Bartscher

since 1876

PRODUCT CATALOGUE | 2023

PROFESSIONAL KITCHEN EQUIPMENT

COOKING TECHNOLOGY | REFRIGERATORS | WAREWASHERS | SMALL APPLIANCES

Dear customers,

For over 145 years, Bartscher has been supporting you with an extensive range of commercial kitchen technology products.

Our products are successfully used in snack bars, classic restaurant- and hotel kitchens, school catering, caterers, retirement homes, sports clubs, as well as by ambitious hobby chefs.

We are constantly expanding our range with new products, which enables us to provide the best possible support for the ever-changing daily kitchen routine.

This year, we have also added numerous innovations to our range: new in-store ovens for the bakery, new dishwashing technology, new induction stoves incl. induction warming solutions, new refrigerated cabinets as well as many small & large appliances.

With our catalogue 2023 you have a good overview of our product range. Please visit our homepage at **www.bartscher.com/en** for more information, detailed product descriptions, operating instructions, exploded views as well as additional picture material.

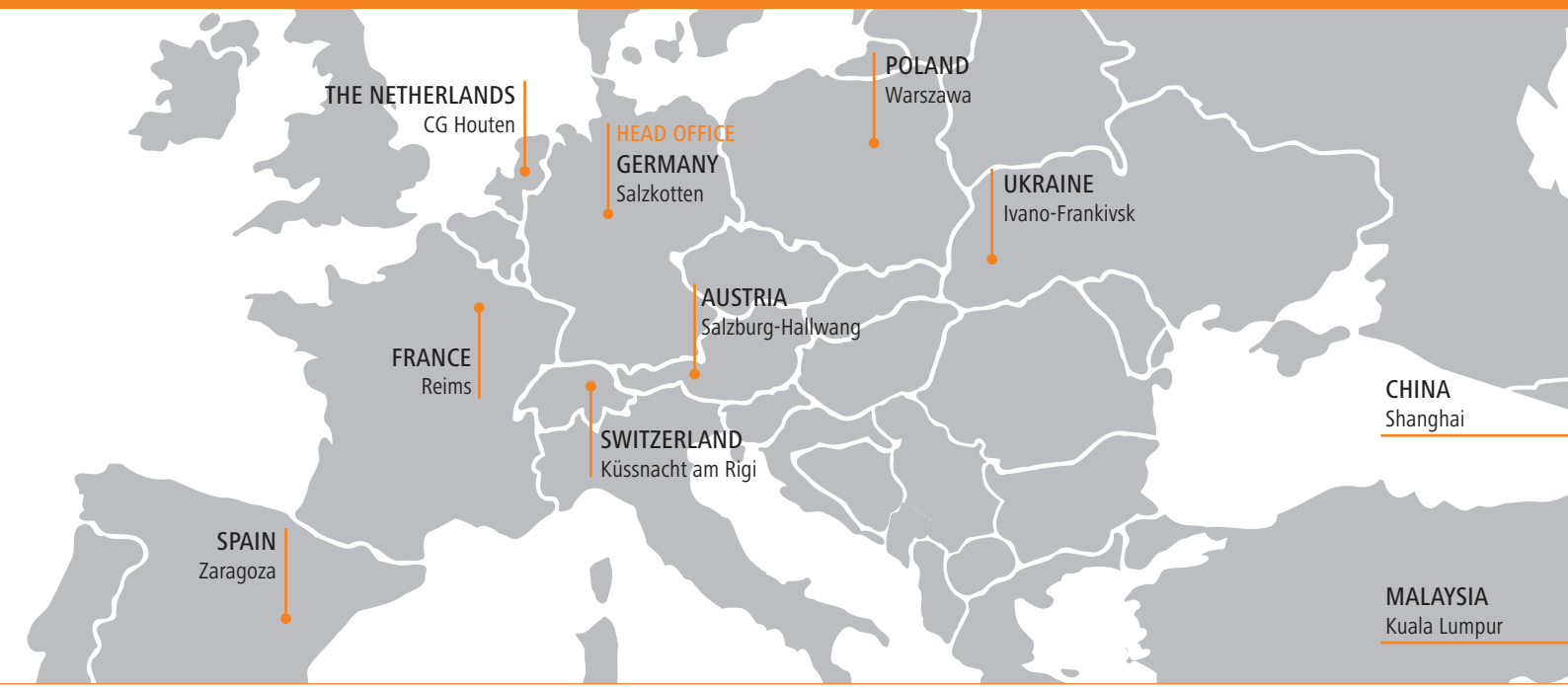
We continued to successfully expand our project business last year and realized numerous new kitchen projects. Our extensive stock continues to be a basis for short delivery times related to the entire range.

Do you have any questions about our products and services? Please do not hesitate to contact us, we will be happy to provide you with our expertise and assistance.

Andreas Heumüller
General Manager

Wolfgang Mayer
Export Manager

EXHIBITION AND TRAINING CENTRES



Visit our exhibitions and experience the Bartscher appliance first hand.
We will be happy to make appointments by phone.



EXHIBITION CALENDAR 2023

Once again in 2023, Bartscher will clearly show its presence at national and international trade shows.

Visit us on our booth at one of these shows and benefit from the individual expert advice of our trained sales team.

What you may be particularly curious about: At all our trade shows, we will again be presenting many new products that make your day-to-day work in the professional kitchen much easier.

For your annual planning we have listed all relevant trade shows dates.

01	15. - 17. 19. - 23.	**HOGA**, Nürnberg **SIRHA**, Lyon
02	13. - 14.	**NORD GASTRO & HOTEL**, Husum
03	10. - 14. 23. - 25.	**INTERNORGA**, Hamburg **SMAKKI GASTROTARGI**, Warszawa
10	13. - 17.	**HOST**, Milan
11	05. - 07. 11. - 15.	**ISS Gut!**, Leipzig **ALLES FÜR DEN GAST**, Salzburg

BECAUSE QUALITY ALWAYS WINS

EXPERIENCE AND EXPERIENCE SINCE 1876

Since the company was founded in 1876 and as part of the expansion of the family business in recent decades, Bartscher GmbH has consistently expanded its path to become a market-leading kitchen supplier in Germany.

WHAT BARTSCHER COMMERCIAL KITCHEN TECHNOLOGY MEANS FOR YOU

- The back-up of a strong and well-known brand
- The good sense of solid quality and excellent service
- Huge choice from an extensive product range
- Excellent price-performance ratio







OUR PROJECT MANAGEMENT

PRECISE PLANNING | PROFESSIONAL SUPPORT

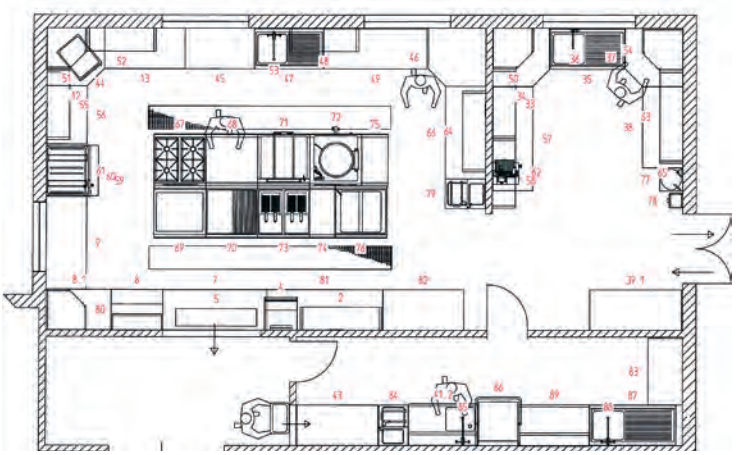
INDIVIDUAL, PRACTICAL CONCEPTS

Are you planning to refurbish a commercial kitchen or are you thinking of adjusting the cooking area to suit your needs?

In the realisation of your ideas, we are happy to accompany you - whether with regard to needs analysis and function determination, or concept creation and project planning, whether in the supply system or in the subsequent installation planning.

We are also happy to assist you with the preparation of specifications. You are welcome to rely on our project department and you will always have a team of experienced professionals at your disposal.

An e-mail is enough: **projekt@bartscher.com**



CLOSE TO THE CUSTOMER IN EVERY PHASE

As a full-range provider, we offer you everything that is useful and helpful for professional commercial kitchens from a single source. In addition, we support our retail partners as well as architects and planning professionals with help and advice.

On request, we accompany you in close coordination in all phases of project management, for example

- Needs analysis
- Function determination
- Concept preparation
- Project planning
- Quotations
- Installation planning
- Specifications

COORDINATED TO YOUR PROGRAMS

For convenient and easy planning, we provide dxf data for download from our catalog products, which is very easy to read into any standard CAD program (including AUTO-CAD). You will find the dxf database here www.bartscher.com/en/Projektmanagement

Our project department is also at your disposal with a competent team in the field service.

We offer assistance and support in every phase.
Give us a challenge!



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 9 - 43

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

COOKING TECHNOLOGY 45 - 87

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

PIZZA / PASTA 89 - 95

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

SNACK / TAKE-AWAY 97 - 140

- Chicken grills
- Chip cutters
- Contact grills
- Countertop electric hobs
- Crêpe makers
- Deep fat fryers
- Gas cookers
- Griddle plates
- Grill plates
- Hot-dog machines
- Induction cooker
- Induction woks
- Lava rock grills
- Microwave ovens
- Multi pans
- Multi-frying pans
- Paella
- Pastries deep fat fryers
- Pump sauce dispensers
- Rice cookers
- Sausage roller grills
- Sausage slicers
- Sausage warmers
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WARMING TECHNOLOGY / BUFFET 142 - 169

- Bain Maries
- Buffet displays
- Buffet system
- Buffet trolleys, hot
- Cereal dispensers
- Chafing dishes
- Chafing fuels
- Chocolate fountain
- Cup warmers
- Food service carts
- Food warmers
- Foodwarmers
- Hot displays
- Hotpots
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- Cake displays show-cases
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- Cold rooms
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- Cooling tops
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- Ice Cream cabinets
- Ice cube makers
- Ice flake makers
- Ice-cream makers
- Impulse coolers
- Mini coolers
- Mini-refrigerated counters
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- Pizza saladettes
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- Refrigerated displays
- Refrigerated displays
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- Cover machines
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- Fittings
- Glass polishers
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- Water Conditioning Units

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- Coffee grinders
- Coffee machines
- Drinks dispensers
- Hot water dispensers
- Ice crushers
- Juice extractors
- Kettles
- Milk frothers
- Mixers / Blender
- Mulled wine dispensers
- Mulled wine pots
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- Tea caddy
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FURNITURE / FURNISHINGS / OUTDOOR 269 - 289

- Ashtrays
- Exhaust hoods
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- Patio heaters
- Pavement signs
- Sinks / Sink centres
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PREPARATION 301 - 326

- Cutter
- Kitchen machines / Dough mixers
- Kitchen scales
- Meat grinders
- Meat tenderisers
- Potato peeling machines
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- Blow torches
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- Cutting boards
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- Label holders
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HOTEL EQUIPMENT / HYGIENE & Co 342 - 352

- Barrier systems
- Cleaning agents
- Disinfectant dispensers
- Glove dispensers
- Hand dryers
- Hotel hairdryer
- Hygiene screen
- Hygiene stations
- Insect killers
- Room air cleaners
- Soap dispensers

THERMAL SERIES

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



Series 600



Series 600 - High performance cooking appliances achieved through practical space efficient modular construction.

Construction and configuration to meet your requirements.
Appliances made from high quality chrome nickel steel 18/10 for long service life with compact construction.



- 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

Gas range 600, W600, 4BR, elO

1315563 | RRP* 3,098.- € | GTIN 4015613547510



Number of hobs	4
Distribution of hobs	2 x 3,5 kW (front), 2 x 6 kW (rear)
Pilot flame	Yes
Oven type	Electro
Oven functions	Circulating air Grill Upper / lower heat
Oven volume	58 litre(s)
Temperature range	50 °C to 250 °C
Connected load oven	2,2 kW | 230 V | Pluggable
Including	1 grille 1 baking tray
Gas type	Liquid gas (50 mbar) Natural gas nozzles H (20 mbar) and L (20 mbar) are enclosed
Power	19 kW
Size	W 600 x D 600 x H 900 mm
Weight	58.5 kg

Electric range 600, W600, 4PL, elO

131764 | RRP* 2,749.- € | GTIN 4015613547527



Number of hobs	4
Large hobs	Ø 185 mm
Distribution of hobs	4 x 2 kW
Oven type	Electro
Oven functions	Circulating air Grill Upper / lower heat
Oven volume	58 litre(s)
Temperature range	50 °C to 250 °C
Oven connected load	2,2 kW
Including	1 grille 1 baking tray
Power load	10,2 kW | 400 V | 50 Hz
Equipment connection	3 NAC
Size	W 600 x D 600 x H 900 mm
Weight	58 kg

Cerane range 600, W600, 4HTzon. elO

132870 RRP* 4,079.- € GTIN 4015613547534



CNS 18/10

• Number of hobs	4
• Large hobs	2 x Ø 230 mm, 1 x Ø 180 mm , 1 x Ø 145 mm
• Distribution of hobs	2 x 2,5 kW, 1 x 1,8 kW , 1 x 1,2 kW
• Oven type	Electro
• Oven functions	Circulating air Grill Upper / lower heat
• Oven volume	58 litre(s)
• Temperature range	50 °C to 250 °C
• Oven connected load	2,2 kW
• Including	1 grille 1 baking tray
• Power load	10,2 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 600 x D 600 x H 900 mm
• Weight	58 kg

Component parts

Baking tray MF6430

- Size: W 435 x D 352 x H 30 mm
- Weight: 1.02 kg
- GTIN: 4015613702148

206203 RRP* 47.- €

Oven grid 442x373x26

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

132648 RRP* 52.- €



▶ Cleaning agents page 342

Gas range 600, 2BR



CNS 18/10

• Pilot flame	Yes
• Gas type	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 (front 1 x 6 kW (rear)	9,5 kW	W 400 mm D 600 mm H 290 mm	19.5 kg	1317433	1,139.- €	4015613547541
Gas range 600, W600, 4BR, TU	4	2 x 3,5 kW (front) 2 x 6 kW (rear)	19 kW	W 600 mm D 600 mm H 290 mm	30.3 kg	1317463	1,779.- €	4015613547558

Electric range 600 2PLTG



CNS 18/10

• Large hobs	Ø 180 mm
• Type of hobs	Speed- hotplates

	Number of hobs	Distribution of hobs	Power load	Equipment connection	Size	Weight	Code-No.	RRP*	GTIN
Electric range 600 2PLTG	2	2 x 2 kW	4 kW 400 V 50 Hz	2 NAC	W 400 mm D 600 mm H 290 mm	15.2 kg	131723	839.- €	4015613690094
Electric range 600, W600, 4PL, TU	4	4 x 2 kW	8 kW 400 V 50 Hz	3 NAC	W 600 mm D 600 mm H 290 mm	29.6 kg	131734	1,369.- €	4015613310008

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

Cerane range 600, 2 plates, TU



- Type of hobs: Glass ceramic
- Equipment connection: 3 NAC

CNS 18/10

	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	1,798.- €	4015613418193
Cerane range 600, 4 HTzones, 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	2,879.- €	4015613418209

Bain Marie 600, W400, TU



- 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

CNS 18/10



	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	1,298.- €	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	1,698.- €	4015613310091

Workelement 600, W400, Dr



- Number of drawers: 1

CNS 18/10

	Size drawer	Size	Weight	Code-No.	RRP*	GTIN
Workelement 600, W400, Dr	W 320 x D 480 x H 180 mm	W 400 mm D 600 mm H 290 mm	28 kg	131905	769.- €	4015613548005
Workelement 600, W600, Dr	W 520 x D 480 x H 180 mm	W 600 mm D 600 mm H 290 mm	30 kg	131915	949.- €	4015613548012

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

Deep fat fryer 600, B400, 6L



CNS 18/10

6 L

- Grease release tap

Yes



	Number of tanks	Beaker capacity	Number of baskets	Heating element	Power load	Equipment connection	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 600, B400, 6L	1	6 litre(s)	1	Permanently installed	3,3 kW 230 V 50 Hz	Pluggable	W 400 mm D 600 mm H 290 mm	17.8 kg	131306	1,409.- €	4015613309699
Deep fat fryer 600, B600, 2x6L	2	6 litre(s)	2	Permanently installed	6,6 kW 400 V 50/60 Hz	3 NAC	W 600 mm D 600 mm H 290 mm	29 kg	131413	2,509.- €	4015613433264
Deep fat fryer 600, B400, 8L	1	8 litre(s)	1	Can be swivelled	6,3 kW 400 V 50 Hz	3 NAC	W 400 mm D 600 mm H 290 mm	21 kg	131415	1,919.- €	4015613433240
Deep fat fryer 600, B600, 2x8L	2	8 litre(s)	3 (1 x large, 2 x small)	Can be swivelled	12,6 kW 400 V 50 Hz	3 NAC	W 600 mm D 600 mm H 290 mm	34 kg	131425	3,198.- €	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* 92.- €

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* 89.- €

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

- Size basket: W 225 x D 275 x H 100 mm
- Size: W 226 x D 495 x H 205 mm
- Weight: 0.8 kg
- GTIN: 4015613658711

131419 RRP* 98.- €

Deep fat fryer gas 600, W400, 1x8L

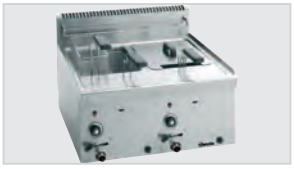


CNS 18/10

8 L

- Beaker capacity
- Grease release tap
- Gas type

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



	Number of tanks	Number of baskets	Power	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer gas 600, W400, 1x8L	1	1	6,7 kW	W 400 mm D 600 mm H 290 mm	25 kg	1315113	2,449.- €	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	4,198.- €	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* 72.- €

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* 98.- €



▶ Fatsafe
Frying fat filter
page 102

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

Griddle plate 600, B400, smooth



- Material roasting surface
- Temperature range

CNS 18/10

Special steel, hard chrome-plated
50 °C to 320 °C



	Roasting surface design	Size heating surpface	Number of heating zones	Power load	Equipment connection	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 600, B400, smooth	Smooth	W 390 mm D 440 mm	1	3,6 kW 230 V 50 Hz	Pluggable	W 400 mm D 600 mm H 290 mm	29.2 kg	132115	2,259.- €	4015613547572
Griddle plate 600, B600, smooth,HCP	Smooth	W 590 mm D 440 mm	2	7,2 kW 400 V 50 Hz	3 NAC	W 600 mm D 600 mm H 290 mm	47 kg	132125	2,779.- €	4015613547589
Griddle plate 600, B600, 1/2-1/2	1/2 smooth 1/2 ribbed	W 590 mm D 440 mm	2	7,2 kW 400 V 50 Hz	3 NAC	W 600 mm D 600 mm H 290 mm	45 kg	132255	2,398.- €	4015613547596

Griddle plate gas 600, B400 smooth



- Material roasting surface
- Roasting surface design
- Ignition type
- Gas type

CNS 18/10

Special steel, hard chrome-plated
Smooth
Piezo ignition
Liquid gas
Natural gas nozzles are enclosed



	Size heating surpface	Number of heating zones	Power	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate gas 600, B400 smooth	W 390 mm D 440 mm	1	4,6 kW	W 400 mm D 600 mm H 290 mm	33.2 kg	1311413	2,498.- €	4015613547602
Griddle plate gas 600, B600, smooth	W 590 mm D 440 mm	2	7,6 kW	W 600 mm D 600 mm H 290 mm	49 kg	1311813	2,959.- €	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* 85.- €

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 €

Lava rock grill, gas, 600, W600

1317003 RRP* 2,698.- € GTIN 4015613309972



• Type of grid	V-grille (for meat)
• Height-adjustable grid	Yes
• Including	Lava stones for first filling
• Gas type	Liquid gas
	Natural gas nozzles are enclosed
• Power	7,3 kW
• Size	W 600 x D 600 x H 290 mm
• Weight	49 kg

Lava rock 7kg

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



100611 RRP* 57.- €

Base unit 600, W400, 2dr

131954 RRP* 1,098.- € GTIN 4015613310190



• Sub-counter unit type	Drawers
• Number of drawers	2
• Size drawer	W 309 x D 500 x H 150 mm
• Height-adjustable feet	Yes
• Size	W 400 x D 550 x H 580 mm
• Weight	21 kg

Open base unit, 600, W400, IS, SS



• Height-adjustable feet	Yes

	Sub-counter unit type	Size	Weight	Code-No.	RRP*	GTIN
Open base unit, 600, W400, IS, SS	Open	W 400 x D 550 x H 580 mm	13.5 kg	131924	489.- €	4015613310138
Open base unit, 600, W600, IS, SS	Open	W 600 x D 550 x H 580 mm	16 kg	131926	539.- €	4015613310145
Open base unit, 600, W800, IS, SS	Open	W 800 x D 550 x H 580 mm	19 kg	131925	679.- €	4015613548067
Base unit 600, W400, 1D, IS	Leaf door	W 400 x D 550 x H 580 mm	16 kg	131944	698.- €	4015613310169
Base unit 600, W600, 1D, IS	Leaf door	W 600 x D 550 x H 580 mm	20 kg	131946	798.- €	4015613310176
Base unit 600, W1000, 1D, IS	Leaf door	W 1,000 x D 550 x H 580 mm	29 kg	131940	1,098.- €	4015613310183

Component parts

Device linking strip

- Material: CNS 18/10
- Size: W 5 x D 530 x H 15 mm
- Weight: 0.12 kg
- GTIN: 4015613323787

132060 RRP* 39.- €

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

Series 650

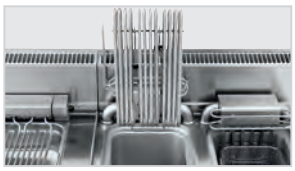


Series 650 - A cooking range for the professional kitchen.

Distinguished through optimal energy efficiency, high performance appliances and design allowing ideal cleaning efficiency. The modular design makes it easy to combine and arrange in a variable manner. Appliances made entirely from chrome nickel steel 18/10.



▶ 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

Gas range 650, W700, 4BR, elO

1151143 | RRP* 3,749.- € | GTIN 4015613548760



Number of hobs	4
Distribution of hobs	2 x 3.5 kW, 2 x 5.5 kW
Pilot flame	Yes
Oven type	Electro
Oven functions	Circulating air
Gastronorm	1/1 GN
Temperature range	110 °C to 280 °C
Connected load oven	4.2 kW | 400 V | 3 NAC
Including	1 grille 1 baking tray
Gas type	Liquid gas (50 mbar) Natural gas nozzles H (20 mbar) and L (20 mbar) are enclosed
Power	18 kW
Size	W 700 x D 650 x H 870 mm
Weight	71.8 kg

Gas range 650, W1100, 6BR, gsO

1151163 | RRP* 4,998.- € | GTIN 4015613548869



Number of hobs	6
Distribution of hobs	3 x 3.5 kW, 3 x 5.5 kW
Pilot flame	Yes
Oven type	Gas
Temperature range	140 °C to 280 °C
Oven connected load	5 kW
Including	1 grille 1 baking tray
Gas type	Liquid gas (50 mbar) Natural gas nozzles H (20 mbar) and L (20 mbar) are enclosed
Power	32 kW
Size	W 1,100 x D 650 x H 870 mm
Weight	100 kg

Electric range 650, W700, 4PL, elO

115058 | RRP* 3,849.- € | GTIN 4015613548791



CNS 18/10

• Number of hobs	4
• Large hobs	2 x Ø 220 mm, 2 x Ø 180 mm
• Distribution of hobs	2 x 2.6 kW, x 1.5 kW
• Oven type	Electro
• Oven functions	Circulating air
• Gastronorm	1/1 GN
• Temperature range	110 °C to 280 °C
• Oven connected load	4.3 kW
• Including	1 grille 1 baking tray
• Power load	12,4 kW | 400 V | 50/60 Hz
• Equipment connection	3 NAC
• Size	W 700 x D 650 x H 870 mm
• Weight	70 kg

Electric range 650, B700 4 hobs, EBO

115059 | RRP* 4,998.- € | GTIN 4015613548814



CNS 18/10

• Number of hobs	4
• Large hobs	2 x Ø 220 mm, 1 Ø 180 mm, 1 x Ø 145 mm
• Distribution of hobs	2 x 2.5 kW, 1 x 1.8 kW, 1 x 1.2 kW
• Oven type	Electro
• Oven functions	Circulating air
• Gastronorm	1/1 GN
• Temperature range	110 °C to 280 °C
• Oven connected load	4.2 kW
• Including	1 grille 1 baking tray
• Power load	12,2 kW | 400 V | 50/60 Hz
• Equipment connection	3 NAC
• Size	W 700 x D 650 x H 870 mm
• Weight	64 kg

Component parts

Baking tray series 650

- Size: W 530 x D 490 x H 35 mm
- Weight: 2.24 kg
- GTIN: 4015613559339

115805 | RRP* 198.- €

Oven grid 650

- Size: W 530 x D 490 x H 47 mm
- Weight: 1.71 kg
- GTIN: 4015613559322

105804 | RRP* 119.- €



▶ Cleaning agents page 342

Gas range 650, 2BR, TU



CNS 18/10

• Pilot flame	Yes
• Gas type	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, 2BR, TU	2	1 x 3.5 kW 1 x 5.5 kW	9 kW	W 400 mm D 650 mm H 295 mm	17 kg	1151023	1,198.- €	4015613548906
Gas range 650, 4BR, TU	4	2 x 3.5 kW 2 x 5.5 kW	18 kW	W 700 mm D 650 mm H 295 mm	32.2 kg	1151033	1,798.- €	4015613548920

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

Electric range 650, W400, 2PL, TU



- Equipment connection: 3 NAC

CNS 18/10

	Number of hobs	Large hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric range 650, W400, 2PL, TU	2	1 x Ø 220 mm 1 x Ø 180 mm	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	1,149.- €	4015613548937
Electric range 650, W700, 4PL, TU	4	2 x Ø 220 mm 2 x Ø 180 mm	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	1,749.- €	4015613548944

Induction range 1 FL, 650, B400



- Material hob: Glass
- Large hobs: Ø 220 mm
- Equipment connection: 3 NAC

CNS 18/10

	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	10,698.- €	4015613548968

Induction wok 650, B400, 5kW

115099 | RRP* 6,698.- € | GTIN 4015613548975



- Material hob: Glass ceramic
- Diameter hob: 300 mm
- Output hob(s) max.: 5 kW
- Power load: 5 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC
- Size: W 400 x D 650 x H 295 mm
- Weight: 24.2 kg

CNS 18/10

Electric frying pan 650, 12,5L,W400

115245 | RRP* 2,449.- € | GTIN 4015613549033



- Material pan: Stainless steel
- Content: 12,5 litre(s)
- Power load: 3,9 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 400 x D 650 x H 295 mm
- Weight: 22.7 kg

CNS 18/10

Roast fryer 650, W400, TU



- Grease collection tank: Yes
- Equipment connection: 3 NAC

	Size heating surpface	Number of heating zones	Power load	Size	Weight	Code-No.	RRP*	GTIN
Roast fryer 650, W400, TU	W 250 mm D 420 mm	1	4,08 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	21.8 kg	115137	2,998.- €	4015613549002
Electric roast fryer 650, B800, TG	W 540 mm D 420 mm	2	8,16 kW 400 V 50/60 Hz	W 800 mm D 650 mm H 295 mm	35 kg	115141	4,449.- €	4015613632438

Multi-fryer 650, W400, TU, OBU



- Material crucible: CNS 18/10
- Number of heating zones: 1
- Grease release tap: Yes
- Sub-counter unit type: Open
- Including: 1 collection tray 1/1 GN, 150 mm deep
- Equipment connection: 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	3,998.- €	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	4,898.- €	4015613549194

Lava rock grill, gas 650, B400



- Number of grills areas: 1
- Height-adjustable grid: No
- Ignition type: Piezo ignition
- Including: Lava stones for first filling
- Gas type: Liquid gas
  Natural gas nozzles are enclosed

	Size grill plates	Number of heating zones	Power	Size	Weight	Code-No.	RRP*	GTIN
Lava rock grill, gas 650, B400	W 330 mm D 580 mm	1	7 kW	W 400 mm D 650 mm H 295 mm	36 kg	1151583	2,498.- €	4015613549040
Lava rock grill 650, B800	W 660 mm D 580 mm	2	14 kW	W 800 mm D 650 mm H 295 mm	69.2 kg	1151593	3,449.- €	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
- Size: W 330 x D 580 x H 60 mm
- Weight: 3.6 kg
- GTIN: 4015613669946

1151580 RRP* 498.- €



Lava rock 7kg

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

100611 RRP* 57.- €



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

Griddle plate 650, W400, smooth



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

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



	Roasting surface design	Size heating surpface	Number of heating zones	Power load	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 650, W400, smooth	Smooth	W 396 mm D 555 mm	1	3,9 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	36 kg	115108	2,098.- €	4015613549125
Griddle plate 650, W600, smooth	Smooth	W 596 mm D 555 mm	2	7,8 kW 400 V 50/60 Hz	W 600 mm D 650 mm H 295 mm	51 kg	115109	2,798.- €	4015613549132
Griddle plate 650, W600, 1/2-1/2	1/2 smooth, 1/2 ribbed	W 596 mm D 555 mm	2	7,8 kW 400 V 50/60 Hz	W 600 mm D 650 mm H 295 mm	51 kg	115120	2,949.- €	4015613549149

Griddle plate 650 400G-G



- Material roasting surface
- Ignition type
- Temperature range
- Properties
- Gas type

Steel
Piezo ignition
80 °C to 280 °C
Grease collection tank
Splash protection
Liquid gas
Natural gas nozzles are enclosed



	Roasting surface design	Size heating surpface	Number of heating zones	Power	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 650 400G-G	Smooth	W 395 mm D 515 mm	1	6,5 kW	W 400 mm D 650 mm H 295 mm	35 kg	1152263	2,098.- €	4015613760667
Griddle plate 650 600G-G	Smooth	W 595 mm D 515 mm	2	13 kW	W 600 mm D 650 mm H 295 mm	49.8 kg	1152273	2,998.- €	4015613760650
Griddle plate 650 600G-GR	1/2 smooth, 1/2 ribbed	W 595 mm D 515 mm	2	13 kW	W 600 mm D 650 mm H 295 mm	49.4 kg	1152293	3,149.- €	4015613764221

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* 159.- €

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



- Beaker capacity: 10 litre(s)
- Grease release tap: Yes
- Heating element: Can be swivelled
- Equipment connection: 3 NAC



	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 650, W400, 10L	1	1	9 kW 400 V 50/60 Hz	W 400 mm D 650 mm H 295 mm	20.1 kg	115204	1,998.- €	4015613549071
Deep fat fryer 650, W600, 2x10L	2	2	18 kW 400 V 50/60 Hz	W 600 mm D 650 mm H 295 mm	32 kg	115205	3,298.- €	4015613549088

Gas deep fat fryer 650, 8L, TG



- Beaker capacity: 8 litre(s)
- Temperature range: 120 °C to 180 °C
- Grease release tap: Yes
- Ignition type: Piezo ignition
- Gas type: Liquid gas

Natural gas nozzles are enclosed

	Number of tanks	Number of baskets	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas deep fat fryer 650, 8L, TG	1	1	7 kW	W 400 mm D 650 mm H 295 mm	24.6 kg	1152103	2,698.- €	4015613702940
Gas deep fat fryer 650, 2x8L, TG	2	2	14 kW	W 600 mm D 650 mm H 295 mm	42.4 kg	1152113	4,598.- €	4015613702957

Component parts

Substit.basket d.fat fryer 650, 8L

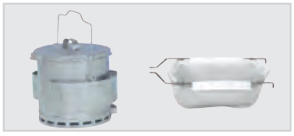
- Size basket: W 190 x D 338 x H 110 mm
- Size: W 200 x D 588 x H 225 mm
- Weight: 0.97 kg
- GTIN: 4015613665313

158616 RRP* 98.- €

Substit.basket d.fat fryer 650, 10L

- Size basket: W 163 x D 295 x H 110 mm
- Size: W 176 x D 550 x H 233 mm
- Weight: 0.9 kg
- GTIN: 4015613658759

158610 RRP* 149.- €



▶ Fatsafe
Frying fat filter
page 102

Warmer 650, W400, 1/1GN, TU

115115 RRP* 1,598.- € GTIN 4015613549095



- Basin size, GN format: 1/1 GN
- Power load: 2 kW | 230 V | 50/60 Hz
- Size: W 400 x D 650 x H 295 mm
- Weight: 19.2 kg

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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	1,649.- €	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	2,098.- €	4015613548999

Pasta cooker 650, B600, 28L, 3K

115138 RRP* 3,498.- € GTIN 4015613549064



- Number of tanks: 1
- Beaker capacity: 28 litre(s)
- Number of baskets: 3
- Properties: With water supply and drain cock
- 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

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* 119.- €

Workelement 650, W400



	Size	Weight	Code-No.	RRP*	GTIN
Workelement 650, W400	W 400 x D 650 x H 295 mm	12.8 kg	115116	598.- €	4015613549224
Work element 650, W600	W 600 x D 650 x H 295 mm	21 kg	115113	698.- €	4015613549217

Sink 650, W600, TU

115114 RRP* 1,449.- € GTIN 4015613549200



- Size basin: W 500 x D 400 x H 150 mm
- Sink tap: Single hole sink mixer 1/2"
- Water outlet: 1 1/2"
- Properties: With basin panelling
- Size: W 600 x D 650 x H 295 mm
- Weight: 15.6 kg

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

Open base unit, 650, W400, SS



CNS 18/10

- Sub-counter unit type: Open
- Height-adjustable feet: Yes
- Height adjustable: 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	549.- €	4015613432847
Open base unit, 650, W600, SS	W 600 x D 535 x H 560 mm	11.6 kg	112021	598.- €	4015613432854
Open base unit, 650, W700, SS	W 700 x D 535 x H 560 mm	12.4 kg	112121	659.- €	4015613550237
Open base unit, 650, W800, SS	W 800 x D 535 x H 560 mm	17.8 kg	112022	729.- €	4015613432861
Open base unit, 650, W1000, SS	W 1,000 x D 535 x H 560 mm	17.2 kg	112023	798.- €	4015613432878

Component parts

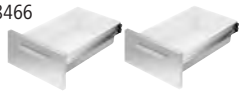
Device linking strip 650

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

110036 RRP* 49.- €

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: 9.12 kg
- GTIN: 4015613688466



112035 RRP* 929.- €

Door 650, W400, universal

- Size: W 395 x D 395 x H 45 mm
- Weight: 2.5 kg
- GTIN: 4015613559995



112025 RRP* 298.- €

Door 650, W600, universal

- Size: W 595 x D 395 x H 45 mm
- Weight: 3.5 kg
- GTIN: 4015613560007



112026 RRP* 329.- €

Shelf 650, W400

- Size: W 360 x D 525 x H 30 mm
- Weight: 1.55 kg
- GTIN: 4015613432939



112030 RRP* 149.- €

Shelf 650, W600

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



112031 RRP* 169.- €

COMPONENT PARTS - ONLY REQUIRED WHEN USING GAS AND ELECTRIC APPLIANCES AT THE SAME TIME

Flue 650-40

- Material: Stainless steel
- Size: W 400 x D 50 x H 380 mm
- Weight: 1.97 kg
- GTIN: 4015613822310

158617 RRP* 185.- €

Flue 650-60

- Material: Stainless steel
- Size: W 600 x D 50 x H 380 mm
- Weight: 2.76 kg
- GTIN: 4015613822327

158618 RRP* 195.- €

Flue 650-80

- Material: Stainless steel
- Size: W 800 x D 50 x H 380 mm
- Weight: 3.5 kg
- GTIN: 4015613822761

158619 RRP* 225.- €

Flue 650-70

- Material: Stainless steel
- Size: W 700 x D 50 x H 580 mm
- Weight: 3.22 kg
- GTIN: 4015613822860

158620 RRP* 209.- €

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

Series 700



Simply indestructible and thought through down to the last detail – Series 700.

The professional series made of sturdy stainless steel 18/10 forms the basis for every large kitchen.
Reliable, user-friendly and high-performance - thanks to the modular design, the devices can be tuned to individual needs.



▶ 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



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

330 x 270 mm
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	1,919.- €	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	3,019.- €	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	4,049.- €	4015613771434

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

Gas range 70040 EB11



- Number of hobs: 4
- Large hobs: 330 x 270 mm
- Distribution of hobs: 2 x 6,2 kW, 2 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 800 x D 700 x H 850 mm

	Oven type	Oven functions	Gastronorm	Connected load oven	Power	Weight	Code-No.	RRP*	GTIN
Gas range 70040 EB11	Electro	Circulating air	1/1 GN	3,65 kW 400 V 3 NAC	29,4 kW	103.4 kg	2851241	4,749.- €	4015613771441
Gas range 70040 EB21	Electro	Upper / lower heat	2/1 GN	5,4 kW 400 V 3 NAC	29,4 kW	111 kg	2851271	5,098.- €	4015613771465
Gas range 70040 GB21	Gas	Lower heat	2/1 GN	7,5 kW	36,9 kW	115.4 kg	2851251	4,449.- €	4015613771458

Gas range 70060 EB11



- Number of hobs: 6
- Large 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
- Sub-counter unit type: Leaf door
- Size base unit: W 350 x D 600 x H 400 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
- Size: W 1,200 x D 700 x H 850 mm

	Oven type	Oven functions	Gastronorm	Connected load oven	Power	Weight	Code-No.	RRP*	GTIN
Gas range 70060 EB11	Electro	Circulating air	1/1 GN	3,65 kW 400 V 3 NAC	44,1 kW	133.8 kg	2851361	5,949.- €	4015613771489
Gas range 70060 GB21	Gas	Lower heat	2/1 GN	7,5 kW	51,6 kW	149 kg	2851261	5,898.- €	4015613771472

Gas range 70060 GB1050

2851371 | RRP* 6,598.- € | GTIN 4015613771496



- Number of hobs: 6
- Large 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 1050 x D 530 x H 300 mm
- Oven connected load: 13,5 kW
- 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

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

Cerane range 700, 2 HTzon., OBU



- Material hob: SCHOTT CERAN®
- Sub-counter unit type: Open
- Height adjustable: 850 mm to 900 mm
- Equipment connection: 3 NAC

	Number of hobs	Large hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Cerane range 700, 2 HTzon., OBU	2	2 x Ø 210 mm	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	2,398.- €	4015613484358
Cerane range 700, 4 HTzon., OBU	4	4 x Ø 210 mm	4 x 2,3 kW	9,2 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	50 kg	287420	3,698.- €	4015613484365

Electric range 700, 4 HTzon., EBO

287431 | RRP* 5,598.- € | GTIN 4015613697475



- Number of hobs: 4
- Large hobs: 4 x Ø 210 mm
- Distribution of hobs: 4 x 2.3 kW
- Material hob: SCHOTT CERAN®
- Oven type: Electro
- Oven functions: Circulating air
- Material cooking chamber: Stainless steel
- Gastronorm: 1/1 GN
- Oven connected load: 3.6 kW
- Height adjustable: 850 mm to 900 mm
- Power load: 12,85 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC
- Size: W 800 x D 700 x H 850 mm
- Weight: 83.2 kg

Electric range 700, W400, 2PL,OBU



- Large hobs: Ø 220 mm
- Height adjustable: 850 mm to 900 mm
- Available on request: With square hobs
- Equipment connection: 3 NAC

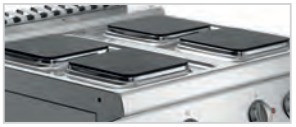
	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric range 700, W400, 2PL,OBU	2	2 x 2,6 kW	5,2 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	36 kg	286102	1,498.- €	4015613484303
Electric range 700, W800, 4PL,OBU	4	4 x 2,6 kW	10,4 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	50 kg	286104	2,198.- €	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	2,849.- €	4015613484327

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

Electric range 700, B800, 4PL, EBO



- Number of hobs: 4
- Oven type: Electro
- Material cooking chamber: Stainless steel
- Height adjustable: 850 mm to 900 mm
- Equipment connection: 3 NAC
- Size: W 800 x D 700 x H 850 mm



▶ Code-No.286234W - available on request with square hobs

	Large hobs	Oven functions	Gastronorm	Oven connected load	Power load	Weight	Code-No.	RRP*	GTIN
Electric range 700, B800, 4PL, EBO	4 x Ø 220 mm	Circulating air	1/1 GN	3.65 kW	14,05 kW 400 V 50 Hz	89.4 kg	286225	4,298.- €	4015613697482
Electric range 700,W800, 4b,EO	4 x 220 x 220 mm	Circulating air	1/1 GN	3.65 kW	14,05 kW 400 V 50 Hz	100.6 kg	286326	5,249.- €	4015613697505
Electric range 700, W800, 4PL, eIO	4 x Ø 220 mm	Upper / lower heat	2/1 GN	5,4 kW	15,8 kW 400 V 50/60 Hz	106 kg	286234W	4,198.- €	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
- Size base unit: W 350 x D 600 x H 400 mm
- 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

	Large hobs	Weight	Code-No.	RRP*	GTIN
Electric range 700, B1200, 6Pl, EBO	6 x Ø 220 mm	112.8 kg	286247	4,898.- €	4015613697499
Electric range 700, B1200, 6PL, EBO	6 x 220 x 220 mm	128.8 kg	286347	6,449.- €	4015613697512

Induction range 700 2FLOU-1



- Large hobs: Ø 220 mm
- Material hob: SCHOTT CERAN®
- Number of output levels: 9
- Sub-counter unit type: Open
- Height adjustable: 850 mm to 900 mm
- 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	7,949.- €	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	14,998.- €	4015613696096

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Workelement 700, W400, OBU



- Sub-counter unit type: Open
- 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	1,298.- €	4015613484716
Workelement 700, W800, OBU	–	–	W 800 mm D 700 mm H 850 mm	37 kg	284007	1,498.- €	4015613484709

Bain Marie 700, W400, OBU, wWI



- Number of tanks: 1
- Depth GN container max.: 150 mm
- Temperature range: 30 °C to 90 °C
- Water drain tap: Yes
- Water supply tap: Yes
- Sub-counter unit type: Open
- Height adjustable: 850 mm to 900 mm
- Not included in delivery: 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	1,949.- €	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	2,598.- €	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

286710 RRP* 4,449.- € GTIN 4015613488233



- Material crucible: CNS 18/10
- Content: 12 litre(s)
- Number of heating zones: 1
- Sub-counter unit type: Open
- Height adjustable: 850 mm to 900 mm
- Including: 1 plug, 1 collection tray 1/1 GN, 100 mm deep
- Power load: 5 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC
- Size: W 400 x D 700 x H 850 mm
- Weight: 52 kg

Griddle plate 700, W400 smooth



- Material roasting surface: Steel
- Sub-counter unit type: Open
- Height adjustable: 850 mm to 900 mm
- Equipment connection: 3 NAC



	Roasting surface design	Size heating surpface	Number of heating zones	Power load	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate 700, W400 smooth	Smooth	W 320 mm D 445 mm	1	5 kW 400 V 50/60 Hz	W 400 mm D 700 mm H 850 mm	44.2 kg	286506	2,798.- €	4015613610962
Griddle plate 700, W400, grooved	Ribbed	W 320 mm D 445 mm	1	5 kW 400 V 50/60 Hz	W 400 mm D 700 mm H 850 mm	46 kg	286507	2,898.- €	4015613610979
Griddle plate 700, W800, smooth	Smooth	W 720 mm D 445 mm	2	10 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	70.8 kg	286508	4,098.- €	4015613610993
Griddle plate 700, W800 1/2-1/2,OBU	1/2 smooth, 1/2 ribbed	W 720 mm D 445 mm	2	10 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	72 kg	286509	4,249.- €	4015613611013

Griddle plate gas 700, W400, smooth



- Material roasting surface: Steel
- Ignition type: Piezo ignition
- Sub-counter unit type: Open
- Height adjustable: 850 mm to 900 mm
- Gas type: Natural gas H

Liquid gas and natural gas L-nozzles are enclosed



	Roasting surface design	Size heating surpface	Number of heating zones	Power	Size	Weight	Code-No.	RRP*	GTIN
Griddle plate gas 700, W400, smooth	Smooth	W 320 mm D 445 mm	1	7 kW	W 400 mm D 700 mm H 850 mm	46.6 kg	2855061	2,749.- €	4015613610948
Griddle plate gas 700,W400, grooved	Ribbed	W 320 mm D 445 mm	1	7 kW	W 400 mm D 700 mm H 850 mm	44.6 kg	2855071	2,849.- €	4015613610955
Griddle plate gas 700, W800, smooth	Smooth	W 720 mm D 445 mm	2	14 kW	W 800 mm D 700 mm H 850 mm	77.2 kg	2855081	3,998.- €	4015613610986
Griddle plate gas 700,W800, 1/2-1/2	1/2 smooth, 1/2 ribbed	W 720 mm D 445 mm	2	14 kW	W 800 mm D 700 mm H 850 mm	76.9 kg	2855051	4,149.- €	4015613611006

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Component parts

Sealing plug

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



286099 RRP* 93.- €

Splash guard ser. 700, 400 mm

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



285071 RRP* 89.- €

Splash guard Series 700, 800mm

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



285076 RRP* 98.- €

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



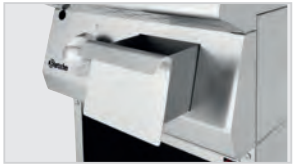
529723 RRP* 3.50 €

Lava stone grill 700VR G90



Type of grid	V-grille (for meat)
Number of grills areas	1
Height-adjustable grid	Yes
Number of heating zones	1
Ignition type	Piezo ignition
Sub-counter unit type	Open
Height adjustable	850 mm to 900 mm
Gas type	Natural gas H Liquid gas and natural gas L-nozzles are enclosed





	Size grill plates	Including	Power	Size	Weight	Code-No.	RRP*	GTIN
Lava stone grill 700VR G90	W 350 mm D 530 mm	Lava stones for first filling (5 kg)	9 kW	W 400 mm D 700 mm H 850 mm	54 kg	2856211	3,259.- €	4015613702964
Lava stone grill 700VR G180	W 750 mm D 530 mm	Lava stones for first filling (10 kg)	18 kW	W 800 mm D 700 mm H 850 mm	65 kg	2856311	4,198.- €	4015613714134

Component parts

Lava rock 7kg

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



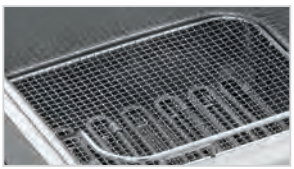
100611 RRP* 57.- €

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

Deep fat fryer 700, W400, 15L



- Temperature range: 100 °C to 190 °C
- Grease release tap: Yes
- Height adjustable: 850 mm to 900 mm
- Cold zone: Yes
- Equipment connection: 3 NAC





700-E2110



- ▶ Indicator lamp for reached oil temperature
- ▶ Heating element: Can be swivelled

	Number of tanks	Beaker capacity	Number of baskets	Sub-counter unit type	Power load	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 700, W400, 15L	1	15 litre(s)	2	Leaf door	15 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	39.6 kg	286917	2,898.- €	4015613486208
Deep fat fryer 700, W400, 2x9L	2	9 litre(s)	2	Leaf door	15 kW 400 V 50 Hz	W 400 mm D 700 mm H 850 mm	41.8 kg	286925	4,098.- €	4015613486222
Deep-fat fryer 700-E2110	2	11 litre(s)	2	Open	17,4 kW 400 V 50 Hz	W 600 mm D 700 mm H 850 mm	47.8 kg	286921	4,249.- €	4015613767475
Deep fat fryer 700, W800, 2x15L	2	15 litre(s)	3 (1 x large, 2 x small)	Leaf door	30 kW 400 V 50 Hz	W 800 mm D 700 mm H 850 mm	74.5 kg	286922	4,998.- €	4015613486215

Component parts

Deep frying basket 700 9L

- Size basket: W 110 x D 278 x H 104 mm
- Size: W 546 x D 110 x H 271 mm
- Weight: 0.8 kg
- GTIN: 4015613749150

286994 RRP* 85.- €

Deep frying basket 700 15L-SE

- Size basket: W 130 x D 280 x H 135 mm
- Size: W 550 x D 130 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
- Size: W 550 x D 270 x H 270 mm
- Weight: 1.08 kg
- GTIN: 4015613658810

295953 RRP* 119.- €

Deep frying basket 700-E2110

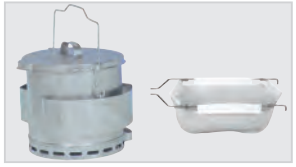
- Size basket: W 195 x D 285 x H 100 mm
- Size: W 198 x D 530 x H 250 mm
- Weight: 0.83 kg
- GTIN: 4015613816197

286924 RRP* 135.- €

Door 700-E2110

- Door hinge side: Left / right
- Size: W 595 x D 80 x H 460 mm
- Weight: 5.4 kg
- GTIN: 4015613800288

285052 RRP* 298.- €



▶ Fatsafe Frying fat filter page 102

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Deep fat fryer gas, 700, W400, 15L



- Ignition type: Piezo ignition
- Temperature range: 100 °C to 190 °C
- Grease release tap: Yes
- Sub-counter unit type: Leaf door
- Height adjustable: 850 mm to 900 mm
- Properties: Basin with large cold zone
- Gas type: 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	3,198.- €	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	3,998.- €	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	5,398.- €	4015613486192

Component parts

Deep frying basket 700 7L

- Size basket: W 113 x D 255 x H 111 mm
- Size: W 535 x D 120 x H 257 mm
- Weight: 0.75 kg
- GTIN: 4015613822822

286992 RRP* 105.- €

Deep frying basket 700 15L-SG

- Size basket: W 120 x D 270 x H 110 mm
- 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
- 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: 9.85 kg
- GTIN: 4015613489124

2952720 RRP* 235.- €



▶ Deep fat fryer gas, 700 W800, 2x15L Code-No.2859271
▶ Important information: The installation is only approved with an exhaust chimney

Electric warmer 700

286628 RRP* 1,998.- € GTIN 4015613701400



- Basin size, GN format: 1/1 GN
- Depth tank: 150 mm
- Heat source: Ceramic radiant heater
- Sub-counter unit type: Open
- Height adjustable: 850 mm to 900 mm
- Power load: 0,75 kW | 230 V | 50 Hz
- Size: W 400 x D 700 x H 850 mm
- Weight: 28.4 kg

Pasta cooker 700, W400, 24L



• Basin size, GN format	2/3 GN
• Beaker capacity	24 litre(s)
• Sub-counter unit type	Leaf door
• Height adjustable	850 mm to 900 mm
• Properties	Water supply and drain cock installed
• Not included in delivery	Baskets
• Equipment connection	3 NAC

	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	2,998.- €	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	4,998.- €	4015613484600

Pasta cooker, gas 700, W400 24L



• Basin size, GN format	2/3 GN
• Beaker capacity	24 litre(s)
• Ignition type	Piezo ignition
• Sub-counter unit type	Leaf door
• Height adjustable	850 mm to 900 mm
• Properties	Water supply and drain cock installed
• Not included in delivery	Baskets
• Gas type	Natural gas H Liquid gas and natural gas L-nozzles are enclosed

	Number of tanks	Power	Size	Weight	Code-No.	RRP*	GTIN
Pasta cooker, gas 700, W400 24L	1	8,7 kW	W 400 mm D 700 mm H 850 mm	45 kg	2853051	2,998.- €	4015613484563
Pasta cooker, gas 700, W800 2x24L	2	17,4 kW	W 800 mm D 700 mm H 850 mm	75 kg	2853101	5,149.- €	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: 1.16 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: 1.16 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.- €

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Tilting frying pan 700 E51LHK



- Material crucible: Stainless steel, Duplex base
- Size crucible: W 670 x D 400 x H 190 mm
- Content: 60 litre(s)
- Useful content: 52 litre(s)
- Temperature range: 50 °C to 300 °C
- Water supply tap: Yes
- Water connection: 3/4"
- Height adjustable: 850 mm to 900 mm
- Properties: Hinged lid that can be opened upwards
- Equipment connection: 3 NAC
- Size: 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	6,849.- €	4015613776965
Tilting frying pan 700 E51LEK	Electro-motor	10,25 kW | 400 V | 50 Hz	107 kg	286613	7,149.- €	4015613776972

Tilting frying pan 700 G51LHK



- Material crucible: Stainless steel, Duplex base
- Size crucible: W 670 x D 400 x H 190 mm
- Content: 60 litre(s)
- Useful content: 52 litre(s)
- Ignition type: Piezo ignition
- Temperature range: 50 °C to 300 °C
- Water supply tap: Yes
- Water connection: 1/2"
- Height adjustable: 850 mm to 900 mm
- Properties: Hinged lid that can be opened upwards
- Gas type: Natural gas H, Liquid gas and natural gas L-nozzles are enclosed
- Connected load gas: 12,5 kW
- Size: 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	6,998.- €	4015613737751
Tilting frying pan 700 E51LEK	Electro-motor	0,25 kW | 230 V | 50 Hz	109.4 kg	2856031	7,498.- €	4015613776958

Elec. boiling kettle, 700, 55L

286811 | RRP* 8,749.- € | GTIN 4015613577869

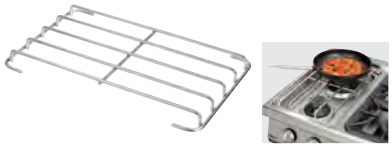


- Material boiler: CNS 18/10
- Content: 55 litre(s)
- Useful content: 50 litre(s)
- Heating type: Indirect
- Temperature control: 2 levels
- Water connection: 1/2"
- Height adjustable: 850 mm to 900 mm
- Properties: Automatic filling level check
- Power load: 9 kW \| 400 V \| 50 Hz
- Equipment connection: 3 NAC
- Size: W 800 x D 700 x H 850 mm
- Weight: 95 kg

Component parts

Sliding grid SS, Series 700

- Material: CNS 18/10
- Designed for: 2 hobs behind each other
- Size: W 560 x D 352 x H 40 mm
- Weight: 2.5 kg
- GTIN: 4015613520414



285086 RRP* 209.- €

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
- 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

- Door hinge side: Left / right
- Door hinge side can be changed: Yes
- 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

- 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* 1,349.- €

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: 2.91 kg
- GTIN: 4015613665986



285088 RRP* 235.- €

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Series 900



The 900 series and its high-quality and solid stainless steel version in CNS 18/10 is the ideal choice for modern professional kitchens with high standards. First-rate, flexible and high-performance.

