material mixing bowl(s)
- Material dough hook
- Speed control
- Timer
- Properties

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 D 690 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 D 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 D 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 D 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 D 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 D 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 D 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 D 935 mm H 765 mm	168.6 kg	101843	2,798.- €	4015613872599



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 490 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	3,249.- €	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 arm

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.



- Oven functions
- Upper / lower heat can be controlled separately

Upper / lower heat
Yes



- Temperature range

70 °C to 250 °C



- Pizza capacity

Max. Ø 32 cm



- Belt speed

Can be controlled in 10 levels

- Power load

Processing time: Approx. 2 to 14 minutes

- Size

3.5 kW | 230 V | 50-60 Hz

- Weight

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: 4015613720357



100925

RRP* 8.50 €



2002203

GTIN 4015613724584



RRP* 959.- €

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

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.



- Material baking chamber

Steel



- Oven functions

Galvanised



- Upper / lower heat can be controlled separately

Upper / lower heat



- Temperature range

Continuous baking function

- Pizza capacity

No

- Timer

50 °C to 250 °C

- Properties

1 pizza Ø 33,5 cm

- Power load

Yes

- Size

Use of pizza rack and firebrick can be alternated

- Weight

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	475.- €	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, 2baking 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



203535

	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
Aluminium
Upper / lower heat
Yes
50 °C to 400 °C
3 NAC



2002020

	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: Chrome-nickel steel
- 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 shovell: 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

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



NT 621
NT 622
NT 901
NT 921

	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, 1Bch 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



	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
ET 105, 1Bch 1050x1050	9 pizzas Ø 33 cm	12 kW 400 V 50 Hz	W 1,310 mm D 1,270 mm H 420 mm	143 kg	2002150	2,898.- €	4015613545028
ET 205, 2Bch 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: Chrome-nickel steel
- 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

RRP* 359.- €

Base unit PO NT6

- Material: Chrome-nickel steel
- 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

RRP* 389.- €

Base unit PO NT9

- Material: Chrome-nickel steel
- 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

RRP* 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

RRP* 749.- €

Pizza shovel alu

- Size shovell: 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

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.- €



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



RRP* 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



RRP* 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



RRP* 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



RRP* 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: 4015613761527



101988



RRP* 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



RRP* 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



RRP* 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



RRP* 76.- €

Pasta mould Sfoglia 5000

- Material: Bronze
- Pasta type: Pasta sfoglia
- Pasta size: 135 mm
- Size: W 55 x D 55 x H 40 mm
- Weight: 0.4 kg
- GTIN: 4015613584966



101983



RRP* 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



RRP* 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



RRP* 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: 4015613761534



101989



RRP* 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 bowl 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 Cannellone 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: 4015613888446


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 Sfogliata 8000

- Material: Bronze
- Pasta type: Sfogliata
- 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 „al dente“! 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 8 litre(s)
- Number of baskets 1
- Basket content 4.9 litre(s)
- Size basket W 190 x D 225 x H 125 mm
- Temperature range to 110 °C



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



- Removable pan and heating element



132290



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

	Control unit	Power load	Size	Weight	Code-No.	RRP*	GTIN
Pasta cooker 8L MDI	MDI knob	3.3 kW 230 V 50 Hz	W 290 mm D 470 mm H 385 mm	6.6 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 7 litre(s)
- Number of baskets 1
- Size basket W 210 x D 235 x H 100 mm
- Temperature range to 110 °C
- Power load 3.4 kW | 230 V | 50 Hz
- Size W 305 x D 410 x H 315 mm
- Weight 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: 0.69 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: Plastic
- Dies/stamps: 4
 - 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.

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



A165112

► 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



► 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 galvanised, 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.



- 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



▶ 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 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.



- 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 bayonet 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

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

- Heating element

- Important information



► 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	A162828	295.- €	4015613752150
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: 0.7 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.

	• 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

RRP* 539.- €

GTIN 4015613535104



Deep fat fryer PROFESSIONAL I



	• 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



	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

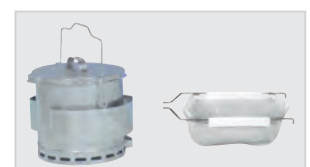
RRP* 69.- €

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.- €



► Fatsafe
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 panade sieve and pivot-out heating element enable easy cleaning.



- Beaker capacity 12 litre(s)
- Temperature range 50 °C to 190 °C
- Grease release tap Yes
- Cold zone Yes
- Heating element Can be swivelled
- Equipment connection 3 NAC



162651

	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.- €	4015613757773
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



- Number of tanks 2
- Beaker capacity 8 litre(s)
- Number of baskets 2
- Size basket W 130 x D 310 x H 120 mm
- Temperature range 140 °C to 190 °C
- Grease release tap Yes
- Grease collection tank Yes
- Cold zone Yes
- Heating element Can be swivelled
- Height adjustable 850 mm to 910 mm
- Power load 14 kW | 380-400 V | 50/60 Hz
- Equipment connection 3 NAC
- Size W 400 x D 700 x H 850 mm
- Weight 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 unit
 - Including Oil collection tray
 - Power load 1 particle filter
 - Size Oil collection tray
 - Weight 0.3 kW | 230 V | 50-60 Hz
- W 195 x D 315 x H 395 mm
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 4015613870793

RRP* 2,995.- €

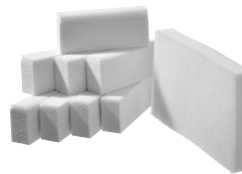


Particle filter TK60

- 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* 349.- €



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, removeable
- 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

RRP* 259.- €

GTIN 4015613739632



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 tap Yes
- Heating element Can be removed
- Properties Rounded corners
Drain cock with safety fixture
Basin with large cold zone
- Equipment connection 3 NAC

	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 4015613633299



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
18/10

21 L

- Number of tanks 1
- Number of baskets 1
- Temperature range 140 °C to 190 °C
- Grease release tap Yes
- Properties 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)	6,8 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.- €	4015613381855



Component parts

Basket shelf BF 21E

- Assembly side: On both sides
- Size: W 390 x D 765 x H 245 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* 279.- €

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 pita bread etc.



• Material grill plates

- Size grill plates top
- Size grill plates bottom
- Temperature range
- Grease collection tank
- Including
- Power load
- Size

Cast iron

Enamelled

W 340 x D 220 mm

W 345 x D 235 mm

50 °C to 300 °C

Yes

1 cleaning brush

2.2 kW | 230 V | 50/60 Hz

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" 1GR 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.



- Material grill plates

Cast iron



- Size grill plates top
- Size grill plates bottom

Enamelled
W 340 x D 220 mm
W 345 x D 235 mm



- Control unit
- Temperature range
- Temperature control

MDI knob
50 °C to 300 °C
Electronic
In 0.1 °C steps

- Digital display
- Timer
- Grease collection tank
- Properties

Yes
Yes
Yes
Knob with digital display for temperature and time
Memory function
Audible signal when the time expires (0:10 - 9:30 minutes)

- Including
- Power load
- Size

1 cleaning brush
2.2 kW | 230 V | 50/60 Hz
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

Aluminium



- Design grill surface

Smooth

- Size grill plates top

W 205 x D 285 mm

- Size grill plates bottom

W 240 x D 305 mm



- Temperature range

50 °C to 300 °C

- Temperature control

Separate control of grill plate temperature

In 10 °C steps

Thermostatic

- Digital display

Yes

- Timer

Yes

- Grease collection tank

Yes

- Properties

Space for storing 4 grilling processes

Digital display for temperature and time

Signal tone after expiry of the time

- Power load

2 kW | 230 V | 50 Hz

- Size

W 320 x D 550 x H 310 mm

- Weight

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

GTIN 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.- €

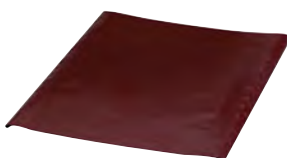


Non-stick foil GDP 320/650E

- Size: W 315 x D 390 x H 1 mm
- Weight: 0.04 kg
- GTIN: 4015613639802

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
Piezo 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

- Power load
- Size
- Weight

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



- ▶ Very good heat conductivity
- ▶ Roasting surface made of hard



- ▶ Grease collection tank



- ▶ Spatular

A370131

GTIN 4015613724256

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 gratiné 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

- Height-adjustable grid
- Timer

- Grease collection tank

- Including
- Power load
- Equipment connection
- Size
- Weight

Special steel
Smooth
W 700 x D 330 mm
2
Yes
50 °C to 300 °C
Radiant heaters
1
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



- ▶ 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 4015613733142

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 4015613653488

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
Piezo 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 600 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
- Control pressure



- Ignition type
- Including



- Important information

Liquid gas

50 mbar

Piezo ignition

1 commercial pressure controller

1 hose

1 hose rupture guard

Only operate with liquid gas

Only use in a well-ventilated room or outside



1062303



1062503

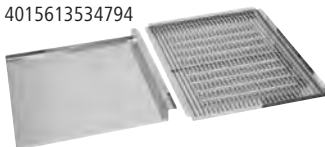
	Design	Number of burners	Power	Size	Weight	Code-No.	RRP*	GTIN
TB1100PF	Grill pan	3	11 kW	W 675 mm D 570 mm H 250 mm	17.4 kg	1062213	779.- €	4015613846460
TB1100R	Grid	3	11 kW	W 650 mm D 570 mm H 270 mm	17.5 kg	1062303	619.- €	4015613527543
TB1470R	Grid	4	14.7 kW	W 850 mm D 555 mm H 270 mm	23 kg	1062503	798.- €	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 805 mm
- Weight: 6 kg
- GTIN: 4015613647395



106210

RRP* 175.- €

Chicken grill P6



- Interior lighting
- Including

Yes
Skewers with clips



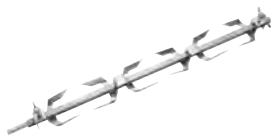
	Capacity	Number of skewers	Power load	Size	Weight	Code-No.	RRP*	GTIN
P6 	6 chicken	2	2.8 kW 230 V 50 Hz	W 700 mm D 360 mm H 530 mm	31 kg	215035	2,449.- €	4015613417035
P8N 	8 chicken	2	3.5 kW 230 V 50 Hz	W 880 mm D 430 mm H 530 mm	41 kg	215036	3,049.- €	4015613505381
P12N	12 chicken	3	5 kW 400 V 50 Hz	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

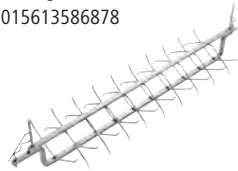


215093

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

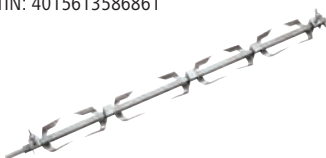


215096

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* 149.- €

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)
Only approved for Germany
- Size 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)
Only approved for Germany
- Size 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 cooking 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 crockery
 - 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

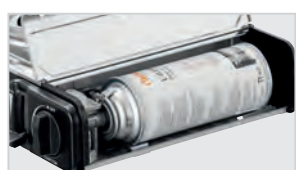


Gas cartridge BG227

- 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 á 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

RRP* 45.- €

GTIN 4015613653631



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

GTIN 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

RRP* 998.- €

GTIN 4015613125954



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	6.1 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



	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.



- 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



- 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



3,0 kW



- 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

105936S

GTIN 4015613607061



RRP* 249.- €

Induction cooker IK 35dpS



3,5 kW



- 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



3,4 kW



- 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



• Output hob(s) max.

3,000 W



• Diameter hob(s)

230 mm



• Number of output levels

10



• Temperature range

60 °C to 240 °C



• Time adjustment

1 to 180 minutes



• Power load

3 kW | 230 V | 50-60 Hz



• Size

W 330 x D 420 x H 105 mm



• Weight

5.4 kg

	Material hob	Code-No.	RRP*	GTIN
IK 30TC-1	Glass	105991	265.- €	4015613698946
IK 30TCS-1	SCHOTT CERAN®	105991S	309.- €	4015613714882



Induction Cooker IK 35-1 TC SW



• Colour

Black, matt



• Material hob

Glass



• Output hob(s) max.

3.5 W



• Diameter hob(s)

240 mm



• Number of output levels

15



• Temperature range

60 °C to 240 °C



• Time adjustment

1 to 180 minutes



• Properties

Half-bridge technology

Possibility of reliable low-temperature cooking

• Power load

3.5 kW | 230 V | 50/60 Hz

• Size

W 340 x D 440 x H 125 mm

• Weight

6.1 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



• Material hob

SCHOTT CERAN®



• Output hob(s) max.

3,500 W



• Diameter hob(s)

228 mm



• Number of temperature levels

10



• Temperature range

60 °C to 240 °C



• Power load

3.5 kW | 230 V | 50/60 Hz



• Size

W 340 x D 445 x H 115 mm



• Weight

7.2 kg

105837

RRP* 312.- €

GTIN 4015613520643



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®	105843S	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
- Half-bridge technology
- 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 4015613680255

RRP* 405.- €



Built-in induction cooker IK 35-EB



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.



CNS 18/10

3,5 kW



- Material hob
- Output hob(s) max.
- Diameter hob(s)
- Number of output levels
- Temperature range
- Can be installed
- Properties
- Power load
- Size
- Weight

Glass
3,500 W
240 mm
10
60 °C to 240 °C
Yes
Separate control panel, cable length 0.8 m
3.5 kW | 230 V | 50/60 Hz
W 370 x D 390 x H 118 mm
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

GTIN 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.



STAINLESS STEEL

7 kW

- Material hob
- Max. power of induction cooker
- Max. power of induction wok
- Diameter hob
- Number of output levels
- Temperature range
- Time adjustment
- Important information
- Power load
- Equipment connection
- Size
- Weight

Glass
Glass
3.5 kW
3.5 kW
240 mm
270 mm
17
35 °C to 240 °C
1 to 180 minutes
2 separate sockets required
7 kW | 230 V | 50 Hz
2 x 1 NAC
W 680 x D 435 x H 145 mm
11.9 kg



- Combination of:
Induction cooker
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

GTIN 4015613788104



RRP* 598.- €

Induction cooker IK 50TC



This 5 kW induction cooker ensures a decent performance at your portable cooking station. The power is regulated easily using the touchscreen.



- 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

GTIN 4015613728636



RRP* 569.- €

Induction cooker IK 70dpZ-EB

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

GTIN 4015613745718



RRP* 979.- €

Induction cookers 2P TCK | 4P TCK



- Material hob: Glass
- Diameter hob(s): 280 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Intervals temperature setting: 20 °C
- Control unit: Toggle, Touch
- Important information: Minimum pot diameter 160 mm, max. pot diameter 280 mm
- Equipment connection: 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.- €	4015613803869
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 control.



- 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 boost 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 590 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	12.3 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



- 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



- 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

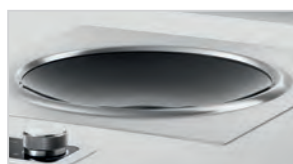
3.5 kW | 230 V | 50/60 Hz

W 370 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 4015613715766



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.



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



Glass
5 kW
280 mm
10
5 kW | 400 V | 50 Hz
3 NAC
W 400 x D 525 x H 195 mm
10.7 kg



► Hob diameter: 280 mm



► Hob output: 5 kW



► Touch control panel with digital display

105929

GTIN 4015613729688

RRP* 629.- €



Induction wok IW 35 PRO-2



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
- Output hob(s) max.
- Diameter hob
- Number of output levels
- Temperature range
- Time adjustment
- Properties
- Power load
- Size
- Weight



SCHOTT CERAN®
3.5 kW
260 mm
10
60 °C to 240 °C
1 to 180 minutes
2 fans with grease filters
3.5 kW | 230 V | 50/60 Hz
W 355 x D 440 x H 165 mm
8.2 kg



► Diameter hob: 260 mm



► Output hob: 3500 W



► Touch control panel with digital display

105732

GTIN 4015613706498

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 EuroKeraglass ceramic, 2 fans and simple operation.



- Material hob: EuroKera glass ceramic
- Diameter hob: 293 mm
- Number of output levels: 20
- Properties: 2 fans
- Size: 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.- €	4015613712635
35/293	3.5 kW	3.5 kW 230 V 50/60 Hz	9 kg	105872	2,498.- €	4015613712642
50/293	5 kW	5 kW 400 V 50/60 Hz	12.6 kg	105873	4,198.- €	4015613712659
70/293	7 kW	7 kW 400 V 50/60 Hz	12.6 kg	105874	4,398.- €	4015613712666



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: Glass
- Output hob(s) max.: 8 kW
- Diameter hob: 370 mm
- Number of output levels: 6
- Power load: 8 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC
- Size: W 510 x D 600 x H 330 mm
- Weight: 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: 4015613755274



105731

RRP* 65.- €



▶ Hob output: 8 kW
▶ Intuitive knob control

105890

GTIN 4015613729701

RRP* 2,149.- €



Multi pan 3601D



The sturdy, electrically operated multi-purpose pan with non-stick coating impresses with its versatility and ease of use.



• Material

Aluminium



• Design inside

Plastic

Non-stick coat



150129

► Dismountable for easy cleaning



A150114G



A150118G



A150155

	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



• Design inside

Plastic

• Content

Non-stick coat

• Size inside

7.5 litre(s)

• Power load

W 370 x D 285 x H 80 mm

• Size

1.5 kW | 230 V | 50 Hz

• Weight

W 490 x D 310 x H 195 mm

3.2 kg

150340

GTIN 4015613505169

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	120431	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

RRP* 382.- €

GTIN 4015613443065



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

GTIN 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

GTIN 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 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

GTIN 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	498.- €	4015613659503



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

Thanks to the storage rack, the sausages are kept nice and warm in a steam bath. The permanently fixed hinged lid ensures easy operation.

A120467
GTIN 4015613718705

RRP* 259.- €



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

- Power load
- Size
- Weight

The temperature and rollers can be controlled separately
Addition warming option with the supplied grate
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 4015613731704

RRP* 419.- €



Sausage slicer 10M1750M



- 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

RRP* 169.- €

GTIN 4015613505152



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.



- 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* 38.- €



► Automatic activation function

120578

GTIN 4015613505138

RRP* 285.- €



Sausage slicer DRM3500E



Electric currywurst cutter with practical triangular knife and removeable funnel for improved hygiene. The slice thickness is infinitely variable.



- Disk thickness 14 - 35 mm
- Disk thickness can be regulated Yes
- Knife type Triangular knife
- Diameter filling shaft 41.5 mm
- Properties Removeable 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 cleaning
► Removeable 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 persons



► Functions:
Cooking | Steaming | Keeping warm



► 1 steam insert

150528

GTIN 4015613672199



RRP* 55.- €

Rice cooker 6L



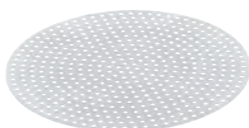
Cook rice and keep it warm – without sticking and burning. The removable inner pot and burn-protection silicone mat also ensure quick and easy cleaning.



- Content
 - 6 litre(s)
- Production quantity rice
 - 25 - 30 portions
- Inner pot
 - Aluminium
 - Non-stick coating
 - Can be removed
- Functions
 - Heat resistant
 - Cooking
 - Keeping warm
- Properties
 - Silicone mat as smolder 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 4015613836539



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 - 30 portions



► Functions:
Cooking | Keeping warm



► Inner pot non-stick coating
► Silicone mat as a spacer and burn protection

A150513
GTIN 4015613405698

RRP* 239.- €



Rice cooker 12L



- 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 smolder protection
2.85 kW | 230 V | 50/60 Hz
W 560 x D 465 x H 400 mm
15.7 kg

150529

GTIN 4015613666396

RRP* 389.- €



Gas rice cooker 10L



- 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

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.- €



► Rice production quantity:
50 portions

1505393

GTIN 4015613752860

RRP* 459.- €



Rice warmer, surround heating



- 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
- Slit 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 4015613680262

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.



- Slit 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 slits	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.- €	4015613808789
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.



- Slit size
- Functions
- Time adjustment
- Operation

145 x 20 mm
Toasting
1 to 5 minutes
1 control lever (manual ejection)
Switch for commissioning the toast slit, group of 2



► 4 slots with a selection switch for toasting 2 or 4 slices of toast



► 6 slots with a selection switch for toasting 3 or 6 slices of toast



► Time setting: 1 to 5 minutes
► Audible signal when the time expires



► Removable crumb tray

	Number of slits	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	100197	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 tongs

	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 €



• 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 grey	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 grey	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	498.- €	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	498.- €	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 trays
- 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-No.	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.- €	4015613771052





MDI 1HW-AL



MDI 1BW-AL



MDI 1BWR 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 60 mm
- Weight: 0.14 kg
- GTIN: 4015613793580



370278



RRP* 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



RRP* 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



RRP* 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

RRP* 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

RRP* 219.- €

GTIN 4015613795065



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

RRP* 598.- €

GTIN 4015613581163



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

RRP* 519.- €

GTIN 4015613655369



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 230 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 funfairs, 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 litre(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

Spare toothed belt

Measuring spoon (12 - 18 g)

Wooden sticks

Sugar

1.2 kW | 230 | 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 4015613842493



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.



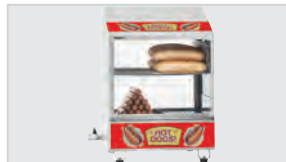
- Volume up to 100 hot dog sausages
up to 15 hot dog rolls
- Size Clipboard top W 300 x D 300 mm
- Size Clipboard bottom W 160 x D 205 mm
- Temperature range 25 °C to 100 °C
- Heat-up time approx. 45 min. (when filled with 60 °C water | 9.2L)
- Water bowl for air humidification Yes
- Water tank capacity 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 4015613812526



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 funfairs, 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



137101

RRP* 9.- €



► Popcorn dispensing flap on operator side

137100

GTIN 4015613812533



RRP* 355.- €

Microwave 23L, 900W



• Microwave output

900 W



• Number of magnetrons

1

• Number of output levels

6

• Functions

Defrosting



• Content

Heating



• Time setting to

23 litre(s)

• With rotary plate

30 minute(s)

• Power load

Yes

• Size

1.4 kW | 230 V | 50 Hz

• Weight

W 480 x D 395 x H 280 mm

12.8 kg

610836

GTIN 4015613518992

RRP* 205.- €



Microwave 9231D-GR



• Microwave output

900 W



• Grill output

1,000 W

• Number of magnetrons

1

• Number of output levels

9



• Content

23 litre(s)



• Time setting to

30 minute(s)

• With rotary plate

Yes

• Power load

1.4 kW | 230 V | 50 Hz

• Size

W 480 x D 405 x H 280 mm

• Weight

12.8 kg

610856

GTIN 4015613762418

RRP* 229.- €



► Functions: Thawing | Heating
Grill (can be combined)



► Including: 1 grill frame, Ø 189 mm,
height 79 mm

Microwave 19501M-HLGR



• Material

Steel plate



• Material cooking chamber

Stainless steel



• Microwave output

900 W

• Hot air output

1,950 W

• Grill output

1,950 W

• Number of magnetrons

1

• Number of output levels

6

• Content

25 litre(s)

• Settable programs

8

• Time setting to

95 minute(s)

• With rotary plate

Yes

• Power load

1.95 kW | 230 V | 50 Hz

• Size

W 480 x D 420 x H 280 mm

• Weight

16 kg

610857

GTIN 4015613843827

RRP* 285.- €



► Functions: Defrosting | Heating
Grill (can be combined)
Hot air (can be combined)



► Including: 1 grill pan, Ø 280 mm,
height 52 mm

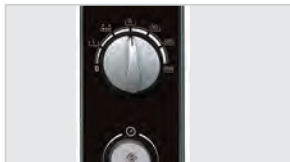
Microwave DIG, 25L, 1000W



- Microwave output 1,000 W
- Number of magnetrons 1
- Content 25 litre(s)
- Power load 1.5 kW | 230 V | 50 Hz
- Size W 520 x D 465 x H 312 mm
- Weight 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 1,800 W
- Number of magnetrons 2
- Number of output levels 6
- Content 34 litre(s)
- Time setting to 60 minute(s)
- Power load 3 kW | 230 V | 50 Hz
- Size W 575 x D 525 x H 365 mm
- Weight 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 4015613854359

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

RRP* 749.- €

GTIN 4015613776866



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)
- Gastronorm 2/3 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

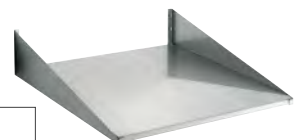


174520

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: CNS 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 415 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

can be controlled separately



- 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

- Power load

Egg size: Small, medium

- Size

2.6 kW | 230 V | 50/60 Hz

- Weight

W 365 x D 220 x H 290 mm

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 590 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



- Inner pot

Ceramic



- Content

Can be removed

- Temperature range

1.25 litre(s)



- Power load

40 °C to 58 °C



- Size

0.12 kW | 230 V | 50/60 Hz

- Weight

W 230 x D 220 x H 200 mm

2 kg



900005

RRP* 39.- €

GTIN 4015613669892

Foodwarmer "Mini" 1,25L



- Material

Aluminium

- Inner pot

Ceramic



- Temperature control

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	A100266	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.- €	4015613397894
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.- €	4015613405346



Party stockpot, 16L



- Material

Steel



- Content

Enamelled

- Temperature range

16 litre(s)



- Heating type

30 °C to 90 °C

- Power load

Direct, without water

- Size

1.8 kW | 230 V | 50/60 Hz

- Weight

W 470 x D 370 x H 375 mm

4.7 kg



A150510

RRP* 175.- €

GTIN 4016098101822

Soup kettle 5,4L



• Material



• 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



• 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



• 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 4015613421292

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



	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

The transparent polycarbonate lid allows you to look inside the soup pot at any time. No more checking the filling level of soups and sauces - no unnecessary heat loss

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 380 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



- 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 4015613366708

RRP* 49.- €



Chafing dish 1/1 BP



- Gastronorm
- Lid properties

1/1 GN
Detachable, with handle
One-sided lid holder



	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.- €	4015613536903



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 620 x D 350 x H 430 mm
8 kg

500458

GTIN 4015613412771

RRP* 198.- €



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* 49.- €

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

GTIN 4015613845463

RRP* 59.- €



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

GTIN 4015613467733

RRP* 109.- €



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

GTIN 4015613390857

RRP* 129.- €



Chafing dish 1/1 2200 E



- Content
- Gastronorm
- 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 4015613370033

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 4015613370040

RRP* 205.- €



Chafing dish 1/1 500 EP-S



• Material

Chrome-nickel steel



• Colour

Coated

Black

Silver



• Content

9 litre(s)

• Gastronorm

1/1 GN

• Depth GN container max.