Gas range, 4 burners, OBU



- Ignition type: Manual ignition
- Sub-counter unit type: Open
- Height adjustable: 900 mm to 950 mm
- Gas type: 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, 4 burners, OBU	4	1 x 3,5 kW 1 x 5 kW 2 x 8 kW	24,5 kW	W 800 mm D 900 mm H 900 mm	95 kg	2951131	3,698.- €	4015613682099
Gas range, 6 burners, OBU	6	1 x 3,5 kW 2 x 5 kW 3 x 8 kW	37,5 kW	W 1,200 mm D 900 mm H 900 mm	137.1 kg	2951121	5,149.- €	4015613682105

Gas range, 4 burners,el. oven,2/1GN



- Number of hobs: 4
- Distribution of hobs: 1 x 3,5 kW, 1 x 5 kW, 2 x 8 kW
- Ignition type: Manual ignition
- Size oven: W 655 x D 550 x H 300 mm
- Gastronorm: 2/1 GN
- Height adjustable: 900 mm to 950 mm
- Gas type: Natural gas H (20 mbar)
  Liquid gas (50 mbar) and natural gas nozzles L (20 mbar) are enclosed
- Size: W 800 x D 900 x H 900 mm

	Oven type	Connected load oven	Power	Weight	Code-No.	RRP*	GTIN
Gas range, 4 burners, el. oven,2/1GN	Electro	5,6 kW | 400 V | 3 NAC	24,5 kW	136.8 kg	2952271	5,398.- €	4015613682754
Gas range 900, W900, 4BR, gsO	Gas	8 kW	32,5 kW	146.4 kg	2952171	5,198.- €	4015613682747

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

Gas range, 6BRs,el. oven,2/1GN NS



- Number of hobs: 6
- Distribution of hobs: 1 x 3,5 kW, 2 x 5 kW, 3 x 8 kW
- Ignition type: Manual ignition
- Size oven: W 655 x D 550 x H 300 mm
- Gastronorm: 2/1 GN
- Size base unit: W 345 x D 835 x H 470 mm
- Height adjustable: 900 mm to 950 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 900 x H 900 mm

	Oven type	Connected load oven	Power	Weight	Code-No.	RRP*	GTIN
Gas range, 6BRs, el. oven,2/1GN NS	Electro	5,6 kW | 400 V | 3 NAC	37,5 kW	186.6 kg	2952481	7,149.- €	4015613682778
Gas range, 6BR, gsO 2/1GN, NS	Gas	8 kW	45,5 kW	195.9 kg	2952291	6,998.- €	4015613682761

Ceramic glass range, 2 HTzon., OBU



- Type of hobs: Glass ceramic
- Sub-counter unit type: Open
- Height adjustable: 900 mm to 950 mm
- Equipment connection: 3 NAC

	Number of hobs	Large hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Ceramic glass range, 2 HTzon., OBU	2	2 x Ø 265 mm	2 x 4 kW	8 kW 400 V 50/60 Hz	W 400 mm D 900 mm H 900 mm	36.8 kg	296411	3,298.- €	4015613672830
Ceramic glass range, 4 HTzon., OBU	4	4 x Ø 265 mm	4 x 4 kW	16 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	61.6 kg	296421	5,398.- €	4015613668543

Ceramic glass range,4HTzon,el.oven2/1GN

296431 | RRP* 6,898.- € | GTIN 4015613672847



- Number of hobs: 4
- Large hobs: Ø 265 mm
- Distribution of hobs: 4 x 4 kW
- Type of hobs: Glass ceramic
- Oven type: Electro
- Gastronorm: 2/1 GN
- Oven connected load: 5.6 kW
- Height adjustable: 900 mm to 950 mm
- Power load: 21,6 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 800 x D 900 x H 900 mm
- Weight: 101.6 kg

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

Electric range, 4 plates, OBU

296215 | RRP* 4,449.- € | GTIN 4015613673332



Number of hobs	4
Large hobs	300 x 300 mm
Distribution of hobs	4 x 4 kW
Sub-counter unit type	Open
Height adjustable	900 mm to 950 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	84.2 kg

Electric range 900, W900, 4PL,elO

296325 | RRP* 6,398.- € | GTIN 4015613668536



Number of hobs	4
Large hobs	300 x 300 mm
Distribution of hobs	4 x 4 kW
Oven type	Electro
Gastronorm	2/1 GN
Oven connected load	5.6 kW
Height adjustable	900 mm to 950 mm
Power load	21,6 kW | 400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 800 x D 900 x H 900 mm
Weight	125.2 kg

6 plate electrical range, EBO 2/1GN

296217 | RRP* 8,549.- € | GTIN 4015613672861



Number of hobs	6
Large hobs	300 x 300 mm
Distribution of hobs	6 x 4 kW
Oven type	Electro
Gastronorm	2/1 GN
Oven connected load	5,6 kW
Size base unit	W 345 x D 835 x H 470 mm
Height adjustable	900 mm to 950 mm
Power load	29,6 kW | 400 V | 50/60 Hz
Size	W 1,200 x D 900 x H 900 mm
Weight	172.6 kg

Induction range, 2 HTzon., OBU



Large hobs	Ø 270 mm
Material hob	Glass
Size cerane surface	W 320 x D 650 mm
Sub-counter unit type	Open
Height adjustable	900 mm to 950 mm
Properties	Heating zones can be controlled separately
Equipment connection	3 NAC

	Number of hobs	Distribution of hobs	Power load	Size	Weight	Code-No.	RRP*	GTIN
Induction range, 2 HTzon., OBU	2	2 x 5 kW	10 kW 400 V 50/60 Hz	W 400 mm D 900 mm H 900 mm	53.8 kg	296318	9,349.- €	4015613671000
Induction range, 4 HTzon., OBU	4	4 x 5 kW	20 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	84.6 kg	296319	15,998.- €	4015613672878

Electric bain marie, OBU



- Number of tanks: 1
- Depth GN container max.: 150 mm
- Temperature range: 30 °C to 90 °C
- Water drain tap: Yes
- Water supply tap: Yes
- Water connection: 3/4"
- Sub-counter unit type: Open
- Height adjustable: 900 mm to 950 mm
- Not included in delivery: GN containers
- Equipment connection: 3 NAC

	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric bain marie, OBU	1 x 1/1 GN + 1 x 1/3 GN	3,5 kW 230 V 50/60 Hz	W 400 mm D 900 mm H 900 mm	36.4 kg	296303	2,449.- €	4015613668567
Electric bain marie, OBU	2 x 1/1 GN + 2 x 1/3 GN	7 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	54.2 kg	296304	3,298.- €	4015613672915

Component parts

Intermediate bar 310

- Size: W 24 x D 324 x H 13 mm
- Weight: 0.11 kg
- GTIN: 4015613682723

296308 RRP* 29.- €

Intermediate bar 685

- Size: W 20 x D 685 x H 10 mm
- Weight: 1.5 kg
- GTIN: 4015613682716

296307 RRP* 45.- €

Work element, OBU



- Sub-counter unit type: Open
- Height adjustable: 900 mm to 950 mm

	Size	Weight	Code-No.	RRP*	GTIN
Work element, OBU	W 400 x D 900 x H 900 mm	27.8 kg	296105	1,149.- €	4015613672922
Neutral element, 900, W900, OU	W 800 x D 900 x H 900 mm	43.3 kg	296106	1,498.- €	4015613672939

Electric multi-fryer

296426 RRP* 6,449.- € GTIN 4015613672908



- Material crucible: CNS 18/10
- Content: 32 litre(s)
- Temperature range: 70 °C to 300 °C
- Sub-counter unit type: Open
- Height adjustable: 900 mm to 950 mm
- Including: 1 collection tray 1/2 GN, 200 mm deep
- Power load: 10 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 800 x D 900 x H 935 mm
- Weight: 98.2 kg

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

Electric griddle plate 900, W450, smooth



- Material roasting surface: Steel
- Sub-counter unit type: Open
- Height adjustable: 900 mm to 950 mm
- Equipment connection: 3 NAC



	Roasting surface design	Size heating surpface	Number of heating zones	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric griddle plate 900, W450, smooth	Smooth	W 355 mm D 760 mm	1	7,5 kW 400 V 50/60 Hz	W 400 mm D 900 mm H 900 mm	66.4 kg	296507	3,098.- €	4015613672946
Electric griddle plate, smooth, OBU	Smooth	W 755 mm D 760 mm	2	15 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	123 kg	296510	4,249.- €	4015613672960
Electric griddle plate, 1/2+1/2,OBU	1/2 smooth, 1/2 ribbed	W 755 mm D 760 mm	2	15 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	121.6 kg	296511	4,398.- €	4015613672977

Gas griddle plate, smooth, OBU



- Material roasting surface: Steel
- Ignition type: Piezo ignition
- Sub-counter unit type: Open
- Height adjustable: 900 mm to 950 mm
- Gas type: Natural gas H

Liquid gas and natural gas L-nozzles are enclosed

	Roasting surface design	Size heating surpface	Number of heating zones	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas griddle plate, smooth, OBU	Smooth	W 355 mm D 760 mm	1	9 kW	W 400 mm D 900 mm H 900 mm	63.8 kg	2955041	2,998.- €	4015613672953
Gas griddle plate, smooth	Smooth	W 755 mm D 760 mm	2	18 kW	W 800 mm D 900 mm H 900 mm	118 kg	2955081	3,898.- €	4015613668611
Gas griddle plate, 1/2 + 1/2, OBU	1/2 smooth, 1/2 ribbed	W 755 mm D 760 mm	2	18 kW	W 800 mm D 900 mm H 900 mm	115.2 kg	2955061	4,049.- €	4015613672984

Component parts

Sealing plug

- Material: Plastic
- Diameter: 40 mm
- Size: W 40 x D 40 x H 40 mm
- Weight: 0.07 kg
- GTIN: 4015613677033



286100 RRP* 63.- €

Splash guard 940

- Material: Stainless steel
- Size: W 400 x D 720 x H 98 mm
- Weight: 3.05 kg
- GTIN: 4015613676944



296072 RRP* 215.- €

Backsplash 980

- Material: Stainless steel
- Size: W 870 x D 713 x H 98 mm
- Weight: 4.1 kg
- GTIN: 4015613677026



296078 RRP* 229.- €

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

Electric standing deep fat fryer



- Beaker capacity: 20 litre(s)
- Grease release tap: Yes
- Sub-counter unit type: Leaf door
- Height adjustable: 900 mm to 950 mm
- Equipment connection: 3 NAC







	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Electric standing deep fat fryer	1	1	17,4 kW 400 V 50/60 Hz	W 400 mm D 900 mm H 900 mm	54.8 kg	296630	3,549.- €	4015613673011
El. standing deep fat fryer, 2 basins	2	2	34,8 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	88.8 kg	296970	6,198.- €	4015613673028

Gas standing deep fat fryer



- Beaker capacity: 20 litre(s)
- Grease release tap: Yes
- Power load: 0,005 kW | 230 V | 50/60 Hz
- Equipment connection: Pluggable
- Sub-counter unit type: Leaf door
- Height adjustable: 900 mm to 950 mm
- Gas type: Natural gas H

Liquid gas and natural gas L-nozzles are enclosed





	Number of tanks	Number of baskets	Connected load gas	Size	Weight	Code-No.	RRP*	GTIN
Gas standing deep fat fryer	1	1	18 kW	W 400 mm D 900 mm H 900 mm	71.8 kg	2959961	3,949.- €	4015613670980
Gas standing deep fat fryer, 2 basins	2	2	36 kW	W 800 mm D 900 mm H 900 mm	124.6 kg	2959521	6,498.- €	4015613673035

Component parts

Substitute basket 20L, small

- Size basket: W 140 x D 450 x H 115 mm
- Size: W 140 x D 670 x H 225 mm
- Weight: 1.1 kg
- GTIN: 4015613677101

296633 RRP* 79.- €

Substitute basket 20L, large

- Size basket: W 290 x D 450 x H 115 mm
- Size: W 290 x D 670 x H 225 mm
- Weight: 1.25 kg
- GTIN: 4015613677118

296634 RRP* 98.- €

Flue 900XL

- Size: W 400 x D 170 x H 1,060 mm
- Weight: 13.6 kg
- GTIN: 4015613683010

285064 RRP* 419.- €

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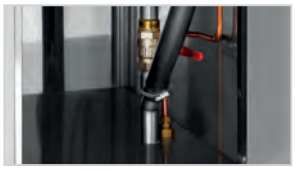
Electric pasta cooker, 1 basin

296311 | RRP* 3,698.- € | GTIN 4015613668581



Number of tanks	1
Basin size, GN format	1/1 GN
Beaker capacity	40 litre(s)
Sub-counter unit type	Leaf door
Height adjustable	900 mm to 950 mm
Properties	Water supply and drain cock installed
Not included in delivery	Baskets
Power load	9,6 kW | 400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 400 x D 900 x H 900 mm
Weight	45.2 kg





Gas pasta cooker, 1 basin

2953031 | RRP* 3,798.- € | GTIN 4015613673042



Number of tanks	1
Basin size, GN format	1/1 GN
Beaker capacity	40 litre(s)
Sub-counter unit type	Leaf door
Height adjustable	900 mm to 950 mm
Properties	Water supply and drain cock installed
Not included in delivery	Baskets
Gas type	Natural gas H Liquid gas and natural gas L-nozzles are enclosed
Power	13,9 kW
Size	W 400 x D 900 x H 900 mm
Weight	61.4 kg

Component parts

Pasta basket 1/3 GN, length

- Gastronorm: 1/3 GN
- Size basket: W 145 x D 290 x H 205 mm
- Size: W 145 x D 510 x H 340 mm
- Weight: 1.15 kg
- GTIN: 4015613677057



284124 | RRP* 155.- €

Pasta basket 1/3 GN

- Gastronorm: 1/3 GN
- Size basket: W 160 x D 290 x H 205 mm
- Size: W 160 x D 510 x H 335 mm
- Weight: 1.11 kg
- GTIN: 4015613677064



284114 | RRP* 169.- €

Pasta basket 1/6 GN

- Gastronorm: 1/6 GN
- Size basket: W 140 x D 140 x H 205 mm
- Size: W 260 x D 260 x H 305 mm
- Weight: 0.73 kg
- GTIN: 4015613677071



284117 | RRP* 109.- €

Gas lava rock grill, OBU



• Type of grid	V-grille (for meat)
• Number of grills areas	1
• Height-adjustable grid	Yes
• Ignition type	Piezo ignition
• Sub-counter unit type	Leaf door
• Height adjustable	900 mm to 950 mm
• Including	Lava stones for first filling
• Gas type	Natural gas H
	Liquid gas and natural gas L-nozzles are enclosed

	Size grill plates	Number of heating zones	Filling quantity lava stones	Power	Size	Weight	Code-No.	RRP*	GTIN
Gas lava rock grill, OBU	W 350 mm D 505 mm	1	7 kg	12 kW	W 400 mm D 900 mm H 900 mm	49.7 kg	2954521	2,849.- €	4015613672991
Gas lava rock grill, OBU	W 750 mm D 505 mm	2	21 kg	24 kW	W 800 mm D 900 mm H 900 mm	103 kg	2954631	4,598.- €	4015613673004

Component parts

Round bar grid for fish

- Type of grid: Round grille (for fish)
- Size grill plates: W 350 x D 505 mm
- Size: W 373 x D 548 x H 42 mm
- Weight: 6 kg
- GTIN: 4015613681917



296472 RRP* 359.- €

V-grid for meat

- Type of grid: V-grille (for meat)
- Size grill plates: W 350 x D 505 mm
- Size: W 373 x D 617 x H 32 mm
- Weight: 2.64 kg
- GTIN: 4015613681894



296471 RRP* 319.- €

Lava rock 7kg

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



100611 RRP* 57.- €

Round bar grid for fish

- Type of grid: Round grille (for fish)
- Size grill plates: W 750 x D 505 mm
- Size: W 377 x D 550 x H 45 mm
- Weight: 12 kg
- GTIN: 4015613681924



296474 RRP* 798.- €

V-grid for meat

- Type of grid: V-grille (for meat)
- Size grill plates: W 750 x D 505 mm
- Size: W 612 x D 772 x H 30 mm
- Weight: 4 kg
- GTIN: 4015613681900



296473 RRP* 529.- €

Tilting frying pan 900 E87LEK



• Material crucible	Stainless steel
• Size crucible	W 720 x D 610 x H 225 mm
• Content	87 litre(s)
• Useful content	70 litre(s)
• Temperature range	100 °C to 300 °C
• Water supply tap	Yes
• Water connection	Connection valve for hot and cold water Ø 12 mm
• Height adjustable	900 mm to 950 mm
• Equipment connection	3 NAC
• Size	W 800 x D 900 x H 900 mm

	Tilting device	Power load	Weight	Code-No.	RRP*	GTIN
Tilting frying pan 900 E87LEK	Electro-motor	10,2 kW 400 V 50/60 Hz	162 kg	296677	11,449.- €	4015613745541
Tilting frying pan 900 E87LHK	Manual	9,9 kW 400 V 50/60 Hz	150 kg	296607	9,398.- €	4015613745558

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El. boil.kettle, 100L



• Material boiler	Double-walled
• Heating type	Indirect
• Water connection	Connection valve for hot and cold water Ø 10 mm
• Height adjustable	900 mm to 950 mm
• Properties	Automatic filling level check
• Equipment connection	3 NAC
• Size	W 800 x D 900 x H 900 mm





	Content	Useful content	Power load	Weight	Code-No.	RRP*	GTIN
El. boil.kettle, 100L	117 litre(s)	100 litre(s)	16 kW 400 V 50/60 Hz	139.6 kg	296910	10,298.- €	4015613673141
El. boil.kettle, 135L	152 litre(s)	135 litre(s)	18 kW 400 V 50/60 Hz	145.8 kg	296911	10,598.- €	4015613673158

Component parts

Grill plate 900-R

- Material: Cast iron
- Roasting surface design: Ribbed
- Size: W 390 x D 390 x H 17 mm
- Weight: 10.64 kg
- GTIN: 4015613676920



296051 RRP* 429.- €

Frying plate 900-G

- Material: Cast iron
- Roasting surface design: Smooth
- Size: W 390 x D 390 x H 19 mm
- Weight: 10.76 kg
- GTIN: 4015613676937



296056 RRP* 359.- €

Support ring for small pots

- Size: W 260 x D 260 x H 18 mm
- Weight: 0.3 kg
- GTIN: 4015613676906



296086 RRP* 36.- €

Door 900, right stop

- Door hinge side: Right
- Size: W 391 x D 95 x H 501 mm
- Weight: 3.92 kg
- GTIN: 4015613680811



296014 RRP* 289.- €

Door 900, left stop

- Door hinge side: Left
- Size: W 391 x D 95 x H 501 mm
- Weight: 3.92 kg
- GTIN: 4015613680828



296015 RRP* 289.- €

Swivel castors 4S900

- Swivel casters: 4 swivel casters, 2 with brake
- Diameter casters: 125 mm
- Load-bearing capacity max., each: 100 kg
- Size: W 145 x D 155 x H 160 mm
- Weight: 3.34 kg
- GTIN: 4015613680804



295088 RRP* 298.- €

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



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.

Cerane range 600, 5 HTzones, elO

155660 | RRP* 2,849.- € | GTIN 4015613469621



Number of hobs	5
Large hobs	1 x Ø 120/210 mm, 1x Ø 170/265 mm, 1 x 210 mm, 2 x 145 mm
Distribution of hobs	1 x 0,7/2,1 kW, 1x 1,4/2,2 kW, 1 x 2,2 kW, 2 x 1,2 kW
Material hob	Glass
Oven type	Electro
Multifunctional oven	Yes
Material cooking chamber	Enamelled
Oven volume	100 litre(s)
Temperature range	50 °C to 250 °C
Oven connected load	2,5 kW
Including	1 baking tray 2 grilles
Power load	11,4 kW | 400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 900 x D 600 x H 890 mm
Weight	76 kg

Baking tray

- Material: Steel plate, Enamelled
- Size: W 666 x D 376 x H 25 mm
- Weight: 1.95 kg
- GTIN: 4015613721330

150958 | RRP* 36.- €

Oven grid

- Size: W 666 x D 360 x H 19 mm
- Weight: 1.01 kg
- GTIN: 4015613656557

150606 | RRP* 26.- €

Induction range 6K-EBMF

286426 | RRP* 3,849.- € | GTIN 4015613772943



With its smart black design, this induction range enhances any kitchen. With 6 hobs and a large electric oven, a large cooking space for preparing tasty meals is not all it offers. In addition, the versatility of this multi-functional oven really impresses customers when it comes to selecting the perfect cooking programme.

Material	Steel
Number of hobs	6
Large hobs	225 x 225 mm
Distribution of hobs	6 x 3 kW
Material hob	Glass
Oven type	Electro
Multifunctional oven	Yes
Material cooking chamber	Enamelled
Oven volume	98 litre(s)
Temperature range	50 °C to 250 °C
Oven connected load	2.45 kW
Including	1 baking tray 2 grilles
Height adjustable	900 mm to 940 mm
Power load	10,5 kW | 400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 900 x D 600 x H 900 mm
Weight	99.6 kg

Baking tray

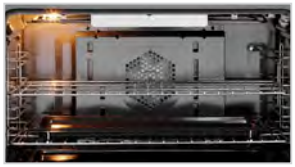
- Material: Steel plate, Enamelled
- Size: W 666 x D 376 x H 25 mm
- Weight: 1.95 kg
- GTIN: 4015613721330

150958 | RRP* 36.- €

Oven grid 6K-EBMF

- Material: Stainless steel
- Size: W 665 x D 330 x H 15 mm
- Weight: 0.95 kg
- GTIN: 4015613814919

150959 | RRP* 35.- €



Gas range BGH 600-520

1519811 RRP* 1,598.- € GTIN 4015613707198



• Number of hobs	5
• Large hobs	4 x 230 x 270 mm, 1 x Ø 350 mm
• Distribution of hobs	1 x 1 kW, 1 x 3 kW, 2 x 1.75 kW, 1 x 3.8 kW
• Gas burner	Single burner
	Triple ring burner
• Ignition type	Electronic one-hand ignition
• Oven type	Electro
• Multifunctional oven	Yes
• Material cooking chamber	Enamelled
• Oven volume	104 litre(s)
• Temperature range	50 °C to 250 °C
• Connected load oven	2,5 kW | 230 V | Pluggable
• Including	1 baking tray
	2 grilles
• Height adjustable	850 mm to 900 mm
• Gas type	Natural gas H (20 mbar)
	Propane nozzles (50 mbar) and natural gas nozzles L (20 mbar) are enclosed
• Power	11,3 kW
• Size	W 900 x D 600 x H 900 mm
• Weight	64 kg

Baking tray

- Size: W 666 x D 376 x H 25 mm
- Weight: 1.95 kg
- GTIN: 4015613721330

150958 RRP* 36.- €

Oven grid

- Size: W 666 x D 360 x H 19 mm
- Weight: 1.01 kg
- GTIN: 4015613656557

150606 RRP* 26.- €



Gas range GHU 4110

2819991 RRP* 2,998.- € GTIN 4015613616940



• Number of hobs	4
• Distribution of hobs	2 x 3,5 kW, 2 x 7 kW
• Gas burner	Two-circle burner
• Ignition type	Manual ignition
• Oven type	Electro
• Oven functions	Circulating air
• Gastronorm	1/1 GN
• Temperature range	50 °C to 300 °C
• Connected load oven	3,1 kW | 230 V | Pluggable
• Including	2 baking trays
	1 grille
• Height adjustable	850 mm to 910 mm
• Gas type	Natural gas H (20 mbar)
	Liquid gas nozzles (50 mbar) are enclosed
• Power	21 kW
• Size	W 700 x D 700 x H 850 mm
• Weight	100.8 kg

Tray 1/1GN, 20 mm

- Gastronorm: 1/1 GN
- Size: W 530 x D 325 x H 20 mm
- Weight: 1.45 kg
- GTIN: 4015613271729

A101185 RRP* 27.- €

GN grid 1/1, SS

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

A101091 RRP* 37.- €



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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.

• Large hobs	330 x 300 mm
• Gas burner	Single burner
• Ignition type	Manual ignition
• Pilot flame	Yes
• Height adjustable	910 mm to 955 mm
• Gas type	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	2,549.- €	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	3,049.- €	4015613635033

Gas range MFG 7341



• Large hobs	330 x 300 mm
• Gas burner	Single burner
• Ignition type	Manual ignition
• Pilot flame	Yes
• Oven type	Electro
• Oven functions	Upper / lower heat
• Gastronorm	2/1 GN
• Temperature range	100 °C to 300 °C
• Including	1 grille
• Height adjustable	910 mm to 955 mm
• Gas type	Natural gas H (20 mbar) Liquid gas (50 mbar) and natural gas nozzles L (20 mbar) are enclosed



	Number of hobs	Distribution of hobs	Connected load oven	Power	Size	Weight	Code-No.	RRP*	GTIN
MFG 7341	4	2 x 3.5 kW 2 x 6 kW	3.6 kW 400 V 2 NAC	19 kW	W 800 mm D 730 mm H 910 mm	108.4 kg	1582011	3,598.- €	4015613749136
MFG 7360	6	3 x 3,5 kW 3 x 6 kW	6 kW 400 V 2 NAC	28,5 kW	W 1,200 mm D 700 mm H 910 mm	129.4 kg	1582201	4,498.- €	4015613635040

Component parts

Tray 2/1GN, 20 mm

- Size: W 650 x D 530 x H 20 mm
- Weight: 2.7 kg
- GTIN: 4015613271699

A101181 RRP* 47.- €

GN grid 2/1, SS

- Size: W 650 x D 530 x H 10 mm
- Weight: 1.93 kg
- GTIN: 4016098175267

A101092 RRP* 58.- €

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

Stock-pot stove E 1K350

105343 | RRP* 1,598.- € | GTIN 4015613126036



Diameter hob	300 mm
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

Stock-pot stove E 1K500

105325 | RRP* 1,469.- € | GTIN 4015613633244



Diameter hob	400 mm
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

Stock-pot stove G-1KB 1K680

1054513 | RRP* 355.- € | GTIN 4015613683256



Gas burner	Strong burner
Ignition type	Piezo ignition
Ignition guard	Yes
Gas type	Liquid gas
	Natural gas G20 nozzle (50 mbar) provided
Load-bearing capacity max.	50 kg
Properties	Hob size: 230 - 450 mm
	The hob size can be enhanced with the optional small pot ring and wok adapter
	Rubber feets
	Hose length: 1.5 m
Important information	Can only be used outdoors
	Delivery without gas connecting set
	A pressure reducer of max. 50 mbar is necessary
Power	6,8 kW
Size	W 400 x D 440 x H 385 mm
Weight	12.6 kg

Support ring for small pots G-1KB 1K680

- Material: Stainless steel
- Diameter cooking crockery: 175 - 230 mm
- Size: W 400 x D 390 x H 25 mm
- Weight: 0.86 kg
- GTIN: 4015613756806



105453 | RRP* 21.- €

Wok attachment G-1KB 1K680

- Material: CNS 18/10
- Diameter wok insert: 314 mm
- Size: W 400 x D 400 x H 90 mm
- Weight: 2.16 kg
- GTIN: 4015613724690



105452 | RRP* 75.- €



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Stock-pot stove G-2KB 1K700

1051403 | RRP* 1,579.- € | GTIN 4015613734552



• Gas burner	Two-circle burner
• Ignition type	Manual ignition
• Ignition guard	Yes
• Pilot flame	Yes
• Gas type	Liquid gas
	Natural gas nozzles H and L are enclosed
• Load-bearing capacity max.	70 kg
• Important information	The pot diameter must be at least 22.5 cm
	A pressure reducer of max. 50 mbar is necessary
• Power	7 kW
• Size	W 450 x D 475 x H 500 mm
• Weight	20.2 kg

Stock-pot stove G-WB 1K1250



• Gas burner	Wart burner
• Ignition type	Manual ignition
• Ignition guard	Yes
• Pilot flame	Yes
• Gas type	Liquid gas
	Natural gas nozzles H and L are enclosed
• Load-bearing capacity max.	70 kg
• Power	12,5 kW





	Size	Weight	Code-No.	RRP*	GTIN
G-WB 1K1250	W 660 x D 590 x H 520 mm	28.6 kg	1051503	2,098.- €	4015613734545
G-WB 1K1250 XL	W 590 x D 680 x H 820 mm	31 kg	1051603	2,619.- €	4015613734088

Gas cooker 1K750



• Gas burner	Wart burner
• Ignition guard	Yes
• Control pressure	50 mbar
• Gas type	Propane





	Output hob(s) max.	Ignition type	Gas consumption at maximum setting	Power	Size	Weight	Code-No.	RRP*	GTIN
1K750	7,5 kW	Manual ignition	527 g / h	7,5 kW	W 398 mm D 570 mm H 170 mm	6 kg	1054503	198.- €	4015613467764
1K1050	10,5 kW	Piezo ignition	764 g / h	10,5 kW	W 410 mm D 540 mm H 180 mm	5.3 kg	1054603	95.- €	4015613682860

Component parts

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.- €

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.- €

Wok cookers



Gas wok table cooker GWTH1

1052303 RRP* 1,359.- € GTIN 4015613630977



CNS 18/10

• Number of hobs	1
• Large hobs	Ø 290 mm
• Distribution of hobs	1 x 11,5 kW
• Gas burner	High-performance burner
• Ignition type	Manual ignition
• Pilot flame	Yes
• Height-adjustable feet	Yes
• Properties	Burner can be removed without a tool
	Burner is thermo-electrically secured
	Hobs without wok ring top, for pots from Ø 200 mm
• Gas type	Liquid gas (50 mbar)
	Natural gas nozzles H (20 mbar) are enclosed
• Power	11,5 kW
• Size	W 400 x D 600 x H 415 mm
• Weight	25.4 kg

Wok cooker, 2 burners



CNS 18/10

• Large hobs	Ø 290 mm
• Gas burner	High-performance burner
• Ignition type	Manual ignition
• Pilot flame	Yes
• Height adjustable	960 mm to 985 mm
• Properties	Burner can be removed without a tool
	Burner is thermo-electrically secured
	Heating zones can be controlled separately
	Hobs without wok ring top, for pots from Ø 200 mm
• Gas type	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	2,598.- €	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	3,398.- €	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* 139.- €

Wok pan W385R

- Material: Stainless steel
- Diameter: 385 mm
- Size: W 645 x D 385 x H 160 mm
- Weight: 1.7 kg
- GTIN: 4015613668451



A105971 RRP* 81.- €

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Multi-roaster 20L ST2ZE

289716 | RRP* 3,998.- € | GTIN 4015613723754

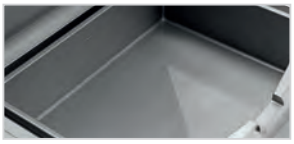


Material crucible	Steel
Content	20 litre(s)
Temperature range	30 °C to 290 °C
Number of heating zones	2
Heating zones can be controlled separately	Yes
Grease release tap	Yes
Sub-counter unit type	Open
Height adjustable	850 mm to 900 mm
Properties	All-round splash-water, welded
	Base with 2/1 GN drawers
Including	1 fish slice
	1 plug
Power load	6,6 kW | 400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 800 x D 712 x H 980 mm
Weight	95 kg

Tilting frying pan E80LHK



Material crucible	Chrome-nickel steel
Temperature range	45 °C to 300 °C
Tilting device	Manual
Water supply tap	Yes
Water connection	12 mm
Height adjustable	850 mm to 910 mm
Properties	Power supply interruption in case of malfunction
	Heating resistors from "Incoloy 800"
Equipment connection	3 NAC



E120LHK



	Content	Useful content	Power load	Size	Weight	Code-No.	RRP*	GTIN
E80LHK	80 litre(s)	70 litre(s)	9,9 kW 400 V 50 Hz	W 900 mm D 900 mm H 900 mm	158 kg	193036	7,398.- €	4015613721224
E120LHK	120 litre(s)	100 litre(s)	14,8 kW 400 V 50 Hz	W 1,200 mm D 900 mm H 900 mm	237 kg	193062	11,898.- €	4015613723464

Tilting frying pan G80LHK



Material crucible	Chrome-nickel steel
Ignition type	Piezo ignition
Pilot flame	Yes
Temperature range	100 °C to 300 °C
Tilting device	Manual
Water supply tap	Yes
Water connection	12 mm
Height adjustable	850 mm to 910 mm
Properties	Gas heater with stainless steel tube burner
	Safety system with thermal element
Gas type	Natural gas H

	Content	Useful content	Connected load gas	Size	Weight	Code-No.	RRP*	GTIN
G80LHK	80 litre(s)	70 litre(s)	22 kW	W 900 mm D 900 mm H 900 mm	162.6 kg	1930311	7,198.- €	4015613721231
G120LHK	120 litre(s)	100 litre(s)	30 kW	W 1,200 mm D 900 mm H 900 mm	220 kg	1930511	11,298.- €	4015613723471

Boiling kettles



Boiling kettle E113L



• Material boiler	Stainless steel
• Heating type	Indirect
• Height adjustable	850 mm to 900 mm
• Properties	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
• Available on request	Cooking pot for steam heating
• Equipment connection	3 NAC

	Content	Useful content	Water connection	Power load	Size	Weight	Code-No.	RRP*	GTIN
E113L	113 litre(s)	102 litre(s)	Connection valve for hot and cold water Ø 10 mm	16 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	143 kg	280015	9,898.- €	4015613705378
E145L	145 litre(s)	135 litre(s)	Connection valve for hot and cold water Ø 10 mm	18 kW 400 V 50/60 Hz	W 800 mm D 900 mm H 900 mm	155 kg	280016	10,398.- €	4015613705392
E220L	220 litre(s)	200 litre(s)	R1/2"	32 kW 400 V 50/60 Hz	W 1,000 mm D 1,150 mm H 900 mm	235 kg	280021	14,498.- €	4015613353326
E342L	342 litre(s)	317 litre(s)	R1/2"	36 kW 400 V 50/60 Hz	W 1,150 mm D 1,300 mm H 900 mm	280 kg	280022	17,198.- €	4015613353333
E480L	480 litre(s)	455 litre(s)	R1/2"	36 kW 400 V 50/60 Hz	W 1,150 mm D 1,300 mm H 1,030 mm	300 kg	280023	22,998.- €	4015613353340

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Boiling kettle G113L



• Material boiler	Stainless steel
• Temperature control	2 levels
• Ignition type	Piezo ignition
• Heating type	Indirect
• Height adjustable	850 mm to 900 mm
• Properties	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
• Gas type	Natural gas H

	Content	Useful content	Water connection	Power	Size	Weight	Code-No.	RRP*	GTIN
Boiling kettle G113L	113 litre(s)	102 litre(s)	Connection valve for hot and cold water Ø 10 mm	21 kW	W 800 mm D 900 mm H 900 mm	143 kg	2800021	10,498.- €	4015613705354
Boiling kettle G150L	150 litre(s)	145 litre(s)	Connection valve for hot and cold water Ø 10 mm	21 kW	W 800 mm D 900 mm H 900 mm	153 kg	2800031	10,998.- €	4015613705361
Boiling kettle G342L	342 litre(s)	317 litre(s)	R1/2"	48 kW	W 1,150 mm D 1,300 mm H 900 mm	277 kg	2800071	17,398.- €	4015613353203
Boiling kettle G480L	480 litre(s)	455 litre(s)	R1/2"	58 kW	W 1,150 mm D 1,300 mm H 1,030 mm	305 kg	2800081	22,298.- €	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.- €



Snackpoint



Snackpoint 200

107301 | RRP* 1,998.- € | GTIN 4015613756820



STAINLESS STEEL

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.

• Material	Stainless steel
• Number of niches	1
• With glass top	Yes
• Size glass superstructure	W 790 x D 200 x H 300 mm
• Properties placement niche	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



- ▶ A flexible all-rounder
- ▶ 1 niche
- ▶ Utility surface: W 760 x D 590 mm
- ▶ 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



- ▶ Glass shelves (safety glass), rounded on server side

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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

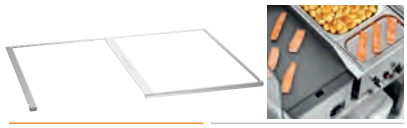
- Material: Stainless steel
- Cut-out 1: Designed for induction cooker IK 30S-EB, Dimensions: W 270 x D 490 mm
- Cut-out 2: Designed for GN 1/1 bain-marie, 150 mm, Dimensions: W 345 x D 545 mm
- Properties: Ventilation holes
- Size: W 755 x D 578 x H 15 mm
- Weight: 1.4 kg
- GTIN: 4015613761787



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

- The shortened glass side shelf enables a smooth workflow when two Snackpoint 200 counter units are joined together.
- 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* 329.- €

Cooking station



Front cooking station KST2200 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.

CNS 18/10

• With glass top	Yes
• Fan regulation	4-level
• Material filter	Stainless steel
• Filter type	Activated carbon filter Labyrinth filter Zeolit-filter
• Flame protection filter	Type A
• Lighting	LED On the germ guard
• Swivel casters	4 swivel casters, 2 with brake
• Not included in delivery	Electrical appliances Platforms Side work surfaces
• Equipment connection	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 1075 x D 740 x H 345 mm
• Equipped with	Storage compartment below the setting niches, dimensions: W 805 x D 600 x H 150 mm 4 GN containers 1/9 GN, 100 mm deep for oils, sauces, cooking cutlery Integrated electrical fuse Integrated ventilation with labyrinth 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* 12,649.- €

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 1475 x D 740 x H 345 mm
• Equipped with	Storage compartment below the setting niches, dimensions: W 1,200 x D 600 x H 150 mm 4 GN containers 1/9 GN, 100 mm deep for oils, sauces, cooking cutlery Integrated electrical fuse Integrated ventilation with labyrinth 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.- €






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

*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

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* 42.- €

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: 3.64 kg
- GTIN: 4015613692326



107274 RRP* 298.- €

Platform 100 KST Plus

- Material: CNS 18/10
- Size: W 400 x D 595 x H 100 mm
- Weight: 3.08 kg
- GTIN: 4015613682549



107276 RRP* 229.- €

Platform 200 KST Plus

- Material: CNS 18/10
- Size: W 400 x D 595 x H 200 mm
- Weight: 7.37 kg
- GTIN: 4015613684659



107277 RRP* 498.- €

Side table KST Plus

- Material: CNS 18/10
- Assembly side: Left, Right
- Including: Attachment material
- Size: W 700 x D 350 x H 80 mm
- Weight: 4.35 kg
- GTIN: 4015613695341



107279 RRP* 689.- €

Tray slide KST2200 Plus

- Material: CNS 18/10
- Including: Attachment material
- Size: W 1,100 x D 345 x H 130 mm
- Weight: 4.09 kg
- GTIN: 4015613765822



107289 RRP* 489.- €

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* 559.- €

High-speed oven



Snackjet 200

120751 | RRP* 6,198.- € | GTIN 4015613736587



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	Stainless steel
• Size inside	W 305 x D 325 x H 180 mm
• Functions	Fan oven-microwave combination Convection Microwave
• Number of cooking programs	1,024 Individually programmable programs
• Number of cooking phases	Max. 15 per program
• Temperature range	25 °C to 280 °C
• Temperature control	Thermostatic In 0.1 °C steps
• Time adjustment	0 to 20 minutes
• Fan speed	0 % to 100 %
• Number of magnetrons	1
• Microwave output	1200 W
• Hot air output	3000 W
• Heat-up time	8 min.
• Start-stop function	Manual Automatic via door contact
• USB connection	Save / import for programs including images
• Display	Programs, time, program progress Colour display, 5 inch
• Including	1 cooking basket, 280 x 210 mm 1 baffle, 280 x 305 mm 1 food scoop 1 pizza tray
• Important information	Only use suitable cooking utensils
• Power load	3,3 kW | 230 V | 50 Hz
• Size	W 460 x D 680 x H 660 mm
• Weight	71 kg





► Combination of convection and microwave over
► Air speed: 0% to 100%



► Programs incl. images
► Can be saved to a USB drive



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Component parts

Snackjet pizza tray

- Material: Aluminium, Coated
- Designed for: Snackjet 200
- Model: Ø 260 mm, Perforated base, Round
- Properties: Microwave suitable, Perforated
- Size: W 260 x D 260 x H 15 mm
- Weight: 0.22 kg
- GTIN: 4015613800158



120758 RRP* 32.- €

Cooking tray RG2500 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet 200
- Model: Ø 250 mm, Smooth base, Edge 28 mm high, Round
- Properties: Microwave suitable
- Size: W 250 x D 250 x H 30 mm
- Weight: 0.58 kg
- GTIN: 4015613809526



120775 RRP* 75.- €

Cooking tray RG2100 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet 200
- 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: 0.5 kg
- GTIN: 4015613809502



120773 RRP* 89.- €

Cooking tray EG2600 Snackjet

- Material: Cast aluminium, Coated
- Designed for: Snackjet 200
- Model: Rectangular, Smooth base, Edge 28 mm high
- Properties: Microwave suitable
- Size: W 260 x D 260 x H 30 mm
- Weight: 1 kg
- GTIN: 4015613809472



120770 RRP* 45.- €

Snackjet grill plate

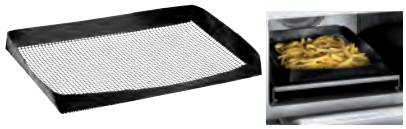
- Material: Aluminium, Teflon-coated
- Designed for: Snackjet 200
- Size: W 205 x D 280 x H 20 mm
- Weight: 0.85 kg
- GTIN: 4015613789705



120757 RRP* 109.- €

Snackjet cooking basket

- Material: Fibreglass fabric, Polytetrafluorethylene coating
- Designed for: Preparing snacks
- 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: Removal of food and pizza tray
- Size: W 300 x D 410 x H 62 mm
- Weight: 0.54 kg
- GTIN: 4015613753065



120752 RRP* 36.- €

Snackjet cleaner F1L

- Designed for: Snackjet 200, Conventional and combination oven with convection (e.g. high-speed oven)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-free: Yes
- Properties: Efficient spontaneous dissolving for fastest effectiveness, Highly effective against burnt-on food
- Size: W 110 x D 100 x H 300 mm
- Weight: 1.09 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613779911



173284 RRP* 85.- €

Snackjet Protector Spray F1L

- Designed for: Snackjet 200, Conventional and combination oven with convection (e.g. high-speed oven)
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Chlorine-free: Yes
- Phosphate-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 ovens



Convection oven, universal

A120880 | RRP* 475.- € | GTIN 4015613404073



• Material cooking chamber	Stainless steel
• Size inside	W 404 x D 308 x H 254 mm
• Number of drawers	4
• Functions	Circulating air
• Temperature range	50 °C to 250 °C
• Heat-up time	approx. 6 minutes (163 °C)
• Time adjustment	0 to 120 minutes
• Including	1 tray 1 grille
• Power load	2,5 kW | 230 V | 50/60 Hz
• Size	W 530 x D 495 x H 320 mm
• Weight	17.5 kg

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

120789 | RRP* 579.- € | GTIN 4015613496924



• Material cooking chamber	Stainless steel
• Number of drawers	3
• Format drawers	1/2 GN
• Functions	Circulating air
• Temperature range	50 °C to 300 °C
• Heat-up time	approx. 3 minutes (180 °C)
• Time adjustment	0 to 120 minutes
• Number of fans	1
• Properties	Double-winged door pane Rounded baking chamber Bearing rails can be detached Signal tone after expiry of the time
• Including	3 grilles
• Power load	2,7 kW | 230 V | 50/60 Hz
• Size	W 460 x D 575 x H 465 mm
• Weight	25.5 kg

GN tray, 1/2 with reinforced rim

- Material: CNS 18/10
- 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
- Size: W 330 x D 265 x H 55 mm
- Weight: 0.76 kg
- GTIN: 4015613815275

786009 | RRP* 45.- €

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

Convection oven AT90



- 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)
- Time adjustment: 0 to 120 minutes
- Interior lighting: Yes
- Number of fans: 2
- Properties: Double-winged door pane
  Rounded baking chamber
  Bearing rails can be detached
  Signal tone after expiry of the time
- Including: 4 trays

AT120



▶ Water connection: 3/4“

	Material cooking chamber	Functions	Power load	Size	Weight	Code-No.	RRP*	GTIN
AT90	Enamelled	Circulating air	2,7 kW 230 V 50/60 Hz	W 595 mm D 615 mm H 580 mm	38 kg	A120786	598.- €	4015613400655
AT90-ST	Stainless steel	Circulating air	2,7 kW 230 V 50 Hz	W 595 mm D 615 mm H 580 mm	37.4 kg	120879	649.- €	4015613717081
AT120	Stainless steel	Circulating air Grill function Steaming	2,7 kW 230 V 50/60 Hz	W 600 mm D 610 mm H 580 mm	40 kg	A120788	939.- €	4015613400662

Convection oven AT90-MDI

A120796 | RRP* 709.- € | GTIN 4015613712147



- Material cooking chamber: Enamelled
- Number of drawers: 4
- Format drawers: 438 x 315 mm
- Functions: Circulating air
- Control unit: MDI knob
- Temperature range: 50 °C to 300 °C
- Heat-up time: approx. 8 minutes (150 °C)
- Time adjustment: 0 to 120 minutes
- Interior lighting: Yes
- Number of fans: 2
- Properties: Knob with digital display for temperature and time
  Possible cooking pause using the temperature controller
  Double-winged door pane
  Rounded baking chamber
  Bearing rails can be detached
  Signal tone after expiry of the time
  Memory function
- Including: 4 trays
- Power load: 2,7 kW | 230 V | 50 Hz
- Size: W 595 x D 615 x H 580 mm
- Weight: 38.4 kg



▶ Knob with digital display for temperature and time

Convection oven AT90-DIG

A120799 | RRP* 959.- € | GTIN 4015613635149



Material cooking chamber	Stainless steel
Number of drawers	4
Format drawers	438 x 315 mm
Functions	Circulating air
Temperature range	50 °C to 300 °C
Heat-up time	approx. 8 minutes (150 °C)
Time adjustment	0 to 99 minutes
Interior lighting	Yes
Number of fans	2
Properties	Rounded baking chamber Bearing rails can be detached Digital display for temperature and time Double-winged door pane Signal tone after expiry of the time
Including	4 trays
Power load	2,67 kW | 230 V | 50 Hz
Size	W 595 x D 615 x H 580 mm
Weight	37 kg

Component parts

Baking tray AT90120

- Material: Stainless steel
- Size: W 438 x D 315 x H 10 mm
- Weight: 0.68 kg
- GTIN: 4015613805351

786008 | RRP* 25.- €

Grid AT90120

- Material: Stainless steel
- Size: W 438 x D 315 x H 15 mm
- Weight: 0.68 kg
- GTIN: 4015613815282

786010 | RRP* 29.- €

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* 419.- €

Base frame AT90-120VR

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





115083 | RRP* 379.- €

Connecting frame AT90-120

- 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* 69.- €

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* 27.- €

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: 0.49 kg
- GTIN: 4015613734675



100407 | RRP* 36.- €

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* 24.- €

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* 118.- €

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Convection oven AT211-MDI

A120792 | RRP* 898.- € | GTIN 4015613727349



Material cooking chamber	Stainless steel
Number of drawers	4
Format drawers	1/1 GN
Functions	Circulating air
Control unit	MDI knob
Temperature range	50 °C to 300 °C
Heat-up time	approx. 12 minutes (150 °C)
Time adjustment	0 to 120 minutes
Interior lighting	Yes
Number of fans	2
Properties	Knob with digital display for temperature and time Possible cooking pause using the temperature controller Double-winged door pane Rounded baking chamber Bearing rails can be detached Signal tone after expiry of the time Memory function
Including	1 grille 1 GN container
Power load	3 kW | 230 V | 50 Hz
Size	W 700 x D 625 x H 540 mm
Weight	42.2 kg

Tray 1/1GN, 20 mm

- Size: W 530 x D 325 x H 20 mm
- Weight: 1.45 kg
- GTIN: 4015613271729

A101185 | RRP* 27.- €

GN grid 1/1, SS

- Size: W 325 x D 530 x H 10 mm
- Weight: 0.95 kg
- GTIN: 4016098175250

A101091 | RRP* 37.- €

Convection oven AT400 humidity

105780 | RRP* 1,698.- € | GTIN 4015613505572



Material cooking chamber	Stainless steel
Number of drawers	4
Format drawers	600 x 400 mm
Functions	Circulating air Steaming Reversing motor direction (fan wheels)
Temperature range	50 °C to 300 °C
Heat-up time	Approx. 8 minutes (200 °C)
Time adjustment	0 to 180 minutes
Interior lighting	Yes
Number of fans	2
Water connection	3/4"
Properties	Double-winged door pane Rounded baking chamber Bearing rails can be detached Signal tone after expiry of the time
Including	2 perforated trays 2 trays
Power load	6,4 kW | 400 V | 50 Hz
Equipment connection	3 NAC
Size	W 835 x D 800 x H 570 mm
Weight	65 kg

Set of guiding rails, right-left

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

780002 | RRP* 72.- €

Base frame AT400

- Material: Stainless steel
- Number of drawers: 4
- Format drawers: 600 x 400 mm
- Size: W 833 x D 673 x H 844 mm
- Weight: 12.4 kg
- GTIN: 4015613730059

115085 | RRP* 639.- €



Convection oven MF6430

121782 RRP* 1,398.- € GTIN 4015613681757



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	Enamelled
• Number of drawers	6
• Format drawers	440 x 375 mm
• Functions	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
• Grill output	1,8 kW
• Temperature range	25 °C to 250 °C
• Heat-up time	Approx. 20 minutes (250 °C)
• Time adjustment	0 to 90 minutes
• Interior lighting	Yes
• Properties	Door with triple glazing
	Rounded baking chamber
	Bearing rails can be detached
• Including	1 tray
	1 grille
• Power load	2,7 kW | 230 V | 50/60 Hz
• Size	W 600 x D 650 x H 620 mm
• Weight	50.2 kg



▶ 6 drawers
▶ Format: 440 x 375 mm



▶ Bearing rails can be detached



▶ Veiling heating, hinged

Baking tray MF6430

- Material: Steel plate, Enamelled
- Size: W 435 x D 352 x H 30 mm
- Weight: 1.02 kg
- GTIN: 4015613702148



206203 RRP* 47.- €

Oven grid MF6430

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



206204 RRP* 31.- €

Fermenting cupboard 823HO

116550 RRP* 1,319.- € GTIN 4015613610917



• Number of drawers	8
• Format drawers	2/3 GN
	442 x 320 mm
• Temperature range	30 °C to 60 °C
• Properties	Water bowl for air humidification
• Power load	2 kW | 230 V | 50-60 Hz
• Size	W 700 x D 600 x H 960 mm
• Weight	44 kg

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Combi steamers series Silversteam



Combi steamer Silversteam 5230M



CNS 18/10

°C 280

• Material cooking chamber	CNS 18/10
• Functions	Circulating air Steam Combi-steaming Low temperature cooking Reversing motor direction (fan wheels) Steam production by means of direct injection
• Number of cooking programs	1
• Number of cooking phases	1
• Temperature range	50 °C to 280 °C
• Fan speed	2 levels
• Continuous operation	Yes
• Core temperature sensor connection	Side
• Water connection	3/4"
• Interior lighting	Yes
• Properties	Rounded baking chamber Bearing rails can be detached Double-winged door pane LED lighting in door
• Including	1 grille GN 1 tray GN
• Important information	From a water hardness of 5° d.H upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar



▶ Easy knob operation



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



▶ Vapour extractor is easy to regulate

	Number of drawers	Format drawers	Number of fans	Power load	Equipment connection	Size	Weight	Code-No.	RRP*	GTIN
5230M	5	2/3 GN	1	3,3 kW 230 V 50 Hz	Pluggable	W 620 mm D 780 mm H 675 mm	57.2 kg	116622	3,449.- €	4015613751900
5111M	5	1/1 GN	1	6,3 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 675 mm	82.3 kg	116726	5,049.- €	4015613786353
7111M	7	1/1 GN	2	9,6 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 850 mm	101 kg	116728	6,349.- €	4015613776439
10111M	10	1/1 GN	2	12,6 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 1,065 mm	119 kg	116731	7,349.- €	4015613786360

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

Combi steamer Silversteam 7111D



CNS 18/10

°C 300

• Material cooking chamber	CNS 18/10
• Functions	Circulating air
	Steam
	Combi-steaming
	Low temperature cooking
	Delta-T cooking
	Reversing motor direction (fan wheels)
	Steam production by means of direct injection
• Rack control	Yes
• Number of cooking programs	300 pre-installed programs
	300 configurable programs
• Number of cooking phases	9
• Temperature range	50 °C to 300 °C
• Fan speed	3 levels
• Continuous operation	Yes
• Core temperature sensor connection	Side
• USB connection	Side
• Water connection	3/4"
• Interior lighting	Yes
• Properties	Rounded baking chamber
	Bearing rails can be detached
	Double-winged door pane
	LED lighting in door
• Including	1 grille GN
	1 tray GN
• Important information	From a water hardness of 5° d.H upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar



▶ Electronic control with 600 programs (300 preinstalled, 300 programmable); up to 9 cooking phases per program



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



▶ Combi steamer Silversteam P
Faster heating and reheating times

	Number of drawers	Format drawers	Number of fans	Power load	Equipment connection	Size	Weight	Code-No.	RRP*	GTIN
5230D	5	2/3 GN	1	3,3 kW 230 V 50 Hz	Pluggable	W 620 mm D 775 mm H 675 mm	58.6 kg	117623	4,298.- €	4015613751931
5111D	5	1/1 GN	1	6,3 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 675 mm	84.4 kg	117725	5,698.- €	4015613786377
7111D	7	1/1 GN	2	9,6 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 850 mm	105.8 kg	117727	7,298.- €	4015613786384
10111D	10	1/1 GN	2	12,6 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 1,065 mm	120 kg	117730	8,249.- €	4015613786391
P-5230D	5	2/3 GN	1	4,8 kW 400 V 50 Hz	3 NAC	W 620 mm D 775 mm H 675 mm	58.6 kg	117650	4,449.- €	4015613762067
P-5111D	5	1/1 GN	1	7,7 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 675 mm	84.6 kg	117761	5,849.- €	4015613786407
P-7111D	7	1/1 GN	2	12,6 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 850 mm	107 kg	117762	7,298.- €	4015613786414
P-10111D	10	1/1 GN	3	17,4 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 1,065 mm	120 kg	117763	8,398.- €	4015613786421

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Combi steamer Silversteam 10111DRS



CNS 18/10

°C 300

• Material cooking chamber	CNS 18/10
• Functions	Circulating air
	Steam
	Combi-steaming
	Low temperature cooking
	Delta-T cooking
	Reversing motor direction (fan wheels)
	Steam production by means of direct injection
	Automatic 3-level cleaning system with drying program
• Rack control	Yes
• With cleaning system	Yes
• Number of cooking programs	300 pre-installed programs
	300 configurable programs
• Number of cooking phases	9
• Temperature range	50 °C to 300 °C
• Fan speed	3 levels
• Continuous operation	Yes
• Core temperature sensor connection	Side
• USB connection	Side
• Water connection	3/4"
• Interior lighting	Yes
• Properties	Rounded baking chamber
	Bearing rails can be detached
	Double-winged door pane
	LED lighting in door
• Including	1 grille GN
	1 tray GN
• Important information	From a water hardness of 5° d.H upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar



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



▶ Combi steamer Silversteam P
Faster heating and reheating

	Number of drawers	Format drawers	Number of fans	Power load	Equipment connection	Size	Weight	Code-No.	RRP*	GTIN
5230DRS	5	2/3 GN	1	3,3 kW 230 V 50 Hz	Pluggable	W 620 mm D 775 mm H 675 mm	59.2 kg	117723	4,949.- €	4015613737997
5111DRS	5	1/1 GN	1	6,3 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 675 mm	86.8 kg	117741	6,498.- €	4015613786476
111DRS	7	1/1 GN	2	9,6 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 850 mm	111 kg	117781	7,798.- €	4015613776446
10111DRS	10	1/1 GN	2	12,6 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 1,065 mm	122 kg	117731	9,298.- €	4015613786469
P-5230DRS	5	2/3 GN	1	4,8 kW 400 V 50 Hz	3 NAC	W 620 mm D 775 mm H 675 mm	59.8 kg	117672	5,098.- €	4015613762128
P-5111DRS	5	1/1 GN	1	7,7 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 675 mm	91.2 kg	117764	6,498.- €	4015613786438
P-7111DRS	7	1/1 GN	2	12,6 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 850 mm	107.3 kg	117765	7,749.- €	4015613786445
P-10111DRS	10	1/1 GN	3	17,4 kW 400 V 50 Hz	3 NAC	W 890 mm D 835 mm H 1,065 mm	122 kg	117766	9,649.- €	4015613786452

Component parts

Guiding rails 6040 SST5110

- Material: CNS 18/10
- Number of drawers: 4
- Format drawers: 600 x 400 mm
- Designed for: Combi steamers 5 x 1/1 GN, series Silversteam
- Size: W 385 x D 300 x H 43 mm
- Weight: 0.87 kg
- GTIN: 4015613761930



117051 RRP* 289.- €

Guiding rails 6040 SST7110

- Material: CNS 18/10
- Number of drawers: 5
- Format drawers: 600 x 400 mm
- Designed for: Combi steamers 7 x 1/1 GN, series Silversteam
- Size: W 384 x D 451 x H 40 mm
- Weight: 1.2 kg
- GTIN: 4015613761947



117052 RRP* 349.- €

Guiding rails 6040 SST10110

- Material: CNS 18/10
- Number of drawers: 8
- Format drawers: 600 x 400 mm
- Designed for: Combi steamers 10 x 1/1 GN, series Silversteam
- Size: W 385 x D 697 x H 40 mm
- Weight: 3.7 kg
- GTIN: 4015613761954



117053 RRP* 549.- €

Core temperature sensor set 1KA

- Set comprises: 1 core temperature sensor, 1 holder
- Material temperature sensor: Stainless steel
- Length cable: 1,8 m
- Size: W 180 x D 265 x H 25 mm
- Weight: 0.57 kg
- GTIN: 4015613595139



116009 RRP* 259.- €

Hand shower f. combi steamer

- 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.- €

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* 215.- €

Pressure regulator for steamers

- 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* 62.- €

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* 279.- €

Combi steamer cleaner F10L

- Designed for: Combi steamers with an automatic dosing system
- Order quantity unit: 1 canister
- Content: 10 litres
- HACCP compliant: 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: 11.53 kg
- GTIN: 4015613767925



173279 RRP* 115.- €

*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

Connection kit Silversteam

- Material: Stainless steel
- Width frame: 876 mm
- Set comprises: 1 frame, 1 pipe and holding plate for vapour extraction, 1 connection hose, 4 feet, Attachment circlips, Screws
- 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 876 x D 622 x H 114 mm
- Weight: 9.2 kg
- GTIN: 4015613607078



116012 RRP* 709.- €

Base unit Silversteam 230

- Material: Chrome-nickel steel
- Base shelf: Yes
- Size: W 570 x D 515 x H 741 mm
- Weight: 10.6 kg
- GTIN: 4015613610641



115075 RRP* 359.- €

Base unit Silversteam 110

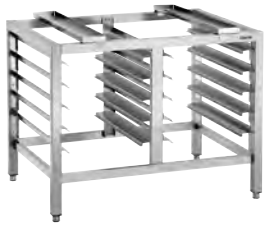
- Material: CNS 18/10
- Number of drawers: 10
- Format drawers: 1/1 GN
- Type of drawers: Longitudinal
- Height adjustable: 741 mm to 790 mm
- Size: W 850 x D 700 x H 741 mm
- Weight: 25 kg
- GTIN: 4015613602486



115069 RRP* 719.- €

Base unit Silversteam 6040

- Material: CNS 18/10
- Number of drawers: 10
- Format drawers: 1/1 GN, 600 x 400 mm
- Type of drawers: Longitudinal
- Height adjustable: 745 mm to 790 mm
- Size: W 950 x D 700 x H 745 mm
- Weight: 24 kg
- GTIN: 4015613682051



115079 RRP* 998.- €

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* 665.- €

Extractor hood Silversteam

- Material: Chrome-nickel steel
- Material filter: Stainless steel
- Number of filters: 2
- Number of fan motors/exhaust air outputs: 1
- Motor Power: 100 m3/h to 540 m3/h
- Assembly type: Top of appliance
- Power load: 0,1 kW | 230 V | 50 Hz
- Size: W 900 x D 875 x H 230 mm
- Weight: 25 kg
- GTIN: 4015613620503



116016 RRP* 2,098.- €

Condensation hood Silversteam

- Material: Stainless steel
- Material filter: Stainless steel
- Number of filters: 2
- Number of fan motors/exhaust air outputs: 1
- Motor Power: 800 m3/h to 1500 m3/h
- Assembly type: Top of appliance
- Including: Connection material, Attachment material
- Power load: 0,37 kW | 230 V | 50/60 Hz
- Size: W 870 x D 950 x H 300 mm
- Weight: 31.6 kg
- GTIN: 4015613702773



116019 RRP* 3,449.- €



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	CNS 18/10
• Format drawers	1/1 GN
• Type of drawers	Longitudinal
• Distance between trays	60 mm
• Functions	Circulating air Steam Combi-steaming Low temperature cooking Delta-T cooking Reversing motor direction (fan wheels) Steam production by means of direct injection
• Rack control	Yes
• Number of cooking programs	300 pre-installed programs 300 configurable programs
• Number of cooking phases	9
• Temperature range	50 °C to 300 °C
• Continuous operation	Yes
• Fan speed	3 levels
• Core temperature sensor connection	Below cooking chamber
• USB connection	Frontal
• Water connection	3/4"
• Interior lighting	Yes
• Including	1 grille GN 1 tray GN
• Properties	Rounded baking chamber Bearing rails can be detached Double-winged door pane LED lighting in door
• Important information	From a water hardness of 5° d.H upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar
• Available on request	Combi steamer with door hinge on left
• Equipment connection	3 NAC



▶ Electronic control with 99 programs, each program with up to 9 cooking phases



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



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



	Number of drawers	With 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 519 mm D 865 mm H 1,032 mm	75 kg	117262	6,949.- €	4015613809694
Silversteam-K 6110DRS	6	Yes	1	6,9 kW 400 V 50/60 Hz	W 519 mm D 865 mm H 1,032 mm	76 kg	117263	7,598.- €	4015613809700
Silversteam-K 10110D	10	No	2	13,8 kW 400 V 50/60 Hz	W 519 mm D 865 mm H 1,032 mm	94.4 kg	117264	8,749.- €	4015613809717
Silversteam-K 10110DRS	10	Yes	2	13,8 kW 400 V 50/60 Hz	W 519 mm D 865 mm H 1,032 mm	95.4 kg	117265	9,498.- €	4015613804972

*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

Core temperature sensor set 3KA

- Set comprises:
  1 core temperature sensor, 1 holder
- Material temperature sensor: Chrome-nickel steel
- Puncture depth: 80 mm
- Length cable: 1,9 m
- Size: W 175 x D 25 x H 270 mm
- Weight: 0.14 kg
- GTIN: 4015613818047



116111 RRP* 279.- €

Hand shower f. combi steamer

- 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 for steamers

- 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* 62.- €

Compact 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 741 mm
- Weight: 14.2 kg
- GTIN: 4015613627090



115076 RRP* 569.- €

Condensation hood Silversteam-K

- Material: Stainless steel
- Material filter: Stainless steel
- Fan regulation: Automatix, sensor-controlled
- Including: Drain hose, 320 mm
- 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* 3,949.- €

Low-temperature cooker 1,2kW

120792 RRP* 1,819.- € GTIN 4015613525822





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

• Number of drawers	3
• Format drawers	1/1 GN 600 x 400 mm
• Functions	Low temperature cooking HOLD function - for keeping warm at a precise temperature COOK function - for low-temperature cooking up to max. 110 °C
• Temperature range	30 °C to 110 °C
• Door hinge side can be changed	Yes
• Including	1 core temperature sensor 1 pair of bearing rails for metal sheets 600 x 400
• Power load	1,2 kW | 230 V | 50 Hz
• Size	W 505 x D 715 x H 415 mm
• Weight	27.3 kg

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* 30.- €

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* 30.- €

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* 49.- €

Grease drip container 600 x 400

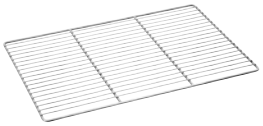
- Material: Stainless steel
- Bakery norm: 600 x 400 mm
- Size: W 605 x D 405 x H 45 mm
- Weight: 2.8 kg
- GTIN: 4015613658414



525782 RRP* 119.- €

Grid 600x400, stainless steel

- Material: Stainless steel
- Bakery norm: 600 x 400 mm
- Size: W 600 x D 400 x H 8 mm
- Weight: 1.4 kg
- GTIN: 4015613638355



133264 RRP* 51.- €

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: 0.36 kg
- GTIN: 4015613734729



100417 RRP* 18.- €

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* 21.50 €

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: 0.48 kg
- GTIN: 4015613734750



100427 RRP* 21.- €

Perforated tray 1/1-SI

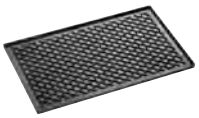
- Material: Aluminium
- Gastronorm: 1/1 GN
- Silicone coating: Yes
- Temperature resistant to: 260 °C
- Size: W 530 x D 325 x H 10 mm
- Weight: 0.55 kg
- GTIN: 4015613734767



100428 RRP* 34.- €

Grill plate

- 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* 169.- €

Cooking pergament 1/1 GN

- Material: Paper
- GN-capable: Yes
- 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 35 mm
- Weight: 3.55 kg
- GTIN: 4015613711423



150687 RRP* 45.- €

Backing 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)
- GTIN: 4015613498515
- Minimum order quantity: 2 boxes



173060 RRP* 47.50 €

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Bartscher
TÜR GEÖFFNET
19:00

Deck oven CL



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 Stainless steel
• Shelf height	140 mm
• Heating type	Upper / lower heat
• Upper / lower heat can be controlled separately	Yes
• Steam generators	External steam-box
• Temperature range to	300 °C
• Temperature control	In 1 °C steps
• Number of programs	15 pre-installed programs 84 programmable manually adjustable program
• Number of baking phases	6
• Steaming	Set in the program Manual
• Time setting	1 to 99 minutes Manual baking time extension
• 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 kit LBO70

- 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

- 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: 7.4 kg
- GTIN: 4015613772264

117946 RRP* 379.- €

Installation kit LBO100

- 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* 498.- €

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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
- Important information: The LBO100 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Power load: 4,8 kW | 400 V | 50/60 Hz
- Size: W 980 x D 900 x H 400 mm
- Weight: 98 kg
- GTIN: 4015613769981

117910 RRP* 5,298.- €



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
2 x 600 x 400 mm
- Heating output: 4,8 kW
- Steam-box power: 1,5 kW
- Important information: The LBO100 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Power load: 6,5 kW | 400 V | 50/60 Hz
- Size: W 980 x D 1,330 x H 400 mm
- Weight: 131 kg
- GTIN: 4015613795157

117911 RRP* 6,298.- €



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
4 x 600 x 400 mm
- Heating output: 9,6 kW
- Steam-box power: 3 kW
- Important information: The LBO80 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Power load: 13,8 kW | 400 V | 50/60 Hz
- Size: W 980 x D 1,330 x H 700 mm
- Weight: 233 kg
- GTIN: 4015613770017

117912 RRP* 11,989.- €



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
6 x 600 x 400 mm
- Heating output: 14,4 kW
- Steam-box power: 4,5 kW
- Important information: The LBO70 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
- Power load: 20,6 kW | 400 V | 50/60 Hz
- Size: W 980 x D 1,330 x H 995 mm
- Weight: 329 kg
- GTIN: 4015613795164

117913 RRP* 17,498.- €

Convection baking oven MC



Ideal cooking space climate in the convection oven: The crispy, freshly baked goods are particularly successful thanks to the optimal air circulation created by the really rapid fan direction change in the baking chamber. 99 programs, 6 baking phases and 6 parameters ensure a time-saving and uncomplicated workflow.

• Material baking chamber	Stainless steel
• Format drawers	600 x 400 mm
• Heating type	Convection
• Steam generators	Direct injection
• Temperature range to	250 °C
• Temperature control	In 1 °C steps
• Number of programs	15 pre-installed programs
	84 programmable
	manually adjustable program
• Number of baking phases	6
• Steaming	Set in the program
	Manual
• Time setting	1 to 99 minutes
	Continuous operation
	Manual baking time extension
• Number of fans	1
• Fan speed	10 levels
• Reversing motor direction	Yes
• With cleaning system	Yes
• Automatic switch-on via timer	Yes
• Automatic pre-heating	Yes
• Automatic cooling	Yes
• Control unit	Touch
• Interior lighting	In the door
	LED
• USB connection	Yes
• Properties	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
• Important information	A pressure reducer is required from a water pressure of 3.5 bar
	Upstream connection of a water softener is always required
	The LBO10 installation kit is required for individual device operation (the corresponding installation kit must be selected for the combined device configuration)
• Equipment connection	3 NAC



▶ Shelves 600 x 400 mm



▶ 99 programs
▶ 6 baking phases
▶ 6 parameters



▶ Steam generators: Direct injection



▶ Fan speed
▶ 10 stages

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	Number of drawers	Heating output	Power load	Size	Weight	Code-No.	RRP*	GTIN
MC6040-5	5	11 kW	11,9 kW 400 V 50/60 Hz	W 980 mm D 840 mm H 750 mm	126 kg	117900	9,998.- €	4015613795119
MC6040-8	8	15 kW	15,9 kW 400 V 50/60 Hz	W 980 mm D 840 mm H 1,025 mm	152 kg	117901	11,498.- €	4015613769936
MC6040-10	10	2 x 9,55 kW	20,5 kW 400 V 50/60 Hz	W 980 mm D 840 mm H 1,150 mm	187 kg	117902	13,298.- €	4015613795126

Component parts

Installation kit LBO10

- 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 MC6040-5
  + base frame LBO6040-5
  + condensation hood LBO800
  Convection oven MC6040-5
  + proofer PR6040-16
  + condensation hood LBO800
  Convection oven MC6040-8
  + base frame LBO6040-5
  + condensation hood LBO800
  Convection oven MC6040-8
  + proofer PR6040-16
  + condensation hood LBO800
  Convection oven MC6040-10
  + base frame LBO6040-4
  + condensation hood LBO800
  Convection oven MC6040-10
  + proofer PR6040-16
  + condensation hood LBO800
- Size: W 549 x D 439 x H 324 mm
- Weight: 4.4 kg
- GTIN: 4015613771755

117922 RRP* 249.- €



Convection baking oven 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	Stainless steel
• Format drawers	600 x 400 mm
• Heating type	Convection
• Steam generators	Direct injection
	External steam-box
• Steam-box power	3 kW
• Temperature range to	250 °C
• Temperature control	In 1 °C steps
• Fan speed	10 levels
• Number of fans	1
• Reversing motor direction	Yes
• Number of programs	15 pre-installed programs
	84 programmable
	manually adjustable program
• Number of baking phases	6
• Steaming	Set in the program
	Manual
	Manual selection of the steaming system
• Time setting	1 to 99 minutes
	Continuous operation
	Manual baking time extension
• AirFresh box	Yes
• With cleaning system	Yes
• Automatic switch-on via timer	Yes
• Automatic pre-heating	Yes
• Automatic cooling	Yes
• Control unit	Multi-selective toggle with LED lighting
	Touch
• Interior lighting	In the door
	LED
• USB connection	Yes
• Water connection	R3/4"
• Properties	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
• Important information	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)
• Equipment connection	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

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







	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	11,998.- €	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	14,398.- €	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	17,298.- €	4015613795140

Component parts

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 oven MC6040-5, convection oven HC6040-5
- Size: W 405 x D 495 x H 70 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 oven MC6040-8, convection oven HC6040-8
- Size: W 440 x D 770 x H 60 mm
- Weight: 9 kg
- GTIN: 4015613769943



117921 RRP* 498.- €

Pressure regulator for steamers

- 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* 62.- €

Installation kit LBO30

- Set comprises: Electrical connection box, Condensate collection box, Condensate hoses, Installation materials, Water drainage hoses, Water supply pressure gauge, Water supply hoses, Vapour extractor
- Combination examples:
  Convection oven MC6040-5
  + convection oven MC6040-8
  + condensation hood LBO800
  Convection oven MC6040-5
  + convection oven MC6040-10
  + condensation hood LBO800
- Size: W 305 x D 985 x H 255 mm
- Weight: 12.7 kg
- GTIN: 4015613796406

117935 RRP* 498.- €

Installation kit LBO40

- 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 MC6040-5
  + convection oven MC6040-5
  + base frame LBO6040-3
  + condensation hood LBO800
  Convection oven MC6040-5
  + convection oven MC6040-5
  + proofer cabinet PR6040-10
  + condensation hood LBO800
- Size: W 999 x D 319 x H 259 mm
- Weight: 14 kg
- GTIN: 4015613796451

117936 RRP* 498.- €

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 999 x D 319 x H 264 mm
- Weight: 15.8 kg
- GTIN: 4015613796505

117937 RRP* 498.- €

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* 498.- €

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 MC6040-5
  + deck oven CL6040-1
  + base frame LBO6040-4
  + condensation hood LBO800
  Konvektionsugn MC6040-5
  + etageugn CL6040-1
  + jässkåp PR6040-10
  + kondenskåpa LBO800
  Convectie-oven HC6040-5
  + etage-oven CL6040-1
  + onderstel LBO6040-4
  + condensatie afzuigkap 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* 379.- €

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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 1,050 x D 1,330 x H 855 mm
- Weight: 30.4 kg
- GTIN: 4015613796437



117934 RRP* 1,449.- €

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 1,045 x D 1,330 x H 1,030 mm
- Weight: 33.8 kg
- GTIN: 4015613770031



117933 RRP* 1,498.- €

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 oven MC, convection oven HC, deck oven CL6040-1
- Size: W 990 x D 760 x H 510 mm
- Weight: 23.4 kg
- GTIN: 4015613796420



117932 RRP* 1,149.- €

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 oven MC, convection oven 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 oven MC, convection oven 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

- Material: Stainless steel
- Swivel casters: 2 casters, 2 swivel casters with brakes
- Diameter casters: 100 mm
- Designed for: Convection oven MC, convection oven 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

- 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 990 x D 890 x H 350 mm
- Weight: 31.3 kg
- GTIN: 4015613769974



117940 RRP* 3,149.- €

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* 279.- €



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 %
• Time setting	1 to 999 minutes
	Continuous operation
• 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
• Diameter casters	80 mm
• Properties	Innovative air circulation technology
• Including	Water supply hose
• Power load	2,5 kW | 230 V | 50 Hz








PR6040-16

	Number of drawers	Size	Weight	Code-No.	RRP*	GTIN
PR6040-10	10	W 985 mm D 850 mm H 630 mm	74.4 kg	117925	4,549.- €	4015613769950
PR6040-16	16	W 985 mm D 850 mm H 840 mm	92 kg	117926	4,749.- €	4015613771779

Component parts

Proofing cabinet extension PR6040-10

- Material: Stainless steel
- Designed for: Fermenting cupboard PR6040-10
- Including: Attachment material
- Size: W 985 x D 515 x H 590 mm
- Weight: 9.2 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 980 x D 515 x H 750 mm
- Weight: 19.6 kg
- GTIN: 4015613771786



117928 RRP* 1,498.- €



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Sous-Vide stick SV ST15L

115133 | RRP* 139.- € | GTIN 4015613685076



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

• Designed for	Pots, depth: min. 190 mm
	Water quantity max.: 15 litres
• Temperature range	20 °C to 95 °C
• Temperature control	Electronic, in 0.5 °C steps
• Time setting	1 minute - 59 hours and 59 minutes
• Intervals time setting	1 minute(s)
• Dry-run protection	Yes
• Properties	Memory function
	Signal tone after expiry of the time
• Power load	1,3 kW | 230 V | 50/60 Hz
• Size	W 68 x D 135 x H 375 mm
• Weight	1.1 kg

Sous-Vide cooker SV G16L

115131 | RRP* 529.- € | GTIN 4015613675008





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

• Beaker capacity	16 litre(s)
• Size basin	W 300 x D 330 x H 200 mm
• Temperature range	25 °C to 90 °C
• Temperature control	In 0.1 °C steps
• Time setting	0 minutes - 99 hours
• Intervals time setting	1 minute(s)
• Dry-run protection	Yes
• Properties	Memory function with 5 memory slots
	Programmable timer with 1 minutes steps
	Acoustic timer
• Including	Holder / frame for vacuuming bags
• Power load	2 kW | 230 V | 50 Hz
• Size	W 345 x D 400 x H 317 mm
• Weight	7.5 kg

Dehydrator 120

A120888 | RRP* 198.- € | GTIN 4015613713809

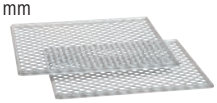


Dehydration preserves foods and extends their shelf life. This gentle preservation method is the perfect way to preserve foods. Fruit, vegetables, meat, fish, as well as herbs and spices taste better than ever.

• Material	Plastic
• Material cooking chamber	Plastic
	Metal grille
• Number of drawers	12
• Distance between trays	20 mm
• Dehydration method	Circulating air
• Temperature range	30 °C to 70 °C
• Temperature control	In 1 °C steps
	Manual
• Heat-up time	20 minute(s)
• Fan speed	1 level
• Time setting	30 min. to 48 hours
• Automatic turn-off	Yes
• Including	1 Removeable drip tray
	6 dehydration racks
• Power load	0,5 kW | 230 V | 50/60 Hz
• Size	W 450 x D 340 x H 305 mm
• Weight	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.- €

HI-LIGHT-Salamanders



Hi-Light-Lift-Salamander 400-2Z

101552 RRP* 2,549.- € GTIN 4015613634890



Number of heating zones	2
Heating zones can be controlled separately	Yes
Height-adjustable heating element	Yes
Heat source	Infrared radiator
Size grid	B 400 x D 304 mm
Height-adjustable grid	No
Manual time setting	Yes
Grease collection tank	Yes
Including	1 grille
	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

Hi-Light-Salamander 600-2Z

101548 RRP* 2,649.- € GTIN 4015613634906



Number of heating zones	2
Heating zones can be controlled separately	Yes
Heat source	Infrared radiator
Size grid	B 572 x D 358 mm
Height-adjustable grid	Yes
Warm-keeping function	Yes
Manual time setting	Yes
Grease collection tank	Yes
Including	1 grille
	1 bracket for wall attachment
Power load	4,5 kW | 380-400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 590 x D 550 x H 515 mm
Weight	40.2 kg

Hi-Light-Lift-Salamander 600-2Z

101546 RRP* 3,249.- € GTIN 4015613634913



Number of heating zones	2
Heating zones can be controlled separately	Yes
Height-adjustable heating element	Yes
Heat source	Infrared radiator
Size grid	B 572 x D 358 mm
Warm-keeping function	Yes
Manual time setting	Yes
Grease collection tank	Yes
Including	1 grille
	1 bracket for wall attachment
Power load	4,5 kW | 380-400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 580 x D 590 x H 515 mm
Weight	59.4 kg

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Hi-Light-Lift-Salamander 700-2Z

101554 | RRP* 3,598.- € | GTIN 4015613634920



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 grille 1 bracket for wall attachment
Power load	6 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

Hi-Light-Lift-Salamander "Premium"

101547 | RRP* 3,829.- € | GTIN 4015613634883



Number of heating zones	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 grille 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



▶ Height-adjustable heating element

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	✓	✓	✓	✓	✓	–

Salamanders



Salamander 401-1Z-W

A1515002 RRP* 315.- € GTIN 4015613708850





The salamander has a height-adjustable cooking grill and 1 heating zone, which can be activated for up to 15 minutes using a timer. The attachments on the rear mean that the 401-1Z-W can either be used as a tabletop appliance or can be wall-mounted onto fireproof wall surfaces.

- Number of heating zones: 1
- Heat source: Infrared radiator
- Size grid: B 447 x D 250 mm
- Height-adjustable grid: Yes
- Grease collection tank: Yes
- Properties: Suitable as a tabletop device and for wall mounting; Attachments for wall mounting on the rear of the device
- Including: 1 grille
- Power load: 2 kW | 230 V | 50 Hz
- Size: W 610 x D 305 x H 280 mm
- Weight: 14 kg

Salamander 400-1Z



- Height-adjustable grid: Yes
- Grease collection tank: Yes
- Including: 1 grille

600-2Z



700-2Z II



▶ Including: 2 handles

	Number of heating zones	Heat source	Size grid	Power load	Equipment connection	Size	Weight	Code-No.	RRP*	GTIN
400-1Z	1	Infrared radiator 'Incoloy'	B 430 mm D 305 mm	2,2 kW 230 V 50 Hz	Pluggable	W 597 mm D 368 mm H 365 mm	13.8 kg	100524	498.- €	4015613370057
600-2Z	2	Infrared radiator 'Incoloy'	B 640 mm D 300 mm	4,4 kW 400 V 50 Hz	3 NAC	W 880 mm D 550 mm H 390 mm	23 kg	100528	859.- €	4015613390925
700-2Z II	2	Radiant heaters	B 705 mm D 320 mm	4,4 kW 400 V 50 Hz	3 NAC	W 910 mm D 375 mm H 425 mm	29.5 kg	100532	539.- €	4015613709369

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Salamander 400-1Z-P

100534 | RRP* 449.- € | GTIN 4015613782508



Gratinate, 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.

CNS

• 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 620 x D 500 x H 362 mm
• Weight	14.2 kg



▶ Salamander with 1 heating zone



▶ Grill height adjustable
▶ In 7 levels



▶ Very accessible cooking grill
▶ From 3 sides



Lift-Salamander 500-1Z



STAINLESS STEEL

• Height-adjustable heating element	Yes
• Heat source	Radiant heaters
• Height-adjustable grid	No
• Grease collection tank	Yes
• Including	1 grille



600-2Z



	Number of heating zones	Size grid	Power load	Equipment connection	Size	Weight	Code-No.	RRP*	GTIN
500-1Z	1	B 445 mm D 325 mm	2,8 kW 230 V 50/60 Hz	Pluggable	W 470 mm D 525 mm H 535 mm	38.8 kg	151510	779.- €	4015613385570
600-2Z	2	B 590 mm D 320 mm	4 kW 400 V 50/60 Hz	2 NAC	W 600 mm D 540 mm H 530 mm	47.7 kg	151512	908.- €	4015613680163

Salamander griddle



Combination appliance off
▶ Griddle plate
▶ Salamander
page 110







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!

Pastry roll machines



Pastry roll machine FI/32N, 0,37 kW



The machine's sturdy design allows cold dough to be processed at high speed without compromising the properties of the dough.

- Adjustment of dough thickness: 0,3 mm to 5,5 mm
- Power load: 0,37 kW | 230 V | 50 Hz

	Dough diameter up to max.	Roll length	Dough weight	Size	Weight	Code-No.	RRP*	GTIN
FI/32N, 0,37 kW	300 mm	320 mm	80 g - 210 g	W 490 mm D 510 mm H 655 mm	36 kg	101932	1,798.- €	4015613620138
FI/42N, 0,37 kW	400 mm	420 mm	210 g - 700 g	W 590 mm D 510 mm H 775 mm	44 kg	101937	1,949.- €	4015613620145

Pizza ovens



Pizza oven ST350 TR

203515 | RRP* 469.- € | GTIN 4015613690070





Pizza oven in compact stainlesss steel version with short heating time. Ideal for smaller production quantities of fresh or frozen pizzas and tarte flambee. The oven grid is attached to the door and handle for easy handling.

- Material baking chamber: Stainless steel
- 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 34 cm
- Properties: Pizza grid (size: W 340 x D 335 x H 5 mm), firmly connected to the oven door and handle
  Timer: Optionally 0 - 15 minutes or continuous operation
  Signal tone after expiry of the time
  Heat-up time: 10 minutes
  Crumb drawer, can be removed
- Power load: 1,75 kW | 230 V | 50/60 Hz
- Size: W 510 x D 570 x H 215 mm
- Weight: 14.6 kg



Conveyor pizza oven 3600TB10

2002203 RRP* 979.- € GTIN 4015613724584



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.

• Material baking chamber	Stainless steel
• Oven functions	Upper / lower heat
• Upper / lower heat can be controlled separately	Yes
• Temperature range	70 °C to 250 °C
• Pizza capacity	Max. Ø 32 cm
• Conveyor model	Grid
• Belt speed	Can be controlled in 10 levels Processing time: Approx. 2 to 14 minutes
• Power load	3,5 kW | 230 V | 50 Hz
• Size	W 472 x D 1,045 x H 400 mm
• Weight	21.9 kg



Pizza baking tray 290-R

- Pizza diameter: 290 mm
- Size: W 325 x D 325 x H 10 mm
- Weight: 0.26 kg
- GTIN: 4015613720357

100925 RRP* 8.50 €



Pizza oven ST340

A201113 RRP* 249.- € GTIN 4015613757001



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 Galvanised
• Oven functions	Upper / lower heat Continuous baking function
• Upper / lower heat can be controlled separately	No
• Temperature range	50 °C to 250 °C
• Pizza capacity	1 pizza Ø 33,5 cm
• Timer	Yes
• Properties	Use of pizza rack and firebrick can be alternated
• Power load	1,5 kW | 230 V | 50 Hz
• Size	W 510 x D 500 x H 270 mm
• Weight	21.5 kg



▶ Oven functions
▶ Upper/lower heat



▶ Alternate use
▶ Pizza rack or firebrick



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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
- Properties: Timer: Optionally 0 - 15 minutes or continuous operation



	Number of baking chambers	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
Mini 1, 1 baking chamber	1	1 pizza Ø 35 cm	2 kW 230 V 50 Hz	W 545 mm D 500 mm H 230 mm	18.8 kg	203510	519.- €	4015613494074
Mini 2, 2 baking chambers	2	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	749.- €	4015613491714

Pizza oven "Mini Plus"



- Material baking chamber: Base made of heat-resistant stone
- Oven functions: Upper / lower heat
- Upper / lower heat can be controlled separately: Yes
- Temperature range: 50 °C to 400 °C



	Number of baking chambers	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
"Mini Plus"	1	1 pizza Ø 35 cm	2 kW 230 V 50 Hz	W 575 mm D 525 mm H 270 mm	27.2 kg	203530	798.- €	4015613581095
"Mini Plus 2"	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	1,398.- €	4015613647593

Pizza oven ST415

2002102 RRP* 485.- € GTIN 4015613731612



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
Base made of heat-resistant stone
- Oven functions: Upper / lower heat
- Upper / lower heat can be controlled separately: Yes
- Temperature range: 50 °C to 350 °C
- Pizza capacity: 1 pizza Ø 40 cm
- Properties: Timer: Optionally 0 - 120 minutes or continuous operation
Heat-up time: 10 minutes
- Power load: 2 kW | 230 V | 50 Hz
- Size: W 565 x D 585 x H 265 mm
- Weight: 20.45 kg



Pizza oven CT 100



- Material: Steel plate, Painted
- Material baking chamber: Brick made of fire-resistant stone, Aluminium
- Oven functions: Upper / lower heat
- Upper / lower heat can be controlled separately: Yes
- Temperature range: 50 °C to 400 °C
- Interior lighting: Yes
- Equipment connection: 3 NAC



	Number of baking chambers	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
CT 100	1	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	1,219.- €	4015613437781
CT 200	2	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	2,119.- €	4015613437798

Component parts

Base unit PO CT

- Material: Chrome-nickel steel
- Height-adjustable feet: No
- Size: W 895 x D 735 x H 900 mm
- Weight: 15 kg
- GTIN: 4015613602455



200319 RRP* 415.- €

Pizza shovel alu

- Size shovell: W 280 x D 280 mm
- Length handle: 1000 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* 32.- €

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Pizza oven NT 501



- Material: Steel plate, Painted
- Material baking chamber: Refractory clay baking stone
- Oven functions: Upper / lower heat
- Upper / lower heat can be controlled separately: Yes
- Temperature range: 85 °C to 450 °C
- Interior lighting: Yes



	Number of baking chambers	Pizza capacity	Power load	Equipment connection	Size	Weight	Code-No.	RRP*	GTIN
NT 501	1	4 pizzas Ø 25 cm	4 kW 400 V 50 Hz	2 NAC	W 800 mm D 750 mm H 360 mm	44.6 kg	2002018	1,098.- €	4015613640990
NT 502	2	8 pizzas Ø 25 cm (2 x 4 pizzas)	6 kW 400 V 50 Hz	3 NAC	W 800 mm D 750 mm H 510 mm	63 kg	2002028	1,498.- €	4015613641003
NT 621	1	4 pizzas Ø 30 cm	5 kW 400 V 50 Hz	2 NAC	W 885 mm D 790 mm H 400 mm	59.6 kg	2002088	1,379.- €	4015613641010
NT 622	2	8 pizzas Ø 30 cm (2 x 4 pizzas)	10 kW 400 V 50 Hz	3 NAC	W 885 mm D 790 mm H 710 mm	102.8 kg	2002095	2,109.- €	4015613641027
NT 901	1	6 pizzas Ø 30 cm	6 kW 400 V 50 Hz	3 NAC	W 1,190 mm D 780 mm H 395 mm	80.3 kg	2002101	1,569.- €	4015613641041
NT 921	2	12 pizzas Ø 30 cm (2 x 6 pizzas)	12 kW 400 V 50 Hz	3 NAC	W 1,190 mm D 780 mm H 710 mm	141.8 kg	2002121	2,598.- €	4015613641058

Pizza oven NT 622VS

2002094 | RRP* 2,549.- € | GTIN 4015613674018



- Material baking chamber: Full clay
- Oven functions: Upper / lower heat
- Upper / lower heat can be controlled separately: Yes
- Temperature range: 85 °C to 450 °C
- Pizza capacity: 8 pizzas Ø 30 cm (2 x 4 pizzas)
- Interior lighting: Yes
- Power load: 10 kW | 400 V | 50/60 Hz
- Equipment connection: 3 NAC
- Size: W 930 x D 835 x H 730 mm
- Weight: 151.6 kg

Component parts

Base unit PO NT5

- Material: Chrome-nickel steel
- Height-adjustable feet: No
- Size: W 760 x D 610 x H 900 mm
- Weight: 14.6 kg
- GTIN: 4015613602424



200316 | RRP* 369.- €

Base unit PO NT6

- Material: Chrome-nickel steel
- Height-adjustable feet: No
- Size: W 840 x D 670 x H 900 mm
- Weight: 15.9 kg
- GTIN: 4015613602431



200317 | RRP* 398.- €

Base unit PO NT9

- Material: Chrome-nickel steel
- Height adjustable: 850 mm to 900 mm
- Size: W 1,150 x D 665 x H 900 mm
- Weight: 19.5 kg
- GTIN: 4015613602448



200318 | RRP* 515.- €

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

Pizza oven ET 105, 1Bch 1050x1050



- Material: CNS 18/10; Galvanised | Steel plate | Painted
- Material baking chamber: Base made of heat-resistant stone
- Oven functions: Upper / lower heat
- Upper / lower heat can be controlled separately: Yes
- Temperature range: 50 °C to 450 °C
- Interior lighting: Yes
- Equipment connection: 3 NAC

	Number of baking chambers	Pizza capacity	Power load	Size	Weight	Code-No.	RRP*	GTIN
ET 105 1Bch 1050x1050	1	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	2,719.- €	4015613545028
ET 205 2Bch 1050x1050	2	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	4,698.- €	4015613545035

Base unit PO ET

- Material: Steel plate, Painted
- Height-adjustable feet: No
- Size: W 1,320 x D 1,150 x H 965 mm
- Weight: 43 kg
- GTIN: 4015613552989

2002165 RRP* 749.- €



Pasta cooker 1 basket, 7L, TU

132260 RRP* 469.- € GTIN 4015613584171



- 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

Pasta cooker 8L MDI

132265 RRP* 379.- € GTIN 4015613770970



- 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
- Control unit: MDI knob
- Properties: Memory function; Removable pan and heating element
- Power load: 3,3 kW | 230 V | 50 Hz
- Size: W 290 x D 470 x H 385 mm
- Weight: 6.6 kg

Component parts

Basket small f. pasta cooker 132260

- Size basket: W 100 x D 138 x H 135 mm
- 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* 62.- €

Basket large f. pasta cooker 132260

- Size basket: W 210 x D 235 x H 100 mm
- Size: W 210 x D 430 x H 205 mm
- Weight: 0.69 kg
- GTIN: 4015613585666

132262 RRP* 106.- €

Pasta basket 8L MDI

- Size basket: W 190 x D 225 x H 125 mm
- Size: W 200 x D 460 x H 150 mm
- Weight: 1.1 kg
- GTIN: 4015613797755

132266 RRP* 35.- €

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

Pasta machine 1,5kg

101971 | RRP* 1,849.- € | GTIN 4015613584843



• Production max.	3 kg / h
• Storage capacity	1,5 kg
• Properties	Container and kneading hook made of CNS 18/10
	Micro-switch on the container lid
	Screw made of brass with bronze alloy
	For kneading and rolling out und 12 different types of pasta
• Not included in delivery	Dies for pasta
	Closing cap
• Important information	Cap is required to close the ejected material during dough production
• Power load	0,3 kW | 230 V | 50 Hz
• Size	W 250 x D 480 x H 460 mm
• Weight	17.7 kg

Sealing cap

- Material: Bronze
- Size: W 55 x D 55 x H 9 mm
- Weight: 0.18 kg
- GTIN: 4015613584997



101986 | RRP* 76.- €

Component parts

Pasta mould for Caserecce 9x5mm

- 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 for Fusilli Ø9mm

- 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 for Pappadelle 16mm

- 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 for Gnocchi Ø12mm

- 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 for Cap. Dangelo Ø1mm

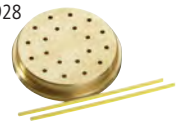
- Pasta type: Capelli d´angelo
- Pasta size: Ø 1 mm
- Size: W 55 x D 55 x H 10 mm
- Weight: 0.16 kg
- GTIN: 4015613584911



101978 | RRP* 76.- €

Pasta mould for Spaghetti Ø2mm

- 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 for Spaghetti 2x2mm

- 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 for Tagliolini 3mm

- 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 mould for Fettuccine 8mm

- 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 for Sfoglia 135mm

- Pasta type: Pasta sfoglia
- Pasta size: 135 mm
- Size: W 55 x D 55 x H 40 mm
- Weight: 0.41 kg
- GTIN: 4015613584966



101983 | RRP* 76.- €

Pasta mould for Cannellone Ø25mm

- 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 for Bigoli Ø3mm

- 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.- €

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

SNACK | TAKE-AWAY

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

500308 | RRP* 129.- € | GTIN 4015613694832





• Die/stamp material	Stainless steel Plastic
• Number of dies/stamps	4
• Dies/stamps	6 mm chips 9 mm chips 13 mm chips Potato wedges
• Designed for	Table mounting Wall mounting
• Size	W 155 x D 425 x H 335 mm
• Weight	2.64 kg

Deep fat fryer PETIT

165103 | RRP* 62.- € | GTIN 4015613447223



• Beaker capacity	3 litre(s)
• Number of baskets	1
• Temperature range	130 °C to 190 °C
• Safety thermostat	Yes
• Power load	2 kW | 230 V | 50 Hz
• Size	W 210 x D 530 x H 240 mm
• Weight	2.5 kg

Deep fat fryer MINI II



• Beaker capacity	4 litre(s)
• Temperature range	60 °C to 190 °C
• Safety thermostat	Yes



▶ 2 separate sockets required

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
MINI II	1	1	2,2 kW 230 V 50-60 Hz	W 205 mm D 540 mm H 280 mm	3 kg	A165110	85.- €	4015613392271
MINI III	2	2	4,4 kW 230 V 50-60 Hz	W 400 mm D 540 mm H 280 mm	5.5 kg	A165112	159.- €	4015613392288

Component parts

Deep frying basket PETIT 3L

- Size basket: W 145 x D 240 x H 80 mm
- Content: 2,5 litre(s)
- Size: W 145 x D 405 x H 155 mm
- Weight: 0.24 kg
- GTIN: 4015613662251

165528 | RRP* 11.- €

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 fat fryer SNACK I



- Temperature range
- Safety thermostat
- Important information

50 °C to 190 °C
Yes
Suitable for frying oil and blocks of fat

SNACK III



	Number of tanks	Beaker capacity	Number of baskets	Important information	Power load	Size	Weight	Code-No.	RRP*	GTIN
SNACK I	1	4 litre(s)	1	–	2 kW 230 V 50 Hz	W 217 mm D 565 mm H 310 mm	5.1 kg	A162410E	159.- €	4015613662350
SNACK II	2	4 litre(s)	2	2 separate sockets required	4 kW 230 V 50 Hz	W 445 mm D 525 mm H 310 mm	9.6 kg	A162412E	279.- €	4015613662374
SNACK III	1	8 litre(s)	1	–	3,25 kW 230 V 50 Hz	W 265 mm D 620 mm H 340 mm	6.7 kg	A162810E	198.- €	4015613662381
SNACK IV	2	8 litre(s)	2	2 separate sockets required	6,5 kW 230 V 50 Hz	W 550 mm D 580 mm H 340 mm	12.5 kg	A162812E	339.- €	4015613662398

Deep fat fryer SNACK I Plus



- Temperature range
- Safety thermostat
- Grease release tap
- Cold zone
- Heating element
- Important information

50 °C to 190 °C
Yes
Yes
Yes
Can be swivelled
Suitable for frying oil and blocks of fat

SNACK III Plus



	Number of tanks	Beaker capacity	Number of baskets	Important information	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 530 mm H 340 mm	4.2 kg	A162820E	175.- €	4015613708904
SNACK II Plus	2	4 litre(s)	2	2 separate sockets required	4 kW 230 V 50/60 Hz	W 400 mm D 530 mm H 340 mm	9 kg	A162821E	325.- €	4015613708911
SNACK III Plus	1	9 litre(s)	1	–	3,3 kW 230 V 50/60 Hz	W 300 mm D 530 mm H 385 mm	6.2 kg	A162823E	245.- €	4015613718897
SNACK IV Plus	2	9 litre(s)	2	2 separate sockets required	6,6 kW 230 V 50/60 Hz	W 575 mm D 530 mm H 385 mm	11.5 kg	A162824E	398.- €	4015613718903