65 mm

• Control unit

Remote control

Touch operation (on the unit)

40 °C to 90 °C

• Temperature range

In 1 °C steps

• Temperature control

• Lid properties

Hinged with stainless steel handle

With window

Soft-Close mechanism (hydraulic lid hinge)

• Including

1 GN container 1/1 GN 65 mm deep, stainless steel

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



► **Maximum 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



• 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

1 GN container

• Power load

1 kW | 230 V | 50/60 Hz

• Size

W 625 x D 360 x H 285 mm

• Weight

8.3 kg

500831

GTIN 4015613389820

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 litre(s)
- 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 4015613721101



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 litre(s)	2/3 GN	W 400 mm D 425 mm H 205 mm	5.5 kg	500847	369.- €	4015613721118
Chafing dish 1/1 Flexible	8.5 litre(s)	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
Plexiglas
- Temperature range 30 °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



- Warming display cabinet for baked goods and snacks
- 1 level



- Operation from both sides
- 1 folding door each



- 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
W 490 x D 590 mm
- Temperature range 30 °C to 75 °C
- Temperature control In 0.1 °C steps
Digital
- Inside height 275 mm
- Properties Equipped with 3 snack trays
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

305069

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. 40 mm
- Safety glass Yes
- Temperature range 30 °C to 90 °C
- Heating type Dry heated
- Water bowl for air humidification No
- Type of door Sliding door(s)
- Position of the door Reverse
- Including 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.	RRP*	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 45 litre(s)
- Number of intermediate shelves 1
- Front pane Rounded
- 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 Reverse
- Power load 0.8 kW | 230 V | 50 Hz
- Size W 560 x D 395 x H 365 mm
- Weight 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

RRP* 449.- €



Hot display 6200 2EK



• Content	80 litre(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

GTIN 4015613698892



RRP* 539.- €

Hot display 5900 2ER



• Content	104 litre(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

GTIN 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"



- Number of intermediate shelves 3
- 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)
- Lighting LED
- Lid 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 GN1110-R



- Depth GN container max. 40 mm
- Front pane Rounded
- Safety glass Yes
- Temperature control Thermostat
- Temperature range 30 °C to 110 °C
- Heating type Dry heated
- Position of the door Reverse
- Lighting Halogen
- Number of intermediate shelves 1
- Not included in delivery 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

• 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

2.2 kW | 230 V | 50 Hz

• Size

W 1,425 x D 1,160 x H 1,200 mm

• Weight

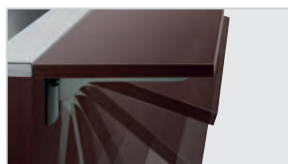
96 kg



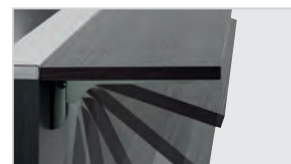
- Mobile buffet solution for children
- Serving height: 700 mm



- With tray slide
- Hinged
- Dimensions: W 1,460 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

Not included in delivery

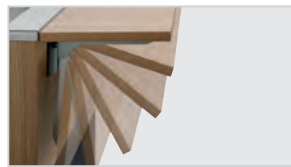
GN containers

Delivery state

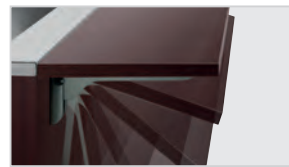
Permanently mounted



► 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
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.- €	4015613773063
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 castors.



• 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 Porrino

Stainless steel sink

GN containers

Tray slide

Building kit (simple assembly)

• Not included in delivery

• Delivery state



► 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



- 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



- 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.- €	4015613739274
Heat lamp IWL250D KU	Copper, high-shine	114274	145.- €	4015613712727
Heat lamp IWL250D GO	Gold, high-shine	114275	145.- €	4015613712734

Heat lamp IWL250ST S



- 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

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.



► With high-quality coating in black



114306



► Need-based heating effect thanks to flexible lamp arm



114270

114296

	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.- €	4015613686417
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-WS

- 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 BR125, 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 BR125
- 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

RRP* 269.- €

GTIN 4015613432526



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

Stainless steel



- Heating zones can be controlled separately

Yes



- Heat source type

Infrared lamp(s)



- Temperature range

30 °C to 85 °C

- Heat sources can be switched separately

Yes

- Including

Infrared lamp, colour of glass: red

- Delivery state

Building kit (simple assembly)



114302

- For GN containers and plates
- GN-capable: 2 x 1/1 GN



114303

- 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	114302	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	114303	698.- €	4015613871233



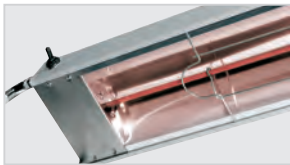
Food warmer IHR650



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.- €	4015613466538
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.- €	4015613466545



Component parts

Food warmer feet, pair

- Size: W 270 x D 25 x H 425 mm
- Weight: 0.72 kg
- GTIN: 4015613452258



114000

RRP* 85.- €



Food warmer WBS800 I1HR



- Heat source type
- Clear height
- Design
- Properties

Infrared heated tube(s)
290 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 I1HR	1	0.2 kW 230 V 50/60 Hz	W 800 mm D 300 mm H 400 mm	8 kg	112081	659.- €	4015613656311
Food warmer WBS1000 I2HR	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 I3HR	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 I3HR	3	0.6 kW 230 V 50/60 Hz	W 1,400 mm D 300 mm H 400 mm	12 kg	112141	855.- €	4015613650197
Food warmer WBS1600 I3HR	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 I4HR	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 I4HR	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
- Gastronorm
- 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 4015613868820



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
- Gastronorm
- 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



► Installable warming plate
► Can also be used as a table-top unit



► Dimensions footprint:
W 520 x D 270 mm



► 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

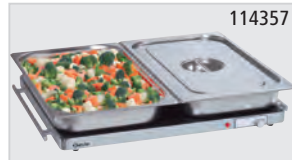


- Material: Aluminium
- Material warming plate: Glass
- Temperature range: 30 °C to 95 °C
- Temperature control: Stepless
- Not included in delivery: GN containers



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: Stainless steel
- Temperature range: 35 °C to 95 °C
- Temperature control: Thermostatic
- Overheating protection: Yes
- Control lamp: 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 cerane 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

GTIN 4015613714806



RRP* 165.- €

Induction warming plate IW10-EB



- Material hob
- Size cerane 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

GTIN 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 | 1,000 W | 6 | 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 cerane 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 | Electronic | Touch | 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 4015613848723

RRP* 298.- €



Induction warming plate IW3



- Material Steel
- Material hob Glass
- Size cerane 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 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 Touch
- Can be installed Yes
- Control panel Separate
- Combinability Cable length: 0,65 m
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-EBBF
- Size: W 30 x D 1,550 x H 20 mm
- Weight: 0.17 kg
- GTIN: 4015613809670


105868

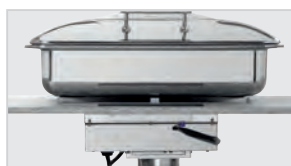
RRP* 59.- €

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.



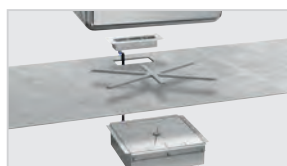
- Output max. 650 W
- Maximum worktop temperature 35 °C
- Suitable worktop material
Glass
Ceramic
Marble
Quartz
Stone
- Suitable worktop thickness 4 - 20 mm
- Number of output levels 20
- Temperature range induction warming system to 55 °C
- Temperature range chafing dish Up to 100 °C
- Control unit Electronic
Touch
- Control panel Cable length: 2 m
Separate
- Suitable worktop material 1/1 GN
2/3 GN
Round up to 40 cm
- Including 1 spacer
- Power load 0.65 kW | 230 V | 50 Hz
- Size W 340 x D 340 x H 175 mm
- Weight 4.9 kg



- ▶ 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
- Diameter plates max.
- Temperature range to
- Power load
- Size
- Weight

12
280 mm
65 °C
0.3 kW | 230 V | 50 Hz
W 320 x D 250 x H 105 mm
2.9 kg



- ▶ Space-saving design
- ▶ Hygienic and safe storage



- ▶ Fits 12 plates



- ▶ Temperature range up to 65 °C

A120814

GTIN 4015613687285



RRP* 98.- €

Plate warmer f. 30-40 plates, SS



Table-top unit for the work surface or the buffet.



- Capacity plates
- Diameter plates max.
- Temperature range
- Type of door
- Door hinge side
- Power load
- Size
- Weight

30 - 40
320 mm
30 °C to 80 °C
Rotating door
Runs inward
0.6 kW | 230 V | 50 Hz
W 465 x D 465 x H 565 mm
22.4 kg



- ▶ Capacity: 30 - 40 plates
- ▶ Plate diameter: 320 mm



- ▶ Rotating glass door
- ▶ Space-saving, runs inwards



- ▶ Temperature range 30 °C to 80 °C

103069

GTIN 4015613475592



RRP* 689.- €

Plate dispenser, electrically heated



- Capacity plates
- Diameter plates max.
- Number of warming plates
- Temperature range
- Swivel casters
- Including
- Power load
- Size
- Weight

2 x 50
Max. 2 x 32 kg
300 mm
2
30 °C to 110 °C
4 swivel casters, 2 with brake
2 lids, plastic
2 kW | 230 V | 50 Hz
W 435 x D 820 x H 1,025 mm
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 No
- Number of intermediate shelves 1

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 Aluminium
 - 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 4015613469218

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-piece 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 | 50/60 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 4015613767789

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: Glass
Plexiglas
- Number of levels: 2
- Dimensions surface: Top: W 335 x D 420 x H 170 mm
Below: W 335 x D 490 x H 140 mm
- Operation: On reverse side
- Properties: Drawers permanently mounted
- Size: W 360 x D 600 x H 515 mm
- Weight: 13.2 kg

700355

GTIN 4015613667614

RRP* 335.- €



Buffet cabinet 5400 2E-K



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: Glass
Stainless steel
- Number of levels: 2
- Dimensions surface: Top: W 540 x D 320 x H 120 mm
Below: W 540 x D 320 x H 150 mm
- Operation: On both sides
- Size: W 550 x D 375 x H 370 mm
- Weight: 11.6 kg



► For presentation of food that is not susceptible to temperatures



► Insert shelf can be removed

700356

GTIN 4015613688954

RRP* 245.- €



Buffet cabinet 3850 3E-K



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: Glass
Stainless steel
- Number of levels: 3
- Dimensions surface: W 385 x D 265 x H 175 mm
- Operation: On reverse side
- Size: W 405 x D 335 x H 620 mm
- Weight: 17.2 kg



► For presentation of food that is not susceptible to temperatures



► Insert shelves can be removed

700357

GTIN 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



- 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



	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	200282	2,229.- €	4015613721873



Preparation table 900T2



- 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
68.5 kg

200359

RRP* 1,598.- €

GTIN 4015613782393



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 5, 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
5

This appliance is intended for use in ambient temperatures up to 40 °C.

2 with brake
Gwrid (W 325 x D 530 x H 45 mm)



110895



- Energy consumption kWh / 24 h: 2.05
- Energy consumption kWh / an: 748
- Energy efficiency class: B (EU No. 2015 / 1094)



110906



- Energy consumption kWh / 24 h: 2.15
- Energy consumption kWh / an: 785
- Energy efficiency class: B (EU No. 2015 / 1094)



110897



- 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	88.4 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
107.6 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 281



110881MA

- 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



110882MA

- 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	2,898.- €	4015613845876



Refrigerated counter S4-150



- Number of drawers 4
- Norm-format drawers 1/1 GN
- Depth GN container max. 3 x 150 mm, 1 x 100 mm
- Cooling Circulating air
- GWP 3
- Temperature range 0 °C to 10 °C
- Energy consumption kWh / 24 h 2.62
- Energy consumption kWh / an 956
- Energy efficiency class C (EU No. 2015 / 1094)
- Climate class 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



- Number of drawers 6
- Norm-format drawers 1/1 GN
- Depth GN container max. 100 mm
- Cooling Circulating air
- GWP 3
- Temperature range 0 °C to 10 °C
- Energy consumption kWh / 24 h 3.04
- Energy consumption kWh / an 1,109
- Energy efficiency class D (EU No. 2015 / 1094)
- Climate class 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.- €	4015613845906
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 grids (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
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 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 This appliance is intended for use in ambient temperatures up to 30 °C.
- Power load Refrigerated counter with swivel castors
- Size 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 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)
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



- Available on request
- Power load
- Size

	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

RRP* 3,149.- €

GTIN 4015613782614



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 251 mm
- Weight: 1 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773339

173276

RRP* 55.- €



Sub-counter chiller S2-200



- 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 5

- 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

This appliance is intended for use in ambient temperatures up to 40 °C.



► 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 4015613800066



RRP* 4,498.- €

Foot set 452-200

- 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

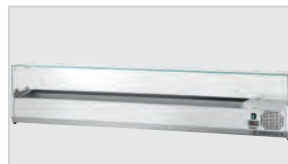
With glass top
Yes
10 x 1/4 GN
150 mm
Compressor
2 °C to 8 °C
4
4 screw-on feet
10 separators: length 270 mm, width 20 mm
GN containers
Building kit (simple assembly)
0.13 kW | 230 V | 50 Hz
W 2,005 x D 352 x H 435 mm
46.6 kg



► 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
0.23 kW | 230 V | 50 Hz
W 455 x D 700 x H 887 mm
45.5 kg
- Not included in delivery
- Power load
- Size
- 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

GTIN 4015613782409

RRP* 1,039.- €



Saladette 900T2



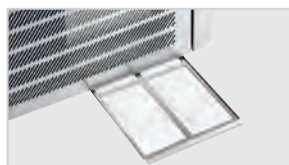
- Capacity GN 2 x 1/1 GN + 3 x 1/6 GN
- Depth GN container max. 150 mm
- With chopping board (polyethylene) Yes
- Number of cupboards 2
- Norm-format cabinets 1/1 GN
- Size Cupboard W 428 x D 570 x H 590 mm
- Content 260 litre(s)
- Cooling Circulating air
- Temperature range 0 °C to 10 °C
- Climate class 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
0.2 kW | 230 V | 50 Hz
W 910 x D 700 x H 887 mm
61.2 kg
- Not included in delivery
- Power load
- Size
- 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

GTIN 4015613782362

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

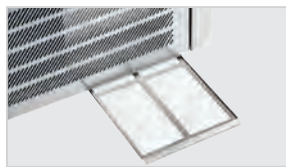
4 x 1/1 GN
150 mm
Yes
3
1/1 GN
W 428 x D 570 x H 590 mm
390 litre(s)
Circulating air
0 °C to 10 °C
N
Left / left / right
3 bars: length 326 mm, width 25 mm
3 bars: length 535 mm, width 35 mm
4 bars: length 174 mm, width 25 mm
GN containers
0.32 kW | 230 V | 50 Hz
W 1,365 x D 700 x H 887 mm
90 kg



- ▶ 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 4015613782379



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 4015613782416



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

200358

GTIN 4015613782386



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)
4
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

GTIN 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 5 x 1/4 GN
- Including 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
- Power load 36.5 kg
- Size 4015613773445
- Weight
- GTIN

110270

RRP* 809.- €



Cooling top GL4-1401

- Capacity GN 6 x 1/4 GN
- Including 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
- Power load 37.4 kg
- Size 4015613773452
- Weight
- GTIN

110271

RRP* 889.- €



Cooling top GL4-1501

- Capacity GN 7 x 1/4 GN
- Including 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
- Power load 38.8 kg
- Size 4015613773469
- Weight
- GTIN

110272

RRP* 939.- €



Cooling top GL4-1801

- Capacity GN 8 x 1/4 GN
- Including 1 bar: length 264 mm, width 134 mm
4 bars: length 181 mm, width 25 mm
8 bars: length 264 mm, width 25 mm
0.18 kW | 230 V | 50 Hz
W 1,800 x D 335 x H 460 mm
- Power load 42.5 kg
- Size 4015613773483
- Weight
- GTIN

110273

RRP* 1,059.- €



Cooling top GL4-2001

- Capacity GN 10 x 1/4 GN
- Including 4 bars: length 181 mm, width 25 mm
9 bars: length 264 mm, width 25 mm
0.19 kW | 230 V | 50 Hz
W 2,000 x D 335 x H 460 mm
- Power load 43.5 kg
- Size 4015613773506
- Weight
- GTIN

110274

RRP* 1,179.- €





Cooling top GL3-1201



Hygienic and clean – glass attachment as sneeze guard



CNS



- 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



- 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



- 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 castors.



- 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 Porrino
Stainless steel sink
GN containers
Tray slide
- Not included in delivery: Building kit (simple assembly)
- 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

5 swivel casters, 2 with brake

• Swivel casters

Stainless steel sink

• Properties

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 1,160 x D 1,420 x H 1,200 mm

• Weight

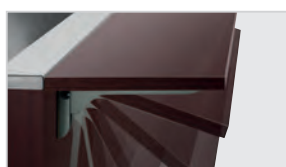
106.2 kg



► Mobile buffet solution for children
► Serving height: 700 mm



► With tray slide
► Hinged
► Dimensions: W 1,460 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

Not included in delivery

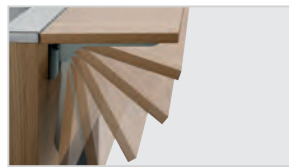
GN containers

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.- €	4015613772998
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



This refrigerated display with its practical cutting board can hold 8 GN containers in 1/6 GN format and can be used flexibly as a table-top appliance. The safety glass lid is practical as well as strong. It provides a direct view of the food and easy access for stocking and removing products.



- 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



Top display case for self-service areas – ideal for cold drinks, yogurts and other snacks that need to be kept cool such as sandwiches. Stainless steel shelf measuring 645 x 300 mm. The opening on the front of the refrigerated display allows snacks to be removed quickly as well as enticing impulse buys.



- 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



- Power load
- Size
- Weight



- 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
- Position of the door
- Power load
- Size
- Weight

Lifting door
Sliding door(s)
On both sides
0.1 kW | 230 V | 50 Hz
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
- Type of door
- Position of the door
- Number of intermediate shelves
- Not included in delivery

65 mm
Yes
Circulating air
6 °C to 10 °C
4
Halogen
Can be switched separately
Sliding door(s)
Reverse
1
GN containers



	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 3/1GN, 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
Glass
- Type of 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
Glass
- Type of 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



700203G

	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

RRP* 979.- €

GTIN 4015613617688



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



305065

GTIN 4015613711270

RRP* 1,225.- €



- ▶ 2 intermediate shelves
- ▶ Each W 815 x D 360 mm
- ▶ Utility surface: W 858 x D 467 mm



- ▶ No steamed up windows in environments with high humidity



- ▶ LED lighting
- ▶ Can be switched separately

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
Glass



• Type of glass

Double glazing



• Safety glass

Yes

• Content

177 litre(s)

• Cooling

Circulating air

• Temperature range

-1 °C to 7 °C



• Energy consumption kWh / an

2,174

• Energy efficiency class

C (EU No. 2019 / 2018)

• Climate class

3

• Interior lighting

Yes

• Type of door

Sliding door(s), glass

• Position of the door

Reverse

• Number of intermediate shelves

2

• Height-adjustable intermediate shelves

Yes

• Power load

0.35 kW | 230 V | 50 Hz

• Size

W 805 x D 445 x H 935 mm

• Weight

75.6 kg



700421

RRP* 1,729.- €

GTIN 4015613840215

Mini Cooler 58L



• Material

Plastic
Glass



• Type of glass

Double glazing

• Content

58 litre(s)

• Cooling

Circulating air

• Temperature range

2 °C to 12 °C



• Energy consumption kWh / 24 h

2.78

• Energy consumption kWh / an

1,014

• Energy efficiency class

B (EU No. 2019 / 2018)

• Climate class

4

This appliance is intended for use in ambient temperatures up to 30 °C.

• Interior lighting

Yes

• Door hinge side

Right

• Number of intermediate shelves

2

• Height-adjustable intermediate shelves

Yes

• Properties

Air baffle to prevent glass fogging

• Power load

0.18 kW | 230 V | 50 Hz

• Size

W 435 x D 385 x H 805 mm

• Weight

28.5 kg



	Colour	Code-No.	RRP*	GTIN
Mini Cooler 58L, white	White	700258G	465.- €	4015613635057
Mini cooler 58L-SW	Black	700358G	465.- €	4015613711843

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

RRP* 579.- €

GTIN 4015613821443



Mini cooler 75L2T white



► Baffle, avoids clouded windows



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 75 litres. The LED lighting optimally presents chilled goods, placing them in the very best light.