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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	9 litre(s)
• Control unit	MDI knob
• Temperature range	50 °C to 190 °C
• Temperature control	Electronic
	In 0.1 °C steps
• Safety thermostat	Yes
• Grease release tap	Yes
• Cold zone	Yes
• Oil temperature check	Current temperature can be checked at all times
	Indicator lamp for reached oil temperature
• Heating element	Can be swivelled
• Important information	Suitable for frying oil and blocks of fat



▶ Bartscher MDI control
▶ To-the-degree temperature adjustment

	Number of tanks	Number of baskets	Important information	Power load	Size	Weight	Code-No.	RRP*	GTIN
MDI SNACK III Plus	1	1	–	3,3 kW 230 V 50 Hz	W 285 mm D 610 mm H 386 mm	6.4 kg	A162828	298.- €	4015613752150
MDI SNACK IV Plus	2	2	2 separate sockets required	6,6 kW 230 V 50 Hz	W 561 mm D 640 mm H 386 mm	11.7 kg	A162829	539.- €	4015613752167

Deep fat fryer SNACK XL Plus

165530 RRP* 549.- € GTIN 4015613687018



• Beaker capacity	8 litre(s)
• Number of baskets	1
• Temperature range	50 °C to 190 °C
• Safety thermostat	Yes
• Grease release tap	Yes
• Cold zone	Yes
• Heating element	Can be removed
• Properties	Control box with heating element, detachable
	Drain tap with bayonet cap, detachable
	Handles, on side
• Power load	3,4 kW | 230 V | 50/60 Hz
• Size	W 245 x D 720 x H 470 mm
• Weight	8 kg

Component parts

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.- €

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* 64.- €



▶ Deep fat fryer thermometer
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Deep fat fryer IMBISS I



- Beaker capacity: 8 litre(s)
- Safety thermostat: Yes
- Grease release tap: Yes
- Important information: Suitable for frying oil and blocks of fat

IMBISS II



▶ 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 630 mm H 410 mm	9.7 kg	A150307	339.- €	4015613662404
IMBISS II	2	2	6,5 kW 230 V 50 Hz	W 580 mm D 630 mm H 410 mm	17 kg	A150407	549.- €	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: 8 litre(s)
- Temperature range: 60 °C to 190 °C
- Safety thermostat: Yes
- Grease release tap: Yes
- Heating element: Induction coil



2x8L Plus



▶ 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 565 mm H 415 mm	12.5 kg	165118	485.- €	4015613742083
Induction deep fat fryer 2x8L Plus	2	2	7 kW 230 V 50-60 Hz	W 580 mm D 575 mm H 415 mm	23 kg	165119	915.- €	4015613742090

Deep fat fryer IMBISS PRO

162500 RRP* 549.- € GTIN 4015613535104



- Beaker capacity: 9,7 litre(s)
- Number of baskets: 1
- Temperature range: 50 °C to 190 °C
- Safety thermostat: Yes
- Cold zone: Yes
- Grease release tap: Yes
- Heating element in stainless steel: 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

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

Deep fat fryer PROFESSIONAL I



- Beaker capacity: 10 litre(s)
- Temperature range: 50 °C to 190 °C
- Safety thermostat: Yes
- Grease release tap: Yes
- Cold zone: Yes
- Heating element in stainless steel: 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	669.- €	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	1,229.- €	4015613536798

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
- Safety thermostat: Yes
- Grease release tap: Yes
- Cold zone: Yes
- Heating element: Can be swivelled
- Equipment connection: 3 NAC

	Number of tanks	Number of baskets	Power load	Size	Weight	Code-No.	RRP*	GTIN
Deep fat fryer 12L-10	1	1	9 kW 400 V 50 Hz	W 400 mm D 650 mm H 485 mm	15.4 kg	162650	949.- €	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	1,719.- €	4015613757780

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 195 x D 485 x H 220 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* 45.- €

Deep frying basket IMBISS PRO 9,7L

- Size basket: W 250 x D 275 x H 140 mm
- Content: 9,2 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* 66.- €

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* 44.- €

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 495 x D 230 x H 190 mm
- Weight: 0.95 kg
- GTIN: 4015613809182

162653 RRP* 49.- €

Deep fat fryer 700, W400, 2x8L

272335 RRP* 3,698.- € GTIN 4015613527420



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
Safety thermostat	Yes
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

Component parts

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.- €

French fry wamer 12-150

A114002 RRP* 259.- € GTIN 4015613739632



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

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: 2.97 kg
- GTIN: 4015613739649

A114003 RRP* 165.- €







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Pastries deep fat fryer BF 16E



- Number of tanks: 1
- Number of baskets: 1
- Temperature range: 50 °C to 190 °C
- Safety thermostat: Yes
- Grease release tap: Yes
- Heating element in stainless steel: Yes
- Heating element: Can be removed
- Properties: 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	14.7 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

101535 | RRP* 1,849.- € | GTIN 4015613633299



- Beaker capacity: 30 litre(s)
- Number of baskets: 1
- Basket content: 19,2 litre(s)
- Size base unit: W 612 x D 497 x H 377 mm
- Height adjustable: 980 mm to 1040 mm
- Including: 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

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: 3.95 kg
- GTIN: 4015613405087



101565 | RRP* 139.- €

Deep frying basket BF 16E

- Size basket: W 475 x D 235 x H 80 mm
- Size: W 560 x D 245 x H 190 mm
- Weight: 1.3 kg
- GTIN: 4015613405056



101533 | RRP* 98.- €

Deep frying basket BF 30E

- Size basket: W 570 x D 440 x H 80 mm
- Size: W 650 x D 465 x H 190 mm
- Weight: 1.9 kg
- GTIN: 4015613405070



101563 | RRP* 149.- €

Deep fat fryer GRANDE 50L

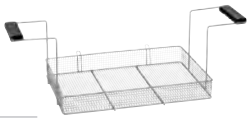
162550 RRP* 1,569.- € GTIN 4015613610849



Beaker capacity	50 litre(s)
Number of baskets	2
Content basket 1 | basket 2	8,4 litre(s) | 11,5 litre(s)
Temperature range	0 °C to 190 °C
Safety thermostat	Yes
Grease release tap	Yes
Heating element	Can be removed
Properties	Drain cock with safety fixture Adjustment of output power at 2 levels
Power load	15 kW | 400 V | 50 Hz
Equipment connection	3 NAC
Size	W 650 x D 630 x H 460 mm
Weight	26.6 kg

Deep frying basket GRANDE 50L-60

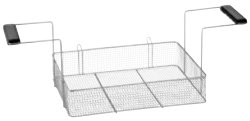
- Content: 8,4 litre(s)
- Size: W 760 x D 330 x H 240 mm
- Weight: 1.35 kg
- GTIN: 4015613686608



162551 RRP* 69.- €

Deep frying basket GRANDE 50L-90

- Content: 11,5 litre(s)
- Size: W 760 x D 330 x H 240 mm
- Weight: 1.37 kg
- GTIN: 4015613686615



162552 RRP* 89.- €

Pastries deep fat fryer BF 21E



Number of tanks	1
Number of baskets	1
Temperature range	140 °C to 190 °C
Safety thermostat	Yes
Grease release tap	Yes
Properties	Drain cock with safety fixture



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	Equipment connection	Size	Weight	Code-No.	RRP*	GTIN
BF 21E	Electro	21 litre(s)	16,1 litre(s)	6,8 kW 400 V 50 Hz	3 NAC	W 700 mm D 590 mm H 320 mm	31 kg	101412	2,549.- €	4015613370576
BF 35E	Electro	35 litre(s)	24,8 litre(s)	10 kW 400 V 50 Hz	3 NAC	W 1,095 mm D 600 mm H 340 mm	47.4 kg	101413	3,098.- €	4015613418186
BF 20G	Gas	20 litre(s)	12,9 litre(s)	12 kW	–	W 700 mm D 585 mm H 390 mm	40.5 kg	1014113	3,349.- €	4015613381855

Component parts

Basket shelf BF 21E

- Assembly side: On both sides
- Size: W 390 x D 765 x H 245 mm
- Weight: 4.05 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: 5.75 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: 3.45 kg
- GTIN: 4015613394176

101404 RRP* 155.- €

Deep frying basket BF 21E

- Size basket: W 630 x D 365 x H 70 mm
- 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
- Size: W 380 x D 1,080 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
- Size: W 660 x D 330 x H 260 mm
- Weight: 1.8 kg
- GTIN: 4015613658827

158614 RRP* 175.- €

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Contact grills



Contact grill 1800 1R



• Material grill plates	Cast iron Enamelled
• Number of grill units	1
• Size grill plates top	W 214 x D 214 mm
• Size grill plates bottom	W 220 x D 235 mm
• Temperature range	50 °C to 300 °C
• Grease collection tank	Yes
• Including	1 cleaning brush
• Power load	1,8 kW | 230 V | 50 Hz
• Size	W 290 x D 395 x H 210 mm

	Design grill surface	Weight	Code-No.	RRP*	GTIN
1800 1R	Ribbed	12.7 kg	A150670	265.- €	4015613385617
1800 1G	Smooth	12.7 kg	A150669	265.- €	4015613391380
1800 1GR	Ribbed at top, smooth at the bottom	13 kg	A150668	265.- €	4015613391656

Contact grill 3600 2GR



• Number of grill units	2
• Size grill plate top, each	W 215 x D 215 mm
• Size grill plates bottom	W 470 x D 230 mm
• Heating zones can be controlled separately	Yes
• Temperature range	50 °C to 300 °C
• Grease collection tank	Yes
• Including	1 cleaning brush
• Power load	3,6 kW | 230 V | 50/60 Hz
• Size	W 570 x D 395 x H 210 mm

	Design grill surface	Weight	Code-No.	RRP*	GTIN
3600 2R	Ribbed	26 kg	A150671	479.- €	4015613385624
3600 2G	Smooth	23.5 kg	A150672	479.- €	4015613391397
3600 2GR	Ribbed at top, smooth at the bottom	23.25 kg	A150673	479.- €	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	Cast iron Enamelled
• Number of grill units	1
• Temperature range	50 °C to 300 °C
• Grease collection tank	Yes
• Including	1 cleaning brush
• Power load	2,2 kW | 230 V | 50/60 Hz
• Size	W 410 x D 400 x H 200 mm

"Panini-T"



▶ Audible signal when the time expires

	Design grill surface	Size grill plates top	Size grill plates bottom	Timer	Weight	Code-No.	RRP*	GTIN
"Panini" 1R	Ribbed	W 335 mm D 220 mm	W 335 mm D 230 mm	No	18.7 kg	A150674	325.- €	4015613415000
"Panini" 1G	Smooth	W 335 mm D 220 mm	W 335 mm D 230 mm	No	18 kg	A150679	325.- €	4015613606750
"Panini" 1GR	Ribbed at top, smooth at the bottom	W 335 mm D 220 mm	W 335 mm D 230 mm	No	18.6 kg	A150676	325.- €	4015613486833
"Panini-T" 1R	Ribbed	W 340 mm D 220 mm	W 360 mm D 240 mm	Yes	18.4 kg	A150774	339.- €	4015613717159
"Panini-T" 1G	Smooth	W 340 mm D 220 mm	W 360 mm D 240 mm	Yes	18 kg	A150779	339.- €	4015613717166
"Panini-T" 1GR	Ribbed at top, smooth at the bottom	W 340 mm D 220 mm	W 360 mm D 240 mm	Yes	18.6 kg	A150776	339.- €	4015613717173

Component parts

Cooking paper 1/2GN, 1x100 pcs

- Format per sheet: 1/2 GN, W 330 x D 270 mm
- Heat resistant to: 220 °C
- Order quantity unit: 1 box (12 paper dispensers with 100 sheets each)
- Size: W 357 x D 295 x H 179 mm
- Weight: 0.37 kg
- GTIN: 4015613587110

150678 RRP* 112.- €





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Contact grill "Panini-MDI" 1GR



- Material grill plates: Cast iron, Enamelled
- Number of grill units: 1
- Size grill plates top: W 340 x D 220 mm
- Size grill plates bottom: W 360 x D 285 mm
- Control unit: MDI knob
- Temperature range: 50 °C to 300 °C
- Grease collection tank: Yes
- Digital display: Yes
- Timer: Yes
- Programming: -
- Properties: Audible signal when the time expires (0 - 9:30 minutes), Memory function
- Including: 1 cleaning brush
- Power load: 2,2 kW | 230 V | 50/60 Hz
- Size: W 410 x D 400 x H 200 mm



	Design grill surface	Weight	Code-No.	RRP*	GTIN
"Panini-MDI" 1R	Ribbed	18.3 kg	A150974	398.- €	4015613737881
"Panini-MDI" 1G	Smooth	18.1 kg	A150979	398.- €	4015613737904
"Panini-MDI" 1GR	Ribbed at top, smooth at the bottom	18.3 kg	A150976	398.- €	4015613737911

Contact grill "Panini" 1RDIG

A150684 | RRP* 495.- € | GTIN 4015613624679



Simply practical – 6 programs to choose from to allow times to be down to the second. An acoustic signal indicates the end of the grilling time.

- Material grill plates: Cast iron, Enamelled
- Number of grill units: 1
- Design grill surface: Ribbed
- Size grill plates top: W 340 x D 220 mm
- Size grill plates bottom: W 360 x D 230 mm
- Temperature control: Thermostatic
- Temperature range: 50 °C to 300 °C
- Grease collection tank: Yes
- Digital display: Yes
- Timer: Yes
- Programming: Time (6 programs to choose from)
- Properties: Signal tone after expiry of the time
- Power load: 2,2 kW | 230 V | 50/60 Hz
- Size: W 410 x D 400 x H 200 mm
- Weight: 18 kg

Griddle plates



Griddle plate GDP 260E-G

A370037 RRP* 329.- € GTIN 4015613690087



Material roasting surface	Steel
Roasting surface design	Smooth
Size heating surpface	W 260 x D 230 mm
Number of heating zones	1
Temperature range	50 °C to 300 °C
Properties	Grease collection tank Backsplash welded on
Power load	1,2 kW | 230 V | 50/60 Hz
Size	W 330 x D 282 x H 180 mm
Weight	8.8 kg

Griddle plate GDP 320E-G



Material roasting surface	Steel
Size heating surpface	W 320 x D 480 mm
Number of heating zones	1
Temperature range	50 °C to 300 °C
Properties	Grease collection tank Backsplash welded on
Power load	3 kW | 230 V | 50 Hz
Size	W 325 x D 580 x H 310 mm

	Roasting surface design	Weight	Code-No.	RRP*	GTIN
GDP 320E-G	Smooth	22 kg	A370031	519.- €	4015613370545
GDP 320E-R	Ribbed	21.2 kg	370035	579.- €	4015613610894

Component parts

Grill attachment GDP 320/650E

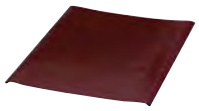
- Material: Stainless steel
- Material roasting surface: Non-stick film, replaceable
- Roasting surface design: Smooth
- Size heating surpface: W 325 x D 480 mm
- Temperature range: 50 °C to 220 °C
- Total height with griddle plate: Closed 490 mm, open 810 mm
- Power load: 3 kW | 230 V | 50 Hz
- Size: W 325 x D 480 x H 665 mm
- Weight: 18 kg
- GTIN: 4015613633282

370100 RRP* 739.- €



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.- €



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Griddle plate GDP 650E-GR



- Material roasting surface — Steel
- Heating zones can be controlled separately — Yes
- Temperature range — 50 °C to 300 °C
- Properties — Grease collection tank; Backsplash welded on
- Equipment connection — 3 NAC

GDP 980E-G



GDP 980E-GR



	Roasting surface design	Size heating surpface	Number of heating zones	Power load	Size	Weight	Code-No.	RRP*	GTIN
GDP 650E-G	Smooth	W 650 mm D 480 mm	2	6 kW 400 V 50 Hz	W 660 mm D 580 mm H 310 mm	41 kg	A370032	789.- €	4015613370552
GDP 650E-GR	1/2 smooth, 1/2 ribbed	W 650 mm D 480 mm	2	6 kW 400 V 50 Hz	W 660 mm D 580 mm H 310 mm	40 kg	370036	879.- €	4015613610931
GDP 980E-G	Smooth	W 980 mm D 480 mm	3	9 kW 400 V 50 Hz	W 990 mm D 580 mm H 310 mm	68.6 kg	A370039	1,259.- €	4015613676548
GDP 980E-GR	2/3 smooth, 1/3 ribbed	W 980 mm D 480 mm	3	9 kW 400 V 50/60 Hz	W 990 mm D 580 mm H 310 mm	70 kg	A370139	1,379.- €	4015613726465

Griddle plate GDP 320G-G



- Material roasting surface — Steel
- Roasting surface design — Smooth
- Temperature range — 50 °C to 270 °C
- Ignition type — Piezo ignition
- Including — 1 cleaning scraper
- Gas type — Natural gas H; Propane nozzles are enclosed



	Size heating surpface	Number of heating zones	Power	Size	Weight	Code-No.	RRP*	GTIN
GDP 320G-G	W 320 mm D 480 mm	1	4 kW	W 325 mm D 580 mm H 310 mm	24 kg	A3700331	659.- €	4015613390932
GDP 650G-G	W 650 mm D 480 mm	2	8 kW	W 660 mm D 580 mm H 310 mm	44.5 kg	A3700341	1,119.- €	4015613390949

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

Griddle plate GPL 320E-G

A370131 RRP* 749.- € GTIN 4015613724256



Material roasting surface	Special steel, hard chrome-plated
Roasting surface design	Smooth
Size heating surpface	W 320 x D 480 mm
Temperature range	50 °C to 300 °C
Number of heating zones	1
Power load	3 kW | 230 V | 50/60 Hz
Size	W 330 x D 625 x H 450 mm
Weight	24 kg

Salamander griddle 6640

100533 RRP* 898.- € GTIN 4015613733142



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.

Material roasting surface	Special steel
Roasting surface design	Smooth
Size heating surpface	W 700 x D 330 mm
Number of griddle plate heating zones	2
Separate control of griddle plate heating zones	Yes
Griddle plate temperature range	50 °C to 300 °C
Salamander heat source	Radiant heaters
Number of salamander heating zones	1
Salamander temperature range	To 190 °C
Dimensions of cooking rack	W 560 x D 400 mm | GN-compatible, 1/1 GN
Height-adjustable grid	Yes
Timer	6 times can be saved 30 seconds to 100 minutes
Grease collection tank	For griddle plate For salamander
Including	1 grille
Power load	6,64 kW | 400 V | 50/60 Hz
Equipment connection	3 NAC
Size	W 760 x D 590 x H 465 mm
Weight	51.4 kg



▶ Griddle plate with 2 heating zones
▶ Can be controlled separately



▶ Salamander with 1 heating zone
▶ Radiant heating element

Multi-fryer 300

370205 RRP* 869.- € GTIN 4015613653488



Material crucible	Steel
Size crucible	W 325 x D 535 x H 60 mm
Temperature range	50 °C to 300 °C
Number of heating zones	1
Grease release tap	Yes
Properties	Drain cock with bayonet catch All-round splash-water, welded
Including	1 plug
Power load	3 kW | 230 V | 50-60 Hz
Size	W 330 x D 580 x H 300 mm
Weight	23.8 kg

Water grill 40

370037 RRP* 1,198.- € GTIN 4015613642024



Design grill surface	Grille
Size grill plates	W 280 x D 445 mm
Temperature control	3 levels
Heat-up time	approx. 2.5 minutes at a higher level
Properties	Water tray 1/1 GN
Including	1 cleaning scraper
Power load	4,08 kW | 400 V | 50 Hz
Equipment connection	3 NAC
Size	W 330 x D 630 x H 330 mm
Weight	13.5 kg

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Lava rock grill, gas 40, W330, TU



- Type of grid: V-grille (for meat)
- Size grill plates: W 312 x D 483 mm
- Height-adjustable grid: Yes
- Ignition type: Piezo ignition
- Gas type: Natural gas H
- Including: Propane nozzles are enclosed; Lava stones for first filling

	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 545 mm H 285 mm	21.4 kg	2006301	789.- €	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	1,398.- €	4015613404622

Lava rock 7kg

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



100611 RRP* 57.- €



Chicken grill P6



- Interior lighting: Yes
- Including: Skewers with clips

CNS 18/10

P8N



P12N



	Capacity	Number of skewers	Including	Power load	Equipment connection	Size	Weight	Code-No.	RRP*	GTIN
P6	6 chicken	2	2 skewer	2,8 kW 230 V 50 Hz	Pluggable	W 700 mm D 360 mm H 530 mm	31 kg	215035	2,349.- €	4015613417035
P8N	8 chicken	2	2 skewers	3,5 kW 230 V 50 Hz	Pluggable	W 880 mm D 430 mm H 530 mm	41 kg	215036	2,898.- €	4015613505381
P12N	12 chicken	3	3 skewers	5 kW 400 V 50 Hz	3 NAC	W 880 mm D 430 mm H 710 mm	55.6 kg	215037	3,498.- €	4015613505398

Component parts

Spit with clamps P6

- Size: W 60 x D 540 x H 50 mm
- Weight: 0.55 kg
- GTIN: 4015613586854



215093 RRP* 109.- €

Spit basket P6

- Size: W 540 x D 145 x H 155 mm
- Weight: 1.1 kg
- GTIN: 4015613586878



215095 RRP* 239.- €

Basket flat P6

- Size: W 540 x D 155 x H 50 mm
- Weight: 1.25 kg
- GTIN: 4015613586892



215096 RRP* 209.- €

Spit with clamps P8/P12

- Size: W 715 x D 60 x H 50 mm
- Weight: 0.73 kg
- GTIN: 4015613586861

215094 RRP* 135.- €

Spit basket P8/P12

- Size: W 715 x D 155 x H 50 mm
- Weight: 1 kg
- GTIN: 4015613282893

215078 RRP* 279.- €

Basket flat P8/P12

- Size: W 155 x D 715 x H 50 mm
- Weight: 2 kg
- GTIN: 4015613282923

215081 RRP* 229.- €

Table-top grills



Gas table-top grill TB1000PF

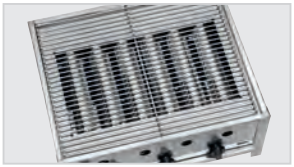


Easy assembly, easy to handle – practical tabletop unit for gas grilling and roasting outdoors.

• 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



▶ Cooking grille in steel
▶ Dimensions: W 600 x D 475 mm

	Design	Size	Weight	Code-No.	RRP*	GTIN
TB1000PF	Grill pan	W 705 x D 560 x H 275 mm	13.9 kg	1061933	289.- €	4015613685182
TB1000R	Grid	W 685 x D 540 x H 275 mm	13.7 kg	1061633	309.- €	4015613685199

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* 139.- €

Grill pan TB1000PF

- Material: Steel, Enamelled
- Size: W 760 x D 550 x H 78 mm
- Weight: 7.7 kg
- GTIN: 4015613699882



106217 RRP* 85.- €

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.- €

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Combi table-top grill TB1100PF



• Gas type	Liquid gas
• Control pressure	50 mbar
• Ignition type	Piezo ignition
• Overheating protection	Yes
• Including	1 hose
	1 hose rupture guard
	1 commercial pressure controller
• Important information	Only operate with liquid gas

TB1100PF



▶ Grill pan steel plate
▶ Size: W 700 x D 540 x H 70 mm

TB1100R



▶ Grid nickel-plated
▶ Size : W 594 x D 468 mm

TB1470R



▶ Grid nickel-plated
▶ Size: W 760 x D 470 mm

	Design	Number of burners	Consumption	Power	Size	Weight	Code-No.	RRP*	GTIN
TB1100PF	Grill pan	3	850 g / h	11 kW	W 650 mm D 570 mm H 270 mm	18.1 kg	1062203	498.- €	4015613527536
TB1100R	Grid	3	850 g / h	11 kW	W 650 mm D 570 mm H 270 mm	17.5 kg	1062303	598.- €	4015613527543
TB1470R	Grid	4	1140 g / h	14,7 kW	W 850 mm D 555 mm H 270 mm	23 kg	1062503	749.- €	4015613660349

Component parts

Grid-Set TB1100

- Material: Steel, Stainless steel, Chrome-plated
- Set comprises: 1 grid, steel, chrome-plated, 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* 189.- €

Grill pan TB1100

- Material: Steel plate
- Size: W 700 x D 540 x H 70 mm
- Weight: 9.5 kg
- GTIN: 4015613527567



106204 RRP* 95.- €

Pan for table-top grill, large

- Material: Steel plate
- Size: W 870 x D 525 x H 65 mm
- Weight: 11.8 kg
- GTIN: 4015613660332



106211 RRP* 125.- €

Base unit TB1100

- Material: Stainless steel
- Size: W 530 x D 670 x H 800 mm
- Weight: 5.6 kg
- GTIN: 4015613527581



106202 RRP* 139.- €

Base unit f. table-top grill

- Material: Stainless steel
- Size: W 815 x D 525 x H 805 mm
- Weight: 6 kg
- GTIN: 4015613647395



106210 RRP* 169.- €

Paella gas burner 2K300



• Material	Steel
• Ignition guard	Yes
• Gas type	Liquid gas



► Use only in combination with Paella tripod



Paella gas burner 3K500

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	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* 105.- €

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	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* 225.- €

Component parts

Paella tripod 2K300

- Material: Steel, Painted
- Size: W 25 x D 25 x H 750 mm
- Weight: 1.38 kg
- GTIN: 4015613727790





A153145 RRP* 23.- €

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* 18.50 €

Paella pan STP340





• Material	Steel Polished
• Roasting surface design	Steel, polished Structured
• Handle properties	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	11.50 €	4015613696911
STP380	380 mm	44 mm	330 mm	W 485 x D 385 x H 45 mm	1.1 kg	A153238	13.50 €	4015613696928
STP420	420 mm	47 mm	370 mm	W 530 x D 430 x H 48 mm	1.4 kg	A153242	16.- €	4015613696935
STP460	460 mm	49 mm	405 mm	W 655 x D 465 x H 50 mm	1.9 kg	A153246	19.- €	4015613696942
STP550	550 mm	56 mm	480 mm	W 730 x D 550 x H 58 mm	3.27 kg	A153255	32.- €	4015613696959
STP600	600 mm	52 mm	535 mm	W 780 x D 600 x H 55 mm	4 kg	A153260	38.- €	4015613696966
STP650	650 mm	56 mm	585 mm	W 835 x D 660 x H 58 mm	5.03 kg	A153265	45.- €	4015613696973
STP700	700 mm	62 mm	640 mm	W 890 x D 710 x H 65 mm	6.68 kg	A153270	65.- €	4015613696980
STP800	800 mm	70 mm	720 mm	W 1,005 x D 810 x H 73 mm	11.4 kg	A153280	89.- €	4015613696997

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Gas cooker 1K221-T

A150623 | RRP* 56.- € | GTIN 4015613758633



Material	Steel
Output hob(s) max.	2,2 kW
Gas consumption at maximum setting	160 g / h
Gas burner	Single burner
Ignition type	Piezo ignition
Ignition guard	Yes
Diameter cooking crockery	150 - 270 mm
Important information	Can only be used outdoors
Gas type	Butane
Power	2,2 kW
Size	W 340 x D 285 x H 120 mm
Weight	1.76 kg

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: 4015613719054



A150625 | RRP* 95.- €





- ▶ Safety in focus with the new flame control
- ▶ 2-phase ignition protection system
- ▶ Burner is thermo-electrically secured

Gas cooker 1K650



Ignition guard	Yes
Ignition type	Manual ignition
Pilot flame	Yes
Control pressure	50 mbar
Gas type	Propane
	Natural gas nozzles are enclosed

2K1100-H



- ▶ Output hob front max.: 4,5 kW
- ▶ Output hob rear max.: 6,5 kW

2K1100-N



- ▶ Output hob right max.: 4,5 kW
- ▶ Output hob left max.: 6,5 kW

	Number of hobs	Output hob(s) max.	Gas consumption at maximum setting	Power	Size	Weight	Code-No.	RRP*	GTIN
1K650	1	6,5 kW	519 g / h	6,5 kW	W 350 mm D 350 mm H 170 mm	10.8 kg	1059503	939.- €	4015613467795
2K1100-H	2	11 kW	876 g / h	11 kW	W 350 mm D 660 mm H 170 mm	20.2 kg	1057503	1,449.- €	4015613467818
2K1100-N	2	11 kW	876 g / h	11 kW	W 660 mm D 350 mm H 170 mm	20.2 kg	1058503	1,449.- €	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

150320 | RRP* 45.- € | GTIN 4015613653631



- Output hob(s) max. 1,5 kW
- Diameter hob(s) 185 mm
- Overheating protection Yes
- Power load 1,5 kW | 230 V | 50 Hz
- Size W 305 x D 245 x H 85 mm
- Weight 2.1 kg

Countertop electric hob 2K2500

150310 | RRP* 62.- € | GTIN 4015613504117



- Output hob left max. 1,5 kW
- Output hob right max. 1 kW
- Diameter hob left 190 mm
- Diameter hob right 155 mm
- Overheating protection Yes
- Power load 2,5 kW | 230 V | 50 Hz
- Size W 535 x D 225 x H 90 mm
- Weight 4 kg

Countertop electric hob 1K2000

105321 | RRP* 898.- € | GTIN 4015613125954



- Output hob(s) max. 2 kW
- Diameter hob(s) 220 mm
- Number of output levels 6
- Overheating protection Yes
- Power load 2 kW | 230 V | 50/60 Hz
- Size W 375 x D 365 x H 185 mm
- Weight 7.4 kg

Countertop electric hob 1K2300 GL



- Number of hobs 1
- Material hob SCHOTT CERAN®
- Number of output levels 10
- Overheating protection Yes

	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	709.- €	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	949.- €	4015613432540

Countertop electric hob 2K6000 GLN



- Material hob SCHOTT CERAN®
- Number of hobs 2
- Output hob(s) max. 3 kW
- Diameter hob(s) 230 mm
- Number of output levels 10
- Overheating protection Yes
- Power load 6 kW | 400 V | 50/60 Hz
- Equipment connection 3 NAC

	Arrangement of the hobs	Size	Weight	Code-No.	RRP*	GTIN
2K6000 GLN	Next to each other	W 700 x D 455 x H 120 mm	14.7 kg	104907	2,098.- €	4015613432557
2K6000 GLH	Behind each other	W 400 x D 655 x H 120 mm	13.8 kg	104913	2,098.- €	4015613431161

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Induction cooker



Induction cooker IK 20

105820 | RRP* 85.- € | GTIN 4015613504834



- Material hob: Glass
- Output hob(s) max.: 2000 W
- Diameter hob(s): 210 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Intervals temperature setting: 20 °C
- Overheating protection: Yes
- Time adjustment: 0 to 180 minutes
- Intervals time setting: 5 minutes
- Power load: 2 kW | 230 V | 50/60 Hz
- Size: W 285 x D 340 x H 60 mm
- Weight: 2.5 kg

Induction cooker IK 20TC

105848 | RRP* 159.- € | GTIN 4015613633381





- Slide function
- Easy regulation of time, output and temperature

Easy operation for efficient working - time, output and temperature can be set via the slide function.

- Material hob: Glass
- Output hob(s) max.: 2000 W
- Diameter hob(s): 228 mm
- Number of output levels: 8
- Temperature range: 60 °C to 240 °C
- Overheating protection: Yes
- Time adjustment: 5 to 180 minutes
- Power load: 2 kW | 230 V | 50 Hz
- Size: W 330 x D 400 x H 63 mm
- Weight: 3.4 kg

Induction cooker IK 27TC

105927 | RRP* 219.- € | GTIN 4015613666006





- Touch control panel with digital display

- Material hob: Glass
- Output hob(s) max.: 2700 W
- Diameter hob(s): 260 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Intervals temperature setting: 20 °C
- Overheating protection: Yes
- Time adjustment: 1 to 180 minutes
- Intervals time setting: 1 minute / 10 minutes
- Power load: 2,7 kW | 230 V | 50/60 Hz
- Size: W 340 x D 425 x H 75 mm
- Weight: 4.8 kg

Built-in induction cooker IK 30S-EB

105936S | RRP* 255.- € | GTIN 4015613607061





▶ Can be fitted



▶ Can also be used as a table-top unit

Material hob	SCHOTT CERAN®
Output hob front max.	1300 W
Output hob rear max.	1800 W
Diameter hob front	180 mm
Diameter hob rear	180 mm
Number of output levels	8
Overheating protection	Yes
Time adjustment	0 to 99 minutes
Intervals time setting	1 minute(s)
Can be installed	Yes
Properties	Can also be used as a table-top unit
Power load	3 kW | 230 V | 50 Hz
Size	W 290 x D 510 x H 83 mm
Weight	4.5 kg

Induction cooker IK 30TC-1



Compact and high-performance – The induction cooker convinces with a 3000 W hob, a touch panel and especially with the integrated grease filter.

Output hob(s) max.	3000 W
Diameter hob(s)	230 mm
Number of output levels	10
Temperature range	60 °C to 240 °C
Intervals temperature setting	20 °C
Overheating protection	Yes
Time adjustment	1 to 180 minutes
Intervals time setting	1 minute / 10 minutes
Power load	3 kW | 230 V | 50 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	275.- €	4015613698946
IK 30TCS-1	SCHOTT CERAN®	105991S	315.- €	4015613714882

Induction cooker IK 35TC-SW

105926 | RRP* 485.- € | GTIN 4015613728650



Material	Steel Coated
Material hob	Glass
Output hob(s) max.	3500 W
Diameter hob(s)	235 mm
Number of output levels	10
Temperature range	60 °C to 240 °C
Intervals temperature setting	20 °C
Overheating protection	Yes
Time adjustment	1 to 180 minutes
Intervals time setting	1 minute / 10 minutes
Power load	3,5 kW | 230 V | 50/60 Hz
Size	W 380 x D 505 x H 155 mm
Weight	8.08 kg

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Induction cooker IK 35TC



- Output hob(s) max. 3500 W
- Diameter hob(s) 228 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Intervals temperature setting 20 °C
- Overheating protection Yes
- Time adjustment 0 to 180 minutes
- Intervals time setting 1 minute / 10 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	298.- €	4015613633329
IK 35TCS	SCHOTT CERAN®	105843S	329.- €	4015613638300

Induction cooker IK 35TCKTF

105859 RRP* 325.- € GTIN 4015613746791





- Induction cooker with core temperature sensor
- Precise preparation of meals

High-standard, space-saving cooking whilst on the move – thanks to the core temperature sensor, meals such as steaks can be prepared to perfection with the 3500 W induction cooker. Thanks to accurate settings for power, temperature, and time, every single dish will turn out well.

- Material hob Glass
- Output hob(s) max. 3500 W
- Diameter hob(s) 240 mm
- Number of output levels 17
- Temperature range 60 °C to 240 °C
- Intervals temperature setting 20 °C
- Overheating protection Yes
- Time adjustment 1 to 180 minutes
- Intervals time setting 1 minute(s)
- Core temperature sensor yes
  Cable length of 50 cm
- Properties Grease filter
  Core temperature sensor
- Power load 3,5 kW | 230 V | 50 Hz
- Size W 340 x D 430 x H 120 mm
- Weight 7.3 kg

Induction cooker IK 35TC, XL

105821 RRP* 415.- € GTIN 4015613680255



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. 3500 W
- Diameter hob(s) 300 mm
- Number of output levels 10
- Temperature range 60 °C to 240 °C
- Intervals temperature setting 20 °C
- Overheating protection Yes
- Time adjustment 1 to 180 minutes
- Intervals time setting 1 minute / 10 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

Induction cooker IK 35SK 3,5kW

105837 | RRP* 319.- € | GTIN 4015613520643



- Material hob: SCHOTT CERAN®
- Output hob(s) max.: 3500 W
- Diameter hob(s): 228 mm
- Temperature range: 60 °C to 240 °C
- Intervals temperature setting: 20 °C
- Overheating protection: Yes
- Power load: 3,5 kW | 230 V | 50 Hz
- Size: W 340 x D 445 x H 115 mm
- Weight: 7.2 kg

Built-in induction cooker IK 35-EB

105829 | RRP* 335.- € | GTIN 4015613682853





- Material hob: Glass
- Output hob(s) max.: 3500 W
- Diameter hob(s): 240 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Intervals temperature setting: 20 °C
- Overheating protection: Yes
- Can be installed: Yes
- Properties: Separate control panel, cable length 0.8 m
- Power load: 3,5 kW | 230 V | 50/60 Hz
- Size: W 370 x D 390 x H 118 mm
- Weight: 6.5 kg

Induction cooker IK 35dpS

105854 | RRP* 269.- € | GTIN 4015613725024



- Material hob: SCHOTT CERAN®
- Output hob left max.: 2000 W
- Output hob right max.: 1500 W
- Diameter hob left: 210 mm
- Diameter hob right: 210 mm
- Number of output levels: 10
- Temperature range: 60 °C to 240 °C
- Intervals temperature setting: 20 °C
- Overheating protection: Yes
- Power load: 3,5 kW | 230 V | 50 Hz
- Size: W 605 x D 360 x H 60 mm
- Weight: 5.34 kg

Induction cooker IK 3342

105858 | RRP* 359.- € | GTIN 4015613725031





Induction cooker with 3 hobs for individual use. Depending on the type of food preparation, 3400 Watt can be distributed over 3 or 2 hobs.

- Material hob: Glass
- Output hob front left max.: 2000 W
- Output hob rear left max.: 1000 W
- Output all hobs left max.: 2000 W
- Output hob right max.: 1400 W
- Arrangement of the hobs: 2 left, 1 right
- Diameter hob front left: 207 mm
- Diameter hob rear left: 106 mm
- Diameter hob right: 207 mm
- Number of output levels: 10 right, 10 front left, 5 rear left
- Temperature range: 60 °C to 240 °C
- Intervals temperature setting: 20 °C
- Overheating protection: Yes
- Time adjustment: 1 to 180 minutes
- Intervals time setting: 1 minute(s)
- Power load: 3,4 kW | 230 V | 50/60 Hz
- Size: W 510 x D 485 x H 65 mm
- Weight: 6.11 kg

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Induction hob IKF 72-2Z

105862 | RRP* 849.- € | GTIN 4015613746807





- More cooking flexibility
- 4 hobs or 2 induction zone surfaces

You simply can't get more flexible – 7.2 kW can be distributed over 4 hobs or 2 induction zone surfaces as you choose. This allows the induction surface to be fully utilised with a wide range of pot sizes and shapes.

7,2 kW

Material	Aluminium Plastic
Design of cooking zones	4 hobs or 2 surface induction zones
Material hob	SCHOTT CERAN®
Output hob(s) max.	1.8 kW / 3 kW
Diameter hob	220 mm
Output of surface induction zones	3 kW / 4 kW
Dimensions of surface induction zones	220 x 400 mm
Number of output levels	9
Overheating protection	Yes
Automatic turn-off	Yes
Time adjustment	1 to 99 minutes
Intervals time setting	1 minute(s)
Installation dimensions	560 x 490 mm
Power load	7,2 kW | 400 V | 50/60 Hz
Equipment connection	2 NAC
Size	W 590 x D 520 x H 60 mm
Weight	13.5 kg

Induction stove 1 CZ, 2,5kW, TU

A105942 | RRP* 1,629.- € | GTIN 4015613370156



CNS 18/10

2,5 kW

Material hob	SCHOTT CERAN®
Output hob(s) max.	2500 W
Diameter hob(s)	230 mm
Number of output levels	Stepless
Overheating protection	Yes
Power load	2,5 kW | 230 V | 50/60 Hz
Size	W 340 x D 420 x H 100 mm
Weight	7.5 kg

Table top induction stove ITH 35S-220



CNS 18/10

3,5 kW

Material hob	SCHOTT CERAN®
Number of output levels	9
Overheating protection	Yes
Power load	3,5 kW | 230 V | 50 Hz

ITH 35ZS-210



- 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

	Output hob(s) max.	Number of hobs	Size	Weight	Code-No.	RRP*	GTIN
ITH 35S-220	3500 W	1	W 340 x D 400 x H 110 mm	8.1 kg	105984	1,798.- €	4015613676623
ITH 35ZS-210	1800 W	2	W 340 x D 590 x H 110 mm	11.1 kg	105985	2,298.- €	4015613676630

Induction cooker IK 50TC

105922 | RRP* 579.- € | GTIN 4015613728636



STAINLESS STEEL

5 kW

Material hob	Glass
Output hob(s) max.	5000 W
Diameter hob(s)	280 mm
Number of output levels	10
Overheating protection	Yes
Power load	5 kW | 400 V | 50 Hz
Equipment connection	3 NAC
Size	W 400 x D 535 x H 183 mm
Weight	10.02 kg

Induction stove ITH 30-265



- Material hob: Glass
- Number of hobs: 1
- Number of output levels: 20
- Overheating protection: Yes
- Size: W 400 x D 455 x H 160 mm

	Output hob(s) max.	Diameter hob(s)	Power load	Equipment connection	Weight	Code-No.	RRP*	GTIN
ITH 30-265	3000 W	265 mm	3 kW | 230 V | 50/60 Hz	Pluggable	9.1 kg	105993	2,049.- €	4015613712673
ITH 35-265	3500 W	265 mm	3,5 kW | 230 V | 50/60 Hz	Pluggable	8.9 kg	105994	2,349.- €	4015613712680
ITH 50-230	5000 W	230 mm	5 kW | 400 V | 50/60 Hz	3 NAC	12.3 kg	105995	3,898.- €	4015613712697

Induction cooker IK 70DP

105737 RRP* 1,349.- € GTIN 4015613752143



For lightly simmering or hot frying - with powerful 7000 watts, any food can be perfectly prepared. Thanks to the power switch, the front hob of the two can be regulated up to 5000 watts.

- Material hob: Glass
- Output when activated, hob front max.: 5000 W
- Output when activated, hob rear max.: 2000 W
- Output hob front max.: 3500 W
- Output hob rear max.: 3500 W
- Diameter hob front: 245 mm
- Diameter hob rear: 245 mm
- Number of output levels: 10 + 1
- Overheating protection: Yes
- Power load: 7 kW | 400 V | 50 Hz
- Equipment connection: 3 NAC
- Size: W 408 x D 700 x H 145 mm
- Weight: 16.2 kg

Induction cooker IK 70dpZ-EB

105893 RRP* 998.- € GTIN 4015613745718





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: 5000 W
- Max. output of right hob with power switching: 2000 W
- Output hob left max.: 3500 W
- Output hob right max.: 3500 W
- Diameter hob left: 235 mm
- Diameter hob right: 235 mm
- Number of output levels: 11 / 10
- Temperature range: 60 °C to 240 °C
- Intervals temperature setting: 20 °C
- Overheating protection: 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: 15.2 kg

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Induction stove ITH 80-320

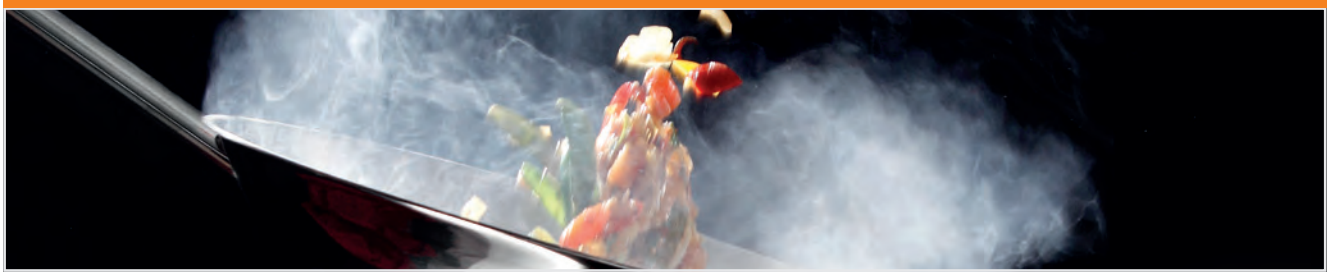
105978 | RRP* 2,198.- € | GTIN 4015613729695



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	Glass
Output hob(s) max.	8000 W
Diameter hob(s)	320 mm
Number of output levels	6
Overheating protection	Yes
Power load	8 kW | 400 V | 50 Hz
Equipment connection	3 NAC
Size	W 500 x D 540 x H 245 mm
Weight	20.6 kg

Induction woks



Induction wok IW35

105986 | RRP* 379.- € | GTIN 4015613680217



Material hob	Glass
Output hob(s) max.	3,5 kW
Diameter hob	260 mm
Number of output levels	10
Temperature range	60 °C to 240 °C
Intervals temperature setting	20 °C
Overheating protection	Yes
Time adjustment	1 to 180 minutes
Intervals time setting	1 minute(s)
Power load	3,5 kW | 230 V | 50/60 Hz
Size	W 340 x D 440 x H 125 mm
Weight	7.5 kg

Induction wok IW 35 PRO-2

105732 | RRP* 1,198.- € | GTIN 4015613706498



The portable induction wok with 3500 watts and 10 power levels offers full flexibility. Visually, it impresses with the high-quality SCHOTT CERAN® hob and the touch control panel with digital display.

Material hob	SCHOTT CERAN®
Output hob(s) max.	3,5 kW
Diameter hob	260 mm
Number of output levels	10
Temperature range	60 °C to 240 °C
Intervals temperature setting	20 °C
Overheating protection	Yes
Time adjustment	1 to 180 minutes
Intervals time setting	1 minute(s)
Properties	2 fans with grease filters
Power load	3,5 kW | 230 V | 50/60 Hz
Size	W 355 x D 440 x H 165 mm
Weight	8.2 kg

Built-in induction wok IW35-EB

105997 | RRP* 375.- € | GTIN 4015613715766





The integrated induction wok can be built into tables and worktops, providing an optimum working height. The separate control panel allows progressive control between 60 and 240 °C. Alternatively, 10 power levels are available to choose.

Material hob	Glass ceramic
Output hob(s) max.	3,5 kW
Diameter hob	260 mm
Number of output levels	10
Temperature range	60 °C to 240 °C
Intervals temperature setting	20 °C
Overheating protection	Yes
Properties	2 fans
Power load	3,5 kW | 230 V | 50/60 Hz
Size	W 370 x D 390 x H 135 mm
Weight	7.5 kg

Induction wok 3kW, TU

105840 | RRP* 2,149.- € | GTIN 4015613468235



Material hob	SCHOTT CERAN®
Output hob(s) max.	3 kW
Diameter hob	300 mm
Number of output levels	Stepless
Overheating protection	Yes
Power load	3 kW | 230 V | 50/60 Hz
Size	W 330 x D 380 x H 180 mm
Weight	8.5 kg

Induction wok 35/293-FL

105876 | RRP* 2,729.- € | GTIN 4015613712710



Extra flat design for a very comfortable working height – The induction wok also impresses with the following features: High-performance 3500 Watt induction coil, cooking zone in EuroKeraglass ceramic, 2 fans and simple operation.

Material hob	EuroKera glass ceramic
Output hob(s) max.	3,5 kW
Diameter hob	293 mm
Number of output levels	20
Overheating protection	Yes
Properties	2 fans Worktop surface behind the hob: Stainless steel, dimensions: W 400 x D 250 mm
Power load	3,5 kW | 230 V | 50/60 Hz
Size	W 400 x D 655 x H 150 mm
Weight	10 kg

Induction wok IW 50

105929 | RRP* 645.- € | GTIN 4015613729688



Portable and powerful – it's easy to operate the 5 kW induction wok using the touchscreen power regulation function.

Material hob	Glass
Output hob(s) max.	5 kW
Diameter hob	280 mm
Overheating protection	Yes
Power load	5 kW | 400 V | 50 Hz
Equipment connection	3 NAC
Size	W 400 x D 525 x H 195 mm
Weight	10.7 kg

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Induction wok 30/293



- Material hob: EuroKera glass ceramic
- Diameter hob: 293 mm
- Number of output levels: 20
- Overheating protection: Yes
- Properties: 2 fans
- Size: W 400 x D 455 x H 180 mm

	Output hob(s) max.	Power load	Equipment connection	Weight	Code-No.	RRP*	GTIN
30/293	3 kW	3 kW | 230 V | 50/60 Hz	Pluggable	9 kg	105871	2,329.- €	4015613712635
35/293	3,5 kW	3,5 kW| 230 V | 50/60 Hz	Pluggable	9 kg	105872	2,549.- €	4015613712642
50/293	5 kW	5 kW | 400 V | 50/60 Hz	3 NAC	12.6 kg	105873	4,198.- €	4015613712659
70/293	7 kW	7 kW | 400 V | 50/60 Hz	3 NAC	12.6 kg	105874	4,398.- €	4015613712666

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* 139.- €

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* 139.- €

Wok pan W385R

- Material: Stainless steel
- Content: 6 litre(s)
- Diameter: 385 mm
- Height pan without lid: 160 mm
- Size: W 645 x D 385 x H 160 mm
- Weight: 1.7 kg
- GTIN: 4015613668451



A105971 RRP* 81.- €

Induction wok IW 80

105890 RRP* 2,198.- € GTIN 4015613729701



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
- Overheating protection: Yes
- 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
- Height pan without lid: 195 mm
- Size: W 618 x D 514 x H 205 mm
- Weight: 3.2 kg
- GTIN: 4015613755274



105731 RRP* 69.- €



Multi pans



Multi pan 41 cm



The electric multi-pan offers a variety of applications with high flexibility and easy operation. The easy-to-remove cast aluminium pan with non-stick coating comes with a matching glass lid.

• Material	Aluminium Plastic
• Design inside	Non-stick coat
• Including	1 glass lid

Multi pan 55cm



▶ Including stainless steel lid with a glass window

	Inside diameter	Height inside	Content	Power load	Size	Weight	Code-No.	RRP*	GTIN
Multi pan 37 cm	360 mm	80 mm	7 litre(s)	1,5 kW 230 V 50 Hz	W 500 mm D 470 mm H 190 mm	3.5 kg	150121	59.- €	4015613655574
Multi pan 41cm	380 mm	40 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	80 mm	8 litre(s)	1,5 kW 230 V 50 Hz	W 510 mm D 495 mm H 200 mm	3.7 kg	A150118G	56.- €	4015613419688
Multi pan 55cm	515 mm	50 mm	10 litre(s)	1,6 kW 230 V 50 Hz	W 615 mm D 555 mm H 180 mm	4.8 kg	A150155	109.- €	4015613363752

Multi pan 40x30

150340 RRP* 56.- € GTIN 4015613505169



• Material	Aluminium Plastic
• Design inside	Non-stick coat
• Inside corners rounded	Yes
• Content	7,5 litre(s)
• Size inside	W 370 x D 285 x H 80 mm
• Control unit	Electronic Knob
• Including	1 glass lid
• Power load	1,5 kW | 230 V | 50 Hz
• Size	W 490 x D 310 x H 195 mm
• Weight	3.2 kg

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Sausage warmer 1KA10



- Size basin: W 240 x D 300 x H 150 mm
- Temperature range: 30 °C to 90 °C
- Including: Lid, hinged, detachable

2KA20



▶ Basins can be controlled separately

	Number of tanks	Drain cock	Power load	Size	Weight	Code-No.	RRP*	GTIN
1KA10	1	No	1 kW | 230 V | 50/60 Hz	W 270 x D 350 x H 240 mm	5.6 kg	A120465	209.- €	4015613659497
2KA20	2	Yes	2 kW | 230 V | 50/60 Hz	W 535 x D 370 x H 240 mm	11.2 kg	A120466	439.- €	4015613659503

Sausage warmer 1KA10-FM

A120467 | RRP* 229.- € | GTIN 4015613718705



- Size basin: W 240 x D 300 x H 150 mm
- Temperature range: 30 °C to 90 °C
- Properties: Rack for sausages, removable; Fixed lid, folding; Cover easily removed using knurled screws
- Power load: 1 kW | 230 V | 50/60 Hz
- Size: W 270 x D 360 x H 240 mm
- Weight: 6 kg

Sausage roller grill 7181

104922 | RRP* 429.- € | GTIN 4015613731704



- Design grill surface: Rotating rollers
- Number of rollers: 7
- Roll length: 460 mm
- Number of heating zones: 2
- Heating zones can be controlled separately: yes
- Division heating zones: Front 4 casters, rear 3 casters
- Capacity sausages: 18
- Temperature range: 20 °C to 110 °C
- Properties: The temperature and rollers can be controlled separately; Addition warming option with the supplied grate
- Power load: 0,59 kW | 230 V | 50 Hz
- Size: W 600 x D 320 x H 230 mm
- Weight: 13.3 kg

Cover hood for roller grill 7181

- Material: Plastic
- Dimensions of opening: W 418 x H 162 mm
- Properties: Flap can be locked into position
- Size: W 590 x D 315 x H 200 mm
- Weight: 1.6 kg
- GTIN: 4015613757940



104923 | RRP* 172.- €

Hot-dog machine

A120401 | RRP* 389.- € | GTIN 4015613370521



- 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 295 x H 360 mm
- Weight: 6.9 kg

Hot-dog machine, edged



- 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
- Power load: 0,8 kW | 230 V | 50 Hz



	Size	Weight	Code-No.	RRP*	GTIN
Hot-dog machine, edged	W 280 x D 280 x H 355 mm	5.2 kg	A120406	289.- €	4015613432595
Hot-dog machine, round	W 295 x D 295 x H 415 mm	4.8 kg	A120407	269.- €	4015613432601

Hot-dog machine, 4 toast sticks

A120408 | RRP* 369.- € | GTIN 4015613443065



- Diameter glass cylinder: 200 mm
- Height glass cylinder: 240 mm
- Temperature range: 40 °C to 100 °C
- With toasting bars: Yes
- Power load: 0,96 kW | 230 V | 50 Hz
- Size: W 500 x D 285 x H 390 mm
- Weight: 7.6 kg

Hot dog spit toaster T4

A120409 | RRP* 172.- € | GTIN 4015613610603



- Number of toast bars: 4
- Temperature range to: 80 °C
- Power load: 0,19 kW | 230 V | 50 Hz
- Size: W 240 x D 280 x H 310 mm
- Weight: 2.8 kg

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 14 mm
- Weight: 0.03 kg
- GTIN: 4015613794105

A120430 | RRP* 8.- €



▶ For protecting glass hot dog cylinders from breaking



Sausage slicer 10M1750M

120579 | RRP* 175.- € | GTIN 4015613505152



- Disk thickness: 17.5 mm
- Knife type: 10 permanently mounted blades
- Max. no. of sausage segments: 11
- Width inside: 210 mm
- Operation: Manual
- Properties: 4 setting feet with suction pads
- Size: W 300 x D 115 x H 210 mm
- Weight: 2.3 kg

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Sausage slicer DRM3500E

120599 | RRP* 298.- € | GTIN 4015613756851





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
Automatic activation function	No
Safety switch	Yes
Overheating protection	Yes
Properties	Removeable funnel, dishwasher-safe
Power load	0,042 kW | 230 V | 50/60 Hz
Size	W 165 x D 245 x H 285 mm
Weight	4 kg

Sausage slicer DSM3500E

120578 | RRP* 289.- € | GTIN 4015613505138



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	0,135 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* 39.- €





Pump station,1 pump 3,3L



Suitable for ketchup, mayonnaise, mustard, etc.

Material pump	Polycarbonate
Material inner container	Polyethylene
Dosing regulation	Yes
Outlet can be swiveled	180°
Including	3 portioning inserts per pump (diameter: 3.9 mm, 6.5 mm, 10 mm)









	Number of pumps	Content	Size	Weight	Code-No.	RRP*	GTIN
1 pump 3,3L	1	3.3 litres	W 139 x D 224 x H 456 mm	2.3 kg	100321	549.- €	4015613481272
2 pumps 2x3,3L	2	2 x 3.3 litres	W 276 x D 224 x H 456 mm	4.1 kg	100322	898.- €	4015613481289
3 pumps 3x3,3L	3	3 x 3.3 litres	W 394 x D 224 x H 456 mm	5.3 kg	100323	1,198.- €	4015613481296
4 pumps 4x3,3L	4	4 x 3.3 litres	W 511 x D 224 x H 456 mm	7.9 kg	100324	1,549.- €	4015613481302

Rice cookers



Rice cooker 1,8L SD

150528 | RRP* 55.- € | GTIN 4015613672199



• Content	1,8 litre(s)
• Production quantity rice	2 - 10 portions
• Inner pot	Non-stick coating
• Functions	Cooking
	Steam
	Keeping warm
• Including	1 measuring beaker
	1 rice spoon
	1 steam insert
• Power load	0,7 kW | 230 V | 50/60 Hz
• Size	W 290 x D 262 x H 293 mm
• Weight	2.7 kg

Rice cooker 8L W



• Inner pot	Non-stick coating
	Heat resistant
	Can be removed
• Functions	Cooking
	Keeping warm
• Properties	Silicone mat as smolder protection
• Including	1 measuring beaker
	1 rice spoon
	1 Silicone mat

	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	185.- €	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	215.- €	4015613746814

Rice cooker 8L

A150513 | RRP* 245.- € | GTIN 4015613405698



• Content	8 litre(s)
• Production quantity rice	25 - 40 portions
• Inner pot	Non-stick coating
	Heat resistant
• Functions	Cooking
	Keeping warm
• Properties	Extra large handles
	Silicone mat as smolder protection
• Including	1 measuring beaker
	1 rice spoon
	1 stirring spoon
	1 Silicone mat
• Power load	1,95 kW | 230 V | 50/60 Hz
• Size	W 385 x D 480 x H 345 mm
• Weight	10 kg

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Rice cooker 12L

150529 RRP* 395.- € GTIN 4015613666396



Content	12 litre(s)
Production quantity rice	40 - 60 portions
Inner pot	Non-stick coating
	Heat resistant
Functions	Cooking
	Keeping warm
Properties	Silicone mat as smolder protection
Including	1 measuring beaker
	1 rice spoon
	1 stirring spoon
	1 Silicone mat
Power load	2,85 kW | 230 V | 50/60 Hz
Size	W 560 x D 465 x H 400 mm
Weight	15.7 kg

Gas rice cooker 10L

1505393 RRP* 489.- € GTIN 4015613752860



Material	Aluminium
	Enamelled
	Stainless steel
Content	10 litre(s)
Production quantity rice	50 portions
Inner pot	Aluminium
	Can be removed
	Heat resistant
Functions	Cooking
	Keeping warm
Gas type	Liquid gas
Control pressure	50 mbar
Gas burner	Single burner
Pilot flame	Yes
Ignition type	Piezo ignition
Ignition guard	Yes
Gas stop valve	Yes
Including	1 measuring beaker
	1 stirring spoon
Important information	Only use in a well-ventilated room or outside
	Delivery without gas connecting set
Power	5,6 kW
Size	W 600 x D 490 x H 452 mm
Weight	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 warmer, surround heating

A150512 RRP* 239.- € GTIN 4015613396286



Filling quantity rice - boiled	8,5 kg
Inner pot	Non-stick coating
	Heat resistant
Properties	Extra large handles
Including	1 rice spoon
	1 stirring spoon
Power load	0,11 kW | 230 V | 50/60 Hz
Size	W 395 x D 465 x H 395 mm
Weight	7.8 kg

Toasters



Toaster TS20Sli

100282 RRP* 66.- € GTIN 4015613680262



• Material	Plastic
• Slit size	270 x 38 mm
• Number of browning levels	6
• Functions	Toasting Defrosting
• Properties	Product discharged via toast chute Cancellation button
• Power load	1,3 kW | 230 V | 50 Hz
• Size	W 405 x D 152 x H 268 mm
• Weight	2.2 kg

Toaster TBRB20



• Slit size	140 x 35 mm
• Functions	Defrosting Heating up One-sided toasting (bagels) Toasting
• Number of browning levels	6
• Including	Bread roll top, can be detached

TBRB40



	Number of slits	Power load	Size	Weight	Code-No.	RRP*	GTIN
TBRB20	2	0,88 kW | 230 V | 50/60 Hz	W 195 x D 300 x H 200 mm	1.54 kg	100373	52.- €	4015613808789
TBRB40	4	1,48 kW | 230 V | 50/60 Hz	W 325 x D 280 x H 170 mm	2.3 kg	100374	82.- €	4015613806624

Toaster TS40



• Slit size	145 x 20 mm
• Functions	Toasting
• Time adjustment	1 to 5 minutes
• Operation	1 control lever (manual ejection) Switch for commissioning the toast slit, group of 2
• Properties	Signal tone after expiry of the time

TS60



	Number of slits	Power load	Size	Weight	Code-No.	RRP*	GTIN
TS40	4	1,8 kW | 230 V | 50 Hz	W 300 x D 250 x H 220 mm	4.2 kg	100292	172.- €	4015613739908
TS60	6	2,5 kW | 230 V | 50 Hz	W 405 x D 275 x H 220 mm	5.6 kg	100197	265.- €	4015613670911

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Conveyor toaster Mini-XS

100273 | RRP* 469.- € | GTIN 4015613719023



- Output / hour: Approx. 90 slices of toast
- Belt speed: Stepless control
- Designed for: Toast, Sandwich toast, Bagels or half bread rolls
- Functions: Upper / lower heat (toast), Upper heat (bread roll), Lower heat (bread roll)
- Heat-up time: 5 minutes
- Properties: Belt speed and type of heat supply can be controlled separately
- Power load: 1 kW | 230 V | 50 Hz
- Size: W 235 x D 655 x H 395 mm
- Weight: 11.6 kg

Conveyor toaster DLT150-1



- Belt speed: Stepless control
- Designed for: Bread roll, Sandwich toast, Toast
- Functions: Upper / lower heat (toast), Upper heat (bread roll), Standby
- Heat-up time: 15 - 20 minutes
- Properties: Belt speed and type of heat supply can be controlled separately

"Mini"



	Output / hour	Power load	Size	Weight	Code-No.	RRP*	GTIN
"Mini"	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	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	669.- €	4015613421490

Quartz tube toaster, single



- Heat source: Quartz radiant heater
- Size inside: W 355 x D 240 x H 50 mm
- Time setting to: 15 minute(s)
- Including: 1 toast tongs

	Number of levels	Power load	Size	Weight	Code-No.	RRP*	GTIN
single	1	1,7 kW | 230 V | 50/60 Hz	W 400 x D 370 x H 285 mm	7.8 kg	A151300	215.- €	4015613388601
double	2	3 kW | 230 V | 50/60 Hz	W 400 x D 370 x H 405 mm	10.3 kg	A151600	269.- €	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

Crêpe makers | Waffle makers



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



▶ Can be switched and regulated separately
▶ 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 x D 510 x H 245 mm	21 kg	104458	459.- €	4015613735931
2CP400	2	6 kW | 2 x 230 V | 50/60 Hz	W 860 x D 510 x H 245 mm	40 kg	104457	798.- €	4015613731742

Crêpe maker 1CP400G



- Material crêpe trays
- Diameter crêpe trays
- Design crêpe trays
- Temperature range
- Temperature control
- Gas burner
- Ignition type
- Gas type

- Control pressure
- Not included in delivery

Cast iron, enamelled
400 mm
Permanently mounted
150 °C to 300 °C
2 levels
Single circuit star burner
Electronic ignition with battery
Natural gas H
Liquid gas nozzles are enclosed
20 mbar
1 battery, AA
Gas connection set



▶ Crêpe trays can be controlled separately

	Number of crêpe plates	Power	Size	Weight	Code-No.	RRP*	GTIN
1CP400G	1	3 kW	W 450 x D 500 x H 250 mm	17 kg	1043613	479.- €	4015613746883
2CP400G	2	6 kW	W 850 x D 520 x H 230 mm	30.4 kg	1043623	859.- €	4015613746890

Component parts

Dough turner C100

- Size: W 55 x D 430 x H 10 mm
- Weight: 0.05 kg
- GTIN: 4015613773094



104500 RRP* 9.50 €

Dough distributor C100

- 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.- €

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Waffle maker 1HW211



- Material baking trays
- Design baking tray(s)
- Temperature range

Cast iron, enamelled
Permanently mounted
50 °C to 300 °C

2HW211



▶ Baking units can be controlled separately
▶ 2 separate sockets required

2BW160-101



▶ Baking units can be controlled separately
▶ 2 separate sockets required

	Number of baking units	Waffle form	Waffle size	Power load	Size	Weight	Code-No.	RRP*	GTIN
1HW211	1	Heart waffle	Ø 210 mm, height 16 mm	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 220 mm	15.35 kg	370174	519.- €	4015613735771
2HW211	2	Heart waffle	Ø 210 mm, height 16 mm	4,4 kW 2 x 230 V 50/60 Hz	W 600 mm D 470 mm H 230 mm	32.5 kg	370191	939.- €	4015613731728
1BW160-101	1	Brussels waffle	160 x 100 mm, height 32 mm	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 245 mm	21.75 kg	370175	519.- €	4015613735832
2BW160-101	2	Brussels waffle	160 x 100 mm, height 32 mm	4,4 kW 2 x 230 V 50/60 Hz	W 600 mm D 470 mm H 250 mm	44.5 kg	370193	939.- €	4015613731735

Waffle maker MDI 1HW211



- Material baking trays
- Design baking tray(s)
- Control unit
- Temperature range
- Temperature control
- Digital display
- Timer
- Properties

Cast iron
Enamelled
Permanently mounted
MDI knob
50 °C to 300 °C
Electronic
In 1 °C steps
Yes
Yes
Audible signal when the time expires (0 - 9:30 minutes)
Memory function

MDI 2HW211



▶ Baking units can be controlled separately
▶ 2 separate sockets required

MDI 2BW160-101



▶ Baking units can be controlled separately
▶ 2 separate sockets required

	Number of baking units	Waffle form	Waffle size	Power load	Size	Weight	Code-No.	RRP*	GTIN
1HW211	1	Heart waffle	Ø 210 mm, height 16 mm	2,2 kW 230 V 50/60 Hz	W 285 mm D 470 mm H 225 mm	17 kg	370197	579.- €	4015613747750
2HW211	2	Heart waffle	Ø 210 mm, height 16 mm	4,4 kW 2 x 230 V 50/60 Hz	W 600 mm D 450 mm H 225 mm	33.8 kg	370198	1,069.- €	4015613747767
MDI 1BW160-101	1	Brussels waffle	160 x 100 mm, height 32 mm	2,2 kW 230 V 50/60 Hz	W 285 mm D 460 mm H 245 mm	23.35 kg	370195	579.- €	4015613747729
MDI 2BW160-101	2	Brussels waffle	160 x 100 mm, height 32 mm	4,4 kW 2 x 230 V 50/60 Hz	W 600 mm D 460 mm H 245 mm	47.15 kg	370196	1,069.- €	4015613747743

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



Waffle maker MDI 1HW-AL



	• Material baking trays	Aluminium Coated
STAINLESS STEEL	• Number of baking units	1
	• Design baking tray(s)	Permanently mounted
	• Control unit	MDI knob
	• Temperature range	50 °C to 300 °C
	• Temperature control	Electronic In 1 °C steps
	• Digital display	Yes
	• Timer	Yes
	• Properties	Audible signal when the time expires (0 - 9:30 minutes) Memory function

	Waffle form	Waffle size	Power load	Size	Weight	Code-No.	RRP*	GTIN
MDI 1HW-AL	Heart waffle	Ø 210 mm, height 16 mm	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	10.9 kg	370270	455.- €	4015613758213
MDI 1BW-AL	Brussels waffle	160 x 100 mm, height 32 mm	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	10.4 kg	370271	455.- €	4015613758220
MDI Lolly 400	Triangular lolly	52 x 20 mm, height 220 mm	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	12 kg	370273	455.- €	4015613758244
MDI Donut 900	Donuts	Ø 50 mm, height 20 mm	1,8 kW 230 V 50/60 Hz	W 300 mm D 450 mm H 250 mm	9.4 kg	370274	455.- €	4015613758251
MDI Lolly 600	Round lolly	40 x 30 mm, height 140 mm	1,8 kW 230 V 50/60 Hz	W 365 mm D 380 mm H 250 mm	10.36 kg	370275	455.- €	4015613758268
MDI Cone 2120	Round (can be shaped into cones, bowls and rolls)	Ø 212 mm	1 kW 230 V 50/60 Hz	W 255 mm D 460 mm H 250 mm	7.7 kg	370276	455.- €	4015613771052



MDI 1HW-AL



MDI 1BW-AL



MDI Lolly 400
- ▶ 1 baking unit with 4 lolly waffles
- ▶ Delivered without sticks



MDI Donut 900
- ▶ 1 baking unit with 9 donuts



MDI Lolly 600
- ▶ 1 baking unit with 6 lolly waffles
- ▶ Delivered without sticks



MDI Cone 2120
- ▶ Including: 1 wafer cone shaper

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Waffle maker "Deluxe II"

370165 | RRP* 529.- € | GTIN 4015613655369

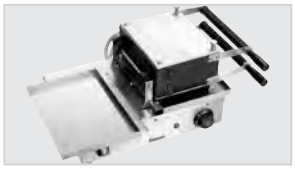


Material baking trays	Cast aluminium
	Non-stick coating
Waffle form	Brussels waffle
Waffle size	165 x 100 mm, height 25 mm
Design baking tray(s)	Permanently mounted
Baking trays can be rotated	Yes
Turning the baking trays	180 ° right/left turn
Temperature range	50 °C to 300 °C
Including	2 drip trays, W 215 x D 285 x H 18 mm
Power load	1,5 kW | 230 V | 50/60 Hz
Size	W 525 x D 340 x H 250 mm
Weight	13.55 kg





▶ Thanks to the 180° rotation, the dough is distributed perfectly



▶ Easy cleaning
▶ 2 detachable drip trays below the baking plates

Waffle maker "Deluxe" 1BW170D

370164 | RRP* 609.- € | GTIN 4015613581163



Material baking trays	Die-cast aluminum, coated
Number of baking units	1
Waffle form	Brussels waffle
Waffle size	Ø 170 mm, height 35 mm
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
Programming	Baking time Temperature
Digital display	Yes
Including	1 collection tray, W 250 x D 280 mm
Power load	1 kW | 230 V | 50/60 Hz
Size	W 260 x D 505 x H 320 mm
Weight	10.5 kg





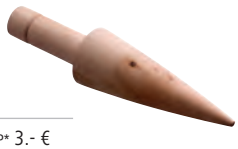
▶ The 180° left/right rotation of the baking plate guarantees an even dispersion of waffle dough and optimum browning

Component parts

Waffle cone shaper MDI Cone 2120

- Material: Wood
- Designed for: Shaping wafer cones
- Suitable for: Waffle iron MDI Cone 2120
- Size: W 250 x D 60 x H 60 mm
- Weight: 0.14 kg
- GTIN: 4015613793580





370278 | RRP* 3.- €

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* 25.- €

Microwave ovens



Microwave 23L, 900W

610836 | RRP* 209.- € | GTIN 4015613518992



• Microwave output	900 W
• Number of magnetrons	1
• Number of output levels	6
• Functions	Defrosting
	Heating
• Content	23 litre(s)
• Time setting to	30 minute(s)
• With rotary plate	Yes
• Interior lighting	Yes
• Power load	1,4 kW | 230 V | 50 Hz
• Size	W 483 x D 425 x H 281 mm
• Weight	12.6 kg

Microwave 9231D-GR

610856 | RRP* 235.- € | GTIN 4015613762418



The supplied grill frame, whether used with the grill function alone or combined with the microwave function, ensures a really great result, with up to 1000 watts. Naturally, this appliance also masters basic functions such as microwaving, defrosting, and heating food up.

• Microwave output	900 W
• Grill output	1000 W
• Number of magnetrons	1
• Number of output levels	9
• Functions	Defrosting
	Heating
	Grill (can be combined)
• Content	23 litre(s)
• Time setting to	30 minute(s)
• With rotary plate	Yes
• Interior lighting	Yes
• Including	1 grill frame, Ø 189 mm, height 79 mm
• Power load	1,4 kW | 230 V | 50 Hz
• Size	W 480 x D 390 x H 280 mm
• Weight	12.8 kg





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Microwave 25L, 1000W



- Microwave output: 1000 W
- Number of magnetrons: 1
- Functions: Defrosting, Heating
- Content: 25 litre(s)
- Interior lighting: Yes
- Power load: 1,5 kW | 230 V | 50 Hz
- Size: W 520 x D 465 x H 312 mm
- Weight: 17.4 kg

DIG, 25L, 1000W



▶ Settable programs: 20

	Number of output levels	Time setting to	Code-No.	RRP*	GTIN
Microwave 25L, 1000W	6	60 minute(s)	610182	559.- €	4015613487762
Microwave DIG, 25L, 1000W	3	99 minute(s)	610181	569.- €	4015613440101

Microwave 14251M-HLGR

610847 | RRP* 289.- € | GTIN 4015613800530



With additional convection and grill functions, this microwave offers a wide spectrum of methods for preparing meals. You can set the time and power to meet your precise needs depending on the function used.

- Material: Steel plate
- Material cooking chamber: Stainless steel
- Microwave output: 900 W
- Grill output: 1950 W
- Hot air output: 1950 W
- Number of magnetrons: 1
- Number of output levels: 6
- Functions: Defrosting, Heating, Grill (can be combined), Hot air (can be combined)
- Content: 25 litre(s)
- Settable programs: 8
- Time setting to: 95 minute(s)
- With rotary plate: Yes
- Interior lighting: Yes
- Including: 1 grill pan, Ø 280 mm, height 52 mm
- Power load: 1,95 kW | 230 V | 50 Hz
- Size: W 540 x D 470 x H 326 mm
- Weight: 16.5 kg





Microwave 18180D

610839 | RRP* 749.- € | GTIN 4015613776866



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	1800 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)
• Interior lighting	Yes
• Properties	Tactile buttons
	USB flash memory option
• Power load	2,8 kW | 230 V | 50 Hz
• Size	W 420 x D 540 x H 338 mm
• Weight	18 kg

Microwave MJ26A6093



• Microwave output	1850 W
• Number of magnetrons	2
• Number of output levels	5
• Functions	2 defrosting functions
	Heating
• Content	26 litre(s)
• Gastronorm	2/3 GN
• Interior lighting	Yes
• 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* 83.- €

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* 118.- €

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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 111-150



- Number of tanks: 1
- Basin size, GN format: 1 x 1/1 GN
- Depth GN container max.: 150 mm
- Power load: 1,2 kW | 230 V | 50 Hz
- Size: W 338 x D 540 x H 248 mm





	Including	Weight	Code-No.	RRP*	GTIN
Bain Marie 111-150	–	8 kg	200230	169.- €	4015613423647
Bain Marie 212-150	2 GN containers 1/2 GN	10.3 kg	200232	205.- €	4015613423654
Bain Marie 313-150	3 GN containers 1/3 GN	10.6 kg	200233	225.- €	4015613423678

Bain Marie, 1/1GN, 150mm, w. faucet



- Number of tanks: 1
- Basin size, GN format: 1 x 1/1 GN
- Water drain tap: Yes
- Power load: 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 x D 590 x H 240 mm	7.5 kg	200240	179.- €	4015613468969
Bain Marie, 1/1GN, 200mm, w. faucet	200 mm	W 355 x D 600 x H 295 mm	9.5 kg	200207	249.- €	4015613379678

Egg boiler EH6

115129 RRP* 269.- € GTIN 4015613675770



- Beaker capacity: 4 litre(s)
- Temperature range: 30 °C to 110 °C
- Safety thermostat: Yes
- Hardness setting: Manual
- Heating element in stainless steel: Yes
- Power load: 2,6 kW | 230 V | 50/60 Hz
- Size: W 365 x D 220 x H 290 mm
- Weight: 4.3 kg



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Bain Marie Hotpot, 1x pot, 3,5l



- Temperature range
- Pots

35 °C to 95 °C
can be controlled separately





	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	298.- €	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	319.- €	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	6.19 kg	606035	429.- €	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	479.- €	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	559.- €	4015613520667

Bain Marie Hotpot, 4x pot, 3,5l

608035 RRP* 639.- € GTIN 4015613520674



- Number of pots
- Content, each
- Temperature range
- Power load
- Size
- Weight

4
can be controlled separately
3.5 litres
35 °C to 95 °C
0,6 kW | 230 V | 50/60 Hz
W 415 x D 415 x H 320 mm
10.7 kg

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.- €



Soup kettles



Soup kettle 5,4L

100062 | RRP* 93.- € | GTIN 4015613634821



Material	Steel plate Painted Stainless steel
Inner pot	Stainless steel Can be removed
Content	5,4 litre(s)
Temperature range	35 °C to 95 °C
Heating type	Indirect
Including	8 soup labels, magnetic adhesion
Power load	0,3 kW | 230 V | 50/60 Hz
Size	W 255 x D 267 x H 385 mm
Weight	3.1 kg

Soup kettle Club, 8,5L, black

100067 | RRP* 95.- € | GTIN 4015613442587



Material	Steel plate Painted Stainless steel
Inner pot	Stainless steel Can be removed
Content	8,5 litre(s)
Temperature range	30 °C to 95 °C
Heating type	Indirect
Including	8 soup labels, magnetic adhesion
Power load	0,4 kW | 230 V | 50 Hz
Size	W 295 x D 295 x H 385 mm
Weight	3.4 kg

Party kettle 9L



Inner pot	Stainless steel Can be removed
Content	9 litre(s)
Temperature range	30 °C to 95 °C
Heating type	Indirect
Including	8 soup labels, magnetic adhesion
Power load	0,4 kW | 230 V | 50/60 Hz
Size	W 345 x D 345 x H 360 mm
Weight	4.5 kg



	Material	Code-No.	RRP*	GTIN
Party kettle 9L	Steel plate, painted	100054	105.- €	4015613353432
Soup kettle De Luxe 9L	Stainless steel	100058	149.- €	4015613367736

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Soup kettle Economic, 9L, black

100061 | RRP* 105.- € | GTIN 4015613421292



Material	Steel plate Painted Stainless steel
9 L Inner pot	Stainless steel Can be removed
Content	9 litre(s)
Temperature range	48 °C to 94 °C
Heating type	Indirect
Including	8 soup labels, magnetic adhesion
Power load	0,4 kW | 230 V | 50/60 Hz
Size	W 360 x D 330 x H 370 mm
Weight	3.9 kg

Soup kettle, 10L, black

100048 | RRP* 95.- € | GTIN 4015613610702



Material	Plastic
Inner pot	Stainless steel Can be removed
10 L Content	10 litre(s)
Temperature range	57 °C to 84 °C
Heating type	Indirect
Power load	0,45 kW | 230 V | 50 Hz
Size	W 330 x D 330 x H 380 mm
Weight	3 kg

Soup kettle Gourmet, 10L, black

100047 | RRP* 159.- € | GTIN 4015613364704



Material	Plastic
Inner pot	Chrome-nickel steel Can be removed
10 L Content	10 litre(s)
Temperature range	50 °C to 95 °C
Heating type	Indirect
Including	1 soup ladle
Power load	0,45 kW | 230 V | 50 Hz
Size	W 390 x D 390 x H 380 mm
Weight	5.2 kg

Party stockpot, 16L

A150510 | RRP* 175.- € | GTIN 4016098101822



Material	Steel Enamelled
16 L Content	16 litre(s)
Temperature range	30 °C to 90 °C
Heating type	Direct, without water
Power load	1,8 kW | 230 V | 50/60 Hz
Size	W 465 x D 365 x H 370 mm
Weight	4.7 kg

Foodwarmers



Chocolate warmer 1,25L

900005 | RRP* 39.- € | GTIN 4015613669892



be it milk chocolate, dark chocolate or white chocolate - gentle heating of up to 1.25 litres of chocolate without burning.

• Inner pot	Ceramic Can be removed
• Content	1,25 litre(s)
• Designed for	Milk chocolate White chocolate Dark chocolate
• Temperature range	40 °C to 58 °C
• Power load	0,12 kW | 230 V | 50/60 Hz
• Size	W 230 x D 220 x H 200 mm
• Weight	2 kg



Foodwarmer "Mini" 1,25L



• Material	Aluminium
• Inner pot	Ceramic Can be removed
• Temperature control	3 levels





	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 230 mm D 220 mm H 200 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

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Chafing dishes



Chafing dish 3,8L 500 E

500835 | RRP* 132.- € | GTIN 4015613390857



Content	3,8 litre(s)
Temperature range	10 °C to 85 °C
Including:	1 container Ø 300 mm
Power load	0,5 kW | 230 V | 50 Hz
Size	W 405 x D 330 x H 220 mm
Weight	3.7 kg

Chafing dish 1/1 1000 E

500831 | RRP* 229.- € | GTIN 4015613389820



Content	13,5 litre(s)
Gastronorm	1/1 GN
Depth GN container max.	100 mm
Temperature range	10 °C to 85 °C
Including	1 lid holder 1 GN container
Power load	1 kW | 230 V | 50 Hz
Size	W 623 x D 356 x H 285 mm
Weight	8.3 kg

Chafing dish 1/1 2200 E

500830 | RRP* 179.- € | GTIN 4015613370033



Content	13,5 litre(s)
Gastronorm	1/1 GN
Depth GN container max.	100 mm
Temperature range	10 °C to 85 °C
Including	1 lid holder 1 GN container
Power load	2,2 kW | 230 V | 50 Hz
Size	W 636 x D 357 x H 287 mm
Weight	6.2 kg

Hot-pot station 2x4L 2200 E

500840 | RRP* 209.- € | GTIN 4015613370040



Number of pots	2
Content, each	4 litres
Temperature range	10 °C to 85 °C
Lid properties	Detachable, with handle Spoon recess
Including	1 lid holder 2 soup ladles
Power load	2,2 kW | 230 V | 50 Hz
Size	W 636 x D 357 x H 460 mm
Weight	7 kg



Chafing dish 1/2 BP

500481 RRP* 54.- € GTIN 4015613366708



• Gastronorm	1/2 GN
• Depth GN container max.	65 mm
• Number of fuel past containers	1
• Including	1 GN container
• Size	W 375 x D 290 x H 320 mm
• Weight	2.7 kg

Chafing dish 1/1 BP



• Gastronorm	1/1 GN
• Number of fuel past containers	2
• Lid properties	Detachable, with handle One-sided lid holder
• Including	1 GN container

500494



500486



	Depth GN container max.	Size	Weight	Code-No.	RRP*	GTIN
Chafing dish 1/1 BP	65 mm	W 610 x D 350 x H 320 mm	4.3 kg	500482	72.- €	4015613366715
Chafing dish set 1/1 BP	65 mm	W 610 x D 355 x H 300 mm	8.6 kg	500486	125.- €	4015613439617
Chafing dish 1/1 BP XL	100 mm	W 605 x D 350 x H 305 mm	4.1 kg	500494	85.- €	4015613536903

Chafing dish 1/1 BP "Rolltop"

500458 RRP* 209.- € GTIN 4015613412771



• Gastronorm	1/1 GN
• Depth GN container max.	65 mm
• Number of fuel past containers	2
• Material handle(s)	Plastic, wooden trim
• Lid properties	Roll-top
• Including	1 GN container
• Size	W 620 x D 350 x H 430 mm
• Weight	8 kg

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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* 48.- €

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* 87.- €

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* 95.- €

Chafing fuels



Eco-Fire chafing fuel 180g DS

500663 RRP* 69.- € GTIN 4015613815817



Content / can	180 g
Burning duration/can approx.	2,2 hours
Size	W 85 x D 85 x H 55 mm
Weight	0.23 kg
Order quantity unit	1 box of 48 cans
Minimum order quantity	4 boxes

Chafing fuel Bartscher 200g DS

500060 RRP* 109.- € GTIN 4015613467733



Content / can	200 g
Burning duration/can approx.	3.5 hours
Size	W 85 x D 85 x H 55 mm
Weight	0.2 kg
Order quantity unit	1 box of 72 cans
Minimum order quantity	2 boxes



Chafing dish 6.2L Flexible

500846 RRP* 375.- € GTIN 4015613721101



STAINLESS STEEL

• 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
• 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 472 x H 185 mm
• Weight	5.4 kg

Chafing dish 2/3 Flexible



STAINLESS STEEL

• 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	Heat control via external hob 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 x D 418 x H 195 mm	5.5 kg	500847	375.- €	4015613721118
Chafing dish 1/1 Flexible	8,5 litre(s)	1/1 GN	W 580 x D 420 x H 205 mm	7 kg	500507	459.- €	4015613696003



- 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



- We recommend using this unit in combination with the induction warming plates
  IW3-EBBF - Code-No. 105864
  IW10-EBBF - Code-No. 105996
  IW10-EB - Code-No. 114367
  IW3 - Code-No. 105865
  IW10 - Code-No. 114366
  induction warming system
  IWS650 - Code-No. 105866
  induction cooker
  IK 35-EB - Code-No. 105829

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Hot displays



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



	Content	Capacity GN	Power load	Size	Weight	Code-No.	RRP*	GTIN
R4 4 x 1/3 GN	46 litre(s)	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	539.- €	4015613681818
R6 6 x 1/3 GN	68 litre(s)	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	649.- €	4015613681825

Hot display unit 1/1 GN THM

A203195 | RRP* 1,949.- € | GTIN 4015613779935



With the thermo hygrometer, the top-mounted display case is perfect for serving meat products at meat counters, in canteens and snack bars as well as petrol stations. Because the upper and lower heat can be controlled separately, the heat supply can be adjusted as needed.

• Material	CNS 18/10 Plexiglas
• Temperature range	30 °C to 70 °C
• Heating type	Upper / lower heat
• Water bowl for air humidification	Yes
• Type of door	Lifting door
• Position of the door	Reverse
• Properties	Upper / lower heat can be switched separately Thermo-hygrometer
• Including	1 GN container 1/1 GN 1 water bowl for air humidification
• Power load	0,84 kW | 230 V | 50 Hz
• Size	W 610 x D 410 x H 395 mm
• Weight	20.8 kg

Hot display 5200 2ER



- Number of intermediate shelves: 1
- Height-adjustable intermediate shelves: No
- 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



6200 2EK

- ▶ Table top unit that can be used from both sides with practical lifting doors
- ▶ LED lighting

	Content	Front pane	Position of the door	Power load	Size	Weight	Code-No.	RRP*	GTIN
5200 2ER	45 litre(s)	Rounded	Reverse	0,8 kW 230 V 50 Hz	W 560 mm D 395 mm H 365 mm	14.8 kg	305062	459.- €	4015613698885
6200 2EK	80 litre(s)	Turned-down edges	On both sides	1 kW 230 V 50 Hz	W 700 mm D 430 mm H 365 mm	17.4 kg	305063	549.- €	4015613698892

Hot display 5900 2ER

305064 | RRP* 798.- € | GTIN 4015613711263



With the hot display unit, food can be kept warm on two levels to save space. Lamps for illuminating the shelves, as well as a mirror mounted on the back ensure an appealing presentation of the food.

- Content: 104 litre(s)
- Number of intermediate shelves: 1
- Height-adjustable intermediate shelves: No
- 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

Bartscher DeliCompact hot display unit

306057 | RRP* 669.- € | GTIN 4015613535500



- Material: Steel plate
- Content: 52 litre(s)
- Number of intermediate shelves: 2
- 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
- Including: 1 shelf
  1 removable water tray (1/9 GN, 65 mm deep)
  1 water filling container
- Power load: 1,2 kW | 230 V | 50 Hz
- Size: W 390 x D 445 x H 665 mm
- Weight: 24.4 kg

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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	619.- €	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	819.- €	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	1,149.- €	4015613437767

Hot display unit "Bartscher Deli Plus I"



- Number of intermediate shelves: 3
- Height-adjustable intermediate shelves: No
- 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, Can be switched separately

"Bartscher DeliPlus I-D"



	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	789.- €	4015613503035
Bartscher DeliPlus 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	839.- €	4015613525839
Bartscher DeliPlus 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	919.- €	4015613503042

Buffet trolleys, hot



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 cock	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	2,1 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	4,249.- €	4015613758305
Buffet trolley Kids W4110-150W	Wenge	125631V1	4,249.- €	4015613773032
Buffet trolley Kids W4110-150A	Anthracite	125631V2	4,249.- €	4015613773049

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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 GN 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 cock	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	Including	Power load	Size	Weight	Code-No.	RRP*	GTIN
W3110-200U	Elm	3 x 1/1 GN	3 bars	2,262 kW 230 V 50 Hz	W 1,170 mm D 1,250 mm H 1,510 mm	110.6 kg	125633	5,498.- €	4015613758558
W3110-200W	Wenge	3 x 1/1 GN	3 bars:	2,262 kW 230 V 50 Hz	W 1,170 mm D 1,250 mm H 1,510 mm	110.6 kg	125633V1	5,498.- €	4015613773056
W3110-200A	Anthracite	3 x 1/1 GN	3 bars	2,262 kW 230 V 50 Hz	W 1,170 mm D 1,250 mm H 1,510 mm	110.6 kg	125633V2	5,498.- €	4015613773063
W4110-200U	Elm	4 x 1/1 GN	4 bars	3,016 kW 230 V 50 Hz	W 1,495 mm D 1,250 mm H 1,520 mm	133.54 kg	125634	6,298.- €	4015613757803
W4110-200W	Wenge	4 x 1/1 GN	4 bars	3,016 kW 230 V 50 Hz	W 1,495 mm D 1,250 mm H 1,520 mm	133.54 kg	125634V1	6,298.- €	4015613773070
W4110-200A	Anthracite	4 x 1/1 GN	4 bars	3,016 kW 230 V 50 Hz	W 1,495 mm D 1,250 mm H 1,520 mm	133.54 kg	125634V2	6,298.- €	4015613773087



Buffet trolley, hot, 3x 1/1GN



"Hot food" perfectly presented.
The buffet cart is optimally equipped with integrated lighting, sneeze guard with shelf function and wheels for convenient transport.

• Material	Wood
• Colour	Teak
• Depth GN container max.	150 mm
• Temperature range	30 °C to 90 °C
• Drain cock	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
• Not included in delivery	GN containers
• Delivery state	Building kit (simple assembly)


4x 1/1GN


6x 1/1GN

▶ Important information:
2 separate sockets required

	Number of tanks	Basin size, GN format	Power load	Size	Weight	Code-No.	RRP*	GTIN
3x 1/1GN	1	3 x 1/1 GN	2 kW 230 V 50/60 Hz	W 1,200 mm D 880 mm H 1,370 mm	112 kg	125614	2,398.- €	4015613745381
4x 1/1GN	1	4 x 1/1 GN	3 kW 230 V 50/60 Hz	W 1,490 mm D 880 mm H 1,370 mm	136 kg	125628	2,649.- €	4015613745374
6x 1/1GN	2	6 x 1/1 GN	4 kW 230 V 50/60 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* 349.- €

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* 398.- €



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* 629.- €

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Food service carts



Food service cart, 2 x 1/1 GN,dry-heat.



Heating type	Dry heated
Number of tanks	1
Depth GN container max.	200 mm
Double-walled basin	Yes
Temperature range	30 °C to 90 °C
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,dry-heat.	2 x 1/1 GN	1 kW 230 V 50 Hz	W 650 mm D 820 mm H 855 mm	32 kg	200254	1,219.- €	4015613505312
Food service cart, 3x1/1GN,dry-heat.	3 x 1/1 GN	2 kW 230 V 50 Hz	W 650 mm D 1,200 mm H 855 mm	41 kg	200255	1,498.- €	4015613505329

Food service cart WB2110



Heating type	Water heated
Depth GN container max.	200 mm
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



▶ Water heated
▶ Heating zones can be controlled separately



▶ Water drain tap

	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	1,398.- €	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	1,779.- €	4015613671802

Heat lamps



Heat lamp IWL250D SI





- Material: Steel, Painted
- Heat source type: Infrared lamp(s)
- Lamp holder: E27
- Connection cable model: Spiral cable, Cable length: 650 mm to 1600 mm, Pendulum stroke system
- Properties: Ventilated steel reflector
- Including: 1 infrared lamp (Philips Incandescent), colour of glass: Clear, Electric connection material
- Power load: 0,25 kW | 230 V | 50 Hz
- Size: W 230 x D 230 x H 250 mm

	Colour	Weight	Code-No.	RRP*	GTIN
Heat lamp IWL250D SI	Silver, Matt	1.04 kg	114278	125.- €	4015613715933
Heat lamp IWL250D SW	Black, Matt	1.04 kg	114273	125.- €	4015613712703
Heat lamp IWL250D CHR	Silver, High-shine	0.95 kg	114279	149.- €	4015613739274
Heat lamp IWL250D KU	Copper, High-shine	1.04 kg	114274	149.- €	4015613712727
Heat lamp IWL250D GO	Gold, High-shine	1.04 kg	114275	149.- €	4015613712734

Component parts

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.- €



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.- €



Heat lamp IWL250ST

114270 RRP* 205.- € GTIN 4015613686417



- Model: Table-top unit, Flexible lamp arm
- Heat source type: Infrared lamp(s)
- Lamp holder: E27
- Connection cable model: Cable length: 1,3 m
- Properties: Clear height: Variable (max. 520 mm), Ventilated steel reflector
- Including: 1 infrared lamp (Philips IR250), colour of glass: Clear
- Power load: 0,25 kW | 230 V | 50/60 Hz
- Size: W 200 x D 250 x H 700 mm
- Weight: 6.1 kg

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Food warmers



Food warmer I2WL552 1/1



Material	Aluminium
Depth GN container max.	65 mm
Heat source type	Infrared lamp(s)
Power per heat source	0,275 kW
Heat sources can be switched separately	No
Important information	Delivery without GN containers
Delivery state	Building kit (simple assembly)



	Basin size, GN format	Number of heat sources	Temperature range to	Power load	Size	Weight	Code-No.	RRP*	GTIN
I2WL552 1/1	1/1 GN	2	70 °C	0,55 kW 230 V 50 Hz	W 620 mm D 425 mm H 358 mm	1.6 kg	114282	139.- €	4015613779874
I3WL820 2/1 GN	2/1 GN	3	58 °C	0,825 kW 230 V 50 Hz	W 810 mm D 340 mm H 610 mm	2.1 kg	114267	145.- €	4015613676326

Component parts

Infrared lamp IWL250D-WS

- Fitting: E27
- Power load: 0,25 kW | 230 V | 50 Hz
- Size: W 120 x D 120 x H 142 mm
- Weight: 0.1 kg
- GTIN: 4015613717135

114258 RRP* 10.50 €





Food warmer 1HR1000 1/1

A114001 RRP* 275.- € GTIN 4015613432526



Basin size, GN format	1/1 GN
Depth GN container max.	50 mm
Heat source type	Infrared heated tube(s)
Number of heated tubes	1
Output per heated tube	0,9 kW
Temperature range	22 °C to 53 °C
Including	1 GN container 1/1 GN, 65 mm deep, stainless steel 1 perforate metal sheet
Power load	1 kW | 230 V | 50 Hz
Size	W 335 x D 570 x H 505 mm
Weight	8.3 kg

Food warmer I1WL400



- Surface material warming plate: Glass ceramic
- Heat source type: Infrared lamp(s)
- Power per heat source: 0,25 kW
- Temperature range: 30 °C to 85 °C
- Heat sources can be switched separately: Yes
- Germ guard: Yes



▶ 2 infrared lamps, can be controlled separately
▶ 2 Glass-ceramic hotplates, can be controlled separately

	Number of heating zones	Number of heat sources	Clear height	Power load	Size	Weight	Code-No.	RRP*	GTIN
I1WL400	1	1	230 mm	0,4 kW 230 V 50-60 Hz	W 380 mm D 555 mm H 560 mm	7.5 kg	114263	279.- €	4015613655376
I2WL800	2	2	300 mm	0,8 kW 230 V 50-60 Hz	W 740 mm D 565 mm H 570 mm	14 kg	114272	459.- €	4015613692272

Food warmer TR I2WL950



- Number of heating zones: 1
- Heat source type: Infrared lamp(s)
- Temperature range: 30 °C to 90 °C
- Heat sources can be switched separately: Yes
- Germ guard: Yes
- Clear height: 490 mm



	Number of heat sources	Power load	Size	Weight	Code-No.	RRP*	GTIN
TR I2WL950	2	0,95 kW | 230 V | 50 Hz	W 850 x D 650 x H 800 mm	19 kg	A114245	879.- €	4015613389684
TR I3WL1350	3	1,35 kW | 230 V | 50 Hz	W 1,270 x D 650 x H 800 mm	28 kg	A114250	1,139.- €	4015613389691

Component parts

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.- €

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Food warmer IHR650



Infrared thermal bridge - variable, as stand-along unit or suspended to ceiling

• Heat source type	Infrared heated tube(s)
• Number of heated tubes	1
• Design	Can be mounted
• Clear height	360 mm
• Properties	Prepared for the assembly of feet or a chain
• Not included in delivery	Feet, chain
• Power load	230 V | 50/60 Hz



▶ Prepared for the assembly of feet or a chain



	Output per heated tube	Power load	Size	Weight	Code-No.	RRP*	GTIN
IHR650	0,65 kW	0,65 kW	W 760 x D 225 x H 65 mm	2.8 kg	114001	249.- €	4015613451749
IHR800	0,8 kW	0,8 kW	W 920 x D 225 x H 65 mm	3.3 kg	114002	269.- €	4015613452142
IHR950	0,95 kW	0,95 kW	W 1,070 x D 225 x H 65 mm	3.6 kg	114003	289.- €	4015613452159
IHR1100	1,1 kW	1,1 kW	W 1,220 x D 225 x H 65 mm	4 kg	114005	319.- €	4015613466538
IHR1250	1,25 kW	1,25 kW	W 1,370 x D 225 x H 65 mm	4.3 kg	114004	339.- €	4015613452166
IHR1730	1,73 kW	1,73 kW	W 1,830 x D 225 x H 65 mm	5.6 kg	114006	398.- €	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* 89.- €

Food warmer WBS800 I1HR



• Heat source type	Infrared heated tube(s)
• Output per heated tube	0,2 kW
• Clear height	290 mm
• Properties	30 - 40 mm edges turned down all-round Setting feet in square tubing 25 x 25 mm
• Power load	230 V | 50/60 Hz

	Number of heated tubes	Power load	Size	Weight	Code-No.	RRP*	GTIN
WBS800 I1HR	1	0,2 kW	W 800 x D 300 x H 400 mm	8 kg	112081	679.- €	4015613656311
WBS1000 I2HR	2	0,4 kW	W 1,000 x D 300 x H 400 mm	9 kg	112101	719.- €	4015613656328
WBS1200 I3HR	3	0,6 kW	W 1,200 x D 300 x H 400 mm	11 kg	112122	849.- €	4015613656335
WBS1400 I3HR	3	0,6 kW	W 1,400 x D 300 x H 400 mm	12 kg	112141	879.- €	4015613650197
WBS1600 I3HR	3	0,6 kW	W 1,600 x D 300 x H 400 mm	14 kg	112161	898.- €	4015613656342
WBS1800 I4HR	4	0,8 kW	W 1,800 x D 300 x H 400 mm	17.4 kg	112181	1,049.- €	4015613656359
WBS2000 I4HR	4	0,8 kW	W 2,000 x D 300 x H 400 mm	18 kg	112201	1,098.- €	4015613656366

Warming tray WP1200

A114365 | RRP* 65.- € | GTIN 4015613687254



• Size utility space	W 600 x D 200 mm
• Heat-up time	7 minutes (100 °C)
• Warm-keeping type max.	37 min.
• Overheating protection	Yes
• Properties	Warming plate is automatically heated to maximum 100°C when connected to the power supply Cable set can be detached
• Power load	1,2 kW | 230 V | 50/60 Hz
• Size	W 730 x D 215 x H 62 mm
• Weight	4 kg

Warming plate WP150 1/1



• Material warming plate	Glass
• Temperature range	30 °C to 95 °C
• Overheating protection	Yes
• Not included in delivery	GN containers

	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 x D 335 x H 40 mm	3.4 kg	114356	159.- €	4015613416755
WP300 2/1	2/1 GN	0,3 kW | 230 V | 50/60 Hz	W 670 x D 550 x H 40 mm	5.9 kg	114357	219.- €	4015613416762

Warming plate WP230S-EB 1/1

114371 | RRP* 109.- € | GTIN 4015613783468



• Material warming plate	SCHOTT CERAN®
• Gastronorm	1/1 GN
• Size utility space	W 520 x D 270 mm
• Temperature range	50 °C to 95 °C
• Temperature control	3 levels 50 °C | 70 °C | 95 °C
• Can be installed	Yes
• Not included in delivery	GN containers
• Power load	0,23 kW | 230 V | 50-60 Hz
• Size	W 545 x D 340 x H 47 mm
• Weight	2.9 kg



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



▶ Temperature control in 3 levels
▶ 50 °C, 70 °C und 95 °C

Warming plate WP250



• Temperature range	35 °C to 95 °C
• Overheating protection	Yes

	Power load	Size	Weight	Code-No.	RRP*	GTIN
WP250	0,25 kW | 230 V | 50/60 Hz	W 500 x D 375 x H 64 mm	5 kg	114360	159.- €	4015613504957
WP450	0,45 kW | 230 V | 50/60 Hz	W 900 x D 450 x H 64 mm	13.2 kg	114361	229.- €	4015613504964
WP600	0,6 kW | 230 V | 50/60 Hz	W 1,000 x D 500 x H 64 mm	16 kg	114362	279.- €	4015613504971

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Induction warming plates



Induction warming plate IW3



The design of this hot plate makes every buffet look more appealing. The practical solution of connecting and switching 4 appliances with the optionally available cable in one circuit also ensures a uniform, high-quality look when serving food.