	• Material	Glass
	• Type of glass	Plastic
	• Content	Double glazing
	• Cooling	75 litre(s)
	• Temperature range	Circulating air
	• Energy consumption kWh / an	2 °C to 12 °C
	• Energy efficiency class	1,161
	• Climate class	B (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 915 mm
		33 kg

	Colour	Code-No.	RRP*	GTIN
Mini cooler 75L2T white	White	700287	589.- €	4015613857367
Mini cooler 75L2T black	Black	700387	589.- €	4015613857374



Mini Cooler 78L



- Material
Plastic
Glass
- Type of glass
Double glazing
- Content
78 litre(s)
- Cooling
Circulating air
- Temperature range
2 °C to 12 °C
- Energy consumption kWh / an
1,003
- Energy efficiency class
C (EU No. 2019 / 2018)
- Climate class
4
- Interior lighting
Yes
- 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 435 x D 385 x H 960 mm

	Colour	Weight	Code-No.	RRP*	GTIN
Mini Cooler 78L, white	White	33.2 kg	700578G	509.- €	4015613635071
Mini Cooler 78L, black	Black	33.2 kg	700277G	509.- €	4015613635088
Mini Cooler 78L, silver	Silver	32.5 kg	700778G	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
Glass
- Colour
White
- Type of glass
Double glazing
- Content
78 litre(s)
- Cooling
Circulating air
- Temperature range
2 °C to 6 °C
- Energy consumption kWh / an
1,610
- Energy efficiency class
C (EU No. 2019 / 2018)
- Climate class
4
- Interior lighting
Yes
- Door hinge side
Right
- Number of intermediate shelves
3
- Height-adjustable intermediate shelves
Yes
- Properties
No steamed up windows in environments with high humidity
- Power load
0.17 kW | 230 V | 50 Hz
- Size
W 445 x D 400 x H 985 mm
- Weight
35.4 kg



► No fogging of glass in high-humidity environments

700978
GTIN 4015613840222

RRP* 649.- €



Mini Cooler 78L, stainless steel



- Material: Chrome-nickel steel
- Type of glass: Double glazing
- Content: 78 litre(s)
- Cooling: Circulating air
- Temperature range: 2 °C to 12 °C
- Energy consumption kWh / an: 1,141
- Energy efficiency class: C (EU No. 2019 / 2018)
- Climate class: 4
- Interior lighting: Yes
- Door hinge side: Right
- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: Yes
- Power load: 0.18 kW | 230 V | 50 Hz
- Size: W 430 x D 390 x H 990 mm
- Weight: 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

GTIN 4015613633466



RRP* 1,039.- €

Mini-Cooler 86L



- Material: Plastic
- Colour: White
- Type of glass: Double glazing
- Content: 86 litre(s)
- Cooling: Circulating air
- Temperature range: 2 °C to 12 °C
- Energy consumption kWh / an: 1,184
- Energy efficiency class: C (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 980 mm
- Weight: 36.5 kg



- ▶ Glass leaf door on both sides
- ▶ Convex



- ▶ 3 shelves
- Dimensions: W 355 x D 345 mm
- ▶ Footprint: W 345 x D 310 mm



- ▶ Baffle, avoids clouded windows

700678G

GTIN 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



	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 casters: Right
- Number of intermediate shelves: 4 swivel casters, 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



700336

RRP* 1,298.- €

GTIN 4015613735580



Cake display show-case 72L



• 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



- Bogie can be switched separately
- Bogie detachable

700207G

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

700314



- 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

GTIN 4015613782454



RRP* 3,039.- €

Refrigerated wall shelf "Rimi"



• Type of glass

Single glazing



• Safety glass

Yes



• Content

220 litre(s)

• Exhibition space

0.52 m²

• 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

GTIN 4015613789118



RRP* 2,305.- €

Mini bar K1-111



- Material
- Colour
- Material inside



- Content
- Cooling
- Temperature range
- Energy consumption kWh / an
- Energy efficiency class
- Ambient temperature
- Interior lighting
- Lockable
- Door hinge side can be changed
- Number of intermediate shelves
- Height-adjustable intermediate shelves
- Can be installed
- Including
- Power load
- Dimensions surface
- Size
- Weight

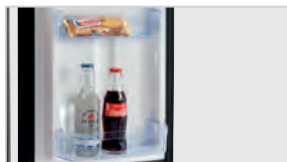
Steel plate, painted
Black, matt
Plastic
White
31 litre(s)
Static
5 °C to 12 °C
193
G (EU No. 2019 / 2016)
16 °C to 32 °C
Yes
Yes
Yes
2
Yes
Yes (with drag hinge)
Fitting kit
0.07 kW | 230 V | 50 Hz
W 323 x D 145 mm
W 405 x D 465 x H 560 mm
17.3 kg



▶ Temperature regulation stepless



- ▶ 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



- Material
- Colour
- Material inside



- Type of glass
- Safety glass
- Content
- Cooling
- GWP
- Temperature range
- Energy consumption kWh / an
- Energy efficiency class
- Ambient temperature
- Door hinge side can be changed
- Number of intermediate shelves
- Height-adjustable intermediate shelves
- Power load
- Size
- Weight

Steel plate
Galvanised
Black
Plastic
Single glazing
Yes
46 litre(s)
Compressor
3
4 °C to 18 °C
329
D (EU No. 2019 / 2018)
to 25 °C
Yes
1
Yes
0.09 kW | 230 V | 50 Hz
W 435 x D 480 x H 520 mm
14.8 kg



▶ Space-saving glass door refrigerator with a modern design



▶ Changeable door hinge side



▶ Height-adjustable intermediate shelves

700183

GTIN 4015613800219



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 1,335 mm D 525 mm H 850 mm	76 kg	700123	1,329.- €	4015613702766



Wine cooler 2Z 38FL



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

Double glazing

Insulating safety glass with UV filter

• Cooling

Compressor

• Number of temperature zones

2

• Temperature range

Top: 5 °C to 20 °C

Below: 5 °C to 20 °C

• Energy efficiency class

G (EU No. 2019 / 2016)

• Ambient temperature

16 °C to 38 °C

• Lighting

LED

Can be switched separately per temperature zone

• Lockable

Yes

• Door hinge side

Right

• Power load

0.15 kW | 230 V | 50 Hz



700130

- Energy consumption kWh / an: 146
- Number of intermediate shelves: Top: 3, Below: 4



700133

- Energy consumption kWh / an: 142
- Number of intermediate shelves: Top: 2, Below: 3
- Can be installed



700131

- Energy consumption kWh / an: 180
- Number of intermediate shelves: Top: 3, Below: 4



700132

- 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 396 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 2Z 126FL

- Material: Wood
- Capacity: Max. 6 bottles
- Properties:
Can be exchanged with the intermediate shelves of wine cooler 2Z 126FL
- Size: W 506 x D 438 x H 30 mm
- Weight: 1 kg
- GTIN: 4015613738062


700135

RRP* 52.- €

Wine presenter 2Z 180FL

- Material: Wood
- Capacity: Max. 6 bottles
- Properties:
Can be exchanged with the intermediate shelves of wine cooler 2Z 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

Plastic



- Cooling

Thermoelectric

- Number of temperature zones

1

- Temperature range

5 °C to 18 °C

- Ambient temperature

10 °C to 32 °C

- Temperature control

Electronic

- Lighting

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 DIY 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

Compressor



• Temperature range

2 °C to 8 °C

• Temperature control

8 levels

• Climate class

ST

• Lighting

LED

• Important information

Do not cover the louvre 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

2

• Drawer dimensions

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

RRP* 1,659.- €

GTIN 4015613719450

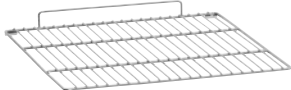


Bottle cooler 88L



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: 4015613697192



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: Stepless
- Energy efficiency class: 139
- Ambient temperature: G (EU No. 2019 / 2016)
- Interior lighting: 10 °C to 32 °C
- Door hinge side can be changed: Yes
- Number of intermediate shelves: Yes
- Type of intermediate shelves: 6
- Properties: Bottle grille, chrome-plated (5 units)
- Power load: Grille, chrome-plated
- Size: Storage capacity: 28 bottles
- Weight: LED ceiling lights, can be switched separately

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
- Material inside
- Type of glass
- Safety glass
- Cooling
- GWP
- Temperature range
- Temperature control
- Energy consumption kWh / an
- Energy efficiency class
- Ambient temperature
- Interior lighting
- Door hinge side can be changed
- Number of intermediate shelves
- Height-adjustable intermediate shelves
- Properties
- Power load
- Size
- Weight

Plastic
HIPS (High Impact Polystyrene)
Double glazing
Yes
Static
3
2 °C to 10 °C
5 levels
744
D (EU No. 2019 / 2018)
to 32 °C
Yes
Yes
5
Yes
ON/OFF switch for interior lighting
0.23 kW | 230 V | 50 Hz
W 600 x D 600 x H 1,730 mm
67 kg

700323

RRP* 1,139.- €

GTIN 4015613842837



Storage refrigerator 350



- Material
- Material inside
- Content
- Cooling
- GWP
- Temperature range
- Temperature control
- Energy consumption kWh / 24 h
- Energy consumption kWh / an
- Energy efficiency class
- Climate class
- Door hinge side can be changed
- Number of intermediate shelves
- Height-adjustable intermediate shelves
- Properties
- Power load
- Size
- Weight

Plastic
Steel
Plastic
350 litre(s)
Circulating air
3
-2 °C to 8 °C
5 levels
2.01
735
D (EU No. 2015 / 1094)
4
This appliance is intended for use in ambient temperatures up to 30 °C.
Yes
5
Yes
2 casters, 2 adjustable feet
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
- Gastronorm
- 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 4015613843278

Insert gate 600 WSTL-OM

- 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



A cool attention-grabber at any BBQ or cooking event – the compact glass-doored refrigerator in a modern design. Drinks and food can be stored at a cool temperature on 3 shelves behind the door with UV filter glass.

- 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 4015613841908

RRP* 698.- €



Glass-doored refrigerator 300L



- Material: Steel, coated, Glass
- Material inside: Plastic ABS
- Type of glass: Steel, coated, 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
Glass

• Material inside

Plastic ABS

• Type of glass

Plastic

• Safety glass

Double glazing

• Content

Yes

• Cooling

360 litre(s)

Static

With additional fan

3

• GWP

-1 °C to 6 °C

• Temperature range

710

• Energy consumption kWh / an

D (EU No. 2019 / 2018)

• Energy efficiency class

• Ambient temperature

Up to 40 °C

• Interior lighting

Yes

• Lockable

Yes

• Door hinge side

Right

• Number of intermediate shelves

4

• Height-adjustable intermediate shelves

Yes

• Properties

1 fan

LED lighting, separately switchable

2 casters, 2 adjustable feet

0.18 kW | 230 V | 50 Hz

W 620 x D 635 x H 1,730 mm

67.4 kg

• Power load

• Size

• Weight



- ▶ 4 height-adjustable intermediate shelves
- ▶ With price strips, detachable



- ▶ LED lighting with separate on/off switch

700834

RRP* 1,049.- €

GTIN 4015613756943



Glass-doored refrigerator GTK2-221



• Material

Steel, painted
Glass

• Material inside

Steel, coated

• Type of glass

Double glazing

• Safety glass

Yes

• Content

804 litre(s)

• Cooling

Circulating air

• GWP

3

• Temperature range

1 °C to 9 °C

• Temperature control

Electronic

In 1 °C steps

• Energy consumption kWh / an

1,978

• Energy efficiency class

F (EU No. 2019 / 2018)

• Ambient temperature

10 °C to 32 °C

• Interior lighting

Yes

• Lockable

Yes

• Door hinge side

Left / right

• Number of intermediate shelves

4

• Height-adjustable intermediate shelves

Yes

• Properties

LED lighting, separately switchable

Fan stop when door is open

Self-closing door

• Including

4 keys

2 wall spacers

0.5 kW | 230 V | 50 Hz

W 880 x D 720 x H 2,020 mm

133 kg

• Power load

• Size

• Weight



Insert grate GTK2-221

- Material: Steel, Plastic coated
- Size: W 790 x D 530 x H 35 mm
- Weight: 4.1 kg
- GTIN: 4015613865218

700848ZR

RRP* 65.- €



700848

RRP* 2,198.- €

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



700836ZR

RRP* 22.50 €

700836

GTIN 4015613814704

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: Circulating air
0 °C to 10 °C
-18 °C to -22 °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
4 swivel casters, 2 with brake
LED lighting, separately switchable
Heating unit to prevent condensation
- Power load: 0.77 kW | 230 V | 50 Hz
- Size: W 700 x D 780 x H 2,000 mm
- Weight: 121.4 kg



- ▶ 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

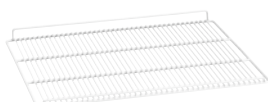
	Material inside	Code-No.	RRP*	GTIN
Combination fridge/freezer 430L	Plastic, white	700898	2,198.- €	4015613765747
Combination fridge/freezer KTK1-122	Plastic, black	700900	2,198.- €	4015613842851



Component parts

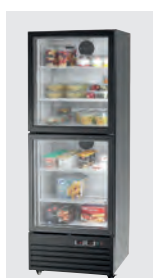
Insert grate 430L

- Material: Steel, Plastic coated
- Important information: Colour white
- Size: W 565 x D 472 x H 37 mm
- Weight: 2.1 kg
- GTIN: 4015613865485



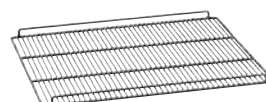
700898ZR

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



700900ZR

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

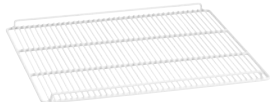
	Material inside	Code-No.	RRP*	GTIN
Combination fridge/freezer 820L	Plastic, white	700899	3,498.- €	4015613765754
Combination fridge/freezer KTK2-222	Plastic, black	700901	3,498.- €	4015613842868



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



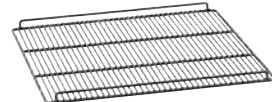
700899ZR

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



700901ZR

RRP* 15.- €



Combination fridge/freezer 484L GN210



- Material inside: Stainless steel
- Content: 484 litre(s)
- Gastronorm: 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; Fridge at top | Freezer at bottom
- Power load: 0.77 kW | 230 V | 50 Hz
- Size: W 645 x D 840 x H 2,010 mm
- Weight: 122.8 kg

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)
- Gastronorm: 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.- €

Refrigerator KGN1-112



• Material



• 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

2/1 GN

3

0 °C to 8 °C

B (EU No. 2015 / 1094)

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



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	650 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.- €	4015613828459
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: 2/1 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

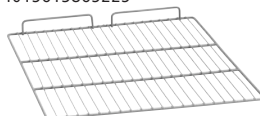


700860

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 TKGN1-112 | TKGN2-212
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.



• Material inside

Stainless steel



• Gastronorm

2/1 GN

• Cooling

Circulating air



• GWP

3

• Temperature range

-2 °C to 8 °C

• Energy efficiency class

C (EU No. 2015 / 1094)

• Climate class

4

This appliance is intended for use in ambient temperatures up to 30 °C.

• Lockable

Yes

• Height-adjustable feet

Yes

• Height adjustable

2,040 mm to 2,115 mm

• Height-adjustable intermediate shelves

Yes



700415



- Energy consumption kWh / 24 h: 1.58
- Energy consumption kWh / an: 577
- Door hinge side can be changed



700416



- 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)	3	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



► Gastronorm: 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

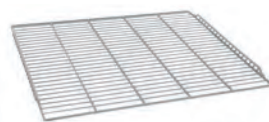


700488

RRP* 19.- €

Grid 2/1GN

- Size: W 530 x D 650 x H 21 mm
- Weight: 2 kg
- GTIN: 4015613587202



700487

RRP* 45.- €



► Deep freezer 700 GN211 | 1400 GN211
page 280



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 litre(s)
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.

- Interior lighting
- Lockable
- Door hinge side can be changed
- Height adjustable
- Number of intermediate shelves
- Height-adjustable intermediate shelves
- Properties

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

- Power load
- Size
- Weight

0.2 kW | 230 V | 50 Hz
W 705 x D 895 x H 2,090 mm
140.9 kg



- ▶ 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

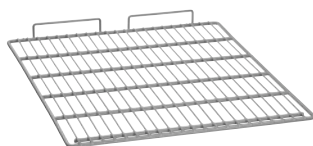
GTIN 4015613840284



RRP* 2,998.- €

Insert grate 700LGN210-OM

- Usage options: Upper drawer, Middle drawers
- Size: W 530 x D 655 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
Aluminium
Stainless steel base
- Material inside
W 820 x D 860 x H 1,760 mm
1,240 litre(s)
Compressor
2 °C to 10 °C
16 °C to 38 °C
Yes
Yes
Panic lock
Prepared for bearing rails, grilles, suspension device, access ramp
- Size inside
- Content
- Cooling
- Temperature range
- Ambient temperature
- Lockable
- Door hinge side can be changed
- Properties
- Not included in delivery
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: 1.6 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: 4015613630410



700597

RRP* 209.- €

Dry Age cabinet



Top-quality tasty meat - this Dry Age cabinet provides perfect conditions for meat maturation.



• Material



• Material inside

• Type of glass

• Safety glass

• Cooling

• GWP

• Temperature control

• Temperature range

• Ambient temperature

• Humidity

• UV lamp

• Interior lighting

• Lockable

• Door hinge side

• Height-adjustable intermediate shelves

• Properties

Glass

Steel plate

Stainless steel

Triple glazing

Tinted

UV filter glass

Yes

Circulating air

3

Electronic

In 1 °C steps

2 °C to 14 °C

18 °C to 38 °C

50 % to 85 %

Yes

LED

Yes

Right

Yes

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 + drip 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 + drip 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.- €

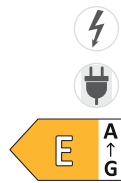


700841

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: Polyethylene
- Material inside: HIPS (High Impact Polystyrene)
- Content: 38 litre(s)
- Cooling: Compressor
- GWP: 3
- Temperature range to: -20 °C
- Energy consumption kWh / an: 147
- Energy efficiency class: E (EU No. 2019 / 2016)
- Ambient temperature: 16 °C to 38 °C
- Door hinge side can be changed: Yes
- Including: 1 glass insert for up to 18 glasses (hook length per: 135 mm)
- Power load: 0.06 kW | 230 V | 50 Hz
- Size: W 475 x D 450 x H 500 mm
- Weight: 14 kg



- Compact, handy, practical
- Capacity: 38 litres



- 1 glass insert for up to 18 glasses
- Hook length per: 135 mm



700078

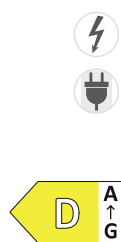
GTIN 4015613636900



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: Steel, painted
- Material inside: Glass
- Content: Plastic
- Content: 90 litre(s)
- Cooling: Compressor
- Temperature range: -13 °C to -22 °C
- Energy consumption kWh / an: 1,991
- Energy efficiency class: D (EU No. 2019 / 2018)
- Ambient temperature: to 30 °C
- Interior lighting: Yes
- Lockable: Yes
- Door hinge side: Right
- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: Yes
- Including: 2 keys
- Power load: 0.23 kW | 230 V | 50 Hz
- Size: W 620 x D 600 x H 720 mm
- Weight: 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 4015613719696



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



- Including
- Power load
- Size
- Weight

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



► Six drawers



► Big Box for large frozen items



► 8 temperature settings

700341V1

GTIN 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

GTIN 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

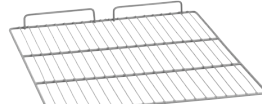


700860

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.



- Material inside

Stainless steel



- Cooling

2/1 GN



- GWP

3

- Temperature range

-18 °C to -22 °C

- Climate class

4

This appliance is intended for use in ambient temperatures up to 30 °C.

- Lockable

Yes

- Height-adjustable feet

Yes

- Height-adjustable intermediate shelves

Yes



- 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

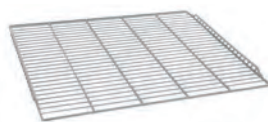


700488

RRP* 19.- €

Grid 2/1GN

- Size: W 530 x D 650 x H 21 mm
- Weight: 2 kg
- GTIN: 4015613587202



700487

RRP* 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

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-OM

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

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



• Material inside

• Size basket

• Partition

• Cooling

• GWP

• Temperature range to

• Energy efficiency class

• Ambient temperature

• Lockable

Plastic

Steel, painted

Aluminium, coated

W 225 x D 550 x H 230 mm

Can be inserted individually

Material: Plastic

Static

3

-18 °C

B (EU No. 2019 / 2018)

Up to 40 °C

Yes



	Content	Number of baskets	Energy consumption kWh / an	Power load	Size	Weight	Code-No.	RRP*	GTIN
288-W	288 litre(s)	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 litre(s)	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 litre(s)	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



The blast chiller with space for up to 5x 1/1 GN or 600 x 400 mm racks brings fresh food quickly and gently to the optimum storage temperature. Ideal for demanding kitchens where time, hygiene and product safety go hand in hand.

- 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 18/10



► 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 4015613898391

RRP* 5,249.- €



Ice-Flake Maker F 90



The high-performance ice flake maker is ideal for presenting food on fresh food counters or buffets.

- 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 Ø 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





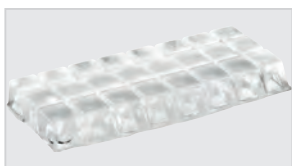
Ice-cube maker W150



- 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

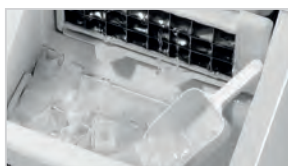
Plastic
Steel grey
15 kg / 24 h
24 Ice cubes
1
Cube form
Clear
Vertical evaporator system
1 kg
2.3 litre(s)
Compressor
ST
0.24 kW | 230 V | 50 Hz
W 290 x D 370 x H 350 mm
9.4 kg



► Production per work step: 24 ice cubes



► Storage container capacity: 1 kg



► Includes: Ice cube shovel

100083

GTIN 4015613730707



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 grey
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 375 x D 415 x H 425 mm
13.8 kg



► Production per work step: 12 ice cubes



► 3 different ice cube sizes



► Storage container capacity: 1.5 kg

100082

GTIN 4015613730714



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



Because there are no pumps or injection nozzles, the paddle system and evaporator with fingers ensure quiet and smooth running even in tough conditions.



- 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

104304

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

B 38 Plus



B 46 Plus



B 70 Plus



B 86 Plus



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

A perfect way to store homemade ice cream - the ice cabinet offers the perfect solution for keeping desserts cool and attractively displayed after production. The low-lying containers minimise the formation of ice on the surfaces.



- 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
Rack for GN containers
GN containers
0.18 kW | 230 V | 50 Hz



► Suitable for ice cream and sorbet



► Ice cream container 5000
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.



- Type of glass
- Safety glass
- Cooling
- Temperature range
- Energy consumption kWh / an
- Energy efficiency class
- Climate class
- Interior lighting
- Type of door
- Including

B

A
↑
G

- 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 kW | 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,L-F, Ice cabinet 2x5L-F, Ice cabinet 3x5L-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

D

A
↑
G

- Safety glass
- Lockable
- Swivel casters
- Including
- Power load
- Size
- Weight

Steel plate, painted

Plastic (LDPE)

W 845 x D 525 x H 480-300 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 kW | 230 V | 50 Hz

W 990 x D 700 x H 865 mm

51 kg



- LED lighting
- Lockable

700732

RRP* 1,298.- €



GTIN 4015613840345

A close-up, grayscale photograph of the interior of a commercial dishwasher. The focus is on the upper rack, which is filled with white plastic plates. The rack itself has a distinctive diamond-patterned mesh front. Below the rack, a perforated metal filter is visible. The Bartscher logo is embossed on the lower left corner of the dishwasher's interior frame.

WAREWASHERS

Dishwashers have to be designed for harsh everyday gastronomy use in terms of performance, efficiency and durability.

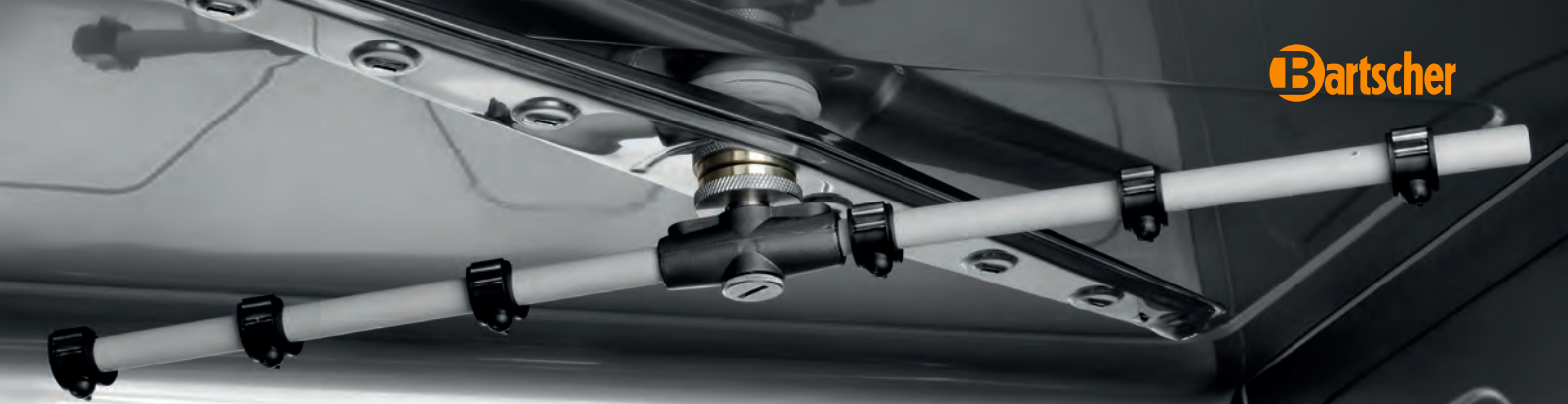
The following pages will make you spotless offers at an excellent price/performance ratio.