• 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
• Intervals temperature setting	5 °C
• Overheating protection	Yes
• Combinability	4 appliances can be switched in sequence in 1 power circuit
• Power load	0,3 kW | 230 V | 50-60 Hz
• Size	W 395 x D 395 x H 98 mm
• Weight	5.6 kg





IW3-SW

	Colour	Code-No.	RRP*	GTIN
IW3	Black Silver	105865	1,219.- €	4015613746838
IW3-SW	Black	105867	1,298.- €	4015613773117

Induction warming plate IW10

114366 RRP* 169.- € GTIN 4015613714806





Whether for buffets, in front cooking areas, or for catering events, culinary creations can be kept warm easily in induction-compatible pots, pans, and chafing dishes.

• Material hob	Glass
• Size cerane surface	W 460 x D 315 mm
• Output max.	1000 W
• Number of temperature levels	11
• Temperature range	50 °C to 100 °C
• Intervals temperature setting	5 °C
• Overheating protection	Yes
• Properties	Handles, on side Acoustic signal for missing cookware
• Power load	1 kW | 230 V | 50 Hz
• Size	W 530 x D 340 x H 65 mm
• Weight	5.77 kg

Induction warming plate IW3-EBBF

105864 | RRP* 1,198.- € | GTIN 4015613746821





The warming plate as a built-in variant with its simple look is the ideal solution for any form of food serving. For a uniform look, 4 devices can be connected and switched in one power circuit with the optionally available cable.

• 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
• Intervals temperature setting	5 °C
• Overheating protection	Yes
• Can be installed	Yes
• Control panel	Separate Cable length: 0,65 m
• Combinability	4 appliances can be switched in sequence in 1 power circuit
• Important information	Cannot be used as a tabletop appliance
• Power load	0,3 kW | 230 V | 50 Hz
• Size	W 280 x D 280 x H 95 mm
• Weight	4.2 kg

Induction warming plate IW10-EB

114367 | RRP* 189.- € | GTIN 4015613715704





The simple operation, the exact temperature setting from 40°C to 100°C as well as the large warming station create optimal conditions during preparation, at the food counter and at the buffet - whether with round or square crockery.

• Material hob	Glass
• Size cerane surface	W 455 x D 310 mm
• Output max.	1000 W
• Number of temperature levels	13
• Temperature range	40 °C to 100 °C
• Intervals temperature setting	5 °C
• Overheating protection	Yes
• Can be installed	Yes
• Combinability	3 appliances can be switched in sequence in 1 power circuit
• Properties	Can also be used as a table-top unit
• Power load	1 kW | 230 V | 50 Hz
• Size	W 490 x D 345 x H 67 mm
• Weight	5.4 kg

Induction warming plate IW10-EBBF

105996 | RRP* 225.- € | GTIN 4015613715421





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	Glass
• Warming station diameter	280 mm
• Output max.	1000 W
• Number of temperature levels	6
• Temperature range	50 °C to 100 °C
• Intervals temperature setting	10 °C
• Overheating protection	Yes
• Can be installed	Yes
• Control panel	Separate Cable length: 0,75 m
• Combinability	3 appliances can be switched in sequence in 1 power circuit
• Properties	Can also be used as a table-top unit
• Power load	1 kW | 230 V | 50 Hz
• Size	W 320 x D 370 x H 80 mm
• Weight	3.5 kg

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Component parts

Connection cable IW3

- Length cable: 1,55 m
- Designed for:
  Induction warming plate IW3
  Induction warming plate IW3-EBBF
  Induction warming plate IW3-SW
- Size: W 225 x D 340 x H 20 mm
- Weight: 0.17 kg
- GTIN: 4015613809670





105868 RRP* 59.- €



Induction warming system IWS650

105866 RRP* 2,449.- € GTIN 4015613812687



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 the chafing dish to be heated up to 100 °C while the worktop temperature reaches a maximum of 35 °C.

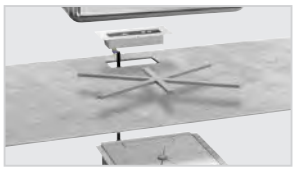
• Output max.	650 W
• Maximum worktop temperature	35 °C
• Suitable worktop material	Glass Ceramic Marble Quartz Stone
• Suitable worktop thickness	4 - 20 mm
• Number of output levels	20
• Temperature range induction warming system	to 55 °C
• Temperature range chafing dish	Up to 100 °C
• Overheating protection	Yes
• Control panel	Cable length: 2 m Separate
• Suitable worktop material	1/1 GN 2/3 GN Round up to 40 cm
• Properties	Washable air filter
• Including	1 spacer
• Power load	0,65 kW | 230 V | 50 Hz
• Size	W 390 x D 390 x H 96 mm
• Weight	10 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



Plate warmer T12

A120814 | RRP* 103.- € | GTIN 4015613687285



Capacity plates	12
Diameter plates max.	280 mm
Temperature range to	65 °C
Power load	0,3 kW | 230 V | 50 Hz
Size	W 320 x D 250 x H 105 mm
Weight	2.9 kg

Plate warmer f. 30-40 plates, SS

103069 | RRP* 698.- € | GTIN 4015613475592



Capacity plates	30 - 40
Diameter plates max.	320 mm
Temperature range	30 °C to 80 °C
Type of door	Rotating door
Power load	0,6 kW | 230 V | 50 Hz
Size	W 465 x D 465 x H 565 mm
Weight	22.4 kg

Plate dispenser 2x50 plates 2,0kW

103065 | RRP* 1,659.- € | GTIN 4015613437774



Diameter plates max.	300 mm
Capacity plates	2 x 50 Max. 2 x 32 kg
Number of warming plates	2
Temperature range	30 °C to 110 °C
Swivel casters	4 swivel casters, 2 with brake
Including	2 lids, plastic
Power load	2 kW | 230 V | 50 Hz
Size	W 435 x D 820 x H 1,025 mm
Weight	54 kg

Hot cupboard, 1D, 25-30 plates



Diameter plates max.	320 mm
Temperature range	30 °C to 85 °C
Type of door	Leaf door(s)
Door hinge side can be changed	No
Number of intermediate shelves	1
Height-adjustable immediate shelves	Yes



	Capacity plates	Number of doors	Power load	Size	Weight	Code-No.	RRP*	GTIN
Hot cupboard, 1D, 25-30 plates	25 - 30	1	0,4 kW 230 V 50 Hz	W 400 mm D 460 mm H 550 mm	21.2 kg	103064	389.- €	4015613405704
Hot cupboard, 1D, 55-60 plates	55 - 60	1	0,75 kW 230 V 50 Hz	W 450 mm D 495 mm H 855 mm	32.2 kg	103063	479.- €	4015613398594
Hot cupboard, 2D, 110-120 plates	110 - 120	2	1,2 kW 230 V 50 Hz	W 750 mm D 495 mm H 855 mm	46 kg	103122	798.- €	4015613398600

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Cup warmer T160

103048 | RRP* 129.- € | GTIN 4015613672250



Material	Aluminium Plastic
Capacity cups max.	16
Diameter cups max.	90 mm
Size Cupholder	Ø 95 mm | Height: 300 mm
Temperature range	47 °C to 52 °C
Power load	0,11 kW | 230 V | 50/60 Hz
Size	W 290 x D 210 x H 350 mm
Weight	2.2 kg

Cups warmer 48 cups, SS

103067 | RRP* 419.- € | GTIN 4015613469218



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 Hz
Size	W 360 x D 360 x H 415 mm
Weight	7.5 kg

Cup warmer TA720

103076 | RRP* 449.- € | GTIN 4015613708867



Capacity cups max.	72
Temperature range to	60 °C
Safety thermostat	Yes
Height inside, each	175 mm
Properties	With worktop surface, dimensions: W 250 x D 250 mm
Power load	0,14 kW | 230 V | 50/60 Hz
Size	W 320 x D 345 x H 550 mm
Weight	10.7 kg

Cup warmer TA1440

103079 | RRP* 898.- € | GTIN 4015613756837



Capacity cups max.	103
Temperature range	30 °C to 60 °C
Safety thermostat	Yes
Height inside, each	180 mm
Size utility space	W 285 x D 335 mm
Power load	0,3 kW | 230 V | 50 Hz
Size	W 310 x D 420 x H 540 mm
Weight	14.4 kg

Chocolate fountain



Chocolate fountain SB 325-1

900007 | RRP* 559.- € | GTIN 4015613767789



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
• Temperature control	Stepless
• Control lamp	In operation
• Properties	Cascade detachable, dishwasher-suitable Temperature and motor can be switched separately
• Power load	0,325 kW | 230 V | 50/60 Hz
• Size	W 330 x D 330 x H 480 mm
• Weight	8.3 kg

Buffet display "small", plastic



• Material	Plastic
• Colour	White
• Operation	On both sides
• Hood	Detachable Plexiglas





	Number of levels	Size	Weight	Code-No.	RRP*	GTIN
Buffet display "small", plastic	1	W 390 x D 260 x H 170 mm	1 kg	A500403	35.- €	4015613285702
Buffet display "large", plastic	1	W 470 x D 315 x H 195 mm	1.7 kg	A500404	59.- €	4015613285719
Buffet display double, plastic	2	W 470 x D 315 x H 415 mm	3.1 kg	A500405	102.- €	4015613285726

Buffet cabinet 70L

700355 | RRP* 339.- € | GTIN 4015613667614



• Material	Glass Plexiglas
• Operation	On reverse side
• Properties	Drawers permanently mounted
• Size	W 360 x D 600 x H 515 mm
• Weight	13.2 kg



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Buffet cabinet 5400 2E-K

700356 | RRP* 249.- € | GTIN 4015613688954



STAINLESS STEEL

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.

- Operation: On both sides
- Properties: Door cutout size: Below W 540 x H 150 mm, top W 540 x H 120 mm
  Insert shelves can be removed
  Door with lock
- Size: W 550 x D 375 x H 370 mm
- Weight: 11.6 kg



Buffet cabinet 3850 3E-K

700357 | RRP* 409.- € | GTIN 4015613692616



STAINLESS STEEL

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.

- Operation: On reverse side
- Properties: Door size: W 400 x H 600 mm
  Insert shelves can be removed
  Door with lock
- Size: W 405 x D 335 x H 620 mm
- Weight: 17.2 kg



Cereal dispenser



- Material: Plastic
  Steel plate
  Painted
- Height of bowls, max.: 75 mm
- Properties: Scratch-proof container
  Suitable for wall mounting
- Not included in delivery: Attachment material





	Number of dispensers	Content	Size	Weight	Code-No.	RRP*	GTIN
Cereal dispenser	1	3.5 litres	W 180 x D 170 x H 395 mm	1.8 kg	500377	65.- €	4015613527260
Cereal dispenser, double	2	2 x 3.5 litres	W 360 x D 170 x H 395 mm	3.7 kg	500378	115.- €	4015613531793
3-piece cereal dispenser	3	3 x 3.5 litres	W 540 x D 170 x H 395 mm	5.6 kg	500379	179.- €	4015613635675



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	1/1 GN
• Size Cupboard	W 428 x D 497 x H 590 mm
• Norm-format drawers	1/1 GN
• Size drawer	W 304 x D 515 x H 140 mm
• Cooling	Circulating air
• Temperature range	0 °C to 10 °C
• Climate class	4
• Properties	Stainless steel filter, dishwasher-safe Easily accessible technology unit
• Power load	0,204 kW | 230 V | 50 Hz
• Size	W 900 x D 700 x H 880 mm



900T1S2

- Energy consumption: 986 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Door hinge side: Left
- Properties: Self-locking door(s)



900T2

- Energy consumption: 927 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Door hinge side: Left / right
- Properties: Self-locking door(s)



900S4

	Number of cupboards	Number of drawers	Content	Including	Weight	Code-No.	RRP*	GTIN
900T1S2	1	2	260 litre(s)	1 grille	71.6 kg	110257	1,859.- €	4015613782423
900T2	2	–	260 litre(s)	2 grills	67.5 kg	110256	1,398.- €	4015613695440
900S4	–	4	–	–	79 kg	200282	2,249.- €	4015613721873

Preparation table 900T2

200359 RRP* 1,629.- € GTIN 4015613782393



• Top with lid	Yes
• Capacity GN	5 x 1/6 GN
• Depth GN container max.	150 mm
• Number of cupboards	2
• Norm-format cabinets	1/1 GN
• Size Cupboard	W 428 x D 497 x H 590 mm
• Cooling	Circulating air
• Content	260 litre(s)
• Temperature range	0 °C to 10 °C
• Climate class	N
• Door hinge side	Left / right
• Properties	Self-locking door(s) Stainless steel filter, dishwasher-safe Easily accessible technology unit
• Including	5 bars: length 174 mm, width 25 mm
• Not included in delivery	GN containers
• Power load	0,204 kW | 230 V | 50 Hz
• Size	W 900 x D 700 x H 1,010 mm
• Weight	68.5 kg



Refrigerated counter T2



- Number of cupboards: 2
- Size Cupboard: W 335 x D 570 x H 554 mm
- Number of drawers: 1
- Cooling: Circulating air
- Temperature range: 0 °C to 10 °C
- Energy consumption: 752 kWh / an
- Energy efficiency class: B (EU No. 2015 / 1094)
- Climate class: 4
- Door hinge side can be changed: Yes
- Including: 2 grilles (W 325 x D 530 x H 10 mm)
- Available on request: Refrigerated counter with glass-doors
  Refrigerated counter with swivel castors
- Power load: 0,35 kW | 230 V | 50 Hz
- Size: W 1,342 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter T2	–	95 kg	110851	2,329.- €	4015613738208
Refrigerated counter T2 MA	50 mm	96 kg	110851MA	2,379.- €	4015613738260

Refrigerated counter S2T1-150



- Number of cupboards: 1
- Size Cupboard: W 335 x D 570 x H 554 mm
- Number of drawers: 1
  2
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 150 mm
- Cooling: Circulating air
- Temperature range: 0 °C to 10 °C
- Energy consumption: 752 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4
- Door hinge side can be changed: Yes
- Including: 1 grille (W 325 x D 530 x H 10 mm)
- Available on request: Refrigerated counter with glass-doors
  Refrigerated counter with swivel castors
- Power load: 0,35 kW | 230 V | 50 Hz
- Size: W 1,342 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S2T1-150	–	104 kg	110852	2,849.- €	4015613738314
Refrigerated counter S2T1-150 MA	50 mm	105 kg	110852MA	2,898.- €	4015613738352

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
- Temperature range: 0 °C to 10 °C
- Energy consumption: 752 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4
- Available on request: Refrigerated counter with swivel castors
- Power load: 0,35 kW | 230 V | 50 Hz
- Size: W 1,342 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S4-150	–	111 kg	110853	3,359.- €	4015613738444
Refrigerated counter S4-150 MA	50 mm	112 kg	110853MA	3,409.- €	4015613738390

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

Refrigerated counter S6-100



- Number of drawers: 6
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 100 mm
- Cooling: Circulating air
- Temperature range: 0 °C to 10 °C
- Energy consumption: 1026 kWh / an
- Energy efficiency class: D (EU No. 2015 / 1094)
- Climate class: 4
- Available on request: Refrigerated counter with swivel castors
- Power load: 0,35 kW | 230 V | 50 Hz
- Size: W 1,342 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S6-100	–	131 kg	110854	3,609.- €	4015613738475
Refrigerated counter S6-100 MA	50 mm	132 kg	110854MA	3,649.- €	4015613738505

Refrigerated counter T3



- Number of cupboards: 1
- Norm-format cabinets: 1/1 GN
- Depth GN container max.: 40 mm
- Number of drawers: 6
- Cooling: Circulating air
- Temperature range: 0 °C to 10 °C
- Energy consumption: 931 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4
- Door hinge side can be changed: Yes
- Including: 3 grilles (W 325 x D 530 x H 10 mm)
- Available on request: Refrigerated counter with glass-doors
  Refrigerated counter with swivel castors
- Power load: 0,414 kW | 230 V | 50 Hz
- Size: W 1,792 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter T3	–	111 kg	110864	2,898.- €	4015613739304
Refrigerated counter T3 MA	50 mm	112 kg	110864MA	2,949.- €	4015613738840

Refrigerated counter S2T2-150



- Number of cupboards: 2
- Size Cupboard: W 335 x D 570 x H 554 mm
- Number of drawers: 1
  2
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 150 mm
- Cooling: Circulating air
- Temperature range: 0 °C to 10 °C
- Energy consumption: 931 kWh / an
- Energy efficiency class: C (EU No. 2015 / 1094)
- Climate class: 4
- Door hinge side can be changed: Yes
- Including: 2 grilles (W 325 x D 530 x H 10 mm)
- Available on request: Refrigerated counter with glass-doors
  Refrigerated counter with swivel castors
- Power load: 0,452 kW | 230 V | 50 Hz
- Size: W 1,792 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S2T2-150	–	123 kg	110855	3,198.- €	4015613738512
Refrigerated counter S2T2-150 MA	50 mm	124 kg	110855MA	3,249.- €	4015613738529

Refrigerated counter S4T1-150



• Number of cupboards	1
• Size Cupboard	W 335 x D 570 x H 554 mm
• Number of drawers	1
	4
• Norm-format drawers	1/1 GN
• Depth GN container max.	150 mm
• Cooling	Circulating air
• Temperature range	0 °C to 10 °C
• Energy consumption	931 kWh / an
• Energy efficiency class	C (EU No. 2015 / 1094)
• Climate class	4
• Door hinge side can be changed	Yes
• Including	1 grille (W 325 x D 530 x H 10 mm)
• Available on request	Refrigerated counter with glass-doors
	Refrigerated counter with swivel castors
• Power load	0,452 kW | 230 V | 50 Hz
• Size	W 1,792 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S4T1-150	-	133 kg	110856	3,498.- €	4015613738550
Refrigerated counter S4T1-150 MA	50 mm	134 kg	110856MA	3,549.- €	4015613738581

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
• Temperature range	0 °C to 10 °C
• Energy consumption	931 kWh / an
• Energy efficiency class	C (EU No. 2015 / 1094)
• Climate class	4
• Available on request	Refrigerated counter with swivel castors
• Power load	0,452 kW | 230 V | 50 Hz
• Size	W 1,792 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S6-150	-	144 kg	110857	3,739.- €	4015613738673
Refrigerated counter S6-150 MA	50 mm	145 kg	110857MA	3,798.- €	4015613738697

Refrigerated counter S9-100



• Number of drawers	9
• Norm-format drawers	1/1 GN
• Depth GN container max.	100 mm
• Cooling	Circulating air
• Temperature range	0 °C to 10 °C
• Energy consumption	1271 kWh / an
• Energy efficiency class	D (EU No. 2015 / 1094)
• Climate class	4
• Available on request	Refrigerated counter with swivel castors
• Power load	0,452 kW | 230 V | 50 Hz
• Size	W 1,792 x D 700 x H 850 mm

	Tilting	Weight	Code-No.	RRP*	GTIN
Refrigerated counter S9-100	-	171 kg	110858	4,098.- €	4015613738741
Refrigerated counter S9-100 MA	50 mm	172 kg	110858MA	4,159.- €	4015613738765

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Sub-counter chiller S2-200

110904 | RRP* 4,498.- € | GTIN 4015613800066



Number of drawers	2
Norm-format drawers	1/1 GN
Depth GN container max.	200 mm
Cooling	Circulating air
Temperature range	-2 °C to 8 °C
Temperature control	In 1 °C steps
Energy consumption	457 kWh / an
Energy efficiency class	A (EU No. 2015 / 1094)
Climate class	5
Height-adjustable feet	Yes
Height adjustable	657 mm to 745 mm
Power load	0,4 kW | 230 V | 50 Hz
Size	W 1,200 x D 660 x H 657 mm
Weight	91.2 kg





Refrig. counter as substruct: 140 SAMPLE

110903 | RRP* 2,845.- € | GTIN 4015613782614



Number of cupboards	1
Norm-format cabinets	1/1 GN
Size Cupboard	W 388 x D 540 x H 454 mm
Number of drawers	3
	2
Norm-format drawers	1/1 GN
Cooling	Circulating air
Temperature range	0 °C to 10 °C
Climate class	SN
Door hinge side	Right
Including	1 grille 1/1 GN
Power load	0,507 kW | 230 V | 50 Hz
Size	W 1,395 x D 660 x H 620 mm
Weight	78.1 kg

Component parts

Stainl.steel polish.spray 500ml can

- Content / can: 500 ml
- Size: W 68 x D 68 x H 237 mm
- Weight: 0.45 kg
- Order quantity unit: 1 box of 12 cans
- GTIN: 4015613584454
- Minimum order quantity: 2 boxes



173031 | RRP* 225.- €

Oil and grease remover F1L

- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Designed for: Wipe-off work surfaces, stainless steel surfaces, Tiled walls and floors, Highly effective against deposits in coffee cans, Machines, appliances
- Size: W 90 x D 63 x H 251 mm
- Weight: 1.01 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773339



173276 | RRP* 55.- €

Saladettes



Saladette 438T1

200570 | RRP* 1,059.- € | GTIN 4015613782409



Capacity GN	1 x 1/1 GN
Depth GN container max.	150 mm
With chopping board (polyethylene)	Yes
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
Properties	Replaceable cutting board
Including	2 bars: length 535 mm, width 35 mm 1 grille 1/1 GN
Not included in delivery	GN containers
Power load	0,23 kW | 230 V | 50 Hz
Size	W 455 x D 700 x H 887 mm
Weight	45.5 kg

Saladette 900T2

200356 | RRP* 1,349.- € | GTIN 4015613782362



Capacity GN	2 x 1/1 GN + 3 x 1/6 GN
Depth GN container max.	150 mm
With chopping board (polyethylene)	Yes
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
Properties	Replaceable cutting board
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
Not included in delivery	GN containers
Power load	0,204 kW | 230 V | 50 Hz
Size	W 910 x D 700 x H 887 mm
Weight	61.2 kg

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Saladette 1365T3

200357 | RRP* 2,049.- € | GTIN 4015613782379



Capacity GN	4 x 1/1 GN
Depth GN container max.	150 mm
With chopping board (polyethylene)	Yes
Norm-format cabinets	1/1 GN
Size Cupboard	W 428 x D 570 x H 590 mm
Content	390 litre(s)
Cooling	Circulating air
Temperature range	0 °C to 10 °C
Climate class	N
Door hinge side	Left / left / right
Properties	Replaceable cutting board
Including	3 bars: length 326 mm, width 25 mm 3 bars: length 535 mm, width 35 mm 4 bars: length 174 mm, width 25 mm
Not included in delivery	GN containers
Power load	0,321 kW | 230 V | 50 Hz
Size	W 1,365 x D 700 x H 887 mm
Weight	90 kg

Saladette 900T2 +GL

200575 | RRP* 1,398.- € | GTIN 4015613782416



Capacity GN	2 x 1/1 GN + 3 x 1/6 GN
Depth GN container max.	150 mm
With chopping board (polyethylene)	Yes
Content	250 litre(s)
Cooling	Circulating air
Temperature range	0 °C to 10 °C
Climate class	N
Door hinge side	Left / right
Properties	Replaceable cutting board
Including	2 grills 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
Not included in delivery	GN containers
Power load	0,187 kW | 230 V | 50 Hz
Size	W 900 x D 700 x H 845 mm
Weight	63.5 kg

Glass top 900T2 +GL

- 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* 359.- €





▶ Matches saladette 900T2 +GL
▶ Glass top 900T2 +GL

Pizza Saladette 900T2

200358 | RRP* 1,529.- € | GTIN 4015613782386



Capacity GN	5 x 1/6 GN
Depth GN container max.	150 mm
Norm-format cabinets	1/1 GN
Size Cupboard	W 428 x D 497 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
Properties	Work surface made of granite
Including	4 bars: length 174 mm, width 25 mm
Not included in delivery	GN containers
Power load	0,204 kW | 230 V | 50 Hz
Size	W 900 x D 700 x H 1,175 mm
Weight	91 kg

Buffet trolleys, cold



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.

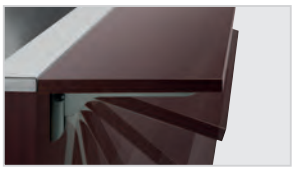
• Material	Laminated wood
	Stainless steel
	Plastic
• Number of tanks	1
• Basin size, GN format	4 x 1/1 GN
• Depth GN container max.	150 mm
• Cooling	Static
• Temperature range	2 °C to 4 °C
• Climate class	3
• Drain cock	Yes
• Germ guard	Yes
• Lighting	LED
	Can be switched separately
• Swivel casters	5 swivel casters, 2 with brake
• Properties	Stainless steel sink
	Rounded corners
• Including	4 bars: Length 528 mm, width 30 mm
• Not included in delivery	GN containers
• Delivery state	Permanently mounted
• Power load	0,356 kW | 230 V | 50 Hz
• Size	W 1,420 x D 1,160 x H 1,200 mm
• Weight	106.2 kg



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



▶ With tray slide
▶ Hinged
▶ Dimensions: W 1,460 x D 250 mm



▶ Colour Wenge



▶ Colour Anthracite

	Colour	Code-No.	RRP*	GTIN
Buffet trolley Kids K4110-150U	Elm	125540	5,098.- €	4015613736303
Buffet trolley Kids K4110-150W	Wenge	125540V1	5,098.- €	4015613772974
Buffet trolley Kids K4110-150A	Anthracite	125540V2	5,098.- €	4015613772981

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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 GN containers GN 1/1 and can be relied on to keep buffet dishes chilled.

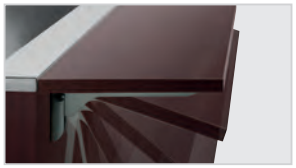
• Material	Laminated wood Stainless steel Plastic
• Number of tanks	1
• Depth GN container max.	200 mm
• Cooling	Static
• Temperature range	2 °C to 4 °C
• Climate class	3
• Drain cock	Yes
• Germ guard	Yes
• Lighting	LED Can be switched separately
• Swivel casters	2 with brake
• Properties	Stainless steel sink
• Including	Bars: Length 528 mm, width 30 mm
• Not included in delivery	GN containers
• Delivery state	Permanently mounted



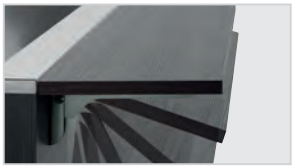
▶ 4 x 1/1 GN



▶ With tray slide
▶ Hinged



▶ Colour Wenge



▶ Colour Anthracite

	Colour	Basin size, GN format	Including	Power load	Size	Weight	Code-No.	RRP*	GTIN
K3110-200U	Elm	3 x 1/1 GN	3 bars	0,34 kW 230 V 50 Hz	W 1,170 mm D 1,245 mm H 1,510 mm	137 kg	125543	6,598.- €	4015613757797
K3110-200W	Wenge	3 x 1/1 GN	3 bars	0,34 kW 230 V 50 Hz	W 1,170 mm D 1,245 mm H 1,510 mm	137 kg	125543V1	6,598.- €	4015613772998
K3110-200A	Anthracite	3 x 1/1 GN	3 bars	0,34 kW 230 V 50 Hz	W 1,170 mm D 1,245 mm H 1,510 mm	137 kg	125543V2	6,598.- €	4015613773001
K4110-200U	Elm	4 x 1/1 GN	4 bars	0,362 kW 230 V 50 Hz	W 1,500 mm D 1,250 mm H 1,425 mm	155.74 kg	125544	7,349.- €	4015613758541
K4110-200W	Wenge	4 x 1/1 GN	4 bars	0,362 kW 230 V 50 Hz	W 1,500 mm D 1,250 mm H 1,425 mm	155.74 kg	125544V1	7,349.- €	4015613773018
K4110-200A	Anthracite	4 x 1/1 GN	4 bars	0,362 kW 230 V 50 Hz	W 1,500 mm D 1,250 mm H 1,425 mm	155.74 kg	125544V2	7,349.- €	4015613773025

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

Buffet trolleys, cold



Buffet trolley, cold, 3x 1/1 GN



Cold food perfectly presented.
The buffet cart is optimally equipped with integrated lighting, sneeze guard with shelf function and wheels for convenient transport.

• 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
• Not included in delivery	GN containers
• Delivery state	Building kit (simple assembly)


4x 1/1GN


6x 1/1GN

	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	0,236 kW 230 V 50 Hz	W 1,170 mm D 880 mm H 1,370 mm	127.8 kg	125525	2,849.- €	4015613782621
4x 1/1 GN	1	4 x 1/1 GN	0,507 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	0,507 kW 230 V 50 Hz	W 2,150 mm D 880 mm H 1,370 mm	194.12 kg	125527	3,998.- €	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* 349.- €

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* 398.- €



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* 629.- €

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Cooling tops



Cooling top GL4-1201



Clean and hygienic – a glass top for germ protection

Depth GN container max.	150 mm
Design	With glass top
Safety glass	Yes
Glass top unit design, back	Open
Cooling	Static
Temperature range	0 °C to 10 °C
Climate class	N
Properties	Cooling aggregate with cooling tray
Not included in delivery	GN containers

Cooling top GL4-1201

Capacity GN	5 x 1/4 GN
Size glass superstructure	W 1190 x D 330 x H 195 mm
Including	4 bars: length 181 mm, width 25 mm 6 bars: length 264 mm, width 25 mm
Power load	0,166 kW | 230 V | 50 Hz
Size	W 1,200 x D 335 x H 459 mm
Weight	36.5 kg
GTIN	4015613773445

110270 RRP* 819.- €

Cooling top GL4-1401

Capacity GN	6 x 1/4 GN
Size glass superstructure	W 1390 x D 330 x H 195 mm
Including	1 bar: length 264 mm, width 63 mm 4 bars: length 181 mm, width 25 mm 6 bars: length 264 mm, width 25 mm
Power load	0,194 kW | 230 V | 50 Hz
Size	W 1,400 x D 335 x H 459 mm
Weight	37.41 kg
GTIN	4015613773452

110271 RRP* 898.- €

Cooling top GL4-1501

Capacity GN	7 x 1/4 GN
Size glass superstructure	W 1490 x D 330 x H 195 mm
Including	4 bars: length 181 mm, width 25 mm 6 bars: length 264 mm, width 25 mm
Power load	0,174 kW | 230 V | 50 Hz
Size	W 1,500 x D 335 x H 459 mm
Weight	41.5 kg
GTIN	4015613773469

110272 RRP* 949.- €

Cooling top GL4-1801

Capacity GN	8 x 1/4 GN
Size glass superstructure	W 1790 x D 330 x H 195 mm
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
Power load	0,18 kW | 230 V | 50 Hz
Size	W 1,800 x D 335 x H 459 mm
Weight	42.5 kg
GTIN	4015613773483

110273 RRP* 1,079.- €

Cooling top GL4-2001

Capacity GN	10 x 1/4 GN
Size glass superstructure	W 1990 x D 330 x H 195 mm
Including	4 bars: length 181 mm, width 25 mm 9 bars: length 264 mm, width 25 mm
Power load	0,194 kW | 230 V | 50 Hz
Size	W 2,000 x D 335 x H 459 mm
Weight	43.5 kg
GTIN	4015613773506

110274 RRP* 1,198.- €

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

Cooling top GL3-1201



Hygienic and clean – glass attachment as sneeze guard

• Depth GN container max.	150 mm
• Design	With glass top
• Safety glass	Yes
• Glass top unit design, back	Open
• Cooling	Static
• Temperature range	0 °C to 10 °C
• Climate class	N
• Properties	Cooling aggregate with cooling tray
• Not included in delivery	GN containers

Cooling top GL3-1201

• Capacity GN	3 x 1/3 GN + 1 x 1/2 GN
• Size glass superstructure	W 1190 x D 390 x H 195 mm
• 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	0,166 kW | 230 V | 50 Hz
• Size	W 1,200 x D 395 x H 459 mm
• Weight	39 kg
• GTIN	4015613746500

110275 RRP* 839.- €

Cooling top GL3-1501

• Capacity GN	5 x 1/3 GN + 1 x 1/2 GN
• Size glass superstructure	W 1490 x D 390 x H 195 mm
• 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	0,174 kW | 230 V | 50 Hz
• Size	W 1,500 x D 395 x H 459 mm
• Weight	45.5 kg
• GTIN	4015613773513

110276 RRP* 959.- €

Cooling top GL3-1801

• Capacity GN	8 x 1/3 GN
• Size glass superstructure	W 1790 x D 390 x H 195 mm
• 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 1,900 x D 450 x H 430 mm
• Weight	52 kg
• GTIN	4015613773520

110278 RRP* 1,109.- €

Cooling top GL3-2001

• Capacity GN	9 x 1/3 GN
• Size glass superstructure	W 1990 x D 390 x H 195 mm
• Including	4 bars: length 181 mm, width 25 mm 9 bars: length 326 mm, width 25 mm 1 bar: length 326 mm, width 40 mm
• Power load	0,194 kW | 230 V | 50 Hz
• Size	W 2,000 x D 450 x H 430 mm
• Weight	52.6 kg
• GTIN	4015613773537

110279 RRP* 1,229.- €

Cooling top ED4-1201



• Depth GN container max.	150 mm
• Design	With stainless steel lid
• Cooling	Static
• Temperature range	0 °C to 10 °C
• Climate class	N
• Properties	Cooling aggregate with cooling tray
• Including	4 bars: length 181 mm, width 25 mm 6 bars: length 264 mm, width 25 mm
• Not included in delivery	GN containers

Cooling top ED4-1201

• Capacity GN	5 x 1/4 GN
• Power load	0,166 kW | 230 V | 50 Hz
• Size	W 1,200 x D 335 x H 290 mm
• Weight	23.5 kg
• GTIN	4015613773551

110410 RRP* 898.- €

Cooling top ED4-1501

• Capacity GN	7 x 1/4 GN
• Power load	0,174 kW | 230 V | 50 Hz
• Size	W 1,500 x D 335 x H 290 mm
• Weight	24.72 kg
• GTIN	4015613773568

110414 RRP* 989.- €

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Cooling top ED3-1201



- Depth GN container max. 150 mm
- Design With stainless steel lid
- Cooling Static
- Temperature range 0 °C to 10 °C
- Climate class N
- Properties Cooling aggregate with cooling tray
- 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
- Not included in delivery GN containers

Cooling top ED3-1201

- Capacity GN 3 x 1/3 GN + 1 x 1/2 GN
- Power load 0,166 kW | 230 V | 50 Hz
- Size W 1,300 x D 395 x H 290 mm
- Weight 25 kg
- GTIN 4015613773575

110420 RRP* 929.- €

Cooling top ED3-1501

- Capacity GN 5 x 1/3 GN + 1 x 1/2 GN
- Power load 0,174 kW | 230 V | 50 Hz
- Size W 1,500 x D 395 x H 290 mm
- Weight 28 kg
- GTIN 4015613773582

110422 RRP* 1,049.- €



Cooling top unit SushiBar GL2-180

110135G RRP* 1,398.- € GTIN 4015613525853



For ideal presentation of your food - e.g. sushi or tapas. The high-performance refrigerated showcase stands out thanks to its functionality and design

- Capacity GN 5 x 1/2 GN
- Depth GN container max. 40 mm
- Design Closed glass casing
- Safety glass Yes
- Cooling Static
- Temperature range 2 °C to 7 °C
- Climate class 4
- Energy consumption 1075 kWh / an
- Energy efficiency class C (EU No. 2019 / 2024)
- Lighting LED
  Can be switched separately
- Properties Back with glass sliding doors
  With additional evaporator tube on top
- Including 1 bar: length 325 mm, width 30 mm
- Not included in delivery GN containers
- Power load 0,18 kW | 230 V | 50 Hz
- Size W 1,800 x D 425 x H 295 mm
- Weight 45.1 kg



- For 5 x 1/2 GN to 40 mm deep
- Static cooling with additional evaporator tube on top
- Energy-saving LED lights that can be switched separately



- Back with glass sliding doors for easy loading

Refrigerated display 67L

700211G RRP* 1,098.- € GTIN 4015613625294







Capacity GN	8 x 1/6 GN
Depth GN container max.	100 mm
Content	67 litre(s)
Type of glass	Double glazing
Safety glass	Yes
Cooling	Static
Temperature range	0 °C to 10 °C
Climate class	4
Energy consumption	544 kWh / an
Energy efficiency class	C (EU No. 2019 / 2024)
Properties	Chopping board, polyethylene
Power load	0,07 kW | 230 V | 50 Hz
Size	W 765 x D 610 x H 330 mm
Weight	25.7 kg

Refrigerated display 40L-SBO

700219G RRP* 869.- € GTIN 4015613696720





Counter showcase for self-service area – ideal for cold drinks, yogurts or also cooled snacks e.g. sandwiches.

Content	40 litre(s)
Size utility space	W 645 x D 300 mm
Useful height inside	260 mm
Safety glass	Yes
Cooling	Static
Temperature range	0 °C to 6 °C
Climate class	4
Energy consumption	862 kWh / an
Energy efficiency class	D (EU No. 2019 / 2024)
Power load	0,105 kW | 230 V | 50 Hz
Size	W 670 x D 585 x H 335 mm
Weight	24.8 kg

Refrigerated display 105

700246G RRP* 979.- € GTIN 4015613816692



For an appealing presentation of food in the self-service area. The user-friendly display is operable from both sides.

Content	105 litre(s)
Size utility space	W 530 x D 665 mm
Useful height inside	Max. 300 mm
Safety glass	No
Cooling	Static
Temperature range	0 °C to 6 °C
Temperature control	In 0.1 °C steps
Climate class	3
Energy consumption	699 kWh / an
Energy efficiency class	C (EU No. 2019 / 2024)
Type of door	Lifting door Sliding door(s)
Position of the door	On both sides
Power load	0,105 kW | 230 V | 50 Hz
Size	W 700 x D 880 x H 410 mm
Weight	38 kg

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Refrigerated displays



Refr. display 2/1 GN, straight glass



- Depth GN container max. 65 mm
- Safety glass Yes
- Front pane Turned-down edges
- Cooling Circulating air
- Temperature range 6 °C to 10 °C
- Climate class 4
- Lighting Halogen
  Can be switched separately
- Type of door Sliding door(s)
- Position of the door Reverse
- Number of intermediate shelves 1
- Height-adjustable intermediate shelves No
- Not included in delivery GN containers

	Content	Gastronorm	Power load	Size	Weight	Code-No.	RRP*	GTIN
2/1 GN, straight glass	110 litre(s)	2/1 GN	0,43 kW 230 V 50 Hz	W 750 mm D 775 mm H 600 mm	78.6 kg	406055	2,849.- €	4015613738161
3/1 GN, straight glass	165 litre(s)	3/1 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

405057 RRP* 3,398.- € GTIN 4015613738185



- Depth GN container max. 65 mm
- Content 165 litre(s)
- Gastronorm 3/1 GN
- Safety glass Yes
- Front pane Rounded
- Cooling Circulating air
- Temperature range 6 °C to 10 °C
- Climate class 4
- Lighting Halogen
  Can be switched separately
- Type of door Sliding door(s)
- Position of the door Reverse
- Number of intermediate shelves 1
- Height-adjustable intermediate shelves No
- Not included in delivery GN containers
- Power load 0,46 kW | 230 V | 50 Hz
- Size W 1,072 x D 783 x H 593 mm
- Weight 80 kg

Refr. display unit "Bartscher Deli Cool I"

700201G RRP* 739.- € GTIN 4015613479101



Material	Plastic Glass
Type of glass	All-round glass Double glazing
Content	100 litre(s)
Cooling	Circulating air
Temperature range	2 °C to 12 °C
Climate class	4
Energy consumption	912 kWh / an
Energy efficiency class	B (EU No. 2019 / 2024)
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

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
Climate class	4
Energy efficiency class	B (EU No. 2019 / 2024)
Interior lighting	Yes
Type of door	Sliding door(s)
Position of the door	Reverse
Number of intermediate shelves	2
Height-adjustable intermediate shelves	Yes
Power load	0,16 kW | 230 V | 50 Hz

	Content	Energy consumption	Size	Weight	Code-No.	RRP*	GTIN
Bartscher DeliCool II	120 litre(s)	1141 kWh / an	W 710 mm D 575 mm H 685 mm	56.6 kg	700202G	979.- €	4015613505558
Bartscher DeliCool III	160 litre(s)	1206 kWh / an	W 885 mm D 580 mm H 690 mm	66.3 kg	700203G	1,089.- €	4015613505565

Cooling top unit Bartscher DeliCool II-D

700208G RRP* 998.- € GTIN 4015613617688



Material	Plastic Glass
Type of glass	Double glazing All-round glass
Safety glass	Yes
Content	120 litre(s)
Cooling	Circulating air with 2 fans
Temperature range	2 °C to 12 °C
Climate class	4
Energy consumption	1360 kWh / an
Energy efficiency class	C (EU No. 2019 / 2024)
Interior lighting	Yes
Type of door	Sliding door(s)
Position of the door	On both sides
Number of intermediate shelves	2
Height-adjustable intermediate shelves	Yes
Power load	0,16 kW | 230 V | 50 Hz
Size	W 710 x D 568 x H 686 mm
Weight	55 kg

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Cooling top unit Bartscher DeliCool IIIL

305065 | RRP* 1,249.- € | GTIN 4015613711270



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
	Glass
• Type of glass	Double glazing
• Safety glass	Yes
• Content	160 litre(s)
• Cooling	Circulating air
• Temperature range	2 °C to 12 °C
• Climate class	4
• Energy consumption	1272 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2024)
• Interior lighting	Yes
• Type of door	Sliding door(s)
• Position of the door	Reverse
• Number of intermediate shelves	2
• Height-adjustable intermediate shelves	Yes
• Properties	No steamed up windows in environments with high humidity
• Power load	0,16 kW | 230 V | 50 Hz
• Size	W 885 x D 640 x H 685 mm
• Weight	65.3 kg



▶ No steamed up windows in environments with high humidity



▶ LED lighting
▶ Can be switched separately

Cooling top unit 7450 2E

700221 | RRP* 1,798.- € | GTIN 4015613688985



High-quality table-top cabinet made from stainless steel and glass for displaying meals and snacks in canteens, shops, bars, and cafés. The sliding glass openings save space and make the cabinet easy to use. The LED lighting ensures perfect presentation.

• Material	Aluminium
	Stainless steel
• Type of glass	Double glazing
• Safety glass	Yes
• Content	177 litre(s)
• Material surface	Steel, chrome-plated
• Cooling	Circulating air
• Temperature range	0 °C to 12 °C
• Climate class	4
• Energy consumption	1714 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2024)
• Lighting	LED
	Vertical in the corners
	Can be switched separately
• Type of door	Sliding door(s), glass
• Position of the door	Reverse
• Number of intermediate shelves	2
• Height-adjustable intermediate shelves	Yes
• Power load	0,29 kW | 230 V | 50 Hz
• Size	W 805 x D 440 x H 970 mm
• Weight	75.6 kg





Mini Cooler 58L, white



- Material: Plastic, Glass
- Type of glass: Double glazing
- Cooling: Circulating air
- Temperature range: 2 °C to 12 °C
- Climate class: 4
- Interior lighting: Yes
- Door hinge side: Right
- Height-adjustable intermediate shelves: Yes
- Power load: 0,18 kW | 230 V | 50 Hz

78L



98L



	Colour	Content	Energy consumption	Energy efficiency class	Size	Weight	Code-No.	RRP*	GTIN
58L, white	White	58 litre(s)	1014 kWh / an	B (EU No. 2019 / 2024)	W 435 mm D 385 mm H 805 mm	28.5 kg	700258G	475.- €	4015613635057
58L-SW	Black	58 litre(s)	1014 kWh / an	B (EU No. 2019 / 2024)	W 435 mm D 385 mm H 805 mm	28.5 kg	700358G	475.- €	4015613711843
78L, white	White	78 litre(s)	1003 kWh / an	C (EU No. 2019 / 2024)	W 435 mm D 385 mm H 960 mm	33.2 kg	700578G	519.- €	4015613635071
78L, black	Black	78 litre(s)	1003 kWh / an	C (EU No. 2019 / 2024)	W 435 mm D 385 mm H 960 mm	33.2 kg	700277G	519.- €	4015613635088
78L, silver	Silver	78 litre(s)	1003 kWh / an	C (EU No. 2019 / 2024)	W 435 mm D 385 mm H 960 mm	32.5 kg	700778G	569.- €	4015613664101
98L	White	98 litre(s)	1401 kWh / an	C (EU No. 2019 / 2024)	W 435 mm D 385 mm H 1,105 mm	37.5 kg	700298G	579.- €	4015613635118
98L-SW	Black	98 litre(s)	1401 kWh / an	C (EU No. 2019 / 2024)	W 435 mm D 385 mm H 1,105 mm	37.5 kg	700398G	579.- €	4015613711850

Mini refrigerated showcase 78L-WE/L

700878G | RRP* 659.- € | GTIN 4015613711829



- Material: Plastic, Glass
- Colour: White
- Type of glass: Double glazing
- Content: 78 litre(s)
- Cooling: Circulating air
- Temperature range: 2 °C to 6 °C
- Climate class: 4
- Energy consumption: 1610 kWh / an
- Energy efficiency class: C (EU No. 2019 / 2024)
- 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 450 x D 405 x H 1,030 mm
- Weight: 34.8 kg

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Mini Cooler 78L, stainless steel

700478G | RRP* 1,059.- € | GTIN 4015613633466



Material	Chrome-nickel steel
	Glass
Type of glass	Double glazing
Content	78 litre(s)
Cooling	Circulating air
Temperature range	2 °C to 12 °C
Climate class	4
Energy consumption	1141 kWh / an
Energy efficiency class	C (EU No. 2019 / 2024)
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 986 mm
Weight	41.8 kg

Mini-Cooler 86L

700678G | RRP* 579.- € | GTIN 4015613635101



Material	Plastic
	Glass
Colour	White
Type of glass	Double glazing
Content	86 litre(s)
Cooling	Circulating air
Temperature range	2 °C to 12 °C
Climate class	4
Energy consumption	1184 kWh / an
Energy efficiency class	C (EU No. 2019 / 2024)
Interior lighting	Yes
Position of the door	On both sides
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 425 x D 435 x H 980 mm
Weight	36.5 kg

Display fridge 235L-W

700336 | RRP* 1,319.- € | GTIN 4015613735580



Material	Plastic
	Glass
Colour	White
Type of glass	Double glazing
Content	235 litre(s)
Cooling	Circulating air
Temperature range	2 °C to 12 °C
Climate class	4
Energy consumption	1622 kWh / an
Energy efficiency class	B (EU No. 2019 / 2024)
Interior lighting	Yes
Door hinge side	Right
Swivel casters	4 swivel casters, 2 with brake
Number of intermediate shelves	4
Height-adjustable intermediate shelves	Yes
Power load	0,38 kW | 230 V | 50 Hz
Size	W 525 x D 455 x H 1,703 mm
Weight	80.2 kg

Cake displays show-cases



Cake display show-case 72L

700207G | RRP* 1,179.- € | GTIN 4015613586687



• Material	Plastic Glass
• Type of glass	Double glazing All-round glass
• Safety glass	Yes
• Content	72 litre(s)
• Cooling	Circulating air with 2 fans
• Temperature range	2 °C to 10 °C
• Climate class	4
• Energy consumption	1041 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2024)
• Humidity max.	70 %
• Lighting	LED
• Door hinge side	Right
• Number of intermediate shelves	4
• Diameter intermediate shelves	315 mm
• Properties	Bogie can be switched separately Bogie detachable Rotation stop automatic when opening the door
• Power load	0,17 kW | 230 V | 50 Hz
• Size	W 450 x D 450 x H 983 mm
• Weight	39 kg

Cake display show-case 100L



Thanks to the 4 sturdy glass panes, the kitchen cabinet is excellently suited for presenting cakes or even snacks.

• Safety glass	Yes
• Cooling	Circulating air
• Climate class	4
• Energy efficiency class	C (EU No. 2019 / 2024)
• Door hinge side	Right
• Type of intermediate shelves	Glass pane
• Height-adjustable intermediate shelves	Yes
• Properties	Intermediate shelves, rotating, can be removed



• Energy consumption: 1376 kWh / an



• Energy consumption: 2484 kWh / an

	Content	Temperature range	Zntermediate shelves	Power load	Size	Weight	Code-No.	RRP*	GTIN
100L	100 litre(s)	2 °C to 8 °C	4	0,23 kW 230 V 50 Hz	W 495 mm D 495 mm H 1,065 mm	50.8 kg	700213G	1,289.- €	4015613641423
400L	400 litre(s)	2 °C to 10 °C	6	0,48 kW 230 V 50 Hz	W 680 mm D 680 mm H 1,750 mm	130.4 kg	700314	3,498.- €	4015613717913

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Display fridge KV 270L

700562 RRP* 3,098.- € GTIN 4015613782454

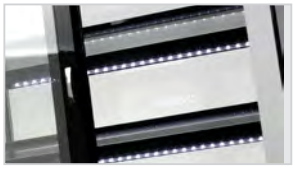


The flexible refrigerated cabinet for the counter area – the height-adjustable intermediate shelves with price rails provide an imposing display place for chilled drinks, snacks and food.

• Type of glass	Double glazing All-round glass
• Safety glass	Yes
• Material surface	Glass
• Content	270 litre(s)
• Cooling	Circulating air
• Temperature range	2 °C to 10 °C
• Climate class	4
• Energy consumption	2703 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2024)
• Lighting	LED
• Swivel casters	4 swivel casters, 2 with brake
• Number of intermediate shelves	2
• Type of intermediate shelves	Glass pane
• Intermediate shelves with price rails	Yes
• Height-adjustable intermediate shelves	Yes
• Power load	0,475 kW | 230 V | 50 Hz
• Size	W 905 x D 690 x H 1,210 mm
• Weight	128.4 kg



▶ Sliding doors at back



▶ LED lighting

Refrigerated wall shelf "Rimi"

700231 RRP* 2,349.- € GTIN 4015613789118



Mobile refrigerated wall shelf for presentation of goods on four levels – the three height-adjustable shelves allow individual and needs-based assembly.

• Type of glass	Single glazing
• Safety glass	Yes
• Content	220 litre(s)
• Exhibition space	0,52 m²
• Cooling	Circulating air
• Climate class	6
• Temperature range	2 °C to 10 °C
• Energy consumption	4487 kWh / an
• Energy efficiency class	F (EU No. 2019 / 2024)
• Lighting	LED
• 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



▶ LED lighting



▶ With night shutters

"Mini" refrigerator

700089 | RRP* 198.- € | GTIN 4015613589596



Material	Plastic
	Plexiglas
Content	19 litre(s)
Cooling	Thermoelectric
Cooling output	15 °C to 18 °C below ambient temperature
Interior lighting	Yes
Door hinge side	Right
Number of intermediate shelves	1
Including	12 V adapter cable for car
Properties	Also suitable for mobile use in vehicles
Power DC	12 V
Power load	0,056 kW | 230 V | 50 Hz
Size	W 330 x D 370 x H 460 mm
Weight	7.3 kg

Mini bar 34L

700118 | RRP* 439.- € | GTIN 4015613775180



Material	Steel plate
	Painted
Material inside	Plastic
	White
Content	34 litre(s)
Cooling	Static
Temperature range	5 °C to 12 °C
Energy consumption	230 kWh / an
Energy efficiency class	G (EU No. 2019 / 2019)
Ambient temperature	16 °C to 32 °C
Door hinge side can be changed	Yes
Lockable	Yes
Number of intermediate shelves	2
Height-adjustable intermediate shelves	Yes
Properties	LED lighting
	Removable door seal
Can be installed	Yes
Including	Fitting kit
Power load	0,065 kW | 230 V | 50 Hz
Size	W 402 x D 460 x H 550 mm
Weight	17.4 kg

Mini bar 34L-GL

700119 | RRP* 459.- € | GTIN 4015613775197



Material	Steel plate
	Painted
Material inside	Plastic
	White
Type of glass	Double glazing
Safety glass	Yes
Content	34 litre(s)
Cooling	Static
Temperature range	7 °C to 12 °C
Energy consumption	292 kWh / an
Energy efficiency class	G (EU No. 2019 / 2019)
Ambient temperature	to 30 °C
Door hinge side can be changed	Yes
Lockable	Yes
Number of intermediate shelves	2
Height-adjustable intermediate shelves	Yes
Properties	LED lighting
	Removable door seal
Can be installed	Yes
Including	Fitting kit
Power load	0,08 kW | 230 V | 50 Hz
Size	W 405 x D 465 x H 560 mm
Weight	21.2 kg

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Bottle cooler 88L

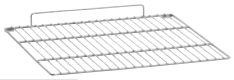
700182G | RRP* 409.- € | GTIN 4015613764023



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
Energy consumption	139 kWh / an
Energy efficiency class	G (EU No. 2019 / 2019)
Ambient temperature	10 °C to 32 °C
Interior lighting	Yes
Door hinge side can be changed	Yes
Number of intermediate shelves	6
Type of intermediate shelves	Bottle grille, chrome-plated (5 units) Grille, chrome-plated
Properties	Storage capacity: 28 bottles LED ceiling lights, can be switched separately
Power load	0,085 kW | 230 V | 50 Hz
Size	W 430 x D 483 x H 832 mm
Weight	23.2 kg

Storage grid FKS 88L

- Material: Stainless steel
- Size: W 352 x D 360 x H 35 mm
- Weight: 0.67 kg
- GTIN: 4015613697192



700087 | RRP* 9.50 €

Bar refrigerator 124L



Material	Steel
Material inside	Aluminium
Type of glass	Double glazing
Safety glass	Yes
GWP	3
Temperature range	1 °C to 10 °C
Energy efficiency class	D (EU No. 2019 / 2024)
Ambient temperature	to 25 °C
Lockable	Yes
Height-adjustable intermediate shelves	Yes
Properties	LED lighting Self-closing door

Bar refrigerator 124L



- Cooling: Static, with additional fan
- Type of door: Leaf door, glass
- Door hinge side: Right

Bar refrigerator 176L



- Cooling: Static with 2 fans
- Number of doors: 2
- Type of door: Sliding door(s), glass

Bar refrigerator 270L



- Cooling: Static with 3 fans
- Number of doors: 3
- Type of door: Sliding door(s), glass

	Content	Energy consumption	Number of intermediate shelves	Power load	Size	Weight	Code-No.	RRP*	GTIN
124L	124 litre(s)	467 kWh / an	2	0,13 kW 230 V 50 Hz	W 600 mm D 500 mm H 860 mm	36.4 kg	700121	829.- €	4015613702742
176L	176 litre(s)	420 kWh / an	4	0,175 kW 230 V 50 Hz	W 900 mm D 530 mm H 850 mm	50.6 kg	700122	1,119.- €	4015613702759
270L	270 litre(s)	500 kWh / an	6	0,22 kW 230 V 50 Hz	W 1,350 mm D 530 mm H 850 mm	72 kg	700123	1,349.- €	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 Glass
• Type of 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

Wine cooler 2Z 38FL



- Energy consumption: 146 kWh / an
- Type of intermediate shelves: Wooden shelves, Ball bearings, Drawer: 225 mm

Wine cooler 2Z 40FL



- Can be installed: Yes
- Energy consumption: 142 kWh / an
- Type of intermediate shelves: Wooden shelves, Ball bearings, Drawer: 275 mm

Wine cooler 2Z 126FL



- Energy consumption: 180 kWh / an
- Type of intermediate shelves: Wooden shelves, Ball bearings, Drawer: 275 mm

Wine cooler 2Z 180FL



- Energy consumption: 184 kWh / an
- Type of intermediate shelves: Wooden shelves, Ball bearings, Drawer: 275 mm

	Storage capacity	Number of intermediate shelves	Size	Weight	Code-No.	RRP*	GTIN
2Z 38FL	38 bottles (top: 15 bottles, below: 23 bottles)	Top: 3 Below: 4	W 396 mm D 580 mm H 1,030 mm	40 kg	700130	979.- €	4015613686653
2Z 40FL	40 bottles (top: 14 bottles, below: 26 bottles)	Top: 2 Below: 3	W 590 mm D 575 mm H 825 mm	56.7 kg	700133	1,259.- €	4015613686684
2Z 126FL	126 bottles (top: 54 bottles, below: 72 bottles)	Top: 3 Below: 4	W 595 mm D 625 mm H 1,590 mm	76 kg	700131	1,798.- €	4015613686660
2Z 180FL	180 bottles (top: 80 bottles, below: 100 bottles)	Top: 4 Below: 4	W 600 mm D 750 mm H 1,860 mm	86.4 kg	700132	1,998.- €	4015613686677

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 534 x H 33 mm
- Weight: 1.1 kg
- GTIN: 4015613738086



700137 RRP* 55.- €

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

Wine cooler 2FL-100



• Material	Plastic
• Bottle opening	Ø 90 mm
• Cooling	Thermoelectric
• Number of temperature zones	1
• Temperature range	5 °C to 18 °C
• Temperature control	Electronic In 0.1 °C steps
• Ambient temperature	10 °C to 32 °C
• Lighting	LED Can be switched separately
• Power load	0,05 kW | 230 V | 50 Hz





	Storage capacity	Size	Weight	Code-No.	RRP*	GTIN
2FL-100	2 bottles	W 290 x D 260 x H 260 mm	4.8 kg	700142	279.- €	4015613794457
4FL-100	4 bottles	W 480 x D 260 x H 260 mm	6.8 kg	700134	309.- €	4015613735917

Drawer chiller 600S2

110159 RRP* 1,649.- € GTIN 4015613719450



This drawer chiller has 2 drawers and can be integrated with other units, making it ideal for installation between cabinets in cafés and bars. The circulation cooling and perforated base of the top drawer ensure even temperature distribution.

• Number of drawers	2
• Drawer dimensions	Top: W 440 x D 440 x H 225 mm Bottom: W 440 x D 250 x H 150 mm
• Cooling	Circulating air
• Temperature range	0 °C to 10 °C
• Temperature control	In 1 °C steps
• Energy consumption	1095 kWh / an
• Energy efficiency class	D (EU Nr. 2015 / 1094)
• Climate class	4
• 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	0,167 kW | 230 V | 50 Hz
• Size	W 600 x D 600 x H 845 mm
• Weight	50.8 kg





▶ Top drawer has perforated base

Impulse cooler 60L-1F



- Material: Stainless steel | Plexiglas | Plastic
- Material surface: Stainless steel
- Cooling: 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



- Dimensions of surface: W 600 x D 340 mm
- Energy efficiency class C (EU No. 2019 / 2018)



- Dimensions of each surface: W 600 x D 150 mm
- 4 swivel casters, 2 with brake
- Energy efficiency class D (EU No. 2019 / 2018)

	Number of shelves	Content	Energy consumption	Power load	Size	Weight	Code-No.	RRP*	GTIN
60L-1F	1	60 litre(s)	621 kWh / an	0,175 kW 230 V 50 Hz	W 690 mm D 450 mm H 1,010 mm	36.2 kg	700806	1,149.- €	4015613714479
110L-2F	2	110 litre(s)	876 kWh / an	0,185 kW 230 V 50 Hz	W 750 mm D 550 mm H 1,010 mm	40.8 kg	700809	1,298.- €	4015613746241

Bottle cooler 254L

700273 | RRP* 698.- € | GTIN 4015613766836



- Material: Plastic
- Material inside: HIPS (High Impact Polystyrene)
- Content: 254 litre(s)
- Cooling: Static
- GWP: 3
- Temperature range: 0 °C to 8 °C
- Energy consumption: 131 kWh / an
- Energy efficiency class: F
- 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
- Power load: 0,12 kW | 230 V | 50 Hz
- Size: W 600 x D 620 x H 1,450 mm
- Weight: 52 kg

Bottle Cooler 350L

700321 | RRP* 1,119.- € | GTIN 4015613523767



- Material: Plastic
- Material inside: HIPS (High Impact Polystyrene)
- Type of glass: Double glazing
- Safety glass: Yes
- Content: 350 litre(s)
- Cooling: Static
- GWP: 3
- Temperature range: 2 °C to 10 °C
- Energy consumption: 744 kWh / an
- Energy efficiency class: D (EU No. 2019 / 2018)
- Ambient temperature: to 32 °C
- Interior lighting: Yes
- Door hinge side can be changed: Yes
- Number of intermediate shelves: 5
- Height-adjustable intermediate shelves: Yes
- Power load: 0,23 kW | 230 V | 50 Hz
- Size: W 600 x D 600 x H 1,730 mm
- Weight: 67 kg

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Storage refrigerator Bartscher Compact

700274 | RRP* 498.- € | GTIN 4015613797625



Material	Steel
	Painted
Material inside	Plastic
Content	122 litre(s)
Cooling	Compressor
Temperature range	0 °C to 8 °C
Temperature control	Manual
	5 levels
Energy consumption	112 kWh / an
Energy efficiency class	F (EU No. 2019 / 2016)
Ambient temperature	16 °C to 32 °C
Interior lighting	Yes
Door hinge side can be changed	Yes
Height adjustable	0 mm to 15 mm
Number of intermediate shelves	3
Height-adjustable intermediate shelves	Yes
Power load	0,1 kW | 230 V | 50 Hz
Size	W 560 x D 630 x H 850 mm
Weight	25.4 kg

Storage refrigerator 350

700276 | RRP* 939.- € | GTIN 4015613797632



Material	Plastic
	Steel
Material inside	Plastic
Content	350 litre(s)
Cooling	Circulating air
GWP	3
Temperature range	-2 °C to 8 °C
Temperature control	5 levels
Energy consumption	735 kWh / an
Energy efficiency class	D (EU No. 2015 / 1094)
Ambient temperature	16 °C to 30 °C
Interior lighting	Yes
Door hinge side can be changed	Yes
Number of intermediate shelves	5
Height-adjustable intermediate shelves	Yes
Properties	2 casters, 2 adjustable feet
	Fan stop when door is open
Power load	0,23 kW | 220-240 V | 50 Hz
Size	W 600 x D 635 x H 1,730 mm
Weight	55 kg

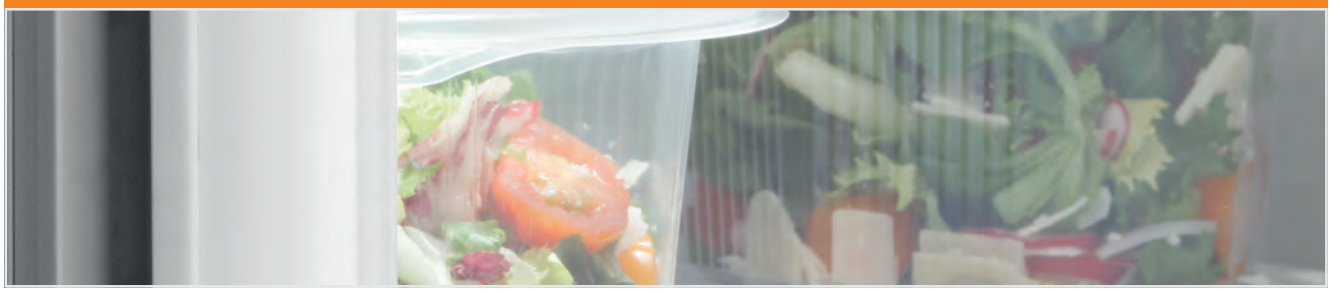
Refrigerator 590LW

700807 | RRP* 1,798.- € | GTIN 4015613719146



Material	Steel
	Painted
Material inside	Plastic ABS
Gastronorm	2/1 GN
Content	590 litre(s)
Cooling	Circulating air
GWP	3
Temperature range	0 °C to 8 °C
Energy consumption	329 kWh / an
Energy efficiency class	A (EU No. 2015 / 1094)
Ambient temperature	to 30 °C
Lockable	Yes
Door hinge side can be changed	Yes
Number of intermediate shelves	4
Properties	Self-closing door
Power load	0,128 kW | 230 V | 50 Hz
Size	W 775 x D 725 x H 1,900 mm
Weight	92.8 kg

Glas-doored refrigerators



Glass-doored refrigerator 300L

700812 | RRP* 1,549.- € | GTIN 4015613720623



• Material	Steel Coated Glass Plastic ABS
• Material inside	Steel Coated
• Type of glass	Double glazing
• Safety glass	Yes
• Content	300 litre(s)
• Cooling	Circulating air
• GWP	3
• Temperature range	2 °C to 8 °C
• Energy consumption	953 kWh / an
• Energy efficiency class	F (EU No. 2019 / 2024)
• Ambient temperature	to 30 °C
• Interior lighting	Yes
• Door hinge side	Right
• Number of intermediate shelves	4
• Height-adjustable intermediate shelves	Yes
• Power load	0,3 kW | 230 V | 50 Hz
• Size	W 480 x D 775 x H 1,995 mm
• Weight	78 kg

Glas-doored refrigerator 326

700834 | RRP* 1,298.- € | GTIN 4015613756943



• Material	Steel plate Painted Glass Plastic ABS
• Material inside	Plastic
• Type of glass	Double glazing
• Safety glass	Yes
• Content	326 litre(s)
• Cooling	Static With additional fan
• GWP	3
• Temperature range	1 °C to 10 °C
• Energy consumption	710 kWh / an
• Energy efficiency class	D (EU No. 2019 / 2024)
• Ambient temperature	to 30 °C
• Interior lighting	Yes
• Lockable	Yes
• Door hinge side	Right
• Number of intermediate shelves	5
• Height-adjustable intermediate shelves	Yes
• Power load	0,18 kW | 230 V | 50 Hz
• Size	W 620 x D 635 x H 1,732 mm
• Weight	72 kg

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Glass-doored refrigerator 302L WB

700811 | RRP* 1,319.- € | GTIN 4015613720593





Material	Steel Painted Glass Plastic ABS
Material inside	Plastic ABS
Type of glass	Double glazing
Safety glass	Yes
Content	302 litre(s)
Cooling	Static with 1 fan
GWP	3
Temperature range	0 °C to 10 °C
Energy consumption	642 kWh / an
Energy efficiency class	D (EU No. 2019 / 2024)
Ambient temperature	16 °C to 30 °C
Advertising display	LED lighting For stickers with max. dimensions of W 600 x H 155 mm For printed material with max. dimensions of W 495 x H 130 mm
Interior lighting	Yes
Lockable	Yes
Door hinge side	Right
Number of intermediate shelves	5
Height-adjustable intermediate shelves	Yes
Including	1 thermometer for hanging inside
Power load	0,155 kW | 230 V | 50 Hz
Size	W 600 x D 580 x H 1,845 mm
Weight	55.6 kg

Glass-doored refrigerator 830WB

700833 | RRP* 2,729.- € | GTIN 4015613756936





Material	Steel plate Painted Glass Plastic
Material inside	Steel, painted
Type of glass	Double glazing
Safety glass	Yes
Content	830 litre(s)
Cooling	Circulating air
GWP	3
Temperature range	1 °C to 10 °C
Temperature control	Electronic In 1 °C steps
Energy consumption	1127 kWh / an
Energy efficiency class	D (EU No. 2019 / 2024)
Ambient temperature	to 30 °C
Advertising display	LED lighting, separately switchable For stickers with max. dimensions of W 959 x H 263 mm For printed material with max. dimensions of W 940 x H 244 mm
Interior lighting	Yes
Lockable	Yes
With price strips	Yes
Number of intermediate shelves	8
Power load	0,561 kW | 230 V | 50 Hz
Size	W 1,000 x D 730 x H 2,038 mm
Weight	134 kg

Glass-doored refrigerator 1400 GN210

700601 RRP* 4,849.- € GTIN 4015613757810



Solid stainless steel, appealing design, glass doors with aluminium frame and high-quality LED lighting provide ideal prerequisites for perfect product presentation. The two-door refrigerator with 2/1 GN shelves positively invites impulse buys.

• Material inside	Stainless steel
• Type of glass	Double glazing
• Safety glass	Yes
• Gastronorm	2/1 GN
• Content	922 litre(s)
• Cooling	Circulating air
• Temperature range	-2 °C to 8 °C
• Temperature control	In 1 °C steps
• Energy consumption	1308 kWh / an
• Energy efficiency class	B (EU No. 2019 / 2018)
• Ambient temperature	10 °C to 32 °C
• Interior lighting	Yes
• Number of doors	2
• Lockable	Yes
• Door hinge side	Left / right
• Height adjustable	2040 mm to 2115 mm
• Number of intermediate shelves	6
• Height-adjustable intermediate shelves	Yes
• Properties	LED lighting, separately switchable Fan stop when door is open Self-closing door
• Power load	0,207 kW | 230 V | 50 Hz
• Size	W 1,320 x D 860 x H 2,040 mm
• Weight	166.5 kg

Combination fridge/freezer 430L

700898 RRP* 2,249.- € GTIN 4015613765747



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 plate
• Material inside	Plastic
• Type of glass	Double glazing
• Content	430 litre(s)
• Cooling	Compressor Circulating air
• Temperature range	0 °C to 10 °C -18 °C to -23 °C
• Temperature control	In 1 °C steps
• Energy consumption	3650 kWh / an
• Energy efficiency class	C (EU No. 2019 / 2018)
• Ambient temperature	16 °C to 32 °C
• Interior lighting	Yes
• Number of doors	2
• Lockable	No
• Door hinge side	Right
• Number of intermediate shelves	4
• Height-adjustable intermediate shelves	Yes
• Properties	4 swivel casters, 2 with brake LED lighting, separately switchable Fridge at top | Freezer at bottom
• Power load	0,767 kW | 230 V | 50 Hz
• Size	W 695 x D 765 x H 2,000 mm
• Weight	121.3 kg

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Combination fridge/freezer 820L

700899 | RRP* 3,698.- € | GTIN 4015613765754







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 plate
• Material inside	Plastic
• Type of glass	Double glazing
• Content	820 litre(s)
• Cooling	Compressor Circulating air
• Temperature range	0 °C to 10 °C -18 °C to -23 °C
• Temperature control	In 1 °C steps
• Energy consumption	6570 kWh / an
• Energy efficiency class	D (EU No. 2019 / 2018)
• Ambient temperature	16 °C to 32 °C
• Interior lighting	Yes
• Number of doors	2
• Lockable	Yes
• Door hinge side	Left / right
• Number of intermediate shelves	8
• Height-adjustable intermediate shelves	Yes
• Properties	4 swivel casters, 2 with brake LED lighting, separately switchable Fridge on left | Freezer on right
• Power load	1 kW | 230 V | 50 Hz
• Size	W 1,215 x D 800 x H 2,000 mm
• Weight	193.7 kg

Combination fridge/freezer 484L GN210

700826 | RRP* 2,998.- € | GTIN 4015613689012



This combi appliance unites refrigeration and freezing to allow access to chilled and frozen goods in restricted spaces. The GN-compatible bearing rails can be used for the provided racks and GN containers.

• Gastronorm	2/1 GN 1/1 GN
• Content	484 litre(s)
• Cooling	Circulating air
• Temperature range	0 °C to 10 °C -18 °C to -22 °C
• Temperature control	In 1 °C steps
• Energy consumption	2555 kWh / an
• Energy efficiency class	-
• Ambient temperature	16 °C to 32 °C
• Number of doors	2
• Door hinge side can be changed	Yes
• Number of intermediate shelves	4
• Height-adjustable intermediate shelves	Yes
• Properties	4 swivel casters, 2 with brake Also for the insertion of GN containers One on/off switch each for refrigeration and freezing Freezing at top | Refrigeration at bottom
• Power load	0,767 kW | 230 V | 50 Hz
• Size	W 645 x D 840 x H 2,008 mm
• Weight	122.8 kg

Refrigerator 335L GN110

700825 | RRP* 1,898.- € | GTIN 4015613689036



This Gastronorm refrigerator with 4 swivel castors is particularly space-saving due to the lengthwise insertion of the shelves. The height-adjustable shelves have space for 1/1 GN and 1/2 GN prepared containers.

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	548 kWh / an
• Energy efficiency class	C (EU No. 2015 / 1094)
• Ambient temperature	to 30 °C
• Lockable	Yes
• Door hinge side can be changed	Yes
• Number of intermediate shelves	3
• Height-adjustable intermediate shelves	Yes
• Properties	For the insertion of GN containers Distance between the drawers: 55 mm Space-saving 4 swivel casters, 2 with brake
• Power load	0,347 kW | 230 V | 50 Hz
• Size	W 500 x D 740 x H 2,030 mm
• Weight	79 kg

Refrigerator 700 GN211



CNS 18/10

• Material inside	Stainless steel
• Gastronorm	2/1 GN
• Cooling	Circulating air
• GWP	3
• Temperature range	-2 °C to 8 °C
• Temperature control	Thermostatic
• Energy efficiency class	C (EU No. 2015 / 1094)
• Lockable	Yes
• Height adjustable	2040 mm to 2115 mm
• Height-adjustable intermediate shelves	Yes



	Content	Energy consumption	Number of doors	Number of intermediate shelves	Power load	Size	Weight	Code-No.	RRP*	GTIN
700 GN211	461 litre(s)	548 kWh / an	1 (Door hinge side can be changed)	3	0,368 kW 230 V 50 Hz	W 655 mm D 855 mm H 2,050 mm	106.2 kg	700515	2,649.- €	4015613736242
1400 GN211	922 litre(s)	913 kWh / an	2	6	0,575 kW 230 V 50/60 Hz	W 1,320 mm D 855 mm H 2,050 mm	162 kg	700516	3,649.- €	4015613739281

1 pair of rails

- Size: W 565 x D 15 x H 25 mm
- Weight: 0.53 kg
- GTIN: 4015613685052

700488 | RRP* 18.- €

Grid 2/1GN

- Gastronorm: 2/1 GN
- Size: W 530 x D 650 x H 21 mm
- Weight: 2.02 kg
- GTIN: 4015613587202

700487 | RRP* 45.- €

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Bakery refrigerator 235

700830 | RRP* 2,998.- € | GTIN 4015613756905



Make cakes, tarts, bread loaves and rolls ahead of time and properly chill and store them on the appropriate tray until you're ready to process them further or serve them up. This bakery-standard refrigerator provides plenty of cool storage space for bakeries, cake shops, cafés and hotel kitchens.

• Content	235 litre(s)
• Number of drawers	10
• Format drawers	600 x 400 mm
• Cooling	Circulating air
• GWP	3
• Temperature range	2 °C to 8 °C
• Temperature control	Electronic
	In 1 °C steps
• Energy consumption	358 kWh / an
• Energy efficiency class	C (EU No. 2015 / 1095)
• Ambient temperature	10 °C to 30 °C
• Lockable	Yes
• Door hinge side can be changed	Yes
• Properties	1 fan
	Signal is sound when the door is left open too long
	LED lighting
• Power load	0,2 kW | 230 V | 50 Hz
• Size	W 705 x D 910 x H 2,085 mm
• Weight	131.4 kg

Refrigerator 700 GN210

700804 | RRP* 3,149.- € | GTIN 4015613681214



Spacious and clever – The stylish stainless steel refrigerator has a volume of 700 litres in 2/1 GN format for maximum refrigeration space. A signal is sounded to indicate that the refrigeration chain will be interrupted when the refrigerator door is left open too long.

• Gastronorm	2/1 GN
• Content	700 litre(s)
• Cooling	Circulating air
• GWP	3
• Temperature range	2 °C to 8 °C
• Temperature control	In 1 °C steps
• Energy consumption	303 kWh / an
• Energy efficiency class	A (EU No. 2015 / 1094)
• Ambient temperature	to 30 °C
• Lockable	Yes
• Door hinge side can be changed	Yes
• Height adjustable	2040 mm to 2090 mm
• Number of intermediate shelves	4
• Height-adjustable intermediate shelves	Yes
• Properties	LED lighting, separately switchable
	Signal is sound when the door is left open too long
	Distance between the drawers: 75 mm
• Power load	0,215 kW | 230 V | 50 Hz
• Size	W 705 x D 895 x H 2,090 mm
• Weight	146.4 kg

Insert grate 700LGN210-OM

- Material: Steel, Plastic coated
- Usage options: Upper drawer, Middle drawers
- Load-bearing capacity max.: 60 kg
- Size: W 530 x D 655 x H 45 mm
- Weight: 2.71 kg
- GTIN: 4015613729749



700816 | RRP* 45.- €

Insert grate 700LGN210-U

- Material: Steel, Plastic coated
- Usage options: Our drawer
- Load-bearing capacity max.: 60 kg
- Size: W 530 x D 645 x H 75 mm
- Weight: 3.12 kg
- GTIN: 4015613729756



700817 | RRP* 49.- €

Mini cold room 1240L



• Material	Steel plate PVC coated
• Material inside	Aluminium Stainless steel base
• Size inside	W 820 x D 860 x H 1760 mm
• Content	1240 litre(s)
• Cooling	Compressor
• Temperature range	2 °C to 10 °C
• Temperature control	Digital
• Ambient temperature	16 °C to 38 °C
• Lockable	Yes
• Door hinge side can be changed	Yes
• Properties	Panic lock Prepared for bearing rails, grilles, suspension device, access ramp
• Not included in delivery	Bearing rails, grilles, suspension device, access ramp
• Power load	0,571 kW | 230 V | 50 Hz
• Size	W 980 x D 1,040 x H 2,200 mm
• Weight	158.2 kg

	Delivery state	Code-No.	RRP*	GTIN
Mini cold room 1240L	Permanently mounted	700690	4,398.- €	4015613787114
Mini cold room BS1240L	Building kit (simple assembly)	700699	4,398.- €	4015613790879

Component parts

Support rails

- Set comprises: 4 bearing rails
- Material: Stainless steel
- Number of drawers: 8
- Distance between trays: 200 mm
- Size: W 1,500 x D 40 x H 25 mm
- Weight: 5.92 kg
- GTIN: 4015613680019



700593 RRP* 159.- €

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: 1700 mm
- Size: W 830 x D 30 x H 30 mm
- Weight: 1.6 kg
- GTIN: 4015613630397



700595 RRP* 119.- €

Grid

- Material: Steel, Galvanised
- Load-bearing capacity max.: 20 kg
- Size: W 830 x D 870 x H 40 mm
- Weight: 4.7 kg
- GTIN: 4015613630380



700592 RRP* 119.- €

Loading ramp

- Material: Stainless steel
- Load-bearing capacity max.: 130 kg
- Size: W 845 x D 125 x H 30 mm
- Weight: 1.55 kg
- GTIN: 4015613630410



700597 RRP* 198.- €

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Dry Age cabinet 380



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

• Material	Glass Steel plate
• Type of glass	Triple glazing Tinted UV filter glass
• Safety glass	Yes
• Material inside	Stainless steel
• Cooling	Circulating air
• GWP	3
• Temperature range	2 °C to 14 °C
• Temperature control	Electronic In 1 °C steps
• Ambient temperature	18 °C to 38 °C
• Humidity	50 % to 85 %
• Temperature regulation	In 1 % steps
• UV lamp	Yes
• Interior lighting	LED
• Control unit	Touch
• Lockable	Yes
• Door hinge side	Right
• Height-adjustable intermediate shelves	Yes
• Properties	Antibacterial UV light Odour neutralisation thanks to activated carbon filters



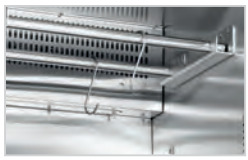


Dry Age cabinet 63

• Size inside	W 310 x D 370 x H 480 mm
• Content	63 litre(s)
• Water reservoir	300 ml
• Number of filters	1
• 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 1 water reservoirs + 1 spare reservoirs + holder + trip tray 2 keys 4 stainless steel racks
• Power load	0,135 kW | 230 V | 50 Hz
• Size	W 400 x D 605 x H 875 mm
• Weight	40.6 kg
• GTIN	4015613769363

700840 RRP* 1,149.- €





Dry Age cabinet 380

• Size inside	W 495 x D 532 x H 1600 mm
• Content	380 litre(s)
• Water reservoir	2 x 300 ml
• Number of filters	2
• 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 water reservoirs + 2 spare reservoirs + holder + trip tray
• Power load	0,41 kW | 230 V | 50 Hz
• Size	W 595 x D 750 x H 1,865 mm
• Weight	104 kg
• GTIN	4015613769370

700841 RRP* 3,498.- €

Deep freezer TKS38

700078 | RRP* 249.- € | GTIN 4015613636900





Material	Polyethylene
Material inside	HIPS (High Impact Polystyrene)
Content	38 litre(s)
Cooling	Compressor
GWP	3
Temperature range to	-20 °C
Energy consumption	147 kWh / an
Energy efficiency class	E (EU No. 2019 / 2019)
Ambient temperature	16 °C to 38 °C
Door hinge side can be changed	Yes
Properties	Glasses shelf: Glass height max.: below 130 mm / top 205 mm Additional shelf, size: W 330 x D 145 x H 145 mm
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

Freezer TKS90

700342 | RRP* 1,069.- € | GTIN 4015613719696







Material	Steel Painted Glass
Content	90 litre(s)
Cooling	Compressor
Temperature range	-13 °C to -22 °C
Ambient temperature	to 30 °C
Lockable	Yes
Door hinge side	Right
Number of intermediate shelves	3
Height-adjustable intermediate shelves	Yes
Properties	Glass heater, can be switched separately Door with triple glazing LED lighting
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

Deep freezer 200LN

700341 | RRP* 798.- € | GTIN 4015613585826



Material	Plastic
Material inside	HIPS (High Impact Polystyrene)
Content	196 litre(s)
Cooling	Static
GWP	3
Temperature range to	-18 °C
Energy consumption	251 kWh / an
Energy efficiency class	F (EU No. 2019 / 2019)
Ambient temperature	16 °C to 38 °C
Number of drawers	6
Door hinge side can be changed	Yes
Including	1 ice cube tray
Power load	0,165 kW | 230 V | 50 Hz
Size	W 600 x D 620 x H 1,450 mm
Weight	53 kg

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

Deep freezer 700 GN211



- Material inside: Stainless steel
- Gastronorm: 2/1 GN
- Cooling: Circulating air
- GWP: 3
- Temperature range: -18 °C to -22 °C
- Ambient temperature: to 30 °C
- Lockable: Yes
- Height-adjustable feet: Yes
- Height-adjustable intermediate shelves: Yes



Deep freezer 700 GN211

- Content: 700 litre(s)
- Energy consumption: 2179 kWh / an
- Energy efficiency class: D (EU Nr. 2015 / 1094)
- Number of doors: 1
- Door hinge side can be changed: Yes
- Number of intermediate shelves: 3
- Power load: 0,69 kW | 230 V | 50/60 Hz
- Size: W 655 x D 855 x H 2,050 mm
- Weight: 110.4 kg
- GTIN: 4015613736235

700505 RRP* 3,249.- €

Deep freezer 1400 GN211

- Content: 1400 litre(s)
- Energy consumption: 4855 kWh / an
- Energy efficiency class: E
- Number of doors: 2
- Door hinge side can be changed: No
- Number of intermediate shelves: 6
- Power load: 1,012 kW | 230 V | 50 Hz
- Size: W 1,320 x D 855 x H 2,050 mm
- Weight: 191 kg
- GTIN: 4015613739298

700506 RRP* 4,398.- €

1 pair of rails

- Size: W 565 x D 15 x H 25 mm
- Weight: 0.53 kg
- GTIN: 4015613685052

700488 RRP* 18.- €

Grid 2/1GN

- Size: W 530 x D 650 x H 21 mm
- Weight: 2.02 kg
- GTIN: 4015613587202

700487 RRP* 45.- €

Deep freezer 700 GN210

700803 RRP* 3,549.- € GTIN 4015613681207



- Gastronorm: 2/1 GN
- Content: 700 litre(s)
- Cooling: Circulating air
- GWP: 3
- Temperature range: -18 °C to -22 °C
- Energy consumption: 1223 kWh / an
- Energy efficiency class: B (EU No. 2015 / 1094)
- Ambient temperature: to 30 °C
- Lockable: Yes
- Door hinge side can be changed: Yes
- Height adjustable: 2040 mm to 2090 mm
- Number of intermediate shelves: 4
- Height-adjustable intermediate shelves: Yes
- Properties: LED lighting, separately switchable; Signal is sound when the door is left open too long; Distance between the drawers: 75 mm
- Power load: 0,35 kW | 230 V | 50 Hz
- Size: W 705 x D 895 x H 2,090 mm
- Weight: 151 kg

Insert grate 700LGN210-OM

- Usage options: Upper drawer, Middle drawers
- Size: W 530 x D 655 x H 45 mm
- Weight: 2.71 kg
- GTIN: 4015613729749

700816 RRP* 45.- €

Insert grate 700LGN210-U

- Usage options: Our drawer
- Size: W 530 x D 645 x H 75 mm
- Weight: 3.12 kg
- GTIN: 4015613729756

700817 RRP* 49.- €

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

Bakery freezer 235

700835 RRP* 3,298.- € GTIN 4015613756950



Make cakes, tarts, bread loaves, and rolls ahead of time and properly freeze and store them on the appropriate tray until you're ready to process them further or serve them up. This bakery-standard freezer provides plenty of cool storage space for bakeries, cake shops, cafés, and hotel kitchens.

• Content	235 litre(s)
• Format drawers	600 x 400 mm
• Number of drawers	10
• Cooling	Circulating air
• GWP	3
• Temperature range	-18 °C to -22 °C
• Energy consumption	1336 kWh / an
• Energy efficiency class	D (EU No. 2015 / 1095)
• Ambient temperature	to 30 °C
• Lockable	Yes
• Door hinge side can be changed	Yes
• Properties	1 fan Signal is sound when the door is left open too long LED lighting
• Power load	0,386 kW | 230 V | 50 Hz
• Size	W 705 x D 910 x H 2,085 mm
• Weight	133.9 kg





Blast chillers



Shock freezer AL5, 5x1/1GN

700605 RRP* 4,798.- € GTIN 4015613504780



• Number of drawers	5
• Format drawers	1/1 GN 600 x 400 mm
• Cooling	Circulating air
• GWP	1945
• Fast cooling cycle	70 °C to 3 °C (16 kg in 90 min.)
• Shock frost output	70 °C to -18 °C (12 kg in 240 min.)
• Energy consumption	Fast cooling: 0,12 kWH/kg Shock freezing: 0,35 kWh/kg
• Climate class	4
• Including	1 core temperature sensor
• Power load	1,2 kW | 230 V | 50 Hz
• Size	W 750 x D 700 x H 850 mm
• Weight	98 kg

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Chest freezer 252LW



- Material: Steel, Painted, Plastic ABS
- Material inside: Aluminium
- Cooling: Static
- GWP: 3
- Temperature range: -25 °C to -15 °C
- Energy efficiency class: F (EU No. 2019 / 2019)
- Ambient temperature: 16 °C to 43 °C
- Interior lighting: Yes



	Content	Number of baskets	Energy consumption	Power load	Size	Weight	Code-No.	RRP*	GTIN
252LW	252 litre(s)	2	283 kWh / an	0,11 kW 230 V 50 Hz	W 1,035 mm D 750 mm H 850 mm	48.2 kg	700965	998.- €	4015613662527
368LW	368 litre(s)	3	317 kWh / an	0,125 kW 230 V 50 Hz	W 1,275 mm D 750 mm H 850 mm	54.8 kg	700963	1,098.- €	4015613650036
458LW	458 litre(s)	3	352 kWh / an	0,15 kW 230 V 50 Hz	W 1,535 mm D 750 mm H 850 mm	71.8 kg	700966	1,298.- €	4015613662534

Ice flake makers



Ice-Flake Maker F 90



The high-performance ice flake males 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
- Water connection: 3/4"
- Water outlet: Ø 20 mm
- Filling level sensor: Yes
- 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
F 90	90 kg / 24 h	0,41 kW | 230 V | 50 Hz	51.92 kg	104609	4,049.- €	4015613792873
F 130	130 kg / 24 h	0,49 kW | 230 V | 50 Hz	52.47 kg	104636	4,649.- €	4015613793573

Ice cube makers



Ice-cube maker W150

100083 | RRP* 309.- € | GTIN 4015613730707



Material	Plastic
Colour	Steel grey
Production max.	15 kg / 24 h
Production / work step	24 Ice cubes
Number of ice cube sizes	1
Design ice cube	Cube form Clear
Production by means of	Vertical evaporator system
Storage container capacity	1 kg
Tank volume	2,3 litre(s)
Cooling	Compressor
Climate class	ST
Power load	0,24 kW | 230 V | 50 Hz
Size	W 280 x D 380 x H 345 mm
Weight	10.4 kg





Ice-cube maker HK150

100082 | RRP* 349.- € | GTIN 4015613730714



Material	Plastic
Colour	Steel grey
Production max.	15 kg / 24 h
Production / work step	12 Ice cubes
Number of ice cube sizes	3
Ice cube size	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)
Design ice cube	Tapered form (hollow taper)
Production by means of	Vertical evaporator system
Storage container capacity	1,5 kg
Tank volume	4,5 litre(s)
Cooling	Air cooled
Climate class	ST
Power load	0,32 kW | 230 V | 50 Hz
Size	W 375 x D 420 x H 415 mm
Weight	13.9 kg





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Ice-Cube Maker C26



C series ice-cube machine: Hollow cone using a spray system. Up to 25 kg of ice cubes can be produced within 24 hours - very easily via a permanent water connection.

STAINLESS STEEL

- Number of ice cube sizes: 1
- Design ice cube: Tapered form (hollow taper)
- Production by means of: Paddle system
- Cooling: Air cooled
- Climate class: ST
- 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 Hz
- Size: W 395 x D 551 x H 673 mm
- Weight: 25.6 kg
- GTIN: 4015613780856

104049 RRP* 898.- €

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 Hz
- Size: W 547 x D 610 x H 823 mm
- Weight: 38.4 kg
- GTIN: 4015613780863

104050 RRP* 1,279.- €

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.

CNS 18/10

- Number of ice cube sizes: 1
- Ice cube size: 32,5 x 29 x 41 mm, 21 g
- Design ice cube: Tapered form (hollow taper)
- Production by means of: Paddle system
- Cooling: Air cooled
- Climate class: SN
- Water connection: 3/4"
- Water outlet: Ø 20 mm
- Filling level sensor: Yes
- Can be installed: Yes
- Height without feet: 690 mm
- 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: 0,265 kW | 230 V | 50 Hz
- Size: W 400 x D 545 x H 690 mm
- Weight: 30.9 kg
- GTIN: 4015613785707

104304 RRP* 1,769.- €

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 705 mm
- Weight: 38.6 kg
- GTIN: 4015613774077

104306 RRP* 2,479.- €

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
• Design ice cube	Tapered form (full taper)
• Production by means of	Spray system
• Cooling	Air cooled
• Climate class	T
• 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
• Properties	Cleaning function Water consumption / hour: 2.3 litres
• Power load	0,3 kW | 230 V | 50 Hz
• Size	W 483 x D 340 x H 600 mm
• Weight	28.6 kg
• GTIN	4015613774053

104523 RRP* 1,598.- €

Ice-cube maker B 38 Plus

• Production max.	38 kg / 24 h
• Production / work step	28 Ice cubes
• Storage container capacity	11,5 kg
• Properties	Cleaning function Water consumption / hour: 3.2 litres
• 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* 1,998.- €

Ice-cube maker B 46 Plus

• Production max.	46 kg / 24 h
• Production / work step	28 Ice cubes
• Storage container capacity	15 kg
• Properties	Cleaning function Water consumption / hour: 3.8 litres
• 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* 2,249.- €

Ice cube maker B 70 Plus

• Production max.	70 kg / 24 h
• Production / work step	56 Ice cubes
• Storage container capacity	42 kg
• Properties	Cleaning function Water consumption / hour: 10.3 litres
• 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* 2,749.- €

Ice-cube maker B 86 Plus

• Production max.	86 kg / 24 h
• Production / work step	56 Ice cubes
• Storage container capacity	42 kg
• Properties	Cleaning function Water consumption / hour: 9.1 litres
• 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* 3,098.- €



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Ice-cream maker 1,4L

135002 | RRP* 329.- € | GTIN 4015613536910



• Designed for	Frozen yogurt Half-frozen desserts Sorbets Ice cream
• Content	1,4 litre(s)
• Ice production	Approx. 30 to 60 minutes
• Cooling	Compressor
• Freezing range to	Approx. -35 °C
• Including	1 ice portioning spoon 1 measuring beaker
• Properties ice tray	Can be removed Material: Aluminium
• Power load	0,15 kW | 230 V | 50 Hz
• Size	W 290 x D 390 x H 315 mm
• Weight	10.1 kg

Ice-cream container 1,4L

- Content: 1,4 litre(s)
- Size: W 130 x D 130 x H 167 mm
- Weight: 0.2 kg
- GTIN: 4015613658353



135014 | RRP* 21.- €

Ice cabinet 4x6,L-R

700228 | RRP* 1,279.- € | GTIN 4015613724591





• Storage capacity	26 litre(s)
• Depth container	114 mm
• Type of glass	Double glazing
• Safety glass	Yes
• Temperature range	-18 °C to -25 °C
• Energy consumption	1631 kWh / an
• Energy efficiency class	F (EU No. 2019 / 2024)
• Climate class	4
• Including	4 containers W 360 x D 165 x H 100 mm, stainless steel 3 bars: length 365 mm, width 20 mm
• Important information	Designed for kitchens
• Power load	0,168 kW | 230 V | 50 Hz
• Size	W 805 x D 665 x H 350 mm
• Weight	33.4 kg

Ice-cream cabinet 300L

700932 | RRP* 1,398.- € | GTIN 4015613757032



• Material	Steel plate Painted Plastic
• Dimensions inside	W 845 x D 525 x H 480-300 mm
• Content	300 litre(s)
• Number of baskets	2
• Size basket	W 250 x D 520 x H 200 mm
• Cooling	Static
• GWP	3
• Temperature range	-22 °C to -18 °C
• Energy consumption	934 kWh / an
• Energy efficiency class	F (EU No. 2019 / 2024)
• Ambient temperature	to 30 °C
• Sliding glass lids	2 Single-glazed, double-tempered
• Safety glass	Yes
• Lockable	Yes
• Swivel casters	4 swivel casters, 2 with brake
• Including	2 baskets
• Power load	0,164 kW | 230 V | 50 Hz
• Size	W 1,000 x D 710 x H 850 mm
• Weight	51.2 kg



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-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

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	GS E350 LPR	GS E400 LPR K	US E500 LPR
Cutlery holder	✓	✓	✓
Saucer insert	—	✓	—
Glasses basket	—	—	—
Universal basket	2	2	1
Plate basket	—	—	1
Filling funnel for salt	—	—	—
Water supply hose	✓	✓	✓
Water outlet hose	✓	✓	✓
GTIN	4015613800196	4015613800202	4015613801896
CODE NUMBER	110350	110400	110500
RRP*	1,949.- €	2,049.- €	2,298.- €



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

C-series







	GLASSES DISHWASHER			UNIVERSAL DISHWASHER		
Basic data	**GS C350 LP**	**GS C350 LPR**	**GS C350 RW**	**US C500 LP**	**US C500 LPR**	**US C500 LPWR**
Material	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel	Stainless steel
Basket dimensions	350 x 350 mm	350 x 350 mm	350 x 350 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
Glasses height max.	260 mm	260 mm	260 mm	320 mm	320 mm	320 mm
Plate height max	—	—	—	345 mm	345 mm	345 mm
Tray size max.	—	—	—	—	—	—
Number of washing programmes	1	1	1	2	2	2
Run-time	120 sec.	120 sec.	120 sec.	120 / 180 sec.	120 / 180 sec.	120 / 180 sec.
Output/hour max.	30 baskets	30 baskets	30 baskets	30 / 20 baskets	30 / 20 baskets	30 / 20 baskets
Can be fitted below the counter	✓	✓	✓	✓	✓	✓
MEASUREMENTS						
Width	410 mm	410 mm	410 mm	590 mm	590 mm	590 mm
Depth	480 mm	480 mm	480 mm	640 mm	640 mm	640 mm
Height	672 mm	672 mm	672 mm	845 mm	845 mm	845 mm
Weight	31.6 kg	31.8 kg	33.4 kg	56.6 kg	57.4 kg	60.2 kg
GTIN	4015613805382	4015613805399	4015613805405	4015613805443	4015613805450	4015613805467
CODE NUMBER	110360	110361	110362	110530	110531	110532
RRP*	2,398.- €	2,549.- €	2,549.- €	3,149.- €	3,398.- €	3,598.- €

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C-series





	GLASSES DISHWASHER			UNIVERSAL DISHWASHER		
FUNCTIONS	**GS C350 LP**	**GS C350 LPR**	**GS C350 RW**	**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	12 litres	12 litres	12 litres	29 litres	29 litres	29 litres
Water consumption at 2 bar	1.4 litre / wash cycle	1.4 litre / wash cycle	1.4 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	2.4 kW	2.4 kW	2.4 kW	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	5 °C - 60 °C	5 °C - 60 °C	5 °C - 60 °C
Equipment connection	1 NAC	1 NAC	1 NAC	1 NAC	1 NAC	1 NAC
Power	2.59 kW 230 V | 50 Hz	2.59 kW 230 V | 50 Hz	2.59 kW 230 V | 50 Hz	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	2	2	2	1	1	1
Plate basket	—	—	—	1	1	1
Filling funnel for salt	—	—	✓	—	—	✓
Water supply hose	✓	✓	✓	✓	✓	✓
Water outlet hose	✓	✓	✓	✓	✓	✓

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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	696 mm	696 mm	696 mm	840 mm	840 mm	840 mm
Weight	31 kg	31 kg	38.2 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*	2,698.- €	2,849.- €	3,049.- €	3,998.- €	4,149.- €	4,349.- €

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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	1 NAC	1 NAC	1 NAC	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	1	1	1	—	—	—
Universal basket	1	1	1	1	1	1
Plate basket	—	—	—	1	1	1
Filling funnel for salt	—	—	✓	—	—	✓
Water supply hose	✓	✓	✓	✓	✓	✓
Water outlet hose	✓	✓	✓	✓	✓	✓

P-series





	UNIVERSAL DISHWASHER			
BASIC DATA	**US PPlus500 LPR**	**US PPlus500 LPWR**	**US P500 LPR**	**US P500 LPWR**
Material	Stainless steel	Stainless steel	CNS 18/10	CNS 18/10
Basket dimensions	500 x 500 mm	500 x 500 mm	500 x 500 mm	500 x 500 mm
Glasses height max.	400 mm	400 mm	325 mm	325 mm
Plate height max	400 mm	400 mm	340 mm	340 mm
Tray size max.	600 x 400 mm	600 x 400 mm	—	—
Number of washing programmes:	4	4	4	4
Run-time	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.	60 / 90 / 120 / 180 sec.
Output/hour max.	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets	60 / 40 / 30 / 20 baskets
Can be fitted below the counter	✓	✓	✓	✓
MEASUREMENTS				
Width	600 mm	600 mm	600 mm	600 mm
Depth	705 mm	705 mm	640 mm	640 mm
height	850 mm	850 mm	850 mm	850 mm
Weight	69 kg	71.6 kg	67.2 kg	68 kg
GTIN	4015613800172	4015613800189	4015613779973	4015613766843
CODE NUMBER	109640	109641	111678	111680
RRP*	4,349.- €	4,549.- €	4,098.- €	4,198.- €

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P-series



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“	3/4“	3/4“
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	✓	✓	✓	✓

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K-series



BASIC DATA	GLASS DISHWASHER GS K400 LPWR K	UNIVERSAL DISHWASHER US K500 LPWR K
Material	Stainless steel	Stainless steel
Basket dimensions	400 x 400 mm	500 x 500 mm
Glasses height max.	300 mm	260 mm
Plate height max	—	270 mm
Tray size max.	—	—
Number of washing programmes	3	3
Run-time	90 / 120 / 150 sec.	60 / 90 / 180 sec.
Output/hour max.	40 / 30 / 24 baskets	60 / 40 / 20 baskets
Can be fitted below the counter	✓	✓

MEASUREMENTS		
Width	465 mm	600 mm
Depth	620 mm	710 mm
Height	677 mm	825 mm
Weight	36.6 kg	60 kg

FUNCTIONS	GS K400 LPWR K	US K500 LPWR K
Clear rinsing dosing pump	✓	✓
Lye pump	✓	✓
Water softener	✓	✓
Cleaning agent dosing pump	✓	✓
Cold rinsing	✓	✓

TECHNICAL DATA		
Tank volume	8 litres	15 litres
Water consumption at 2 bar	1.6 litre / wash cycle	2.1 litre / wash cycle
Water pressure	2 - 4 bar	2 - 4 bar
Water supply	3/4“	3/4“
Water outlet	Ø 18 mm	Ø 18 mm
Tank heater	0.6 kW	1.4 kW
Boiler heater	2.6 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	15 °C - 60 °C	Up to 50 °C
Equipment connection	Ready to plug in	3 NAC
Power	3.4 kW 230 V | 50 Hz	7.9 kW 400 V | 50 Hz

ACCESSORIES INCLUDING	GS K400 LPWR K	US K500 LPWR K
Cutlery holder	✓	✓
Saucer insert	—	—
Glasses basket	1	—
Universal basket	1	1
Plate basket	—	1
Filling funnel for salt	✓	✓
Water supply hose	✓	✓
Water outlet hose	✓	✓
Cleaning kit	✓	✓
GTIN	4015613762388	4015613767741
CODE NUMBER	110644	110645
RRP*	4,398.- €	4,949.- €



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Eco-series



CNS 18/10

	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

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	3/4“	3/4“
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	**US EcoPlus500 LPR**	**US EcoPlus500 LPWR**
Cutlery holder	✓	✓
Saucer insert	—	—
Glasses basket	—	—
Universal basket	1	1
Plate basket	1	1
Filling funnel for salt	—	✓
Water supply hose	✓	✓
Water outlet hose	✓	✓
GTIN	4015613769332	4015613771656
CODE NUMBER	110666	110668
RRP*	4,598.- €	5,198.- €



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

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* 65.- €

Universal basket 350x350x170

- Material: Steel, Coated
- Basket size: 350 x 350 mm
- Stackable: No
- 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* 33.- €

Universal basket 400x400x135

- Material: Plastic
- Basket size: 400 x 400 mm
- Design: Flat
- Stackable: Yes
- Size: W 400 x D 400 x H 135 mm
- Weight: 0.95 kg
- GTIN: 4015613468303



109325 RRP* 57.- €

Glasses basket 400x400x185

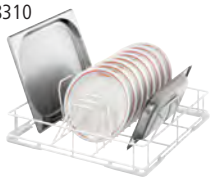
- Material: Steel, Coated
- Basket size: 400 x 400 mm
- Number of shelves: 4
- Design: Tilted
- Size: W 400 x D 400 x H 185 mm
- Weight: 2.1 kg
- GTIN: 4015613468327



109327 RRP* 85.- €

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* 53.- €

Cutlery cylinder for dishwashers

- Material: Plastic
- Colour: Grey
- Diameter: 107 mm
- Size: W 107 x D 107 x H 119 mm
- Weight: 0.1 kg
- GTIN: 4015613432021



110318 RRP* 13.- €

Dishwasher cleaner P5kg

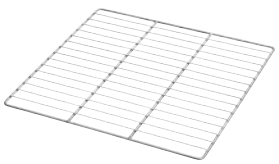
- Designed for: Commercial dishwashers, Household dishwashers
- Order quantity unit: 1 bucket
- Content: 5 kg | Model: Powder
- HACCP compliant: Yes | Chlorine-free: No
- Application: Dosing: Manual
- Important information:Exclusively available in Germany and Austria
- Size: W 236 x D 248 x H 210 mm
- Weight: 5 kg
- GTIN: 4015613731872



173074 RRP* 49.- €

Rinse grid 500

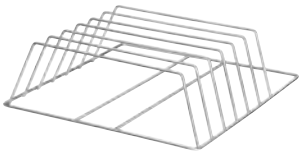
- Material: Chrome-nickel steel
- Designed for: Rinsing of specially large containers (pots, bowls)
- Size: W 500 x D 500 x H 5 mm
- Weight: 1.7 kg
- GTIN: 4015613664217



101094 RRP* 49.- €

Tray basket 600x400

- Material: CNS 18/10
- Number of shelves: 6
- Tray size max.: 600 x 400 mm
- Inside height: 150 mm
- Size: W 500 x D 500 x H 160 mm
- Weight: 1.5 kg
- GTIN: 4015613487069



109329 RRP* 219.- €

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* 249.- €

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Component parts

Pressure booster pump set DSS10

- Designed for: Universal 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* 449.- €

Dish-washing deterg. metering pump TG280

- Cleaning agent dosing: Cycle-controlled
- Volume flow: 0,28 L / hour to 2,8 L /hour
- Design: Fitted unit
- Including: 1 connection set, Installation kit
- Power load: 0,005 kW | 230 V | 50 Hz
- Size: W 69 x D 103 x H 62 mm
- Weight: 0.45 kg
- GTIN: 4015613432403



109518 RRP* 259.- €

Detergent metering pump LWG600

- Cleaning agent dosing: Setpoint controlled
- Conductimetry with: 2-pin probe
- Volume flow: 0,1 L / hour to 6 L /hour
- Design: Wall-mounting
- Including: 1 connection set
- Power load: 0,004 kW | 230 V | 50/60 Hz
- Size: W 95 x D 100 x H 125 mm
- Weight: 0.75 kg
- GTIN: 4015613506517



109547 RRP* 479.- €

Assembly fee for dose pumps

- GTIN: 4015613265582

099996 RRP* 69.- €

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: 10.43 kg
- GTIN: 4015613773315



173270 RRP* 85.- €

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: 10.94 kg
- GTIN: 4015613767895



173271 RRP* 89.- €

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.- €

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
- Weight-resistant: -15 °C to 50 °C
- UV-resistant: yes, 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* 17.- €

Cover hood TGS100-15

- Designed for: Dishwasher basket trolley TGS100, 15 rinsing baskets (height of 100 mm)
- Model: With 2 zips
- Weight-resistant: -15 °C to 50 °C
- UV-resistant: yes, 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* 23.- €

Dishwasher basket trolley ASP700

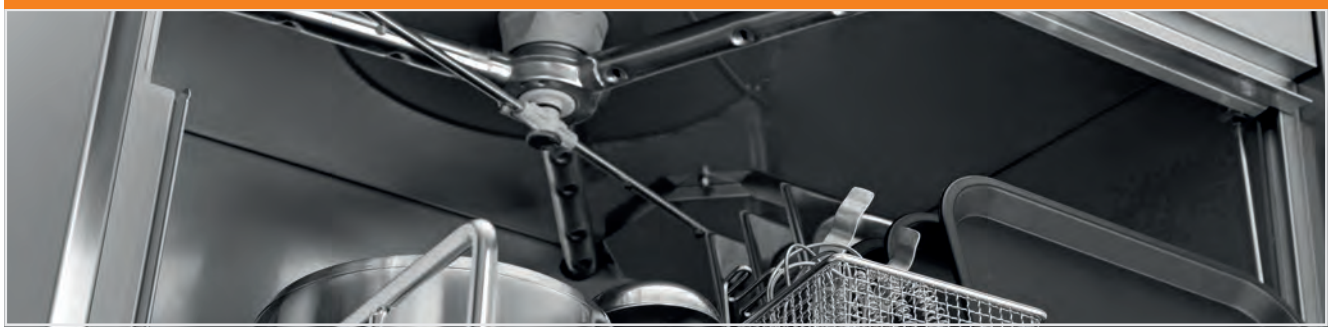
- Material: Stainless steel
- Number of drawers: 7
- Format drawers: 505 x 545 mm
- Designed for: Dishwasher baskets 500 x 500 mm
- Total load-bearing capacity, max.: 100 kg
- Swivel casters: 4 swivel casters, 2 with brake
- Delivery state: Building kit (simple assembly)
- Size: W 565 x D 555 x H 1,750 mm
- Weight: 15.8 kg
- GTIN: 4015613709178



300147 RRP* 198.- €

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Pot washers



Pot dishwasher TS 665 R



Whether trays, baking sheets, chopping boards, GN containers, pots or pans - The Pot dishwasher is designed for cleaning bulky items with the included tray basket and rinsing grille. Features such as the electronic thermo-stop, the Plus-System and the vertical pump strainer ensure the best washing results.