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	4015613800196	4015613800202	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

UNIVERSAL DISHWASHER

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 / 180 sec.	120 / 180 sec.	120 / 180 sec.
Output/hour max.	30 / 20 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	4015613805443	4015613805450	4015613805467
CODE NUMBER	110530	110531	110532
RRP*	3,198.- €	3,449.- €	3,649.- €





C-SERIES	UNIVERSAL DISHWASHER		
FUNCTIONS	US C500 LP	US C500 LPR	US C500 LPWR
Clear rinsing dosing pump	✓	✓	✓
Lye 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 M400 LP K	GS M400 LPR K	GS M400 LPWR K	US M500 LP K	US M500 LPR K	US M500 LPWR 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 LPWR K	US M500 LP K	US M500 LPR K	US M500 LPWR 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	✓	✓	✓	✓	✓	✓



CNS 18/10

P-SERIES

BASIC DATA

	US PPlus500 LPR	US PPlus500 LPWR	US P500 LPR	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

	US PPlus500 LPR	US PPlus500 LPWR	US P500 LPR	US P500 LPWR
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	4015613766843
CODE NUMBER	109640	109641	111678	111680
RRP*	4,398.- €	4,649.- €	4,149.- €	4,298.- €





P-SERIES	UNIVERSAL DISHWASHER			
FUNCTIONS	US PPlus500 LPR	US PPlus500 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	✓	✓	✓	✓
Saucer 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 LPR	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	110666	110668
RRP*	4,998.- €	5,249.- €



ECO-SERIES	UNIVERSAL DISHWASHERS	
FUNCTIONS	US EcoPlus500 LPR	US EcoPlus500 LPWR
Clear rinsing dosing pump	✓	✓
Lye 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

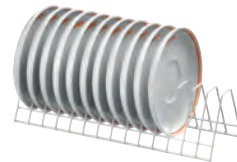


110311

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: Tilted
- Size: W 400 x D 400 x H 185 mm
- Weight: 2.1 kg
- GTIN: 4015613468327

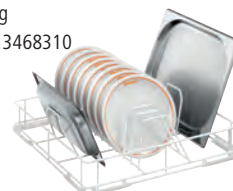


109327

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

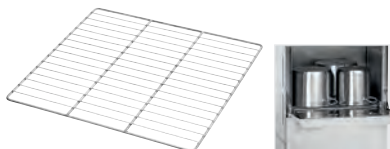


110318

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 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: Chrome-nickel steel
- Inside height: 360 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: Stainless steel
- 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
- Clear rinsing dosing pump
- Double-walled
- Equipment connection

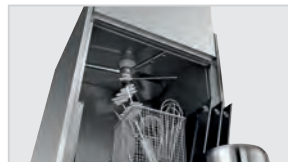
Yes
Yes
Yes
3 NAC



► 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



110765

RRP* 11,498.- €

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



110677

RRP* 16,498.- €

Component parts

Rinse grid TS 665 R

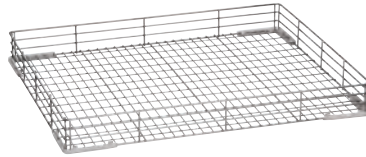
- Material: CNS 18/10
- Designed for:
Rinsing of specially large containers (pots, bowls, butcher box)
- Size: W 660 x D 550 x H 15 mm
- Weight: 2.7 kg
- GTIN: 4015613737690


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 400 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 NAC
- Equipment connection W 725 x D 955 x H 1,535 mm
- Size 98.5 kg
- Weight



- ▶ Lift system ELS
- ▶ Patented lift system
- ▶ Little force required and more safety



- ▶ DuoFlo pumps (slight pump loss)
- ▶ 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	5,649.- €	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 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 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
- Power load: 0.04 kW | 230 V | 50 Hz
- Size: W 255 x D 255 x H 170 mm
- Weight: 1 kg
- GTIN: 4015613878355

109347

RRP* 295.- €

Assembly fee for dose pumps

- GTIN: 4015613265582

099996

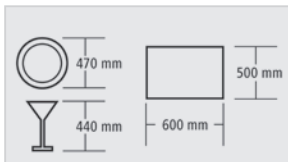
RRP* 75.- €

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.

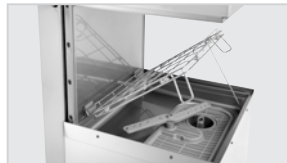
- | | |
|------------------------------|--|
| • Basket dimensions | 600 x 500 mm |
| • Plate height max. | 470 mm |
| • Glasses height max. | 440 mm |
| • Tray size max. | 600 x 500 mm |
| • Output / hour max. | 24 - 60 baskets |
| • Run-time | 60 / 120 / 150 seconds + endless |
| • Lye pump | Yes |
| • Cleaning agent dosing pump | Yes |
| • Clear rinsing dosing pump | Yes |
| • Self-cleaning | Yes |
| • Water supply | G 3/4" M |
| • Water outlet | Ø 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/h: 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

GTIN 4015613713854



RRP* 8,349.- €



Pass-through dishwasher DS Eco500LPR



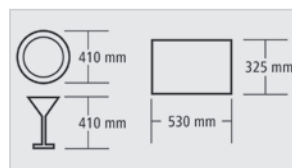
A clean thing - for crockery and the environment. The DS Eco500LPR is a double-walled feed-through dishwasher with heat recovery. It impresses users with its top quality, great cleaning power, and short cycle time. The thermal disinfection ensures perfectly clean, germ-free crockery and meets hygiene 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 litre(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 Inline 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 805 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: 87°C



- Output/h: 12 - 45 baskets
- Cycle time: 50 / 90 / 120 / 180 / 300 / 600 seconds



- Feed-through dishwasher with heat recovery

109251

GTIN 4015613766867



RRP* 11,298.- €

Component parts

Assembling kit ZAT 10

- Material: CNS 18/10
- 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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 1,469.- €

Component parts



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

RRP* 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: 4015613730394

109746

RRP* 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

RRP* 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

RRP* 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

860006

RRP* 232.- €



Basket transport dishwasher KTS500 R

A reliable partner for high-intensity washing. The KTS500 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
- Power load: 3 NAC
- Equipment connection: W 415 x D 485 x H 672 mm
- Size: 30.8 kg
- Weight:



- Easy operation
- Double walled



- Rinsing arm sets, can be removed without tools

110630

GTIN 4015613806501

RRP* 17,798.- €



Component parts



Pre-clearing table KTS5000

- Material: Stainless steel
- Beaker 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 KTS5000

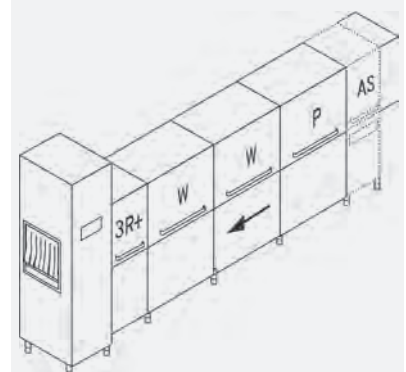
- Material: Stainless steel
- Model: 20 transport rollers, 1 with end switch-off (sensor)
- Assembly side on dishwasher: Left
- Water outlet: 1 1/2"
- Height adjustable: 900 mm to 950 mm
- Size: W 1,600 x D 645 x H 910 mm
- Weight: 26.8 kg
- GTIN: 4015613737720

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: 4015613653969



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

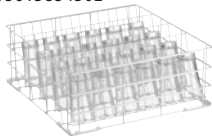


5303

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* 169.- €

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 Bartscher 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	97.- €	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	97.- €	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.- €	4015613654898
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 reseller is free to set his own sales prices | 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
Width of opening: 215 mm
- Cutlery output Front of appliance
Width of opening: 100 mm
- Filling quantity maize granulate 1.7 kg
- Including 1 cutlery collection basket
2 kg maize granulate
- 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
Width of opening: 230 mm
- Cutlery output Front of appliance
- Filling quantity maize granulate 2.5 kg
- Including 1 cutlery collection basket
1 cutlery collection sieve
3 kg maize granulate
- Power load 0.56 kW | 230 V | 50 Hz
- Size W 580 x D 560 x H 410 mm
- Weight 40 kg
- GTIN 4015613708935



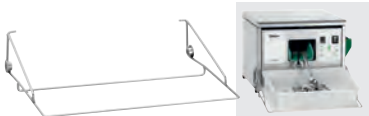
110432

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

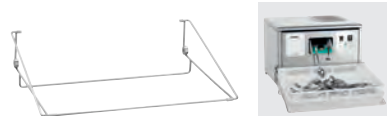


110435

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

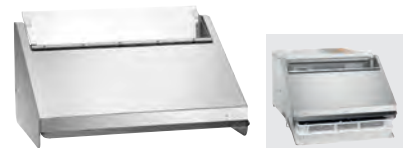


110436

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



110434

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

5

Microfibre polishing scarves with hot air fans



- Properties

Microfibre polishing scarves detachable



- Power load

1.1 kW | 230 V | 50 Hz

- Size

W 340 x D 305 x H 520 mm

- Weight

16 kg



109470

RRP* 2,825.- €

GTIN 4015613455624

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* 398.- €

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 465 x H 478 mm
- Weight: 8.52 kg
- GTIN: 4015613800974

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 60 mm
- Weight: 1 kg
- GTIN: 4015613586748

109885

RRP* 219.- €

Full desalination system VK 500 FB



- Material
Plastic
Glass-fibre reinforced
- Connection capacity
1 unit
- Water connection
3/4"
- Size
W 260 x D 260 x H 635 mm



- Designed for Dishwashers
- Connection capacity: 1 device



- Designed for combined steamer, ice cube makers, 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 1.8 litres
- Design can(s) Glass
- Brewing time 7 minutes for 1.8 litres
- Output max. 11 cups
- Minimum brewing quantity 0.5 litres
- Number of warming plates 1
- Power load 1.5 kW | 230 V | 50/60 Hz
- Size W 215 x D 410 x H 465 mm
- Weight 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 2 litres
- Design can(s) Vacuum flask, stainless steel
- Brewing time 8 minutes for 2 litres
- Minimum brewing quantity 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



190184



- ▶ 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
- Output max.

8 minutes for 1.9 litres

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



- 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



- 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



► Clear height of spout: 125 mm
(145 mm without drip tray)



► Stainless steel filter



► Decalcification signal
► Warm-keeping function

A190189
GTIN 4015613735634

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.- €	4015613867632
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

RRP* 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

RRP* 13.- €

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

RRP* 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

RRP* 14.- €

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

RRP* 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

RRP* 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

RRP* 18.- €

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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 51.- €

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

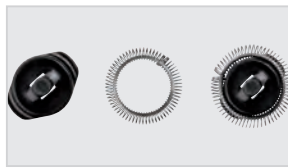
0.6 litre(s)
 Frothing, max.: 150 ml
 Heating, max.: 400 ml
 Foaming/heating at 70 °C
 Yes
 1 mixing disk
 1 milk frother whisk ring
 0.5 kW | 230 V | 50/60 Hz
 W 150 x D 108 x H 190 mm
 0.8 kg



▶ 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 4015613758077



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

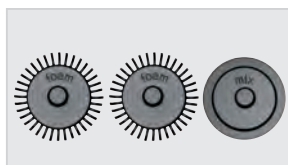
0.4 litre(s)
 Frothing, max.: 200 ml
 Heating, max.: 400 ml
 Foaming/heating at 65 °C
 Foaming/heating at 70 °C
 150 ml to 400 ml of milk can be foamed/
 heated in approx. 80-90 seconds
 Cold foaming
 70 °C
 Yes
 2 milk froth disks
 1 mixing disk
 0.6 kW | 230 V | 50/60 Hz
 W 125 x D 150 x H 180 mm
 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.- €





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
Plastic
- Grinding mechanism
Cone grinder
- Content bean container
200 g
- Designed for
15 cups / day
- Programs
15, pre-programmed, parameters can be changed
- Height-adjustable outlet
68 - 138 mm
- Ground coffee option
Individual cups
Manual 5 - 12 g
- Cleaning program
yes
- Milk frother
yes
- Milk supply
Via connected milk container
- Max. content of milk container
250 ml
- Removable milk container
Yes
- Water supply
Water tank
- Water tank capacity
1.3 litre(s)
- Residues container capacity
Approx. 10 cups
- Power load
1.4 kW | 230 V | 50 Hz
- Size
W 215 x D 455 x H 345 mm
- Weight
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 4015613858807



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



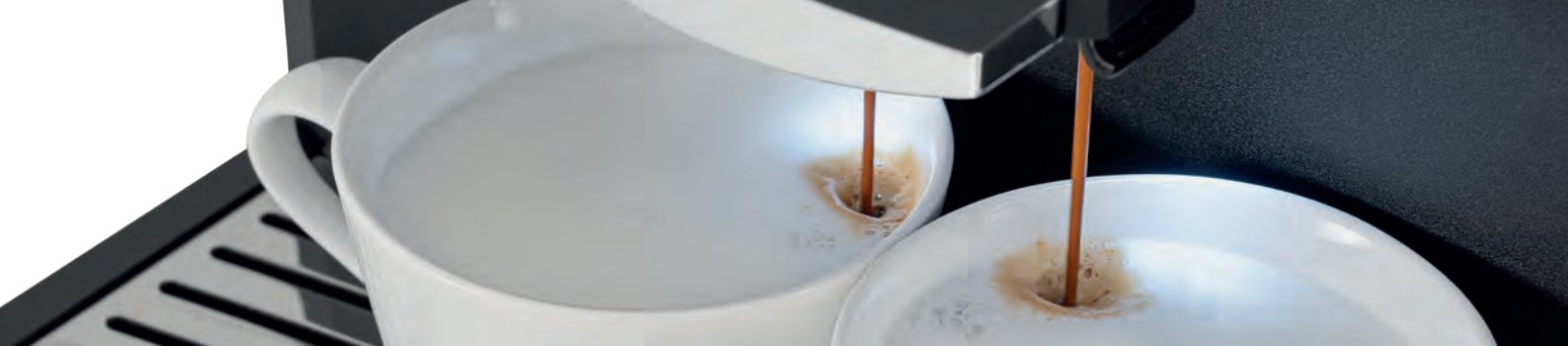
- Selector switch for hot milk or milk froth
- Milk supply: Tube

190080

GTIN 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
 - Plastic
- Grinding mechanism
 - Cone grinder
- Content bean container
 - 550 g
- Designed for
 - 50 cups / day
 - 60 cups of 120 ml / hour (single cup outlet)
 - 80 cups of 120 ml / hour (double cup outlet)
- Output max.
 - 16, preset, individual write-over possible
 - Others can be stored indefinitely
 - Password-protected menu
- Programs
 - 80 - 160 mm
 - Individual cups
 - Manual 5 - 14 g
 - 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
 - Yes
- Ground coffee option
 - yes
 - Cleaning cycles memory
- Video display
 - For automatic pulp ejection, the pulp container and base plate are pre-stamped for the cut-out
 - Powerful heating: 2 x 1,400 W
 - Water tank with handle
- USB connection
 - yes
- Cleaning program
 - Manual milk temperature setting in 2 levels
 - External via tube
 - Manually adjustable in 2 levels (cold and hot milk)
- Properties
 - Water tank
 - 4 litre(s)
 - Approx. 35 cups
 - 1.5 kW | 230 V | 50 Hz
 - W 350 x D 525 x H 475 mm
 - 15.2 kg
- Milk frother
 - yes
- Milk supply
 - yes
- Water supply
 - yes
- Water tank capacity
 - yes
- Residues container capacity
 - yes
- Power load
 - yes
- Size
 - yes
- Weight
 - yes



- 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 4015613859019



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 specialities 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
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
6, individually adjustable
- Height-adjustable outlet
100 - 160 mm
- Ground coffee option
Individual cups
Manual 5 - 14 g
- 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 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
1.8 litre(s)
- Water connection
Fixed connection to water supply 1/2"
- Residues container capacity
Approx. 35 cups
- Power load
2.7 kW | 230 V | 50/60 Hz
- Size
W 305 x D 515 x H 575 mm
- Weight
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

190052

GTIN 4015613712741

RRP* 2,249.- €



- Cup warmers
page 221, 222

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 - Grinding mechanism - Content bean container - Designed for - Output max.	- 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) 23, preset, individual write-over possible - Programming password protected
- Programs - Height-adjustable outlet - Ground coffee option - Video display	100 - 160 mm - Individual cups - Manual 5 - 14 g - 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 - Cleaning program - Properties	- yes - yes - 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 - Milk supply - Water supply	- yes - External via tube 3 options - Water tank - Fixed connection to water supply - Water supply via external container
- Water tank capacity - Water connection - Residues container capacity - Power load - Size - Weight	6 litre(s) - Fixed connection to water supply 1/2" - Approx. 35 cups 2.7 kW 230 V 50/60 Hz - W 390 x D 495 x H 580 mm 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

GTIN 4015613745367

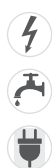
RRP* 2,998.- €



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
Manual 5 - 14 g
- Video display: 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
- Water tank capacity: 6 litre(s)
- Water connection: Fixed connection to water supply 1/2"
- Residues container capacity: Approx. 50 cups
- Power load: 3.1 kW | 230 V | 50/60 Hz
- Size: W 370 x D 535 x H 625 mm
- Weight: 20.4 kg

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 4015613806181

RRP* 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
- Grinding mechanism



- Content bean container
- Number of topping containers
- Content topping container



- Designed for
- Output max.

- Programs

- Height-adjustable outlet

- Video display

- USB connection
- Cleaning program

- Properties

- Milk frother
- Milk supply
- Water supply

- Water tank capacity
- Water connection
- Residues container capacity
- Power load
- Size
- Weight

Plastic
Disc grinder
Calibrated
Powerful
Stepless grinding degree setting
1.200 g
2
1.500 g
1.200 g
120 cups / day
75 cups of 120 ml / hour (single cup outlet)
90 cups of 120 ml / hour (double cup outlet)
Increased flow-through dual pump system
16, preset, individual write-over possible
Others can be stored indefinitely
Programming password protected
No
2 cup tables (95 mm + 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
Yes
yes
Cleaning cycles memory
Base plate with cutout for automatic
ejection of slops
Bean/topping container and brewing unit
can be removed without tools
No
From topping container (powdered milk)
3 options
Water tank
Fixed connection to water supply
Water supply via external container
(required accessories available as an option)
4 litre(s)
Fixed connection to water supply 1/2"
Approx. 45 cups
2.5 kW | 230 V | 50/60 Hz
W 380 x D 605 x H 695 mm
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

GTIN 4015613894461

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
- Grinding mechanism



- Content bean container
- Content topping container
- Designed for
- Output max.



- Programs

- Height-adjustable outlet

- Video display

- USB connection
- Cleaning program

- Properties

- Milk frother

- Milk supply

- Water supply

- Water tank capacity
- Water connection
- Residues container capacity
- Power load
- Size
- Weight

Plastic
2 disc grinders
Calibrated
Powerful
Stepless grinding degree setting
2 x 1.200 g
1.600 g
120 cups / day
75 cups of 120 ml / hour (single cup outlet)
90 cups of 120 ml / hour (double cup outlet)
Increased flow-through dual pump system
30, preset, individual write-over possible
Programming password protected
Others can be stored indefinitely
No
2 cup tables (95 mm + 165 mm)
1 video can be selected for all processes
Up to 10 GB data can be saved
Individual playable via USB
During coffee preparation and during breaks
Yes
yes
Cleaning cycles memory
Valve closure to the milk hose during milk system cleaning
Bean/topping container and brewing unit can be removed without tools
Base plate with cutout for automatic ejection of slops
yes
Temperature sensor on the milk hose for optimal steam addition
2 options
From topping container (powdered milk)
External via tube
3 options
Water tank
Fixed connection to water supply
Water supply via external container (required accessories available as an option)
4 litre(s)
Fixed connection to water supply 1/2"
Approx. 45 cups
2.5 kW | 230 V | 50-60 Hz
W 400 x D 610 x H 695 mm
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

RRP* 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

RRP* 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

RRP* 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



109865

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

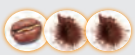
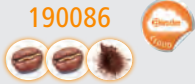


173277

RRP* 52.- €

THE FULLY AUTOMATIC COFFEE MACHINES IN COMPARISON

	KV1 Classic 190052 	KV1 Comfort 190031 	KV1 Deluxe 190033  
Max. performance (cups Americano/hr)	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	15 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



- Material Plastic ABS
- Material inside Plastic
- Size inside W 160 x D 135 x H 285 mm
- Content 6 litre(s)
- Cooling Thermoelectric
- Cooling output 12 °C to 15 °C below ambient temperature to 22 °C
- Ambient temperature 2 openings, left and right on the appliance Ø 7 mm
- Opening for milk hose Yes
- Door hinge side can be changed 1
- Number of intermediate shelves Yes
- Height-adjustable intermediate shelves Designed for 2 x 1 litre Tetra Pak®, for example
- Properties Direct milk supply via side openings on the appliance
- Including 12 V adapter cable for car
- Power DC 12 V
- Power load 0.05 kW | 220 V | 50 Hz
- Size W 220 x D 270 x H 350 mm
- Weight 3.1 kg



- Ideal for offices, kitchenettes, and smaller self-service coffee areas
- Direct milk suction via milk tube on the coffee machine

190079

RRP* 165.- €

GTIN 4015613768410



Milk refrigerator KV9L



- Material Steel plate
- Material inside Glass
- Size inside Plastic
- Content W 160 x D 190 x H 280 mm
- Cooling 9 litre(s)
- Temperature range Circulating air
- Ambient temperature 0 °C to 8 °C
- Opening for milk hose to 32 °C
- Lockable 3 openings on the left and 2 openings on the right of the appliance
- Door hinge side 9.8 mm | 12.3 mm
- Properties Yes
- Power load Designed for 3 x 1 litre Tetra Pak®, for example
- Size Direct milk supply via side openings on the appliance
- Weight LED lighting



- The perfect accessory for baristas
- Direct drawing of milk via milk tube of coffee machine

190089

RRP* 649.- €

GTIN 4015613831480



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 Paks®.



- 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 30
- Capacity cups max. Milk refrigerator: Button | touch Cup warmer: Knob | switch
- 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 to 30 °C
- Ambient temperature 2 separate switches for milk refrigerator and cup warmer
- ON/OFF switch Right
- Door hinge side Designed for 6 x 1 litre Tetra Pak®, for example
- Properties 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 Paks® 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 Coffeline 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
Coffeline 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
Coffeline 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
Coffeline 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


190174


- 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 of variable quantities with the continuous grinding function



- 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
For horizontal and vertical installation
- Designed for Coffee machines
Fully automatic coffee
- Size 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
For vertical installation
- Designed for Coffee machines
Combined steamer
- Including 1 filter head
1 wall holder
1 water filter cartridge
2x 3/8" adapter to 6 mm Ø plastic hose
- Size 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 W3B-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
- Temperature range to

0.3 litre(s)
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	200108	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
- Recess for kettle
- Properties

Plastic
Ø 145 mm
3 storage compartments for tea, instant coffee, sugar and spoons/stirrers
Cable in the base

- Designed for
- Size
- Weight

1 kettle
W 465 x D 225 x H 30 mm
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.



- Content 1.7 litre(s)
- Temperature range to 100 °C
- Limescale filter yes
- Power load 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.



- Content 1.7 litre(s)
- Display Yes
- Limescale filter yes
- Power load 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



• Control unit

(45°C, 55°C, 65°C, 75°C, 85°C, 100°C)



• Properties

Plus 2 quick buttons (baby: 40 °C, tea/coffee: 98 °C)

Touch

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

2.6 kW | 230 V | 50/60 Hz

W 143 x D 280 x H 310 mm

2.1 kg

• Drip tray

• Power load

• Size

• 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 4015613807416



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



- 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



- 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 litres
► 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



Tee tradition with a special charm. The samovar prepares hot water for as long as required with just one heat source and also keeps fresh tea hot.



- 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



- Tee 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



The impressive features of this samovar include its large volume of 15 litres, high energy efficiency, and classic design with ornate ceramic handles. Up to 2 litres of tea can be poured out into the teapot with tea strainer.



- 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 500 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



- Con 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 S



- 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 S	Stainless steel, coated	Black, matt	200132	99.- €	4015613867625
Hot water dispenser 5L	Stainless steel	Silver	200061	95.- €	4015613505541



Hot water dispenser 6L



- Content
- Temperature range
- Safety thermostat
- Power load
- Size
- Weight

6 litre(s)
30 °C to 100 °C
Yes
1.8 kW | 230 V | 50/60 Hz
W 270 x D 290 x H 400 mm
1.8 kg

200085

RRP* 75.- €

GTIN 4015613697208



Hot water dispenser 8,5L



- Content
- Temperature range
- Double-walled
- Power load
- Size
- Weight

8.5 litre(s)
30 °C to 100 °C
Yes
1.6 kW | 230 V | 50/60 Hz
W 225 x D 225 x H 470 mm
2.7 kg

200069

RRP* 112.- €

GTIN 4015613649849



Hot water dispenser 10L S



- Content
- Temperature range
- Safety thermostat
- Power load
- Size
- Weight

10 litre(s)
30 °C to 100 °C
Yes
2.5 kW | 230 V | 50 Hz
W 275 x D 290 x H 505 mm
2.3 kg

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.



► 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

9 litre(s)
30 °C to 95 °C



- Double-walled
- Safety thermostat

Yes



- Properties

Detachable drip tray



- Power load
- Size
- Weight

Hinged handles

2.8 kW | 230 V | 50/60 Hz

W 305 x D 350 x H 490 mm

4.4 kg



► 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

9 litre(s)
30 °C to 95 °C



- Double-walled
- Safety thermostat

Yes



- Water connection
- Automatic refill can be switched off

Fixed connection to water supply 3/4"



- Overflow protection

Yes



- Properties

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

- 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 4015613697789



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
- Temperature range

28 litre(s)
30 °C to 100 °C



- Double-walled
- Safety thermostat

Yes
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.- €	4015613890777
Hot water dispenser 28L	Stainless steel	Silver	200063	175.- €	4015613592961



Chocolate dispenser 5L



- Material

Plastic
Polycarbonate
Stainless steel



- Material mixer
- Material mixer blades

Stainless steel
Plastic

- Content
- Temperature range
- Glasses / cup height max.
- Properties

5 litre(s)
30 °C to 85 °C
10 cm
Drain cock, detachable
Drip tray with filling level sensor
Heated based on water bath principle

- Power load
- Size
- Weight

1 kW | 230 V | 50/60 Hz
W 288 x D 420 x H 465 mm
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 4015613782355

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
- Number of taps
- Tap design
- Pump design
- Drip tray
- Including
- Power load
- Equipment connection
- Size
- Weight

Max. 130 litres / hour
85 °C
1 to 3 minutes
Depending on the ambient temperature
2
1 pump per tap
Integrated electric feed pump
Can be switched separately
Can be pulled out
Can be removed
Drawer under appliance
2 suction tubes
2 tube connectors
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 4015613763255

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



- 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

GTIN 4015613848754

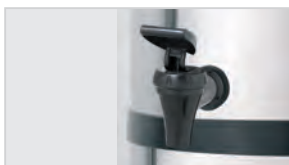
RRP* 105.- €



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

GTIN 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

RRP* 119.- €

GTIN 4015613592794



Mulled wine pot, bl.w. canner 25L, SS



STAINLESS STEEL

25 L



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.

- Temperature range
- Including
- Power load

30 °C to 100 °C
1 grid, Ø 320 mm
2 kW | 230 V | 50/60 Hz



► 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.- €	4015613443195
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

150997

	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	132.- €	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



• Weight

• Power load

• Size

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



► Contents: 5 litres



► On/off switch



► Integrated drip tray

150983

GTIN 4015613610726

RRP* 239.- €



Insulated dispenser 8L



STAINLESS
STEEL

8 L

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.

- 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.: 205 mm



- ▶ Easy filling thanks to split lid



- ▶ Drain cock, detachable

150990

GTIN 4015613681931

RRP* 219.- €



Insulated dispenser 9L-1



STAINLESS
STEEL

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 4015613745534

RRP* 21.- €



Citrus Press CS1



► 1 pressing cone for oranges, grapefruits and pomegranates

Fruity and fresh: Wizz up orange, grapefruit or pomegranate juice quickly and easily.



• Material

Cast aluminium



• 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

150146

RRP* 319.- €

GTIN 4015613587226



Citrus juicer 71C



► 1 pressing cone for grapefruits, orange, lemon and lime

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

150188

RRP* 519.- €

GTIN 3700200071011



Citrus juicer 38G



► 3 replaceable pressing cones for grapefruit, orange, lemon and lime

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

150187

RRP* 639.- €

GTIN 3700200038007



Juicer Top Juicer



Pure fruit enjoyment: Vitamin-rich juice in a flash. Really easy juicing of whole fruits (e.g. apples) or vegetables without prior cutting.



- 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

- Power load

0.7 kW | 230 V | 50/60 Hz

- Size

W 210 x D 310 x H 400 mm

- Weight

4.4 kg



► 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



The powerful juicer works at a speed of 20,000 rpm to turn vegetables and fruit into delicious juice that is full of minerals and vitamins. It is also incredibly easy to clean because all parts can be placed in the dishwasher.



- 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

- Including

0.8 kW | 230 V | 50/60 Hz

- Power load

W 300 x D 240 x H 430 mm

- Size

4.3 kg

- 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.

Stainless steel

- Speed control

3,000 r. / min. (50 Hz)

- Designed for

1 level

- Diameter filling shaft

Soft and hard fruit or vegetables

- Safety switch

80 mm

- Properties

Yes

XXL filling shaft for whole fruits (e.g. apples) or vegetables

Storage capacity Trester container: 7 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



- ▶ Closable spout
- ▶ Spout height: 210 mm

150197

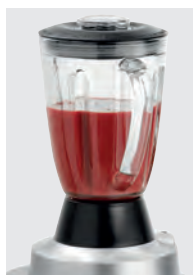
GTIN 4015613758640



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

18,000 r. / min.

- Rpm max.

- 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

RRP* 219.- €

GTIN 4015613610535



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 pourer
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 stamper
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



150176

RRP* 145.- €

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



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. / min.

Yes

On the tank

On the lid

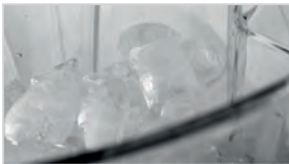
Yes

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
- Material mixing rod
- Material mixing disk
- Material mixing beaker
- Content
- Filling quantity
- Speed control
- Power load
- Size
- Weight

Steel plate
Painted
Stainless steel
Stainless steel
Stainless steel
0.95 litre(s)
0.65 litre(s)
2 levels
0.4 kW | 230 V | 50 Hz
W 160 x D 205 x H 500 mm
6.2 kg

135105

RRP* 229.- €

GTIN 4015613529523



Bartscher dual bar mixer Turbo



- Material mixing rod
- Material mixing disk
- Material mixing beaker
- Content
- Filling quantity
- Mixers can be switched separately
- Speed control
- Power load
- Size
- Weight

CNS 18/10
CNS 18/10
CNS 18/10
1 litre(s)
0.7 litre(s)
Yes
2 levels
0.8 kW | 230 V | 50 Hz
W 330 x D 195 x H 480 mm
7.5 kg

135102

RRP* 335.- €

GTIN 4015613563626



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.
- Model
- Content of ice container
- Storage capacity collection tray
- Safety switch
- Power load
- Size
- Weight

15 kg / h
With collection tray
3,5 litres
1.75 kg
2
0.08 kW | 230 V | 50/60 Hz
W 172 x D 290 x H 460 mm
3.5 kg

135023

RRP* 89.- €

GTIN 4015613683171



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 port

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

GTIN 4015613758169



RRP* 249.- €

Ice crusher 2000



This powerful ice crusher can produce up to 120 kg of crushed ice per hour for caipirinhas, 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

GTIN 4015613738123



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

GTIN 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
- Set comprises

- Number of shelves
- Height-adjustable shelves
- Load-bearing capacity per shelf, max.
- Total load-bearing capacity, max.
- Including
- Delivery state
- Assembly type
- Size
- Weight

Stainless steel
1 pair adjustment rails (length 530 mm)
2 pair of brackets
2 wall shelves
2
Yes
120 kg
240 kg
Attachment material
Building kit (simple assembly)
Connecting system
W 1,200 x D 360 x H 530 mm
12.6 kg

603012

RRP* 219.- €

GTIN 4015613442600

Wall-mounting shelf 600x355x27, SS



- Material
- Number of shelves
- Height-adjustable shelves
- Modular kit principle - required for installation
- Delivery state

Stainless steel
1
Yes
1 pair of brackets (per wall shelf)
1 pair adjustment rails
Not included in delivery
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 55 x D 530 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.- €	4015613432069
Plate shelf 1000x200, SS	80 kg	W 1,000 x D 200 x H 190 mm	3.1 kg	362100	79.- €	4015613432083
Plate shelf 1200x200, SS	70 kg	W 1,200 x D 200 x H 200 mm	3.6 kg	362120	89.- €	4015613432090
Plate shelf 1400x200, SS	70 kg	W 1,400 x D 200 x H 200 mm	4 kg	362140	98.- €	4015613432106
Plate shelf 800x300, SS	60 kg	W 800 x D 300 x H 300 mm	3.2 kg	363080	85.- €	4015613432113
Plate shelf 1000x300, SS	60 kg	W 1,000 x D 300 x H 300 mm	4.2 kg	363100	98.- €	4015613432137
Plate shelf 1200x300, SS	50 kg	W 1,200 x D 300 x H 150 mm	5 kg	363120	115.- €	4015613432144
Plate shelf 1400x300, SS	40 kg	W 1,400 x D 300 x H 150 mm	5.8 kg	363140	129.- €	4015613432151

Spice shelf, 4x1/6GN



- Material
- Set comprises



- Number of shelves
- GN container stopper
- Including
- Delivery state
- Assembly type
- Not included in delivery

Stainless steel
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

Stainless steel
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

Stainless steel
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



- Material: Stainless steel
Steel
Coated
- 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

RRP* 255.- €

GTIN 4015613400198

Work table 700, W1000, IS



- 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
- Height-adjustable feet
- Height adjustable
- Properties

- Delivery state
- Assembly type

Stainless steel
 Yes
 850 mm to 900 mm
 Scotch-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.- €	4015613651651
Work table 700, W1200	-	390 kg	W 1,200 x D 700 x H 850 mm	45 kg	311127	475.- €	4015613651668
Work table 700, W1400	-	350 kg	W 1,400 x D 700 x H 850 mm	50 kg	311147	525.- €	4015613651682
Work table 700, W1600	-	311 kg	W 1,600 x D 700 x H 850 mm	56 kg	311167	549.- €	4015613651699
Work table 700, W1800	-	290 kg	W 1,800 x D 700 x H 850 mm	63 kg	311187	589.- €	4015613651705
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: Stainless steel
- Size: W 980 x D 680 x H 40 mm
- Weight: 5.6 kg
- GTIN: 4015613663760

310107

RRP* 122.- €

Shelf 1200

- Material: Stainless steel
- Size: W 1,180 x D 680 x H 40 mm
- Weight: 6.7 kg
- GTIN: 4015613663777

310127

RRP* 132.- €

Shelf 1400

- Material: Stainless steel
- Size: W 1,380 x D 680 x H 40 mm
- Weight: 7.8 kg
- GTIN: 4015613663784

310147

RRP* 155.- €

Shelf 1600

- Material: Stainless steel
- Size: W 1,580 x D 680 x H 40 mm
- Weight: 8.6 kg
- GTIN: 4015613663791

310167

RRP* 175.- €

Shelf 700, W1800

- Material: Stainless steel
- 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

Stainless steel
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: Stainless steel
- 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: Stainless steel
- 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 casters: 4 swivel casters, 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

Stainless steel
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 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: Stainless steel
- 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: 4015613606514



315107

RRP* 255.- €

Drawers block 3 x 1/1 GN for work ta

- Material: Stainless steel
- 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: 4015613606521



315307

RRP* 649.- €

Swivel castors 4A for work tables

- Swivel casters: 4 swivel casters, 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



- Material
- Height inside
- Height-adjustable immediate shelves
- Properties
- Including
- Delivery state

Stainless steel
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	595.- €	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



- Material
- Height inside
- Height-adjustable immediate shelves
- Properties
- Including
- Delivery state

Stainless steel
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 700S3



- 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 700S3	-	36.8 kg	337307	1,059.- €	4015613671222
Drawer cabinet 700S3A	40 mm	37.2 kg	338307	1,109.- €	4015613671239

Rubbish bin cupboard 700M1



- 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



	Tilting	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



- Material
- Number of intermediate shelves
- Height-adjustable immediate shelves
- Door hinge side can be changed
- Height-adjustable feet
- Height adjustable
- Properties

- Delivery state
- Available on request

Stainless steel
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
Scotch-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, 2SID, SS	Sliding door(s)	115 kg	W 1,200 mm D 600 mm H 2,000 mm	95 kg	398120	1,909.- €	4015613600697
Cupboard 600, W1400, 2SID, 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, 2SID, 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, 2SID, 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, 2SID, 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



- Material
- Height-adjustable immediate shelves
- Type of door
- Height-adjustable feet
- Height adjustable
- Properties

Stainless steel
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

- Delivery state
- Available on request

Load-bearing
capacity worktop,
max.

	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



- Material
- Tilting
- Height-adjustable immediate shelves
- Type of door
- Door hinge side can be changed
- Height-adjustable feet
- Height adjustable
- Properties

Stainless steel
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

- Load-bearing capacity worktop, max.
- Delivery state
- Size
- Weight



▶ 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: Stainless steel
- Tilting: -
- Number of intermediate shelves: 1
- Temperature range: 20 °C to 80 °C
- Number of doors: 4
- Type of door: Sliding door(s)
On both sides
- Height-adjustable feet: Yes
- Height adjustable: 850 mm to 900 mm
- Properties: 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
The list price corresponds to the next higher standard dimension
- Power load: 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 casters: 4 swivel casters, 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: Stainless steel
- Number of intermediate shelves: 1
- Temperature range: 20 °C to 80 °C
- Number of doors: 2
- Type of door: Sliding door(s)
- Height-adjustable feet: Single-sided
- Height adjustable: Yes
- Properties: 850 mm to 900 mm
- Delivery state: 40 mm edges turned down
- Available on request: Feet in square tubing 40 x 40 mm
- Power load: Scotch-Brite sanding
- Properties: Permanently mounted
- Delivery state: Special production
- Available on request: The list price corresponds to the next higher standard dimension
- Power load: 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



- Material: Stainless steel
- Tilting: 40 mm
- Number of intermediate shelves: 1
- Temperature range: 20 °C to 80 °C
- Number of doors: 2
- Type of door: Sliding door(s)
- Height-adjustable feet: Single-sided
- 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, Permanently mounted, Special production
- Delivery state: The list price corresponds to the next higher standard dimension
- Available on request: 2 kW | 230 V | 50/60 Hz
- Power load: 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	1,669.- €	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 casters: 4 swivel casters, 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.- €



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.



- 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

GTIN 4015613673523



RRP* 349.- €

Hand wash basin



- 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 1 siphon
- Weight W 510 x D 700 x H 850 mm
- Weight 18.8 kg

401618

GTIN 4015613428635

RRP* 565.- €

Sink with 1 basin



- Material Stainless steel
- 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

GTIN 4015613615868

RRP* 669.- €

Sink centre 700, W1200, basin L



- Material: Stainless steel
- Tilting: 40 mm
- Number of tanks: 1
- Size basin: W 500 x D 500 x H 250 mm
- Beaker capacity: 62 litre(s)
- Water outlet: 1 1/2"
- Height-adjustable feet: Yes
- Height adjustable: 850 mm to 900 mm
- Properties: 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
- Not included in delivery
- Available on request

	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



- Material: Stainless steel
- Tilting: 40 mm
- Number of tanks: 2
- Size basin: W 500 x D 500 x H 250 mm
- Beaker capacity: 62 litre(s)
- Water outlet: 1 1/2"
- Height-adjustable feet: Yes
- Height adjustable: 850 mm to 900 mm
- Properties: 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
- Not included in delivery
- Available on request

	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: 4015613721354



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 430 x D 335 x H 345 mm
- Weight: 0.35 kg
- GTIN: 4015613885667



306558

RRP* 25.50 €



Mobile sink centre BR1200 GS



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	Stainless steel
• Tilting	240 mm
• Number of tanks	1
• Beaker capacity	57 litre(s)
• 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 -
• Not included in delivery	
• Available on request	
• Size	W 1,190 x D 700 x H 1,205 mm
• Weight	73.2 kg



- 4 swivel castors
- 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



- Material: Stainless steel
- Tilting: 40 mm
- Number of tanks: 1
- Size basin: W 400 x D 500 x H 250 mm
- Beaker capacity: 50 litre(s)
- Water outlet: 1 1/2"
- Height-adjustable feet: Yes
- Height adjustable: 850 mm to 900 mm
- Properties: 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
- Not included in delivery
- Available on request
- Size
- Weight

	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



- Material: Stainless steel
- Tilting: 40 mm
- Number of tanks: 2
- Water outlet: 1 1/2"
- Height-adjustable feet: Yes
- Height adjustable: 850 mm to 900 mm
- Properties: 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
- Not included in delivery
- Available on request

	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: 4015613721354



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 430 x D 335 x H 345 mm
- Weight: 0.35 kg
- GTIN: 4015613885667



306558

RRP* 25.50 €



Wall-mounted hood 700



- 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



► Control
page 383



- Material filter
 - Flame protection filter
 - Number of fan motors/exhaust air outputs 1
 - Fan regulation
 - Motor output
 - Lighting
 - Properties
- CNS 18/10
 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

	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.- €	4015613600918
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	1,869.- €	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



- Material filter
- Flame protection filter
- Lighting
- Properties

• Available on request

CNS 18/10

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.- €	4015613692593
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
- Important information
- Available on request
- CNS 18/10
- 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
- Wall hood series 1100
- Other sizes

	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 4015613639086

Infrared heating tube 1500 W, right

- Heating output: 1500 W
- Size: W 12 x D 340 x H 12 mm
- Weight: 0.08 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 feet	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

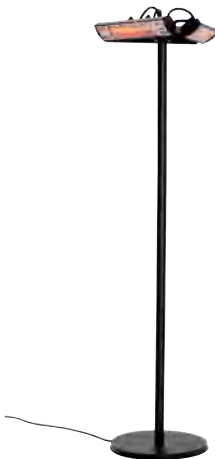
825207

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	1
	• Size	3 kW 230 V 50/60 Hz
	• Weight	W 610 x D 610 x H 2,100 mm
		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 530 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 |
| | 1,170 mm |
| • Size | 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
- Material feet

Plastic HDPE
Steel, painted
Powder coated
Rubber
150 kg
W 1,830 x D 760 x H 740 mm
14.7 kg

- Load-bearing capacity max.
- Size
- Weight



► Light and compact for fast and multifunctional use



► Compact – Lightweight – Stable



601179

GTIN 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
- Material feet

Plastic HDPE
Steel, painted
Powder coated
Rubber
300 kg
W 1,820 x D 280 x H 435 mm
7.6 kg

- Load-bearing capacity max.
- Size
- Weight



► Safety locking system



► Compact – Lightweight – Stable



601180

GTIN 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
- Designed for
- Temperature loss / hour approx.
- Pressure relief valve
- Properties

20 litre(s)
Cold or hot food
6 °C
Yes
Lid can be completely detached
Lid with 4 clamping clips and silicone seal



► 1 folded handle on the side



100080



100085

► 1 drain cock and tap protector

	Drain tap	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
- Content
- Designed for
- Heat resistant
- Gastronorm
- Depth GN container max.
- Temperature loss / hour approx.
- Size
- Weight

PE plastic
25 litre(s)
Cold or hot food
-40 °C to 90 °C
1/1 GN
150 mm
5 °C
W 630 x D 430 x H 260 mm
9.6 kg



► GN-compatible
► Gastronorm: 1/1 GN, 150 mm deep



► Stackable



► Transport cart TBGN110
page 390

300134

GTIN 4015613777603

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 4015613769509



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



A300049

GTIN 4015613433578



RRP* 142.- €

- ▶ 3 shelves, dimensions: W 620 x D 405 mm
- ▶ Edge all the way round

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: 4015613454986

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: 295 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



- 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 920 mm D 600 mm H 945 mm	10 kg	A300062	135.- €	4015613433509
Serving trolley TS301 	3	90 kg	W 920 mm D 600 mm H 945 mm	13.4 kg	A300073	149.- €	4015613671611
Serving trolley TS501 	5	100 kg	W 920 mm D 600 mm H 1,540 mm	18 kg	300065	259.- €	4015613534633



Serving trolley TS200-M1



- Number of shelves
- Size clearing 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 clearing 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



- Model
1 shelf
2 cutlery trays
W 590 x D 310 mm
Stainless steel
- Shelf design
4 troughs
W 511 x D 286 x H 110 mm
Can be removed
Plastic
- Design of cutlery trays
30 kg
4 swivel casters, 2 with brake
4 units, plastic
Building kit (simple assembly)
W 595 x D 305 x H 1,205 mm
10 kg
- Load-bearing capacity per level max.
- Swivel casters
- Wheel buffer
- Delivery state
- Size
- Weight



- ▶ 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 4015613770994

RRP* 159.- €



Crate trolley AK300



- Designed for
Euronorm boxes E1, E2, E3
(butchers / bakery)
- Number of drawers
3
- Format drawers
600 x 400 mm
Top 118 mm (E1)
Middle 380 mm (E1, E2, E3)
Bottom 250 mm (E1, E2)
- Distance between trays
40 kg
4 swivel casters, 2 with brake
4 units, plastic
Building kit (simple assembly)
W 720 x D 500 x H 965 mm
9.4 kg
- Load-bearing capacity per drawer max.
- Swivel casters
- Wheel buffer
- Delivery state
- Size
- Weight



- ▶ 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
- Delivery state

Stainless steel
Yes
4 swivel casters, 2 with brake
4 units, plastic
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	399.- €	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 7BN60-40



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: Euronorm 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.
Frame made of square tube 26 x 26 mm
Containers
Sheets
Grilles
Building kit (simple assembly)
- Not included in delivery
- Delivery state

	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



300183

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 4015613869926



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
530 x 325 mm
- Distance between trays 115 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 KN45350-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 clearing and storage or dishwasher baskets



► One basket guard each on the front and back



► Casters: 4 swivel casters, 2 with brake
► Wheel buffers: 4

300147

GTIN 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

GTIN 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

GTIN 4015613523705

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
Storeshef 4910	320 kg	W 910 mm D 460 mm H 1,825 mm	14.4 kg	601282	129.- €	4015613721149
Storeshef 41210	500 kg	W 1,210 mm D 610 mm H 1,845 mm	22.6 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 910 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



- Practical second use
- Use of GN containers instead of shelves

603175

RRP* 359.- €

GTIN 4015613699219



Shelving system



Material



Number of shelves

Height-adjustable shelves

Total load-bearing capacity, max.

GN-capable

Application area

Properties

Delivery state

Assembly type

Aluminium

Copolymer

4

Yes

600 kg

Yes

Humid rooms

Canteens

Refrigerated rooms

Refrigeration cell

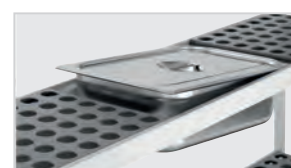
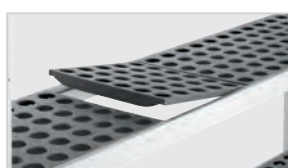
Sterile goods stores

Freezer cell

Practical second use by using GN containers instead of shelves

Building kit (simple assembly)

Connecting system



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

RRP* 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

RRP* 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

RRP* 689.- €

Component parts

Connection strip set Kit 360

- Set comprises: 4 strips
- Material: Aluminium
- 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

RRP* 109.- €

Connection strip set Kit 560

- Set comprises: 4 strips
- Material: Aluminium
- 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

RRP* 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 reinserted for the various functions

- Set comprises
 - 1 mixing rod
 - 1 whisk, chrome
 - 1 container (800 ml)
 - 2 special containers with sickle 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 260 mm
- Weight: 2.1 kg

130206

RRP* 103.- €

GTIN 4015613485492



Stick mixer set 1000



- For processing hot and cold foods
- Up to 120 litres



- 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
- 3 cutters: Stainless steel
- 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

130151

RRP* 319.- €

GTIN 4015613829326



Whisk STMS 1000

- Material: Stainless steel, Plastic
- Length whisk: 250 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 65 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



- 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.- €	4015613610634
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.- €

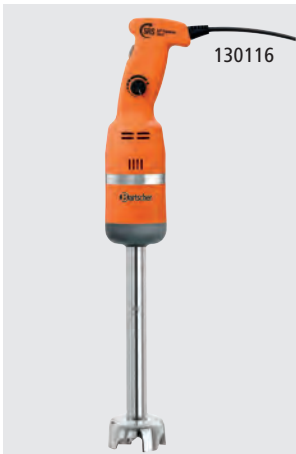
Emulsifier MX 235 Plus EM235

- 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.- €



Motor block STM3 350



► Speed regulation:
9 levels + turbo

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 4015613779263



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 Hz
W 440 x D 335 x H 510 mm
20.6 kg

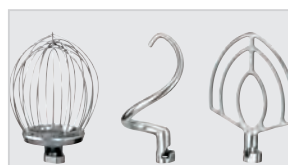
- Power load
- Size
- Weight



► 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
T 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	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



KitchenAid 5KSM95PS



The KitchenAid 5KSM95PS with accessories for a wide range of processing steps is an eye-catcher in any kitchen.



• Material

Die-cast zinc



• Material mixing bowl(s)

Stainless steel

• Content mixing bowl(s)

4.3 litre(s)

• Production quantity dough

2.5 kg

• Speed control

10 levels

• Model

Tilting motor head

• Including

1 flat stirrer

1 dough hook

1 whisk

1 splash protection with filling chute

1 mixing bowl

• Power load

0.28 kW | 230 V | 50/60 Hz

• Size

W 240 x D 370 x H 360 mm

• Weight

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	150226	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 5KB35S

- 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 5KSMTHPS

- 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



A150072

RRP* 131.- €

Flat beater 5KFE5T

- 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 5K452WW

- 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 Die-cast zinc
- Colour White
- Material mixing bowl(s) Stainless steel
- Content mixing bowl(s) 5.2 litre(s)
- Production quantity dough 3.36 kg
- Speed control 11 settings
- Model With bowl lifter
- Including 1 flat stirrer
1 dough hook
1 whisk
1 mixing bowl
- Power load 0.38 kW | 230 V | 50/60 Hz
- Size W 287 x D 371 x H 419 mm
- Weight 11.3 kg



► Dough production quantity: 3.36 kg



► Speed settings: 11



► With bowl lifter

A150183

GTIN 4015613846354

RRP* 1,498.- €



Component parts

Bowl 5,2L 5KSMB55

- 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 5KSMBLPS

- 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 5KSMBLWD

- 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 5KSMBLWF

- 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 5KSMBL6W

- 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 air 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 stirrer
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 5KSM7990XEW, 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 stirrer
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 4015613593869

RRP* 2,179.- €





Component parts

Bowl 6,6L 5KSMB70J

- 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

RRP* 229.- €

Splash guard 5KSMBLPS

- 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 for 5K7SDH

- 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

RRP* 174.- €

Flat beater 5K7SFB

- 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

RRP* 174.- €

Flat beater 5KFE7T

- 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

RRP* 110.- €

Wire whisk 5K7EW

- 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

RRP* 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

RRP* 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 Potatoe grating drum (for mashed potatoes, potatoe 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: 4015613805283



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: 4015613263397



A150037

RRP* 195.- €

Grain flaker, KA

- Colour: White
- Size: W 155 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* 366.- €

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 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 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



Vegetable cutter GMS601



Powerful vegetable cutter with an extra large filling chute for processing vegetables, fruit or cheese.



• Material

Cast aluminium

Stainless steel



• Filling shaft

Plastic

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

18.3 kg

• Weight



► 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

RRP* 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

RRP* 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

RRP* 69.- €

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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 89.- €

Cutting disc for grating DT4

- Designed for: Grater
- Cutting thickness: 4 mm
- Size: W 205 x D 205 x H 35 mm
- Weight: 0.54 kg
- GTIN: 4015613677231



120346

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 119.- €

Cutting disc DQ8

- Designed for: Sticks / Julienne
- Cutting thickness: 8 mm
- Size: W 205 x D 205 x H 35 mm
- Weight: 0.68 kg
- GTIN: 4015613676043

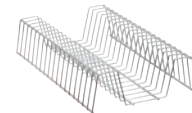


120334

RRP* 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

RRP* 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 Z7a

- 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 4015613861548

RRP* 49.- €



Tomato slicer 5510

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.



- 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



► 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 4015613818252

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)
- Diameter filling shaft Stainless steel 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 18.7 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 | 50 Hz
- Size W 225 x D 465 x H 430 mm
- Weight 17.8 kg



- ▶ Max. output: 200 kg/h



- ▶ 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 kebbe attachment (oriental dish)
1 cookie attachment
1 stamper
1 sausage filling horn
3 perforated disks (3 mm, 4.8 mm, 8 mm)
Integrated compartment for storing the perforated disks

370224

RRP* 285.- €

GTIN 4015613580739



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



► Equipped with 2 perforated disks:
4.5 mm, 8 mm



► Reverse running



- Easy cleaning
- Removable mincing 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 4015613702216



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 13 mm
- Weight: 0.06 kg
- GTIN: 4015613758497



370301

RRP* 29.- €

Meat grinder FW500



- Material grinder funnel
- Material gears
- Output max.
- Diameter disks
- Diameter filling shaft
- Overload protection
- Removeable mincer

• Properties

- Power load
- Equipment connection

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

	Unger 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 15 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 560 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 litre(s)	—	W 320 mm D 320 mm H 440 mm	2.2 kg	120710	132.- €	4015613678245
K1-25L	25 litre(s)	Drain hose	W 420 mm D 420 mm H 520 mm	3.3 kg	120709	145.- €	4015613676586



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

Aluminium



• Design

Plexiglas

Plastic

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 residues holder



► Easy cleaning

174302

GTIN 4015613702131



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.- €

Slicer 195 Plus



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

Aluminium

Plexiglas

Plastic



• Design

Oblique cutter / gravity slice

• Designed for

Sausage

• With knife sharpener

Yes

• Blade guard

2-fold

• Cutting guide

Yes

• Holder for remainders

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	0.13 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	619.- €	4015613664064
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	939.- €	4015613839271



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: 4015613837093

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* 98.- €



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: 4015613837109

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: 4015613837116

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: 4015613837123

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: 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.- €

Vacuum packaging machine 305/15L



Varied functions for flexible use – whether for gentle or normal air vacuuming, vacuuming with vacuum containers, marinating or sealing.



- 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 4015613710907



RRP* 149.- €

Vacuum packaging machine 315/20L

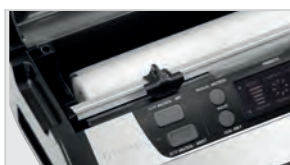
Give food a longer life! It's just one advantage of using a vacuum packaging machine. After being packed air-tight, foods can be refrigerated or frozen, further processed and served by the portion. This optimises food usage and prevents waste.



- 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 container

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.



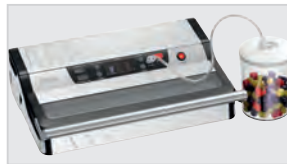
- Length welding rod 420 mm
- Number of welded joints 2
- Welding duration can be regulated 2 levels
- Vacuum pump 20 L / min. (approx. 1.2 m³ / hours)
- Maximum vacuum -900 mbar
- Properties Roll holder with integrated blade
- Including 1 vacuuming film roll (40 cm x 6 m)
- Power load 0.36 kW | 230 V | 50 Hz
- Size W 500 x D 395 x H 140 mm
- Weight 6.6 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 4015613699257

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

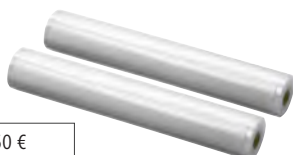


300422

RRP* 33.- €

Vacuuuming 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: Seersucker (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



- 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 90 mm
- Vacuum pump: 60 L / min. (approx. 4 m³ / hours)
- Maximum vacuum: -900 mbar
- Vacuuming intensity can be regulated: yes
- Properties: Vacuuming time: 20 - 99 seconds

- Including: Pressure display via manometer
 - Power load: Clip for vacuuming bag
 - Size: 30 vacuuming bags (280 x 330 mm)
 - Weight: 0.35 kW | 230 V | 50 Hz
- W 375 x D 440 x H 271 mm
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 4015613699264

RRP* 779.- €



Vacuum packaging machine K 290/77L



- 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 / hours)
- 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 4015613794822

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 4015613708355



RRP* 2,998.- €

Component parts

Vacuum bags G1,2L



- Designed for: External vacuuming units
- Film thickness: 90 µm
- Design: Seersucker (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	13.50 €	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



GN containers acc. to EN 631 made of rustproof chrome nickel steel with silk matt surface

- Material
- Norm
- Surface
- Stackable

Chrome-nickel steel
EN 631
Silk matt
Yes

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	0.92 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	0.27 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



- Material
- Norm
- Surface
- Stackable

CNS 18/10
EN 631
High-gloss
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	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	13.50 €	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

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

GN container perforated, Top Line



- 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	65 mm	9 litre(s)	W 530 x D 325 x H 65 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	65 mm	4 litre(s)	W 325 x D 265 x H 65 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



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



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



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	26.- €	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



- Material
- Norm
- Surface
- Reinforced edge
- Stackable



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	2.7 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



- 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

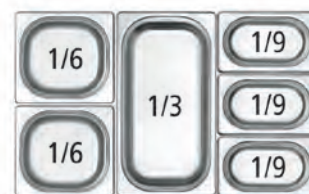
Shelf perforated, GN



- 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



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



► Safe 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

RRP* 10.- €

GTIN 4015613584164

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.



- 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

RRP* 39.- €

GTIN 4015613833132

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.



- 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

RRP* 79.- €

GTIN 4015613833149

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.



- 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

RRP* 43.- €

GTIN 4015613803029

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.



- 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

RRP* 52.- €

GTIN 4015613803036

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.



- Content: 5.75 litre(s)
- Diameter: 385 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

RRP* 89.- €

GTIN 4015613855752

Frying pan E180-D1



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
- Including: 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.- €	4015613699660
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

GTIN 4015613417158

RRP* 142.- €

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

GTIN 4015613403977

RRP* 215.- €

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

- Scope of delivery

1 pair of oven gloves

- Important information

Do not wash to maintain flame protection

	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



• Lid properties

Polycarbonate

Attachment with folding lid: Detachable

Transparent folding lid, lockable in position

• 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



• Lid properties

Polycarbonate

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

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

Magnetic strip 615AL



- Material: Aluminium
- 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



► Aluminium model



► Number of magnetic strips: 2

256025

GTIN 4015613893518

RRP* 21.- €

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

GTIN 4015613690339

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.

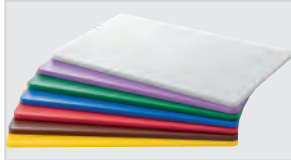
	Cutting surface	Size	Weight	Code-No.	RRP*	GTIN
Cutting board 48x37 W-RK	415 x 300 mm	W 480 x D 375 x H 45 mm	1.7 kg	A120593	22.- €	4015613716084
Cutting board PE, stop-edge, white	520 x 300 mm	W 580 x D 375 x H 45 mm	2.1 kg	A120588	27.- €	4015613405025

Cutting board Easy 53x32 W



- Material
- Cutting surface
- Board thickness
- Juice groove
- Properties

Polyethylene
530 x 325 mm
14 mm
No
Useable 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

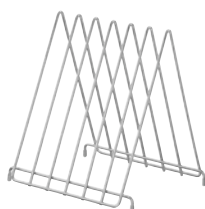
Component parts

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: 4015613733722

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

- Size
- Weight



► Handy and ergonomic design



► Operated by gas cartridge
► Gas cartridge
page 150



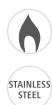
► Flame can be regulated

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 4015613409498

RRP* 31.- €

Doner kebab knife 1000-E06



- Design knife



- Diameter knife
- Cutting thickness



- Rpm max.

- Blade guard

- Connection cable model

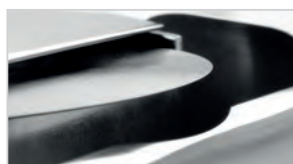
- Including

- Power load

- Size

- Weight

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



► 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 4015613615561

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

Gentle to materials and efficient. Can be used for smooth or curved blades and knives with serrated edges – the knife sharpener makes no compromises when sharpening or removing burrs is concerned.



- Material Plastic
- Material of grinder Diamond (micrometer in size, mono-crystalline)
- Grinding levels Ceramic stone
- Designed for Smooth blades: 2 levels (grinding, fine grinding)
- Serrated edge: 1 level
- 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* 6.50 €

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 290 x H 780 mm
- Weight: 2.1 kg
- GTIN: 4015613731247



A120355

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

RRP* 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

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
- Phosphate-free: Yes
- Size: W 230 x D 190 x H 310 mm
- Weight: 10.5 kg
- GTIN: 4015613767895



173271

RRP* 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

RRP* 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

RRP* 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

RRP* 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.- €

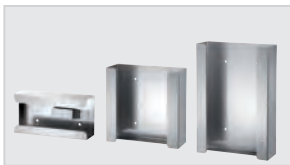


Glove dispenser K10



- Designed for
- Max. box dimensions

Disposable gloves in standard box
W 250 x D 130 x H 78 mm



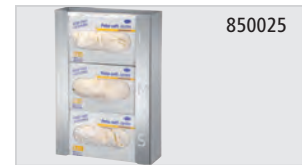
- Glove dispenser for wall attachment



- Capacity: 1 box



- Capacity: 2 boxes



- 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 390 mm	1.7 kg	850025	59.- €	4015613758695

Disinfectant dispenser PS 0.9L-W



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.

0,9 L

- Material: Aluminium, Polypropylene
- Suitable for Euro bottles: 1000 ml
- Filling level check: Transparent plastic container
- Operation: One-hand operation, Elbow operation, Manual
- Not included in delivery: Filling



► Available as an option
Bartscher drip tray PS 0.9L-W



► Lockable



► Elbow operation



► Also suitable for 1000 ml Euro
bottles (disposable containers)

	Content	Size	Weight	Code-No.	RRP*	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

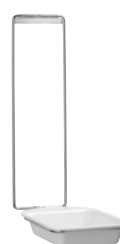


173084

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* 19.- €



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



► Disinfection 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 4015613759012

RRP* 89.- €



Soap dispenser, wall-mounting, SS, 1L



CNS

1 L

User-friendly, reliable, and with a timeless design

- 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 4015613536965

RRP* 33.- €



Soap dispenser PS 0,9L-W

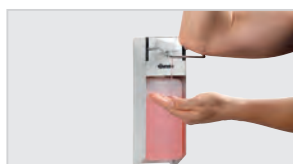


0,9 L

- 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 4015613829005

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 4015613459592

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

GTIN 4015613710259



RRP* 209.- €

Hand dryer, 2,3kW, SS



• Material	Stainless steel
• Air temperature	Mirror polished
• Air output	Approx. 60 °C
• Start/Stop automatic via infrared sensor	58 litres / sec.
• Drying time max.	Yes
• Including	Approx. 60 seconds
• Power load	Attachment material
• Size	2.3 kW 230 V 50 Hz
• Weight	W 260 x D 235 x H 210 mm
	4.8 kg



- ▶ Automatic start/stop mechanism using infrared sensor



- ▶ Rotating air outlet nozzle

850001

GTIN 4015613482019



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

Painted

• Air output

Same ambient temperature

• Drying time max.

47 litres / sec.

• Start/Stop automatic via infrared sensor

Approx. 30 seconds

• Including

Yes

• Power load

Attachment material

• Size

1.8 kW | 230 V | 50 Hz

• Weight

W 295 x D 240 x H 650 mm

10.2 kg



- ▶ 2 high-performance air nozzle strips
- ▶ Drying time max.: Approx. 30 seconds



- ▶ Removeable collection container for condensation at bottom of appliance



- ▶ Automatic start/stop mechanism using infrared sensor

850002

GTIN 4015613610665



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 m²



• Material

Plastic

• Number of filters

1

• Maximum air performance

400 m³/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

GTIN 4015613769356



RRP* 149.- €

HEPA filter W4000

- Material: Plastic (PP, PET)
- Filter class: HEPA H13
- Service life: 2,200 operating hours
- Size: W 215 x D 215 x H 260 mm
- Weight: 0.7 kg
- GTIN: 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
- Air flow regulation
- Temperature control
- Cold air
- Protection class
- On/off pushbutton

- Model
- Including

- Power load

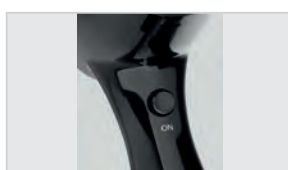
Plastic
3-level
Can be regulated via air flow
Yes
2
yes
On handle
Wall-mounting
Attachment material
Wall holder
1.6 kW | 230 V | 50/60 Hz



► Air flow regulation
3 settings
Cold air



► Spiral cable 1 - 2.5 m



► On/off pushbutton



► Razor 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.- €	4015613761572
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
- Equipped with

- Carrying handle
- Power load
- Size
- Weight

Steel
Powder coated
3 quiet rotation brushes
1 cleaning brush for coarse dirt
2 polishing brushes made of terylene (polyester) for light and dark shoes
Shoe cream dispenser with ball valve for 100 ml fluid shoes cream (unfilled)
Yes
0.12 kW | 230 V | 50 Hz
W 400 x D 240 x H 260 mm
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.- €

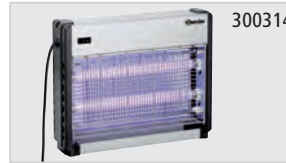


Insect killer IV-22



- 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.- €

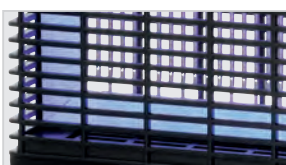
Insect killer IV-48



- 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 removeable 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

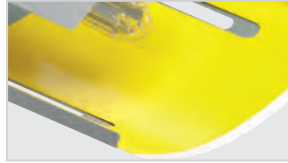
Aluminium
Brushed
5 m
1 x 7 W, UV-A bulb
Upright unit
Wall-mounting
1 adhesive film
0.01 kW | 230 V | 50/60 Hz
W 235 x D 115 x H 305 mm
0.72 kg



► Design:
Floor-mounted appliance
Wall mounting



► Light output: 1 x 7 W, UV-A bulb



► Method of killing insects: Adhesive film

300370

GTIN 4015613807171

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* 15.- €

Insect trap IF-92



- Material
- Effective radius
- Light output
- Design
- Including
- Power load
- Size
- Weight

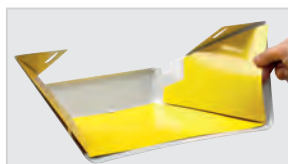
Steel
Painted
9 m
1 x 20 W, UV-A lamps
Wall-mounting
1 adhesive film
Attachment material
0.02 kW | 230 V | 50/60 Hz
W 450 x D 175 x H 160 mm
1.4 kg



► 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 40 mm
- Weight: 0.1 kg
- GTIN: 4015613659206

300328

RRP* 14.- €

Insect trap IF-150

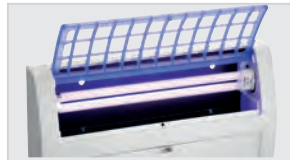


- Material
- Effective radius
- Light output
- Design
- Including
- Power load
- Size
- Weight

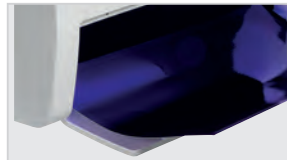
Plastic
Approx. 15 m
1 x 36 W, UV-A lamps
Wall-mounting
1 adhesive film
0.04 kW | 230 V | 50-60 Hz
W 476 x D 80 x H 280 mm
1.8 kg



► 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

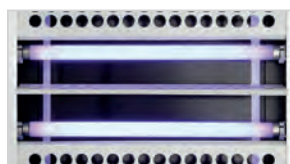


- Material
- Effective radius
- Light output
- Design
- Including
- Power load
- Size
- Weight

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 355 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 4015613638195

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 €

ARTICLE NUMBER INDEX

Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page
0		100451	436	101902	122	104457	181	105821	156	1062303	147
099977	333	100452	436	101904	124	104458	181	105827	153	1062503	147
099978	333	100453	436	101915	404	104500	181	105829	157	106576	99
099985	304	100454	435	101916	405	104501	181	105837	155	107273	71
099989	301	100456	435	101917	405	104523	286	105843	156	107274	71
099996	301	100457	435	101918	179	104538	286	105843S	156	107276	71
1		100524	112	101919	179	104548	286	1058503	150	107277	71
100047	193	100528	112	101923	404	104583	286	105854	154	107278	71
100048	193	100532	112	101929	179	104593	286	105858	154	107279	71
100054	193	100533	144	101933	405	104609	283	105860	153	107289	71
100058	193	100534	111	101939	405	104636	283	105864	218	107290	70
100061	192	100611	19	101972	123	104904	152	105865	218	107291	71
100062	192	100925	117	101973	123	104906	152	105866	219	107300	70
100067	192	100927	119	101974	123	104907	152	105867	218	107301	72
100080	389	100928	119	101975	123	104913	152	105868	219	107302	73
100082	284	101094	300	101978	123	104922	168	105871	164	107303	73
100083	284	101402	137	101979	123	104923	168	105872	164	107304	73
100085	389	101404	137	101980	123	1051403	64	105873	164	107305	73
100197	174	1014113	137	101983	123	1051503	64	105874	164	107306	73
100211	175	101412	137	101984	123	1051603	64	105884	155	107307	73
100262	175	101413	137	101985	123	105198	65	105890	164	107308	73
100273	175	101419	137	101986	122	1051993	65	105893	158	107309	73
100282	173	101530	136	101988	123	1052103	62	105917	160	107310	73
100292	174	101533	136	101989	123	1052303	62	105919	160	107311	69
100373	173	101535	136	101990	125	1053103	62	105922	158	109251	306
100374	173	101546	108	101992	125	105321	151	105929	163	109325	300
100404	81	101547	109	101993	125	105325	63	105936S	154	109326	300
100405	81	101548	108	101994	125	105343	63	1059503	150	109327	300
100406	81	101552	108	101995	125	1054503	65	105978	161	109329	300
100407	81	101554	109	101996	125	1054513	64	105981	163	109330	310
100408	81	101560	136	101997	125	105452	64	105985	160	109331	310
100412	98	101563	136	101999	124	105453	64	105986	162	109342	304
100413	98	101565	136	102000	125	1054603	65	105991	155	109343	304
100416	98	101566	136	102001	125	105601	217	105991S	155	109347	304
100417	99	101607	137	102002	125	105604	156	105994	161	109349	305
100425	99	101833	115	102008	125	105731	164	105995	161	109470	313
100426	99	101834	115	102010	125	105732	163	105996	217	109472	313
100427	99	101835	115	103063	221	1057503	150	105997	162	109474	313
100428	99	101836	115	103064	221	105760	159	105999	150	109522	301
100437	98	101837	115	103065	220	105761	159	106001	163	109547	301
100438	98	101840	114	103067	221	105762	159	106002	435	109559	306
100439	98	101841	114	103069	220	105763	159	1061533	146	109562	301
100440	436	101842	114	103076	222	105764	61	1061933	146	109640	296
100441	436	101843	114	103079	222	105765	61	106202	147	109641	296
100442	436	101844	115	103122	221	105769	159	106206	147	109688	301
100445	436	101846	114	104049	285	105770	159	106210	147	109691	301
100446	436	101847	114	104050	285	105780	84	106217	146	109740	307
100447	436	101848	114	104304	285	105800	157	106219	146	109741	307
100448	436	101849	114	104306	285	105804	23	1062213	147	109742	307
100449	436	101880	116	1043613	181	105817	63	106228	147	109743	307
100450	436	101881	116	1043623	181	105820	153	106229	147	109745	308

Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page
109746	308	110462	294	111678	296	114366	216	115309	27	117907	103
109747	308	110463	294	111680	296	114367	216	115320	27	117910	101
109749	308	110500	290	112020	30	114371	214	115805	23	117911	101
109847	340	110530	292	112021	30	114373	214	116005	92	117912	101
109848	340	110531	292	112022	30	114374	214	116011	92	117913	101
109849	340	110532	292	112023	30	115005	24	116108	92	117920	104
109865	333	110540	294	112025	30	115007	24	116109	92	117921	104
109877	314	110541	294	112026	30	115058	23	116111	95	117923	103
109878	314	110542	294	112027	30	115059	23	116112	93	117925	106
109881	340	110625	309	112030	30	115069	93	116113	92	117926	106
109884	313	110626	309	112031	30	115071	93	116116	93	117927	106
109885	313	110630	309	112035	30	115075	93	116119	93	117928	106
109886	314	110666	298	112081	213	115076	95	116299V	92	117930	105
109889	313	110668	298	112101	213	115083	81	116553	86	117931	105
109901	313	110677	302	112121	30	115084	81	116822	87	117932	105
109902	333	110690	303	112122	213	115086	81	116826	87	117933	105
109940	307	110691	303	112141	213	115087	82	116828	87	117934	105
109952	313	110692	303	112161	213	115088	84	116831	87	117937	104
109960	307	110693	303	112181	213	115089	93	117002	95	117938	104
110036	30	110694	303	112201	213	115090	24	117100	95	117939	105
110159	262	110765	302	114000	212	115095	24	117151	92	117940	105
110256	227	110872	281	114001	212	115099	25	117152	92	117941	105
110257	227	110873	281	114002	212	115107	27	117153	92	117945	100
110270	240	110874	281	114003	212	115111	29	117172	90	117946	100
110271	240	110881	230	114004	212	115112	29	117174	90	117947	104
110272	240	110881MA	230	114005	212	1151123	24	117175	90	117948	100
110273	240	110882	230	114006	212	115113	29	117176	90	120109	454
110274	240	110882MA	230	114258	209	1151133	24	117182	91	120178	420
110275	241	110883	231	114263	210	115114	30	117184	91	120198	420
110276	241	110883MA	231	114267	209	115115	28	117185	91	120302	415
110278	241	110884	231	114270	208	115116	29	117186	91	120307	414
110279	241	110884MA	231	114271	209	1151243	23	117262	94	120308	414
110311	300	110885	232	114272	210	115129	189	117263	94	120309	414
110312	300	110885MA	232	114273	208	115131	107	117264	94	120310	414
110317	300	110886	233	114274	208	115133	107	117265	94	120311	414
110318	300	110886MA	233	114275	208	115137	25	117712	92	120312	414
110335	239	110887	233	114277	209	115138	29	117733	88	120313	414
110350	290	110887MA	233	114278	208	115141	25	117735	88	120314	414
110400	290	110888	234	114279	208	115155	26	117737	88	120315	415
110410	242	110888MA	234	114282	209	115157	26	117740	88	120316	414
110414	242	110894	232	114296	208	1151580	26	117790	89	120325	414
110420	242	110894MA	232	114302	211	1151583	26	117791	89	120327	412
110422	242	110895	228	114303	211	1151593	26	117792	89	120331	412
110431	312	110897	228	114304	209	115204	28	117793	89	120332	412
110432	312	110898	229	114305	208	115205	28	117820	96	120333	413
110434	312	110899	229	114306	208	1152103	28	117822	97	120334	413
110435	312	110903	234	114356	215	1152113	28	117823	97	120337	413
110436	312	110904	235	114357	215	115245	25	117824	97	120338	413
110437	312	110905	235	114360	215	1152473	27	117825	97	120339	413
110438	443	110906	228	114361	215	1152483	27	117905	103	120341	413
110461	294	110907	229	114362	215	115308	27	117906	103	120342	413

Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page
120344	412	125543	245	1317003	19	150129	165	1582201	59	174059	421
120345	413	125543V1	245	131723	17	150145	356	158610	28	174060	423
120346	413	125543V2	245	131734	17	150146	355	158612	29	174061	423
120347	413	125544	245	1317433	17	150148	357	158614	137	174062	423
120348	413	125544V1	245	1317463	17	150151	358	158615	137	174063	423
120349	412	125544V2	245	131760	18	150159	358	158616	28	174064	421
120350	412	125614	206	131764	16	150176	358	162500	133	174196	422
120351	413	125624	206	131770	18	150182	359	162650	134	174221	422
120352	413	125628	206	131800	17	150184	356	162651	134	174251	422
120353	412	125631	204	131850	17	150187	355	162653	134	174276	422
120358	413	125631V1	204	131905	19	150188	355	162655	135	174301	422
120400	415	125631V2	204	131915	19	150189	358	162656	135	174302	421
120417	183	125633	205	131924	21	150191	358	162826	131	174305	422
120431	166	125633V1	205	131925	21	150193	359	162827	131	174520	186
120558	443	125633V2	205	131926	21	150195	359	162900	133	174600	81
120578	169	125634	205	131940	21	150197	357	162906	133	181134	385
120579	169	125634V1	205	131944	21	150226	406	162910	133	181137	385
120582	169	125634V2	205	131946	21	150227	406	162912	133	190014	317
120599	169	130115	402	131954	21	150310	151	165118	132	190015250	317
120709	420	130116	402	132060	21	150320	151	165119	132	190031	329
120710	420	130117	402	132115	20	150340	165	165122	133	190033	330
120741	75	130118	402	132125	20	150528	170	165521	129	190052	328
120751	76	130130	403	132255	20	150529	172	165522	129	190060	333
120752	77	130131	403	132257	20	150533	171	165523	129	190065	317
120753	77	130132	403	132260	126	150538	171	165524	133	190068	333
120758	77	130133	403	132261	126	1505393	172	165525	133	190079	336
120767	76	130134	403	132262	126	150545	170	165527	131	190080	325
120768	75	130135	403	132265	126	150546	170	165530	130	190086	332
120770	77	130136	403	132266	126	150606	60	173060	99	190087	333
120773	77	130137	403	132290	126	150607	140	173084	449	190089	336
120774	77	130138	403	132648	16	150678	139	173270	300	190091	337
120775	77	130140	403	132870	16	150687	99	173271	300	190094	336
120776	77	130151	401	133264	99	150958	60	173272	300	190095	324
120777	77	130152	401	134091	432	150959	61	173276	234	190096	326
120789	78	130153	401	135012	361	150960	61	173277	317	190097	331
120792	98	130154	401	135022	182	150961	61	173278	447	190108	320
120825	80	130206	401	135023	360	150981	354	173279	92	190114	320
120826	82	1311413	20	135026	361	150983	353	173280	447	190116	320
120827	83	1311813	20	135027	361	150990	354	173282	333	190117	320
120840	416	131306	18	135028	287	150992	321	173283	333	190129	322
120879	79	131308	18	135029	287	150993	321	173284	77	190133	320
121782	86	131413	18	135102	360	150996	353	173285	77	190139	354
125502	206	131415	18	135105	360	150997	353	174050	423	190153	321
125503	206	131418	18	135108	360	151510	111	174051	423	190154	321
125504	206	131419	18	135109	360	151512	111	174052	423	190174	339
125525	243	131425	18	137100	183	151520	110	174053	423	190175	339
125526	243	1315113	19	137101	183	1519821	60	174054	423	190179	339
125527	243	131514	19	137201	182	155670	60	174055	423	190184	316
125540	244	131515	19	137202	182	1582011	59	174056	423	190187	317
125540V1	244	1315213	19	1500508	406	1582051	59	174057	423	190193	316
125540V2	244	1315563	16	150127	140	1582101	59	174058	421	190208	320

Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page
190211	322	200128	346	203530	119	2800071	67	286234W	35	299051	55
190215	321	200131	347	203535	119	2800081	67	286247	36	299056	55
190216	321	200132	346	203725	116	280015	66	286301	37	299072	51
190218	320	200133	342	206203	16	280016	66	286302	37	299079	51
190223	321	200134	343	206204	86	280021	66	286305	42	299088	55
190225	339	200135	342	215035	148	280022	66	286310	42	299105	55
190230	338	200136	349	215036	148	280023	66	286326	35	299106	55
190231	338	2002010	119	215037	148	284007	37	286347	36	2991121	46
190232	338	2002018	120	215078	148	284113	42	286411	36	2991131	46
190233	339	2002020	119	215081	148	284116	42	286421	36	299114	54
190234	339	2002028	120	215093	148	284123	42	286426	61	299117	54
190235	339	200207	190	215094	148	284401	43	286506	39	299124	54
190236	339	2002088	120	215095	148	284804	37	286507	39	299215	48
190238	319	2002094	120	215096	148	285050	43	286508	39	299217	49
190239	319	2002095	120	220110	383	285052	40	286509	39	2992171	46
190248	319	2002101	120	256025	439	285071	39	286613	44	2992271	46
190250	318	2002102	118	256120	433	285076	39	286628	41	2992291	47
190251	318	2002121	120	257100	381	285080	43	286681	44	2992481	47
191001	345	2002150	121	257120	381	285083	43	286710	38	299303	50
191004	344	2002165	121	257130	381	285085	43	286811	43	2993031	54
191005	345	2002170	121	257140	381	285088	43	286917	40	299304	50
191007	344	2002203	117	257150	381	2851051	32	286921	40	299307	50
191010	344	200230	190	257160	381	2851121	32	286922	40	299308	50
1930311	68	2002302	118	257170	381	2851161	32	286924	40	299311	54
193036	68	200232	190	257180	381	2851241	32	286925	40	299318	49
1930511	68	200233	190	257200	381	2851251	32	286992	41	299319	49
193062	68	200240	190	258100	380	2851261	33	286994	40	299325	48
2		200254	207	258120	380	2851271	32	286995	41	299411	47
200019	343	200255	207	258140	380	2851361	33	286998	41	299421	47
200029	351	200261	207	258160	380	2851371	33	287410	34	299426	50
200043	343	200262	207	258180	380	285200	43	287420	34	299431	48
200049	352	200274	238	258200	380	285201	43	287431	34	2994521	52
200054	347	200282	227	264130	383	285203	43	292042	444	2994631	52
200057	352	200297	236	264140	383	2853051	42	292043	444	299471	52
200058	351	200298	236	264150	383	2853101	42	292044	444	299472	52
200059	352	200299	236	264160	383	2855051	39	292046	444	2995061	51
200061	346	200300	236	264170	383	2855061	39	292048	444	2995081	51
200063	349	200316	121	264180	383	2855071	39	292049	444	299510	51
200065	350	200317	121	264200	383	2855081	39	292058	444	299511	51
200069	347	200318	121	264220	383	2856031	44	292059	444	2996041	56
200073	348	200319	119	265100	382	2856211	38	292481	444	299607	56
200085	347	200356	237	265120	382	2856311	38	293043	444	299630	53
200086	348	200357	238	265140	382	2856811	44	2952720	41	299633	53
200095	342	200358	239	265160	382	2859171	41	295928	40	299634	53
200096	342	200359	227	265170	382	2859251	41	295953	40	2996731	56
200108	341	200570	237	265180	382	2859271	41	296999	67	2999021	57
200111	341	200575	238	265200	382	286099	39	299001	51	299910	57
200119	350	2006301	145	265220	382	286102	35	2990021	51	2999101	57
200120	341	2006601	145	272335	134	286104	35	299003	53	299911	57
200121	341	203500	118	2800021	67	286106	35	299004	56	2999521	53
200127	346	203510	118	2800031	67	286225	35	299014	55	2999961	53

Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page
3		300372	456	307107	369	312187	367	346207	373	370258	417
300055	391	300411	427	307116	368	313105	370	347107	374	370259	417
300061	391	300412	427	307117	369	313125	370	347127	374	370270	178
300064	393	300413	427	307126	368	313145	370	347147	374	370271	178
300065	392	300414	425	307127	369	313165	370	347167	374	370273	178
300084	397	300418	425	307136	368	313185	370	347187	374	370274	178
300122	395	300419	425	307137	369	313205	370	347207	374	370275	178
300123	395	300422	425	307146	368	314125	370	348107	375	370276	178
300133	390	300424	425	307147	369	314145	370	348127	375	370278	179
300134	389	300746	425	307156	368	314165	370	348147	375	370279	180
300135	390	300747	426	307157	369	314185	370	348167	375	370280	178
300142	397	300748	424	307166	368	315080	365	348187	375	370281	178
300143	301	300749	426	307167	369	315100	365	348207	375	370284	177
300144	301	300750	424	307186	368	315105	368	362080	364	370290	178
300147	301	305053	203	307187	369	315107	369	362100	364	370301	418
300149	396	305054	203	307206	368	315120	365	362120	364	370302	418
300156	301	305055	203	307207	369	315140	365	362140	364	371001	419
300183	395	305058	200	308106	368	315160	365	363080	364	386080	371
300184	395	305059	200	308107	369	315180	365	363100	364	387100	371
300192	394	305062	200	308116	368	315200	365	363120	364	389080	364
300193	394	305063	201	308117	369	315306	368	363140	364	389100	364
300194	394	305064	201	308126	368	315307	369	370035	142	389120	364
300195	394	305065	249	308127	369	316347	371	370036	143	389140	364
300196	394	305066	203	308136	368	317347	371	370100	142	398120	371
300197	395	305067	203	308137	369	325080	365	370101	142	398140	371
300198	395	305068	203	308146	368	325100	365	370158	442	398160	371
300199	396	305069	199	308147	369	325120	365	370164	180	399140	371
300210	394	306053	202	308156	368	325140	365	370165	180	399160	371
300211	394	306054	202	308157	369	325160	365	370174	176	4	
300301	427	306055	202	308166	368	325180	365	370175	176	400123	311
300306	455	306057	202	308167	369	325200	365	370191	176	400126	311
300311	427	306300	377	308186	368	337107	372	370193	176	400136	311
300312	427	306310	377	308187	369	337127	372	370195	177	400137	311
300313	427	306320	377	308206	368	337147	372	370196	177	401618	376
300314	455	306330	377	308207	369	337167	372	370197	177	401621	376
300317	455	306340	379	308242	373	337187	372	370198	177	405057	247
300321	457	306350	379	308243	367	337207	372	370199	177	406055	247
300322	457	306360	379	310107	367	337307	370	370205	145	406056	247
300323	456	306380	376	310127	367	338107	372	370211	141	465156	364
300325	457	306552	377	310147	367	338127	372	370224	417	5	
300326	456	306557	377	310167	367	338147	372	370235	418	500060	195
300328	456	306558	377	310187	367	338167	372	370238	419	500160	195
300334	455	306600	377	311107	367	338187	372	370239	419	500180	65
300336	455	306610	377	311127	367	338207	372	370242	419	500308	128
300337	455	306620	377	311147	367	338307	370	370243	419	500319	415
300350	457	306630	377	311167	367	338810	372	370246	419	500377	223
300351	455	306640	379	311187	367	346107	373	370247	419	500378	223
300352	457	306650	379	312107	367	346127	373	370248	419	500379	223
300353	457	306660	379	312127	367	346147	373	370249	419	500381	438
300370	456	306800	378	312147	367	346167	373	370253	417	500383	438
300371	456	307106	368	312167	367	346187	373	370257	417	500384	438

Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page
500386	438	5349	310	610196	186	700358G	250	700854	265	714040	429
500387	438	5351	310	610836	184	700358GV1	251	700856	278	714065	429
500443	434	5352	310	610839	186	700387	251	700857	265	714100	429
500445	434	5353	310	610848	185	700398G	255	700858	265	714150	429
500446	434	5354	310	610856	184	700415	273	700859	272	716065	429
500447	434	5355	310	610857	184	700416	273	700860	272	716100	429
500448	434	6		680654	435	700421	250	700898	269	716150	429
500449	433	600061	363	680655	435	700473V1	263	700898ZR	269	719065	429
500458	195	600601	363	7		700478G	253	700899	270	719100	429
500459	195	601151	398	700078	277	700487	273	700899ZR	270	723020	429
500464	195	601153	366	700087	263	700488	273	700900	269	723040	429
500481	194	601168	386	700118V1	258	700498	254	700900ZR	269	723065	429
500482	194	601169	386	700121	259	700562	257	700901	270	723100	429
500486	194	601177	386	700122	259	700578G	252	700901ZR	270	723150	429
500494	194	601179	387	700123	259	700592	275	700903	281	723200	429
500507	198	601180	387	700130	260	700593	275	700904	274	780002	84
500555	115	601203	386	700131	260	700595	275	700907	265	786008	81
500830	196	601204	386	700132	260	700597	275	700940	287	786009	78
500831	197	601261	398	700133	260	700611	268	700941	287	786010	81
500833	195	601282	398	700134	261	700616	283	700967	282	8	
500835	196	601292	398	700135	261	700678G	253	700968	282	825152	65
500840	196	601710	366	700137	261	700690	275	700969	282	825207	385
500846	198	601712	366	700142	261	700698	254	700978	252	825214	384
500847	198	603001	363	700143	261	700699	275	701053	396	825215	384
500935	197	603002	363	700182G	263	700705	280	701054	396	825217	384
525782	99	603003	363	700183	258	700706	280	711020	429	825218	384
529712	20	603004	363	700201G	248	700732	288	711040	429	825219	384
529723	20	603005	363	700202G	248	700778G	252	711065	429	825222	384
5301	310	603006	363	700203G	248	700806	262	711100	429	825223	385
5302	310	603007	363	700207G	256	700809	262	711150	429	825226	385
5303	310	603008	363	700208G	249	700812	266	711200	429	850000	451
5305	310	603012	363	700213G	256	700816	274	711311	429	850001	452
5316	310	603150	399	700231	257	700817	274	711312	429	850002	453
5318	310	603151	399	700239	246	700825	271	711313	429	850006	451
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	700836ZR	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	700848ZR	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

Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page	Code-No.	Page
860001	387	A120153	430	A120616	431	A124200	430	A150510	191	A190056	316
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
A100265	191	A120466	168	A120645D	431	A128100	430	A150676	139	A256061V	433
A100266	191	A120467	168	A120646	431	A128150	430	A150679	139	A256091V	433
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
A101100	431	A120514	441	A120655D	431	A130442	437	A151300	174	A300056	392
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
A101197	432	A120538	441	A121040	430	A150062	410	A153440	149	A5	
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		

§ 1 General, scope of application

- (1) Our General Terms and Conditions of Sale ("Terms and Conditions of Sale") shall apply to all contracts concluded on or after 1 December 2025 which primarily relate to the delivery of movable goods ("Goods") to buyers whose relevant business address is in Germany. Any additional obligations assumed shall not affect the validity of these Terms and Conditions of Sale.
- (2) Our Terms and Conditions of Sale shall apply exclusively; we do not recognise any terms and conditions of the Buyer that conflict with or deviate from our Terms and Conditions of Sale or from the statutory provisions unless we have expressly agreed to their validity in writing. Our silence with regard to the Buyer's terms and conditions shall not be deemed to be acknowledgement or consent. Our Terms and Conditions of Sale shall also apply if we accept the Buyer's performance without reservation or render our services without reservation in the knowledge that the Buyer's terms and conditions conflict with or deviate from our Terms and Conditions of Sale. Our Terms and Conditions of Sale shall also apply in place of any terms and conditions of the Buyer if, according to these, our acceptance of the order is intended as unconditional acceptance of the terms and conditions, or if we deliver after the Buyer has indicated the validity of his terms and conditions, unless we have expressly waived the validity of our Terms and Conditions of Sale.
- (3) Our Terms and Conditions of Sale shall only apply if the Buyer is an entrepreneur (§ 14 BGB [German Civil Code]), a legal entity under public law or a special fund under public law.
- (4) References to the applicability of statutory provisions are for clarification purposes only. Even without such clarification, the statutory provisions shall therefore apply insofar as they are not directly amended or expressly excluded in these Terms and Conditions of Sale.

§ 2 Offer, conclusion of contract and content of the contract

- (1) Our offers are subject to change and non-binding. The conclusion of the contract always requires our written order confirmation.
- (2) The order of the goods by the Buyer is a binding contractual offer. Unless otherwise stated in the order, we may accept this contractual offer within fourteen (14) days of its receipt by means of our order confirmation.
- (3) The Buyer is obliged to inform us in writing prior to the conclusion of a contract if (a) the goods to be delivered are not to be suitable exclusively for normal use or if the Buyer assumes a certain suitability for use, (b) the goods are used under unusual conditions or are exposed to particular stresses, (c) the goods are used under conditions that pose a particular health or safety risk, (d) the goods are to be used outside Germany or delivered to customers of the Buyer located outside Germany, (e) public statements by the manufacturer or other third parties (e.g. advertising statements) are decisive for the Buyer's purchase decision or (f) in the event of defective deliveries, typical contractual damages exceeding 200% of the net purchase price of the goods are conceivable. Unless expressly agreed otherwise, the goods must only comply with the regulations applicable for use in Germany.
- (4) Our information on the goods (e.g. weights, dimensions, utility values, load capacity, tolerances and technical data) as well as our representations of the same (e.g. drawings and illustrations) are only approximate, unless the usability for the contractually intended purpose requires exact conformity. They do not constitute a guarantee of the quality or durability of the goods to be supplied by us. Any guarantees to be assumed by us at the time of conclusion of the contract require express written confirmation as a "guarantee".
- (5) Deviations that are customary in the trade and deviations that occur due to legal regulations or represent technical improvements, as well as the replacement of components with equivalent parts, are permitted, provided they do not impair the usability for the contractually intended purpose. Changes to models, designs and materials are also permitted provided they do not impair the usability for the contractually intended purpose.
- (6) We are not obliged to provide services that are not listed in our written order confirmation or in these General Terms and Conditions of Sale. In particular, we are not obliged to provide planning services, to hand over documents not expressly agreed or to provide information or accessories, to install additional protective devices, to provide assembly instructions, to carry out assembly work or to advise the Buyer.
- (7) With the exception of acceptance of the goods in accordance with § 433 para. 2 BGB, acceptance of the goods is not agreed.
- (8) With the conclusion of the contract, we do not assume any procurement risk within the meaning of § 276 BGB (German Civil Code), even if we are obliged to deliver goods of a certain type. In addition, even if we are obliged to deliver goods of a certain type, we are not obliged to procure the parts required for the fulfilment of the contract elsewhere in the event of non-availability of the service within the meaning of § 3 para. 7 of these Terms and Conditions of Sale if the associated costs are disadvantageous for us compared to the costs of congruent coverage within the meaning of § 3 para. 7 of these Terms and Conditions of Sale and the Buyer is also not prepared to bear these additional costs. Furthermore, we do not assume any guarantee for the goods.
- (9) All agreements made between us and the Buyer for the purpose of executing this contract at the time of conclusion of the contract are set out in writing in the contract and these Terms and Conditions of Sale.
- (10) We reserve all property rights and copyrights to samples, illustrations, drawings, calculations and other documents disclosed or provided to the Buyer by us. This also applies to written documents that are labelled "confidential". The Buyer requires our express written consent before passing them on to third parties.

§ 3 Delivery, delivery time, withdrawal in the event of default, compensation in the event of default

- (1) If no other delivery modality has been agreed, delivery shall be EXW Incoterms® 2020 to the delivery address specified in our order confirmation or, if no delivery address is specified in our order confirmation, EXW Franz-Kleine-Straße 28, 33154 Salzkotten/Germany Incoterms® 2020.
- (2) The transfer of risk shall take place upon delivery. If the delivery is delayed because we make use of our right of retention due to the Buyer's default in payment in whole or in part, or for any other reason for which the Buyer is responsible, the risk shall pass to the Buyer at the latest from the date of receipt of the notification to the Buyer that the goods are ready for dispatch and/or performance.
- (3) The start of the delivery period stated by us is subject to the clarification of all technical questions. Compliance with our delivery obligation also requires the timely and proper fulfilment of all obligations on the part of the Buyer. The defence of non-performance of the contract remains reserved.
- (4) Agreed delivery periods shall not constitute a fixed-date transaction.
- (5) We are entitled to make partial deliveries and render partial services within the agreed delivery periods or by the agreed delivery date, insofar as this is reasonable for the Buyer.
- (6) If the Buyer requests changes to the goods after conclusion of the contract, this shall result in an extension of the delivery period - provided that we agree to these changes, which we are not obliged to do. Depending on the order situation, the extension period may be longer than would be necessary to merely implement the change requests.
- (7) If we are unable to meet binding delivery deadlines or delivery dates for reasons for which we are not responsible (non-availability of the service), we shall be entitled to postpone the service for the duration of the hindrance and we shall inform the Buyer of this immediately and at the same time inform the Buyer of the expected new delivery deadline or the new delivery date. If the service is also not available within the new delivery period or on the new delivery date for reasons for which we are not responsible, we shall be entitled to withdraw from the contract in whole or in part; we shall immediately reimburse any consideration already paid by the Buyer. A case of non-availability of the service in this sense includes, in particular, the situation where, despite proper congruent coverage (i.e. despite a contractual agreement with our supplier whereby the Buyer's claim for performance can be fulfilled in accordance with the contract in terms of quantity, quality and performance period) we are not supplied on time by our supplier for reasons beyond our control. Events of force majeure of not insignificant duration (i.e. lasting longer than 14 calendar days) shall also count as cases of non-availability of the service in this sense. Force majeure shall include armed conflicts, strikes, lockouts, official interventions, shortages of energy and raw materials through no fault of our own, transport bottlenecks or obstacles through no fault of our own, operational hindrances through no fault of our own (e.g. due to fire, water or machine damage) and all other hindrances which, from an objective point of view, have not been culpably caused by us. This Section 3 (7) of these Terms and Conditions of Sale shall not apply if we have assumed a procurement risk within the meaning of Section 276 BGB.
- (8) If the Buyer is in default of acceptance or culpably violates other obligations to co-operate, we shall be entitled to demand compensation for the damage incurred by us in this respect, including any additional expenses. We reserve the right to assert further claims.
- (9) The Buyer shall only be entitled to withdraw from the contract due to late delivery and/or non-delivery if we are in default with the fulfilment of the main obligations incumbent on us or have otherwise materially breached obligations arising from the contract and we are responsible for the default or breach of duty. In order to bring about default, without prejudice to other statutory provisions, a written request to us to perform our service within a reasonable period of time is always required, even if the performance date is determined by the calendar. In all other respects, the statutory provisions shall apply to the occurrence of default.
- (10) Should we be in default of delivery in accordance with the statutory requirements, taking into account the provisions set out in these Terms and Conditions of Sale, and should the Buyer have claims for damages against us due to default, our liability in the event of default of delivery shall be limited to 0.5% of the net price agreed with the Buyer for the goods not delivered or delivered late for each completed week of default, but to a maximum of 5% of the net price agreed with the Buyer for the goods not delivered or delivered late. Claims (a) for fraudulent breach of contract, (b) for intentional and grossly negligent breach of

contract, (c) for assumption of a procurement risk within the meaning of Section 276 BGB, (d) for injury to life, limb and health and (e) in the event of liability under the Product Liability Act shall remain unaffected.

- (1) Insofar as we bear the risk of transport in deviation from § 3 para. 1 of these Terms and Conditions of Sale, the Buyer shall be obliged to notify the carrier of any externally visible loss of or damage to the freight at the latest upon delivery by the carrier and to mark the loss or damage sufficiently clearly. If the loss or damage is not externally visible, the loss or damage must be reported to the carrier within seven (7) days of delivery at the latest and the loss or damage must be sufficiently clearly marked. The notification must be made in writing. Notwithstanding the provisions of § 5 (4) to (6) of these Terms and Conditions of Sale, the Buyer is obliged to send us a copy of this notification without delay.

§ 4 Prices, terms of payment and default of payment

- (1) Unless otherwise stated in our order confirmation, our prices are EXW Incoterms® 2020 including packaging.
- (2) The Buyer shall be obliged to pay the full purchase price and other agreed ancillary costs without discount on the agreed date or, if no such date has been agreed, upon issue of the invoice to the account designated by us free of costs and charges. The date on which payment is credited to our account shall determine whether payment has been made on time. The agreed price shall cover the services for which we are responsible excluding packaging. Statutory value added tax is shown separately and must be paid by the buyer in addition to the purchase price.
- (3) The statutory provisions shall apply to default of payment. During the period of default, interest shall be charged on the purchase price at the applicable statutory default interest rate. We reserve the right to assert further claims for damages caused by delay. Our claim to commercial interest on arrears in accordance with § 353 HGB remains unaffected vis-à-vis merchants.
- (4) The Buyer shall only be entitled to set-off and retention rights if its counterclaims have been legally established, are undisputed or recognised by us or are based on the same contractual relationship.
- (5) If the Buyer fails to pay due invoices, exceeds the payment terms granted or if its financial situation deteriorates after conclusion of the contract or if we receive information after conclusion of the contract which casts doubt on the Buyer's solvency or creditworthiness, we shall be entitled (a) to declare the Buyer's entire remaining debt due and payable and to demand advance payment or provision of security, amending the agreements made, (b) to demand immediate payment of all our claims based on the same legal relationship after delivery has been made, and (c) to raise the defence of uncertainty in accordance with § 321 BGB.

§ 5 Rights of the Buyer in the event of defects

- (1) The statutory provisions shall apply to the Buyer's rights in the event of material defects and defects of title (including incorrect and short delivery as well as improper assembly and/or defective assembly instructions), unless otherwise specified below. In all cases - even if this is not mentioned separately below - the statutory provisions remain unaffected
 - if the unprocessed goods are sold to a consumer at the end of the supply chain, even if the consumer has processed them further (supplier recourse pursuant to § 478 BGB); however, the provisions of § 478 BGB shall not apply if (a) the defective goods have been processed further by the Buyer or another entrepreneur, for example by incorporation into another product; if (b) the defective goods are mixed, firmly connected or blended with other items by the Buyer or another entrepreneur; or if (c) the goods sold by us are not acquired on the basis of a purchase contract.
 - according to § 439 para. 2 and para. 3 BGB (reimbursement of the expenses necessary for the purpose of subsequent fulfilment) as well as expenses according to § 439 para. 6 sentence 2 BGB, provided that the goods sold by us are a newly manufactured item, unless the claim is time-barred in accordance with these terms and conditions of sale.
 - according to § 445a BGB (recourse of the Buyer against us in the event that it has to bear expenses in relation to its customer within the scope of subsequent fulfilment according to § 439 para. 2 and/or para. 3 and/or para. 6 sentence 2 BGB and/or § 475 para. 4 BGB and/or due to breach of the obligation to update according to § 475b para. 4 BGB), unless the claim is time-barred in accordance with these Terms and Conditions of Sale.
 - according to § 327u BGB.
- (2) The goods are defective if they deviate from the subjective requirements according to § 434 para. 2 BGB, from the objective requirements according to § 434 para. 3 BGB or from the assembly requirements according to § 434 para. 4 BGB at the time of the transfer of risk. The specifications stated in our order confirmation, together with the quality agreements contained in these Terms and Conditions of Sale, conclusively reflect the agreed qualities. Only those accessories and instructions (including assembly and installation instructions) that are expressly stated in our order confirmation are agreed. Public statements made by the manufacturer or other third parties (e.g. advertising statements) which the Buyer has not pointed out to us as being decisive for its purchase shall not constitute a material defect. There shall be no material defect in the goods if the malfunctions or deviations are attributable to suppliers or designs or other instructions specified by the Buyer and we did not have positive knowledge of the malfunctions or deviations.
- (3) The goods shall only be deemed to have legal defects if, at the time of transfer of risk, they are not free from rights enforceable in Germany. However, if the goods are not free of rights enforceable in Germany at the time of the transfer of risk and this is due to instructions from the Buyer, there is no defect of title in deviation from § 5 para. 3 sentence 1.
- (4) Claims for defects on the part of the Buyer presuppose that the Buyer has properly fulfilled its obligations to give notice of defects in accordance with §§ 377, 381 HGB (German Commercial Code), taking into account the provisions contained in these Terms and Conditions of Sale.
- (5) The Buyer shall notify us in writing of any obvious material defects without delay, but at the latest within seven (7) calendar days of delivery of the goods. The Buyer is also obliged to inspect the goods immediately after delivery. The Buyer must notify us in writing of any material defects that are apparent upon proper inspection immediately after the Buyer has discovered or should have discovered the material defect. Hidden material defects must be reported immediately after their discovery. For the avoidance of doubt, an inspection is not a necessary prerequisite for a complaint. In addition, the Buyer is obliged to ensure that building materials and other goods intended for installation or other further processing are inspected for material defects immediately prior to processing.
- (6) The notification must be sent to us directly and in writing. It must be worded so precisely that we can initiate remedial measures and secure recourse claims against our suppliers without making further enquiries to the Buyer. In all other respects, the complaint must comply with the statutory provisions. Our employees are not authorised to accept notices of defects or issue warranty statements outside our business premises.
- (7) Insofar as a material defect in the goods is notified in good time, we shall be obliged, at our discretion, to provide subsequent fulfilment in the form of rectification of the defect or delivery of a new item free of defects. Our right to refuse subsequent fulfilment under the statutory conditions remains unaffected. The subsequent fulfilment can take place at our discretion at our registered office or at the place of use of the goods. We shall not be liable for any expenses incurred as a result of the goods being transported to a location other than the Buyer's place of business unless the buyer has informed us in writing in its order prior to conclusion of the contract that the goods will be transported to a location other than its place of business and we have expressly agreed to this. In the event of a replacement delivery, the buyer must return the defective item to us in accordance with the statutory provisions. Subsequent fulfilment does not include the removal of the defective item or its reinstallation if we were not originally obliged to install it. We are entitled to make the subsequent fulfilment owed dependent on the Buyer paying the purchase price due. However, the Buyer is entitled to retain a portion of the purchase price commensurate with the defect.
- (8) If the goods sold by us are a newly manufactured item, we are - without waiving the statutory provisions and those contained in these Terms and Conditions of Sale, in particular without waiving the objection of disproportionality pursuant to § 439 para. 4 BGB - within the scope of subsequent fulfilment, we shall be obliged to reimburse the Buyer for the necessary expenses for the removal of the defective goods and the installation or attachment of the repaired or delivered defect-free goods, provided that the Buyer has installed the defective goods in another item or attached them to another item in accordance with their type and intended use.
- (9) If the proper rectification or replacement delivery does not take place within the reasonable period set by the Buyer, the Buyer shall be entitled to withdraw from the contract or demand a reduction in price in compliance with the statutory provisions. There is no need to set a deadline if setting a deadline is not required by law. This is the case, for example, if a rectification has failed. A rectification shall be deemed to have failed after the third unsuccessful attempt - in each case in relation to the specific individual defect - unless the nature of the defect or other circumstances indicate otherwise.
- (10) Insofar as the Buyer has suffered damage or incurred futile expenses due to a defect in goods delivered by us, the provisions of § 6 of these Terms and Conditions of Sale shall apply in addition. However, in the case of delivery of used goods, we shall not be liable for damages and expenses - except for liability under the situations specified in § 6 para. 2 b) and § 6 para. 5 of these Terms and Conditions of Sale; instead, in the case of delivery of used goods, the Buyer's warranty rights (i.e. the Buyer's rights due to breach of duty in the form of delivery of defective goods) shall be limited to the remedies specified in § 5 para. 7 and § 5 para. 9 of these Terms and Conditions of Sale.
- (11) With the exception of the cases regulated in § 5 para. 12 of these Terms and Conditions of Sale, any claims of the Buyer for delivery of new defective goods shall become statute-barred two (2) years after the statutory commencement of the limitation period and for used defective goods one (1) year after the statutory commencement of the limitation period. The suspension of expiry under Section 327u BGB and Section 445b (2) BGB (limitation period for recourse claims in the supply chain) shall remain unaffected in any case.
- (12) Notwithstanding § 5 (11) of these Terms and Conditions of Sale, the statutory warranty periods shall apply

- for claims in accordance with § 438 Para. 1 No. 1 BGB (claims if the defect consists of a right in rem of a third party, on the basis of which the return of the purchased item can be demanded, or in another right that is entered in the land register);
- if the goods are a newly manufactured item that is a building and/or an item that has been used for a building in accordance 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 fraudulent concealment of a defect;
- if a guarantee is given for the quality of the goods;
- in the event of the assumption of a procurement risk within the meaning of § 276 BGB;
- for claims due to injury to life, body and/or health;
- for claims under the Product Liability Act.

A reversal of the burden of proof is not associated with the above provisions.

(13) Replacement delivery or rectification of defects shall not result in new limitation periods commencing.

(14) Notwithstanding any further statutory provisions, the suspension of the limitation period shall also end if the inhibiting negotiations are not continued for more than four (4) weeks. A new commencement of the suspension of the limitation period for claims by the Buyer requires our express written confirmation in all cases.

§ 6 Liability for damages and expenses

(1) Our liability for damages and expenses shall be governed by the following provisions in addition to the above provisions in § 5 of these Terms and Conditions of Sale. Subject to a limitation period pursuant to § 5 para. 11 in conjunction with § 5 para. 12 of these Terms and Conditions of Sale, the statutory provisions shall remain unaffected in all cases - even if this is not mentioned separately below

- according to § 327u BGB;

- according to § 445a BGB (recourse of the Buyer against us in the event that he has to bear expenses in relation to its customer within the scope of subsequent fulfillment according to § 439 para. 2 and/or para. 3 and/or para. 6 sentence 2 BGB and/or § 475 para. 4 BGB and/or due to violation of the obligation to update according to § 475b para. 4 BGB);

- according to § 478 BGB (special provisions for the entrepreneur's recourse in the case of a consumer goods purchase), unless (a) the defective goods were processed further by the Buyer or another entrepreneur, for example by installation in another product; (b) the defective goods were mixed, firmly connected or blended with other items by the Buyer or another entrepreneur; or (c) the goods sold by us were not acquired by the consumer on the basis of a purchase contract; and

- our obligation to bear the expenses necessary for the purpose of subsequent fulfillment pursuant to § 439 para. 2 and/or para. 3 BGB as well as expenses pursuant to § 439 para. 6 sentence 2 BGB, provided that the goods sold by us are a newly manufactured item, whereby such a claim presupposes that the claim for subsequent fulfillment pursuant to § 439 para. 1 BGB has not become statute-barred in accordance with these Terms and Conditions of Sale.

(2) Our liability for damages or futile expenses of the Buyer shall only arise if the damage or the futile expenses

a) have been caused by a culpable breach of an obligation, the fulfillment of which is essential for the proper performance of the contract and on the observance of which the Buyer may regularly rely (essential contractual obligation), or

b) are due to a grossly negligent or wilful breach of duty.

(3) If we are liable pursuant to § 6 para. 2 a) of these Terms and Conditions of Sale for the breach of a material 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 occurs in connection with the delivery of goods, for example in the form of the delivery of defective goods, our liability for damages shall be limited to 200% of the net purchase price of the goods concerned agreed with the Buyer, provided that this is less than the typically occurring damage foreseeable at the time the contract was concluded. Section 3 (10) of these Terms and Conditions of Sale shall apply to damages caused by delay.

(4) The above limitations of liability in § 6 para. 2 to para. 3 of these Terms and Conditions of Sale shall not apply to liability (a) under the Product Liability Act, (b) for the assumption of a guarantee for the quality of the goods, (c) for the assumption of a procurement risk within the meaning of § 276 BGB, (d) for fraudulent concealment of a defect, (e) for damages resulting from culpable injury to life, body or health and (f) for damages resulting from gross negligence or wilful breach of duty.

(5) With the exception of liability (a) under the Product Liability Act, (b) for the assumption of a guarantee for the quality of the goods, (c) for the assumption of a procurement risk within the meaning of § 276 BGB, (d) for fraudulent concealment of a defect, (e) for damages arising from culpable injury to life, limb or health and (f) for damages based on gross negligence or wilful breach of duty, liability for damages arising from the delivery of used goods is excluded.

(6) The Buyer's obligation to minimise damages in accordance with § 254 BGB remains unaffected. Any agreement between the Buyer and its customers which aggravates the Buyer's statutory liability to its detriment shall constitute a breach of this duty to minimise damages and - insofar as the Buyer's statutory liability has been aggravated to its detriment - shall result in the exclusion of any claim for compensation against us.

(7) We shall be obliged to pay compensation for damages due to a breach of contractual and/or pre-contractual obligations owed to the Buyer exclusively in accordance with the provisions of these Terms and Conditions of Sale. Any recourse to competing bases for claims, e.g. fault upon conclusion of the contract pursuant to Section 311 (3) BGB, positive breach of contract pursuant to Section 280 BGB or tortious claims pursuant to Section 823 BGB is excluded. Insofar as our liability for damages is excluded or limited, this shall also apply to the personal liability of our executive bodies, employees, workers, representatives and vicarious agents.

(8) The above provisions in § 6 of these Terms and Conditions of Sale shall apply subject to

- § 327u BGB;

- § 445a BGB (recourse of the Buyer against us in the event that he has to bear expenses in relation to his customer within the scope of subsequent fulfillment in accordance with § 439 para. 2 and/or para. 3 and/or para. 6 sentence 2 BGB and/or § 475 para. 4 BGB and/or due to breach of the obligation to update in accordance with § 475b para. 4 BGB);

- § 478 BGB (special provisions for the entrepreneur's recourse in the case of a consumer goods purchase; however, the provisions of § 478 BGB shall not apply if (a) the defective goods have been processed further by the Buyer or another entrepreneur, for example by incorporation into another product; if (b) the defective goods are mixed, firmly connected or blended with other items by the Buyer or another entrepreneur; or if (c) the goods sold by us are not acquired on the basis of a purchase contract); as well as subject to

- the expenses to be borne by us for the purpose of subsequent fulfillment in accordance with § 439 para. 2 and/or para. 3 BGB as well as expenses in accordance with § 439 para. 6 sentence 2 BGB, provided that the goods sold by us are a newly manufactured item,

also for claims of the Buyer for reimbursement of expenses.

(9) We do not assume any contractual indemnification obligations towards the Buyer. At the Buyer's request and in lieu of payment to the Buyer, we must indemnify the Buyer against third-party claims only to the extent that the Buyer would have its own claim for damages against us on the basis of the provisions set out in these General Terms and Conditions of Sale.

§ 7 Retention of title

(1) We reserve title to the goods sold until full payment of all our current and future claims arising from the contract (secured claims). Unless the Buyer has paid in advance or a cash transaction within the meaning of Section 142 of the German Insolvency Code (InsO) exists, we reserve title to the goods sold for all present and future claims (secured claims) arising from the current business relationship.

(2) The goods subject to retention of title may neither be pledged to third parties nor assigned as security before full payment of the secured claims. The Buyer must inform us immediately in writing if an application is made to open insolvency proceedings or if third parties seize the goods belonging to us.

(3) In the event of breach of contract by the Buyer, in particular non-payment of the purchase price due, we shall be entitled to withdraw from the contract in accordance with the statutory provisions and then demand the return of the goods on the basis of the retention of title.

(4) If the Buyer processes the goods further subject to retention of title in the ordinary course of business, the retention of title shall extend to the full value of the products resulting from the processing, mixing or combining of our goods, whereby we shall be deemed to be the manufacturer. If, in the event of processing, mixing or combining with goods, a third party right of ownership remains, we shall acquire co-ownership in proportion to the invoice values of the processed, mixed or combined goods. In all other respects, the same shall apply to the resulting product as to the goods delivered subject to retention of title.

(5) If the Buyer resells the goods subject to retention of title in the ordinary course of business, the Buyer hereby assigns to us by way of security the resulting claim against the purchaser - in the case of co-ownership of the Seller in the goods subject to retention of title in proportion to the co-ownership share. The same applies to other claims that take the place of the reserved

goods or otherwise arise with regard to the reserved goods, such as insurance claims or claims arising from unauthorised action in the event of loss or destruction. We accept the assignment. We revocably authorise the Buyer to collect the claims assigned to us in its own name. We are entitled to revoke this direct debit authorisation if the Buyer is in default of payment, if the Buyer fails to meet its payment obligations to us or if we have exercised our right under § 7 (3) of these Terms and Conditions of Sale.

(6) If the realisable value of the securities exceeds our claims by more than 10%, we shall release securities of our choice at the Buyer's request.

§ 8 Withdrawal

In addition to the provisions of Section 3 (7) of these Terms and Conditions of Sale and without limiting the statutory provisions, we are entitled to withdraw from the contract if the performance of the contract is or becomes prohibited 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 entitled us to withdraw from the contract.

§ 9 Place of fulfilment, choice of law and place of jurisdiction

(1) The place of delivery is specified in § 3 (1) of these Terms and Conditions of Sale. The place of payment and fulfilment for all other obligations arising from the contract with the Buyer is Franz-Kleine-Straße 28, 33154 Salzkotten/Germany. These regulations also apply if services rendered are to be cancelled. However, we reserve the right to carry out subsequent fulfilment at the place where the goods are located.

(2) These Terms and Conditions of Sale and the contractual relationship between us and the Buyer shall be governed by the laws of the Federal Republic of Germany to the exclusion of the UN Convention on Contracts for the International Sale of Goods.

(3) If the customer is a merchant within the meaning of the German Commercial Code, a legal entity under public law or a special fund under public law, the state courts responsible for 33154 Salzkotten/Germany shall have exclusive jurisdiction for disputes arising from the contract. However, in all cases we are also entitled to bring an action at the Buyer's general place of jurisdiction. Prioritised legal provisions, in particular those relating to exclusive competences, remain unaffected.

§ 10 Miscellaneous

(1) Subject to § 354a of the German Commercial Code (HGB), the Buyer shall not be entitled to assign to a third party its rights against us arising from the concluded contract and these Terms and Conditions of Sale without our prior written consent.

(2) When reselling the goods and carrying out such transactions, the Buyer shall observe and comply with all provisions of foreign trade law, including the American (re-)export control regulations.

(3) Notwithstanding Section 15 (1) of the European Packaging Regulation (VerpackungsG), we shall only take back the packaging referred to therein at our place of business if the Buyer does not return the aforementioned packaging immediately after delivery at the place where the packaging is handed over and in such good time that no waiting times arise for us or any third parties commissioned by us.

(4) Neither a handwritten signature nor an electronic signature is required to comply with the written form requirement. Notifications by fax or e-mail as well as other forms of text in accordance with § 126b BGB (German Civil Code) shall satisfy the written form requirement within the meaning of these Terms and Conditions of Sale.

(5) The personal data required for conducting business transactions shall be stored and treated confidentially in compliance with the applicable data protection regulations.

November 2025





Bartscher
since 1876

Bartscher GmbH
Franz-Kleine-Straße 28
33154 Salzkotten
Germany