- Cleaning agent dosing pump: Yes
- Clear rinsing dosing pump: Yes
- Double-walled: Yes
- Self-cleaning: Yes
- Water outlet: Ø 32 mm
- Water pressure: 2 - 4 bar
- Equipment connection: 3 NAC







Pot dishwasher TS 665 R

- Basket dimensions: 665 x 550 mm
- Tray size max.: 655 x 805 mm
- Output / hour max.: 30 baskets
- Run-time: 120 / 240 / 360 / 480 / 600 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: 2275 - 2325 mm
- Height adjustable: 1890 mm to 1940 mm
- Including: 1 universal basket, 1 tray basket, 1 cutlery holder, 1 rinsing grille, 1 water outlet hose, 1 water supply hose
- Power load: 8,18 kW | 400 V | 50 Hz
- Size: W 690 x D 850 x H 1,755 mm
- Weight: 174.2 kg
- GTIN: 4015613724263

110665 RRP* 11,398.- €

Pot dishwasher TS 850 R

- Basket dimensions: 850 x 725 mm
- Tray size max.: 840 x 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: 4,3litres / 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: 1790 mm to 1840 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 991 x D 930 x H 1,830 mm
- Weight: 223.2 kg
- GTIN: 4015613793917

110677 RRP* 15,598.- €

*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

Rinse grid TS 665 R

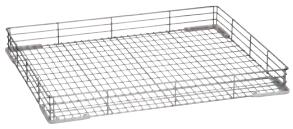
- Material: CNS 18/10
- Designed for: Rinsing of specially large containers (pots, bowls, butcher box)
- Size: W 660 x D 550 x H 15 mm
- Weight: 2.7 kg
- GTIN: 4015613737690



110693 RRP* 189.- €

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: 2.53 kg
- GTIN: 4015613737669



110690 RRP* 279.- €

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* 849.- €

Tray basket TS

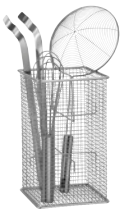
- Material: CNS 18/10
- Number of shelves: 8
- Basket size: 300 x 465 mm
- Inside height: 195 mm
- Tray size max.: 600 x 400 mm
- Suitable for: Trays, Baking trays, Chopping boards
- Size: W 300 x D 472 x H 200 mm
- Weight: 2.4 kg
- GTIN: 4015613737676



110691 RRP* 198.- €

Cutlery holder TS

- Material: CNS 18/10
- Size: W 150 x D 150 x H 255 mm
- Weight: 0.55 kg
- GTIN: 4015613737683



110692 RRP* 119.- €



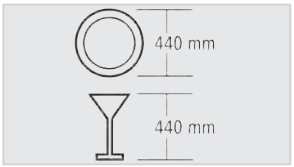
Pass-through dishwasher DS 500



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.

CNS 18/10

• 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
• Number of wash programs	4
• Lye pump	No
• Water softener	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	1535 mm to 1600 mm
• Properties	Inline or corner installation
• Including	1 universal basket
	2 plate baskets
	1 cutlery holder
	Spare sealing ring supply hose
• Equipment connection	3 NAC
• Size	W 725 x D 955 x H 1,535 mm
• Weight	98.5 kg



▶ Output / hour max.: 60 baskets
▶ Run-time: 60 / 120 / 180 seconds



▶ 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 sreen
▶ Double-walled tank

	Boiler heater	Power load	Code-No.	RRP*	GTIN
DS 500	6 kW	6,7 kW | 400 V | 50 Hz	109342	5,549.- €	4015613685106
DS 500 SR	8 kW	8,7 kW | 400 V | 50 Hz	109343	6,149.- €	4015613685113

Component parts

Dish-washing deterg. metering pump TG280

- Cleaning agent dosing: Cycle-controlled
- Volume flow: 0,28 L / hour to 2,8 L /hour
- Design: Fitted unit
- Including: 1 connection set, Installation kit
- Power load: 0,005 kW | 230 V | 50 Hz
- Size: W 69 x D 103 x H 62 mm
- Weight: 0.45 kg
- GTIN: 4015613432403

109518 RRP* 259.- €

Detergent metering pump LWG600

- Cleaning agent dosing: Setpoint controlled
- Conductimetry with: 2-pin probe
- Volume flow: 0,1 L / hour to 6 L /hour
- Design: Wall-mounting
- Including: 1 connection set
- Power load: 0,004 kW | 230 V | 50/60 Hz
- Size: W 95 x D 100 x H 125 mm
- Weight: 0.75 kg
- GTIN: 4015613506517

109547 RRP* 479.- €

Drain pump set LPS50

- Set comprises: 1 pump, Connection hoses
- Designed for: Pass-through dishwasher DS 500, Pass-through dishwasher DS 500 SR
- Power load: 0,04 kW | 230 V | 50 Hz
- Size: W 259 x D 254 x H 369 mm
- Weight: 1.4 kg
- GTIN: 4015613780122

109344 RRP* 289.- €

Assembly fee for dose pumps

- GTIN: 4015613265582

099996 RRP* 63.- €

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

Pass-through dishwasher DS 600 LPR

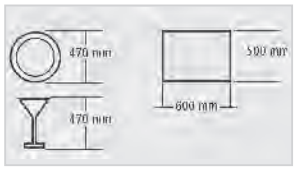
109349 | RRP* 8,249.- € | GTIN 4015613713854



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.

CNS 18/10

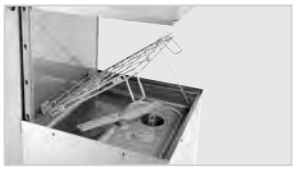
• Basket dimensions	600 x 500 mm
• Plate height max.	470 mm
• Glasses height max.	440 mm
• Tray size max.	600 x 500 mm
• Output / hour max.	24 - 60 baskets
• Run-time	60 / 120 / 150 seconds + endless
• Lye pump	Yes
• Cleaning agent dosing pump	Yes
• Clear rinsing dosing pump	Yes
• Self-cleaning	Yes
• 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 adjustable	1535 mm to 1595 mm
• 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 955 x H 1,535 mm
• Weight	106.4 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



Pass-through dishwasher DS Eco500LPR

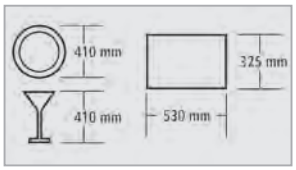
109251 RRP* 10,998.- € GTIN 4015613766867



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	1595 mm to 1660 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

Component parts

Assembling kit ZAT 10

- Material: CNS 18/10
- Size: W 295 x D 97 x H 38 mm
- Weight: 1.15 kg
- GTIN: 4015613713236



109559 RRP* 61.- €



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Component parts

Pre-clearing table DS-LI1B

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Size basin: W 500 x D 400 x H 250 mm
- Position sink: Right
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Height adjustable: 860 mm to 930 mm
- Properties: Base shelf dimensions: W 1.150 x D 500 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 23.6 kg
- GTIN: 4015613735955



109740 RRP* 1,359.- €

Pre-clearing table DS-R1B

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Size basin: W 500 x D 400 x H 250 mm
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Height adjustable: 860 mm to 930 mm
- Properties: Base shelf dimensions: W 1.150 x D 500 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 23.6 kg
- GTIN: 4015613735962



109741 RRP* 1,359.- €

Pre-clearing table DS-LI1BAS

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Size basin: W 500 x D 400 x H 250 mm
- Position sink: Right
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Height adjustable: 860 mm to 930 mm
- Properties: Waste chute with rubber sleeve, Base shelf dimensions: W 685 x D 500 mm
- Size: W 1,200 x D 720 x H 950 mm
- Weight: 21.8 kg
- GTIN: 4015613730387



109742 RRP* 1,498.- €

Pre-clearing table DS-R1BAS

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Size basin: W 500 x D 400 x H 250 mm
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Height adjustable: 860 mm to 930 mm
- Properties: Waste chute with rubber sleeve, Base shelf dimensions: W 685 x D 500 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 22.4 kg
- GTIN: 4015613735979



109743 RRP* 1,498.- €

Pre-clearing table DS-LI1B SKE

- Material: Stainless steel
- Beaker capacity: 40 litre(s)
- Size basin: W 400 x D 400 x H 250 mm
- Position sink: Right
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Height adjustable: 860 mm to 930 mm
- Rinsing rack inserts: 3, Basket dimensions: 500 x500, 600 x 500 mm, Basket height max.: 145 mm
- Properties: Base shelf dimensions: W 600 x D 500 mm
- Size: W 1,200 x D 715 x H 950 mm
- Weight: 26.6 kg
- GTIN: 4015613771007



109940 RRP* 1,498.- €

Pre-clearing table DS-RE1B SKE

- Material: Stainless steel
- Beaker capacity: 40 litre(s)
- Size basin: W 400 x D 400 x H 250 mm
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Water outlet: 1 1/2"
- Height adjustable: 860 mm to 930 mm
- Rinsing rack inserts: 3, Basket dimensions: 500 x500, 600 x 500 mm, Basket height max.: 145 mm
- Properties: Base shelf dimensions: W 600 x D 500 mm
- Size: W 1,200 x D 715 x H 950 mm
- Weight: 26.4 kg
- GTIN: 4015613785158



109960 RRP* 1,498.- €

Component parts

Discharge table DS-700LI

- Material: Stainless steel
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Height adjustable: 860 mm to 930 mm
- Properties: Base shelf dimensions: W 650 x D 500 mm
- Size: W 700 x D 720 x H 850 mm
- Weight: 14.6 kg
- GTIN: 4015613735986



109745 RRP* 779.- €

Discharge table DS-700R

- Material: Stainless steel
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Height adjustable: 860 mm to 930 mm
- Properties: Base shelf dimensions: W 650 x D 500 mm
- Size: W 700 x D 720 x H 850 mm
- Weight: 14.6 kg
- GTIN: 4015613730394



109746 RRP* 779.- €

Discharge table DS-1200LI

- Material: Stainless steel
- Assembly side on dishwasher: Left
- Height of splash protection: 110 mm
- Height adjustable: 860 mm to 930 mm
- Properties: Base shelf dimensions: W 1.150 x D 500 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 21.8 kg
- GTIN: 4015613726588



109747 RRP* 919.- €

Discharge table DS-1200R

- Material: Stainless steel
- Assembly side on dishwasher: Right
- Height of splash protection: 110 mm
- Height adjustable: 860 mm to 930 mm
- Properties: Base shelf dimensions: W 1.150 x D 500 mm
- Size: W 1,200 x D 720 x H 850 mm
- Weight: 21.8 kg
- GTIN: 4015613735993



109749 RRP* 919.- €

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
- Size: W 460 x D 400 x H 620 mm
- Weight: 6.6 kg
- GTIN: 4015613630670



860006 RRP* 232.- €



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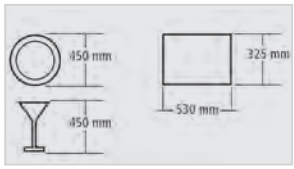
Basket transport dishwasher KTS500 R

110630 | RRP* 17,498.- € | GTIN 4015613806501



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 floor, 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 / 50 seconds
• Cleaning agent dosing pump	yes
• Clear rinsing dosing pump	Yes
• Double-walled	Yes
• 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	10 °C to 55 °C
• Tank volume	Rinsing tank: 80 litres Boiler: 28,5 litres
• Tank heater	9 kW
• Boiler heater	9 kW
• Fan	Hot air (4.5 kW)
• Height adjustable	1565 mm to 1635 mm
• Including	1 cutlery holder 1 glasses basket 1 tray basket 1 plate basket
• Required for correct operation	Waste air cover with min. 1500 m^3/h Cold and warm water connection Pre-cleaning KTS5000 1BAS-R +discharge table KTS5000 TR-L
• Not included in delivery	Waste water hose
• Power load	19 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 1,380 x D 715 x H 1,900 mm
• Weight	200 kg





▶ Max. output/hour: 70 - 100 baskets
▶ Cycle time: 35 / 50 seconds



▶ Easy to operate

Component parts

Pre-clearing table KTS5000

- Material: Stainless steel
- Beaker capacity: 50 litre(s)
- Height tank: 250 mm
- Position sink: Left
- Assembly side on dishwasher: Right
- Height of splash protection: 140 mm
- Water outlet: 1 1/2"
- Height adjustable: 900 mm to 950 mm
- Properties: Waste chute with rubber sleeve, Drilled hole for sink tap, Ø 30 mm, Base shelf dimensions: W 835 x D 740 mm
- Size: W 1,500 x D 730 x H 900 mm
- Weight: 32.4 kg
- GTIN: 4015613737713



110625 | RRP* 1,898.- €

Discharge table KTS5000

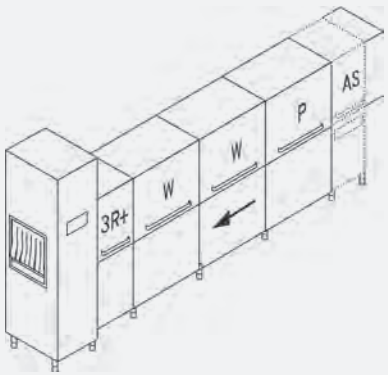
- Material: Stainless steel
- Model: 20 transport rollers, 1 with end switch-off (sensor)
- Assembly side on dishwasher: Left
- Water outlet: 1 1/2"
- Height adjustable: 900 mm to 950 mm
- Size: W 1,600 x D 645 x H 900 mm
- Weight: 26.3 kg
- GTIN: 4015613737720



110626 | RRP* 1,549.- €

Other models and sizes with diverse specifications available on request.

Simply ask us!



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* 29.- €

Cutlery basket 500x500x100

- Basket size: 500 x 500 mm
- Stackable: Yes
- Size: W 500 x D 500 x H 100 mm
- Weight: 1.35 kg
- GTIN: 4015613653969



5302 RRP* 29.- €

Plate 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* 32.- €

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* 32.- €

Dishwasher basket, 16 comp.



The stackable dishwashing baskets by Bartscher ensure good cleaning results, goot basket handling and clean and safe storage.

• Material	Plastic
• Colour	Brown
• Basket size	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	1.57 kg	5316	38.- €	4015613654652
16	111 x 111 mm	123 mm	W 500 x D 500 x H 142 mm	2.25 kg	5318	46.- €	4015613654669
16	111 x 111 mm	166 mm	W 500 x D 500 x H 183 mm	2.65 kg	5319	60.- €	4015613654676
16	111 x 111 mm	207 mm	W 500 x D 500 x H 225 mm	3.33 kg	5320	73.- €	4015613654683
16	111 x 111 mm	245 mm	W 500 x D 500 x H 266 mm	3.73 kg	5321	89.- €	4015613654690
16	111 x 111 mm	285 mm	W 500 x D 500 x H 306 mm	4.41 kg	5322	95.- €	4015613654706
25	89 x 89 mm	83 mm	W 500 x D 500 x H 100 mm	1.62 kg	5325	38.- €	4015613654713
25	89 x 89 mm	123 mm	W 500 x D 500 x H 142 mm	2.36 kg	5327	53.- €	4015613654720
25	89 x 89 mm	166 mm	W 500 x D 500 x H 183 mm	2.76 kg	5328	60.- €	4015613654768
25	89 x 89 mm	207 mm	W 500 x D 500 x H 225 mm	3.51 kg	5329	75.- €	4015613654775
25	89 x 89 mm	245 mm	W 500 x D 500 x H 266 mm	3.91 kg	5330	89.- €	4015613654782
25	89 x 89 mm	285 mm	W 500 x D 500 x H 306 mm	4.65 kg	5331	98.- €	4015613654799
36	73 x 73 mm	83 mm	W 500 x D 500 x H 100 mm	1.65 kg	5336	39.- €	4015613654805
36	73 x 73 mm	123 mm	W 500 x D 500 x H 142 mm	2.45 kg	5338	53.- €	4015613654812
36	73 x 73 mm	166 mm	W 500 x D 500 x H 183 mm	2.85 kg	5339	60.- €	4015613654829
36	73 x 73 mm	207 mm	W 500 x D 500 x H 225 mm	3.64 kg	5340	78.- €	4015613654836
36	73 x 73 mm	245 mm	W 500 x D 500 x H 266 mm	4.04 kg	5341	89.- €	4015613654843
36	73 x 73 mm	285 mm	W 500 x D 500 x H 306 mm	4.84 kg	5342	98.- €	4015613654850
49	62 x 62 mm	83 mm	W 500 x D 500 x H 100 mm	1.84 kg	5349	40.- €	4015613654874
49	62 x 62 mm	123 mm	W 500 x D 500 x H 142 mm	2.84 kg	5351	55.- €	4015613654881
49	62 x 62 mm	166 mm	W 500 x D 500 x H 183 mm	3.24 kg	5352	65.- €	4015613654898
49	62 x 62 mm	207 mm	W 500 x D 500 x H 225 mm	4.24 kg	5353	84.- €	4015613654904
49	62 x 62 mm	245 mm	W 500 x D 500 x H 266 mm	4.64 kg	5354	94.- €	4015613654911
49	62 x 62 mm	285 mm	W 500 x D 500 x H 306 mm	5.64 kg	5355	106.- €	4015613654928

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

Fittings





Single handle mixer 40L-3601B

- Material: Chrome-plated
- Handles: Chrome
- 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
- Diameter table borehole: 42 mm
- Installation: Copper pipe connection 15 mm
- 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
- 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
- Diameter table borehole: 30 - 35 mm
- Installation: Connection AG 1/2", Attachment with threaded coupling: 3/4"
- Water connection: 1/2"
- Size: W 515 x D 415 x H 1,430 mm
- Weight: 6.8 kg
- GTIN: 4015613674575

400136 RRP* 679.- €



Two handle mixer 40L-1802B

- Material: Brass, Steel
- Handles: Metal (EUR)
- Fitting type: Two-handle mixer
- 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
- Diameter table borehole: 21 - 25 mm
- Installation: Connection AG 1/2", Attachment with threaded coupling: 1/2"
- Water connection: 1/2"
- Size: W 515 x D 415 x H 1,220 mm
- Weight: 7.2 kg
- GTIN: 4015613674582

400137 RRP* 749.- €



Single handle mixer 40L-1801B

- Material: Chrome-plated
- Handles: Chrome, Thermally insulated
- Fitting type: Single lever mixer
- 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
- Diameter table borehole: 42 mm
- Installation: Copper pipe connection 15 mm
- Size: W 65 x D 450 x H 1,540 mm
- Weight: 8.5 kg
- GTIN: 4015613438955

400123 RRP* 1,279.- €

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

Cutlery polishing machine 1500/17



Cutlery polished to a high shine – up to 1,500 pieces of cutlery per hour. Pieces of cutlery are hygienically disinfected thanks to the integrated UV lamp and the HACCP compliant operating temperature.

• Polishing/drying type	Heated maize granulate
• Fan for granulate removal	Yes
• UV lamp for cutlery disinfection	Yes
• Properties	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

3000/25



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* 4,798.- €

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* 5,698.- €

Component parts

Cutlery basket holder 1500/17

- Material: Stainless steel
- Designed for: Cutlery polishing machine 1500/17
- Size: W 435 x D 322 x H 117 mm
- Weight: 0.53 kg
- GTIN: 4015613752372



110435 RRP* 149.- €

Cutlery basket holder 3000/25

- Material: Stainless steel
- Designed for: Cutlery polishing machine 3000/25
- Size: W 617 x D 420 x H 180 mm
- Weight: 1.08 kg
- GTIN: 4015613752389



110436 RRP* 175.- €

Noise-insulating hood 3000/25

- Material: Stainless steel
- Designed for: Cutlery polishing machine 3000/25
- Including: Filling chute with noise insulation, Noise-insulating mat for cutlery basket
- Size: W 635 x D 435 x H 345 mm
- Weight: 5.75 kg
- GTIN: 4015613752396



110437 RRP* 1,249.- €

Maize granulate 3KG

- Material: Maize granulate
- Size: W 400 x D 300 x H 50 mm
- Weight: 3 kg
- GTIN: 4015613717944



110434 RRP* 52.- €

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Glass polisher

109470 | RRP* 2,825.- € | GTIN 4015613455624



5 rotating rolls, supported by a hot air fan, polish your glasses within seconds.

• Number of polishing heads	5
• Polishing/drying type	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

Glass polishing brush set 4G1K

- Material: Plastic, Microfibre
- Set comprises: 5 casters incl. polishing scarves, detachable
- 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 Conditioning Units



Water softening system WEH1350

- Material: Plastic
- Connection capacity: 1 unit
- Output capacity: 1,350 litres / day at 10° d (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* 619.- €



Water softening system WEH1600

- Material: Plastic
- Connection capacity: 1 unit
- Output capacity: 1,600 litres / day at 10° d (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: 0,006 kW | 230 V | 50/60 Hz
- Size: W 255 x D 460 x H 420 mm
- Weight: 8.6 kg
- GTIN: 4015613797762

109952 | RRP* 859.- €

Connection kit WEH1350

- Material: Plastic (PVC)
- Set comprises: 1 hose 1/2" for regeneration, length 2 m, 1 hose 3/4" for water connection, length 1.5 m
- 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.- €

Connection kit 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* 215.- €



Full desalination system VK 500 FB



• Material	Plastic Glass-fibre reinforced
• Connection capacity	1 unit
• Water connection	3/4"
• Deposit per cartridge	290 €
• Size	W 260 x D 260 x H 635 mm



TKD 13400 FB



Full desalination system VK 500 FB

• Output capacity	5,000 litres / cartridge at 10° d (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* 1,029.- €

Partial desalination system TKD 13400 FB

• Output capacity	13,400 litres / cartridge at 10° d (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* 1,059.- €

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* 209.- €

Replacement cartridge for VK 500FB

- Material: Plastic, Glass-fibre reinforced
- Designed for: Dishwashers
- Size: W 260 x D 260 x H 635 mm
- Weight: 17.3 kg
- GTIN: 4015613586762

109887 RRP* 198.- €

Replacement cartridge for TK13400 FB

- Material: Plastic, Glass-fibre reinforced
- Designed for: Combined steamer and ice cube makers
- Size: W 260 x D 260 x H 635 mm
- Weight: 17.4 kg
- GTIN: 4015613586779

109888 RRP* 315.- €

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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

A190056 | RRP* 229.- € | GTIN 4015613733036



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 385 x H 460 mm
Weight	6.5 kg

Coffee machine Contessa 1002



Content can	2 litres
Design can(s)	Vacuum flask, stainless steel
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	249.- €	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	489.- €	4015613742410

Coffee machine Aurora 22

190187 | RRP* 369.- € | GTIN 4015613742403



Content can	1.9 litres
Design can(s)	Vacuum flask with pump system, stainless steel
Brewing time	8 minutes for 1.9 litres
Output max.	12 cups
Minimum brewing quantity	0.5 litres
Decalcification signal	Yes
Power load	1,4 kW | 230 V | 50/60 Hz
Size	W 215 x D 405 x H 520 mm
Weight	8 kg



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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: 1.79 kg
- GTIN: 4015613638249



190014 RRP* 24.- €

Descaler B15-30

- Designed for: Coffee machines
- Order quantity unit: 1 box (30 bags à 15 g)
- Content: 30 x 15 g
- HACCP compliant: Yes
- Size: W 68 x D 4 x H 100 mm
- Weight: 0.45 kg
- GTIN: 4015613541716



190065 RRP* 26.- €

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: 1.01 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773322



173277 RRP* 52.- €

Milk frother MS600

190211 RRP* 55.- € GTIN 4015613758077



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	0,6 litre(s)
Filling quantity	Frothing, max.: 150 ml Heating, max.: 400 ml
Functions	Foaming/heating at 70 °C
Temperature range	0 °C to 70 °C
Automatic turn-off	Yes
Including	1 mixing disk 1 milk frother whisk ring
Power load	0,5 kW | 230 V | 50/60 Hz
Size	W 150 x D 108 x H 190 mm
Weight	0.8 kg

Milk frother induction MSI400

190129 RRP* 98.- € GTIN 4015613613413



Content	0,4 litre(s)
Filling quantity	Frothing, max.: 200 ml Heating, max.: 400 ml
Functions	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
Temperature range	0 °C to 70 °C
Automatic turn-off	Yes
Including	2 milk froth disks 1 mixing disk
Power load	0,6 kW | 230 V | 50/60 Hz
Size	W 125 x D 150 x H 180 mm
Weight	1.1 kg

Percolator coffee makers



Coffee machine Regina Plus 40



- Decalcification signal — Yes
- Filling level display — Yes
- Warm-keeping function — Yes
- Properties — Stainless steel heating recess; 2 separate heating systems for brewing and warm-keeping function

	Content	Output max.	Brewing time	Minimum brewing quantity	Power load	Size	Weight	Code-No.	RRP*	GTIN
Regina Plus 40	6,8 litre(s)	48 cups	45 minutes for 6.8 litres	3 litres	1,2 kW 230 V 50/60 Hz	W 220 mm D 220 mm H 415 mm	3.3 kg	A190149	115.- €	4015613742427
Regina Plus 90	15 litre(s)	80 - 90 cups	60 minutes for 15 litres	4.5 litres (30 cups)	1,6 kW 230 V 50/60 Hz	W 270 mm D 270 mm H 475 mm	4.2 kg	A190199	169.- €	4015613733043

Coffee machine Bartscher PRO II 40



- Decalcification signal — Yes
- Filling level display — Yes
- Warm-keeping function — Yes
- Including — Cleaning scraper
- Properties — 2 separate heating systems for brewing and warm-keeping function; Coffee machine can also be used without filter paper; Stainless steel heating recess

	Content	Output max.	Brewing time	Minimum brewing quantity	Power load	Size	Weight	Code-No.	RRP*	GTIN
Bartscher PRO II 40	6 litre(s)	40 - 48 cups	40 minutes for 6 litres	3 litres (20 cups)	1,2 kW 230 V 50/60 Hz	W 310 mm D 320 mm H 480 mm	3.2 kg	A190148	135.- €	4015613670515
Bartscher PRO II 60	9 litre(s)	60 - 72 cups	50 minutes for 9 litres	4.5 litres (30 cups)	1,2 kW 230 V 50/60 Hz	W 310 mm D 320 mm H 540 mm	3.8 kg	A190167	149.- €	4015613670522
Bartscher PRO II 100	13,2 litre(s)	90 - 100 cups	55 minutes for 13,2 litres	6 litres (40 cups)	1,45 kW 230 V 50/60 Hz	W 350 mm D 375 mm H 540 mm	4.6 kg	A190198	185.- €	4015613670539

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Coffee machine Silver 1300

A190189 | RRP* 355.- € | GTIN 4015613735634



Cup or pot: The round filter coffee machine impresses with many different features: A large capacity of over 13 litres, descaling signal, removable drip tray and a clear height below the spout, which is also designed for pots. The elegant design enhances any coffee service area.

Content	13,2 litre(s)
Brewing time	70 minutes for 13.2 litres
Output max.	100 cups
Minimum brewing quantity	5.28 litres (40 cups)
Decalcification signal	Yes
Filling level display	Yes
Warm-keeping function	Yes
Properties	Clear height of spout: 125 mm (145 mm without drip tray) Double-walled 2 separate heating systems for brewing and warm-keeping function Coffee machine can also be used without filter paper Filling level sensor Detachable drip tray Hinged handles
Power load	1,45 kW | 230 V | 50 Hz
Size	W 370 x D 360 x H 533 mm
Weight	6.35 kg





Component parts

Milk dispenser adapter PRO II 40-60

- Material: Stainless steel, Plastic
- Designed for: Indirect heating/keeping warm of milk, Coffee machine Bartscher PRO II 40, Coffee machine Bartscher PRO II 60
- Content: 4 litre(s)
- Glasses / cup height max.: 200 mm
- Filling level display: Yes
- Size: W 310 x D 290 x H 175 mm
- Weight: 0.9 kg
- GTIN: 4015613731261



A190169 | RRP* 65.- €

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.- €

Descaler B15-30

- Designed for: Coffee machines
- Order quantity unit: 1 box (30 bags à 15 g)
- Content: 30 x 15 g
- Model: Powder, High concentrate
- Size: W 68 x D 4 x H 100 mm
- Weight: 0.45 kg
- GTIN: 4015613541716



190065 | RRP* 26.- €

Round filter paper 245mm, 250pcs

- Order quantity unit: 1 box (250 round filters)
- Designed for: Coffee maker „Regina Plus 90T", Coffee machine Bartscher PRO II 100, Coffee machine Silver 1300, Coffee maker Regina Plus 90
- 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 90T", Coffee machine Bartscher PRO II 100, Coffee machine Silver 1300, Coffee maker Regina Plus 90
- Size: W 245 x D 245 x H 1 mm
- Weight: 2.1 kg
- GTIN: 4015613400129



A190011 | RRP* 48.- €

Component parts

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
- Overheating protection: Yes
- Power load: 0,2 kW | 230 V | 50 Hz
- Size: W 358 x D 210 x H 70 mm
- Weight: 1.65 kg
- GTIN: 4015613709352



A190105 RRP* 85.- €

Thermo jug 1,5L-ST

- Material: Stainless steel, Plastic
- Content: 1,5 litre(s)
- Temperature loss / hour approx.: 2,6 °C
- Properties: 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
- Properties: Lid with pouring mechanism, Easy filling, hinged lid
- 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
- Properties: Base with an integrated ring for 360° rotation of the flask, Pump head can be completely detached
- Size: W 150 x D 200 x H 335 mm
- Weight: 1.3 kg
- GTIN: 4015613714769





190117 RRP* 37.- €

Thermo jug 2L-ST

- Material: Stainless steel, Plastic
- Content: 2 litre(s)
- Temperature loss / hour approx.: 2,6 °C
- Properties: 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
- Properties: Lid with pouring mechanism, Easy filling, hinged lid
- Size: W 142 x D 157 x H 295 mm
- Weight: 0.95 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.- €

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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 Z50-170

- Material: Plastic, Stainless steel
- Collection tray: Detachable drip tray grille
- Properties: Fro 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 €

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 €

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* 46.50 €

Coffee station 2190

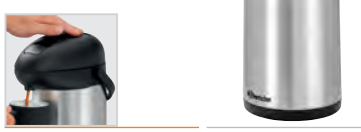
- Material: Plastic
- Designed for: 2 vacuum flasks, Diameter max. 19 cm
- Properties: 5 storage compartments for beakers, spoons/stirrers, milk and sugar, Plastic inserts adjustable in 3 heights
- Including: 2 drip trays, 2 plastic inserts
- Size: W 660 x D 340 x H 145 mm
- Weight: 1.8 kg
- GTIN: 4015613656878



190154 RRP* 74.- €

Thermal pump can 3L

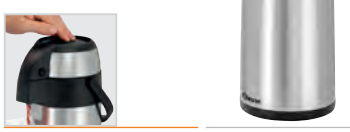
- Material: Stainless steel, Plastic
- Content: 3 litre(s)
- Temperature loss / hour approx.: 2 °C
- Properties: Base with an integrated ring for 360° rotation of the flask, Locking system, Lid with pouring mechanism, Pump head can be completely detached, Simple cleaning
- Size: W 170 x D 170 x H 375 mm
- Weight: 1.62 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.- €



Fully automatic coffee machines



Automatic coffee machine Easy Black 250

190080 | RRP* 1,098.- € | GTIN 4015613760070



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 or private home.

• Material	Plastic
• Content bean container	250 g
• Designed for	80 cups / day
• Output max.	40 cups à 120 ml / hour
• Programs	4, pre-programmed, parameters can be changed
• Height-adjustable outlet	80 - 115 mm
• Setting possibilities	5 grinding levels Coffee dosing Water quantity Water temperature
• Ground coffee option	Individual cups Manual 7 - 14 g
• Cleaning program	Yes
• Properties	Cup counter (per program and total) Switch for hot milk or milk froth
• Milk supply	External via tube
• Water supply	Water tank
• Water tank capacity	1,8 litre(s)
• Residues container capacity	Approx. 15 cups
• Including	1 milk hose, 33 cm 1 coffee spoon
• Important information	This coffee machine has wearing parts. Provided the coffee machine is properly maintained, it can generally be assumed that the following wearing parts will last up to the specified reference quantity of drinks: Pump: 12,000 poured drinks Drainage valve: 15,000 poured drinks Brewing unit, grinding mechanism and seals: 20,000 poured drinks Failure of these wearing parts after reaching the respective reference quantity does not mean that the coffee machine is defective.
• Power load	1,4 kW | 230 V | 50/60 Hz
• Size	W 300 x D 500 x H 360 mm
• Weight	11.5 kg



▶ 4 programs, pre-programmed, parameters can be changed
▶ Cup counter



▶ Switch for hot milk or milk froth
▶ Milk supply: External via tube

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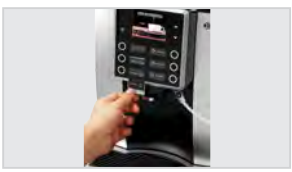
Automatic coffee machine KV1 Classic

190052 | RRP* 2,349.- € | GTIN 4015613712741



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
• Content bean container	1000 g
• Designed for	80 cups / day
• Output max.	40 cups à 120 ml / hour
• Programs	6, individually adjustable
• Height-adjustable outlet	100 - 160 mm
• Setting possibilities	5 grinding levels Coffee dosing Water quantity Water temperature
• Ground coffee option	Individual cups Manual 5 - 14 g
• Cleaning program	Yes
• Properties	Cup counter (per program and total) Milk temperature can be regulated via milk hose Base plate with cutout for automatic ejection of slops (in conjunction with the slops ejector shaft KV1 - available as an option)
• Milk supply	External via tube Flow rate can be regulated (temperature regulation)
• Water supply	2 options Water tank Fixed connection to water supply
• Water tank capacity	1,8 litre(s)
• Water connection	Fixed connection to water supply 1/2"
• Residues container capacity	Approx. 35 cups
• Including	1 milk hose, 50 cm 1 milk hose with flow controller, 50 cm 1 water supply hose, 150 cm
• Important information	This coffee machine has wearing parts. Provided the coffee machine is properly maintained, it can generally be assumed that the following wearing parts will last up to the specified reference quantity of drinks: Brewing unit: 50,000 poured drinks Pump, Drainage valve, grinding mechanism and seals: 25,000 poured drinks Failure of these wearing parts after reaching the respective reference quantity does not mean that the coffee machine is defective.
• Power load	2,7 kW | 230 V | 50/60 Hz
• Size	W 305 x D 550 x H 580 mm
• Weight	17.4 kg



- ▶ 6 programs, individually adjustable
- ▶ Cup counter
- ▶ Hot water function
- ▶ Decalcification signal



- ▶ Milk frother
- ▶ Milk supply: Tube

Automatic coffee machine KV1 Comfort

190031 RRP* 3,049.- € GTIN 4015613745367



With up to 23 individually programmable coffee variations, a mains water connection and a 6-litre water tank, the clever version of the KV1 offers maximum coffee enjoyment with simple, intuitive touch controls. In combination with the elegant design, the 7" advertising display, which can be set to play a custom message, automatically invites onlookers to enjoy a freshly brewed espresso, cappuccino, latte macchiato and more.

• Material	Plastic
• Content bean container	1000 g
• Designed for	80 cups / day
• Output max.	40 cups à 120 ml / hour
• Programs	23, preset, individual write-over possible Programming password protected
• Height-adjustable outlet	110 - 160 mm
• Setting possibilities	5 grinding levels Coffee dosing Water quantity Water temperature Water quantity Video display
• Video display	Individual playable via USB Up to 10 videos can be saved During coffee preparation and during breaks 1 video can be selected for all processes
• USB connection	Yes
• Cleaning program	Yes
• Properties	Base plate with cutout for automatic ejection of slops (in conjunction with the slops ejector shaft KV1 - available as an option) Milk temperature can be set in the program Cleaning cycles memory Cup counter (per program and total)
• Milk supply	External via tube
• Water supply	3 options Water tank Fixed connection to water supply Water supply via external container
• Water tank capacity	6 litre(s)
• Water connection	Fixed connection to water supply 1/2"
• Residues container capacity	Approx. 35 cups
• Including	2 milk hoses, 50 cm 1 water supply hose, 150 cm 1 water supply hose, 200 cm
• Important information	This coffee machine has wearing parts. Provided the coffee machine is properly maintained, it can generally be assumed that the following wearing parts will last up to the specified reference quantity of drinks: Brewing unit: 50,000 poured drinks Pump, Drainage valve, grinding mechanism and seals: 25,000 poured drinks Failure of these wearing parts after reaching the respective reference quantity does not mean that the coffee machine is defective.
• Power load	2,7 kW | 230 V | 50/60 Hz
• Size	W 390 x D 550 x H 580 mm
• Weight	19.4 kg



- ▶ 23 preset programs, can be overwritten with custom programs
- ▶ Cup counter
- ▶ Hot water function
- ▶ Hot milk function
- ▶ Decalcification signal



- ▶ Milk frother

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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
- 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: 0.37 kg
- GTIN: 4015613735696



190068 RRP* 36.- €

Water filter KV1

- Designed for: KV1 fully automatic coffee machines
- Output capacity: Approx. 75 litres at 10° d (total hardness)
- Size: W 40 x D 40 x H 165 mm
- Weight: 0.07 kg
- GTIN: 4015613747798



109865 RRP* 22.- €

Milk line detergent F1L

- Designed for: Fully automatic coffee
- Content: 6 x 1 litre
- Model: Liquid
- HACCP compliant: Yes
- Size: W 90 x D 63 x H 251 mm
- Weight: 1.01 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, Filter holder coffee machines
- Content: 20 x 2 blister packs with 10 cleaning tabs
- Model: Tab form
- HACCP compliant: Yes
- Size: W 30 x D 75 x H 180 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: 1.01 kg
- Order quantity unit: 1 box (6 bottles)
- GTIN: 4015613773322



173277 RRP* 52.- €

Milk refrigerator KV8,1L

- Material: Steel plate, Powder coated
- Material inside: Plastic ABS
- Size inside: W 160 x D 190 x H 280 mm
- Content: 8,1 litre(s)
- Cooling: Compressor, Circulating air
- Temperature range: 0 °C to 8 °C
- Temperature control: Electronic, In 1 °C steps
- Energy consumption: 218 kWh / an
- Energy efficiency class: A (EU No. 2019 / 2024)
- Ambient temperature: to 25 °C
- Opening for milk hose: 2 openings, left and right on the appliance, Ø 7 mm
- Door hinge side: Right
- Properties: Designed for 3 x 1 litre Tetra Pak®, for example, Direct milk supply via side openings on the appliance, LED lighting, separately switchable
- Power load: 0,075 kW | 230 V | 50/60 Hz
- Size: W 225 x D 450 x H 450 mm
- Weight: 13.8 kg
- GTIN: 4015613803500



190085 RRP* 649.- €

Milk container KV8,1L

- Designed for: Milk, Milk bag
- Material: Plastic ABS
- Content: 4,5 litre(s)
- Lid properties: Detachable
- Opening for milk hose: In the cover
- Size: W 175 x D 150 x H 240 mm
- Weight: 0.6 kg
- GTIN: 4015613780467



190083 RRP* 65.- €

Milk refrigerator KV6LTE

- Material: Plastic ABS
- Material inside: Aluminium
- 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
- Ambient temperature: to 22 °C
- Opening for milk hose: 2 openings, left and right on the appliance, Ø 7 mm
- Door hinge side can be changed: Yes
- Properties: Designed for 2 x 1 litre Tetra Pak®, for example, Direct milk supply via side openings on the appliance
- Including: 12 V adapter cable for car
- Power DC: 12 V
- Power load: 0,052 kW | 220 V | 50 Hz
- Size: W 220 x D 270 x H 350 mm
- Weight: 3.09 kg
- GTIN: 4015613768410



190079 RRP* 165.- €

Portafilter coffee machines



Coffee machine Coffeeline B10



To experience real coffee pleasure, a portafilter coffee machine from Bartscher is your best bet, because it really allows the taste nuances of your coffee to develop to their fullest. It's incomparable and cannot be replaced by any other method of preparing coffee, giving a unique and delectable freshly-brewed coffee aroma.

• Material	Steel plate Painted
• Design	Sieve carrier
• Number of boilers	1
• Hot water taps	1
• Programs	3
• Automatic boiler filling	Yes
• Automatic brewing group cleaning	Yes
• Automatic water intake through solenoid valve	Yes
• Pre-brewing	Yes
• Hot water release regulation	Yes
• Pressure display via manometer	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
• Including	1 drain hose, 150 cm 1 portafilter with 1 outlet 2 portafilters with 2 outlets 1 supply hose, 55 cm



Coffeeline B20



Coffeeline B30

• Including:
3 portafilters with 2 outlets

	Content	Brewing group(s)	Steam taps	Power load	Equipment connection	Size	Weight	Code-No.	RRP*	GTIN
Coffeeline B10	6 litres	1	1 Cool-Touch	2,8 kW 230 V 50 Hz	Pluggable	W 550 mm D 575 mm H 465 mm	48 kg	190230	3,649.- €	4015613815077
Coffeeline B20	11.5 litres	2	2 Cool-Touch	3,35 kW 230 V 50-60 Hz	Pluggable	W 770 mm D 575 mm H 465 mm	58.6 kg	190231	4,649.- €	4015613802718
Coffeeline B30	17.5 litres	3	2 Cool-Touch	4,35 kW 400 V 50 Hz	3 NAC	W 990 mm D 595 mm H 465 mm	74 kg	190232	5,849.- €	4015613815084

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Component parts

Portafilter Coffeeline 710

- Material: Plastic, Brass, Chrome-plated
- Model: 1-cup outlet
- Approx. content of ground coffee: 7 g
- Size: W 220 x D 80 x H 70 mm
- Weight: 0.62 kg
- GTIN: 4015613815145



190234 RRP* 59.- €

Portafilter Coffeeline 1420

- Material: Plastic, Brass, Chrome-plated
- Model: 2-cup outlet
- Approx. content of ground coffee: 14 g
- Size: W 220 x D 80 x H 70 mm
- Weight: 0.62 kg
- GTIN: 4015613815152



190235 RRP* 65.- €

Portafilter Coffeeline 2100

- Material: Plastic, Brass, Chrome-plated
- Model: Bottomless
- Approx. content of ground coffee: 21 g
- Including: 1 sieve
- Size: W 70 x D 220 x H 45 mm
- Weight: 0.43 kg
- GTIN: 4015613815978



190236 RRP* 49.- €

Coffee grounds drawer S285

- Material: Stainless steel
- Content coffee grounds: Approx. 55 portions
- Properties: Can be expanded flexibly, very easy to mount
- Size: W 280 x D 425 x H 85 mm
- Weight: 4.7 kg
- GTIN: 4015613815114



190233 RRP* 279.- €

Tamper aluminium

- Material: Aluminium
- Diameter: 57 mm
- Size: W 57 x D 57 x H 92 mm
- Weight: 0.22 kg
- GTIN: 4015613656380



190179 RRP* 42.- €

Coffee grinder model Tauro



- Rpm max. 1300 r. / min.
- Overheating protection Yes
- Properties Collection tray for up to 600 g of ground coffee
  Grinding mechanism Ø 60 mm

Space II



	Content bean container	Power load	Size	Weight	Code-No.	RRP*	GTIN
model Tauro	1 kg	0,275 kW 230 V 50-60 Hz	W 165 mm D 390 mm H 510 mm	8 kg	190175	539.- €	4015613492445
model Space II	2 kg	0,352 kW 230 V 50 Hz	W 200 mm D 390 mm H 600 mm	8.4 kg	190174	569.- €	4015613658957

Tauro Digital coffee grinder

190225 RRP* 649.- € GTIN 4015613806228



Fresh coffee at the press of a button – this digital coffee grinder is the perfect accessory for top coffee quality, providing the desired quantity of freshly ground beans on-demand.

- Content bean container 1 kg
- Dosing regulation 5 - 12 g
- Grinding fineness Manual
  Stepless control
- Rpm max. 1650 r. / min.
- Overheating protection Yes
- Display Yes
- Properties Continuous grinding function for variable quantities
  Multilingual touchscreen
  Memory function for 1 or 2 cups
- Power load 0,275 kW | 230 V | 50/60 Hz
- Size W 215 x D 385 x H 515 mm
- Weight 7.9 kg



Water filter system



Water filter system K1600 EW

109881 | RRP* 105.- € | GTIN 4015613630731



• 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

Water filter system K1500L EW

109879 | RRP* 219.- € | GTIN 4015613710891



• Output capacity	1,500 litres / at 10° KH (carbonate hardness)
• Water connection	3/8"
• Water pressure	2 - 8 bar
• Water intake temperature from	4 °C
• Water intake temperature to	30 °C
• Design	Disposable system
	For horizontal and vertical installation
• Designed for	Coffee machines
• Including	1 bypass setting key (regulation of flow volume)
	1 filter candle
	1 hose
• Size	W 100 x D 125 x H 365 mm
• Weight	1.52 kg

Replacement filter candle f. 109879

- Size: W 95 x D 95 x H 315 mm
- Weight: 1.3 kg
- GTIN: 4015613501147

109857 | RRP* 135.- €

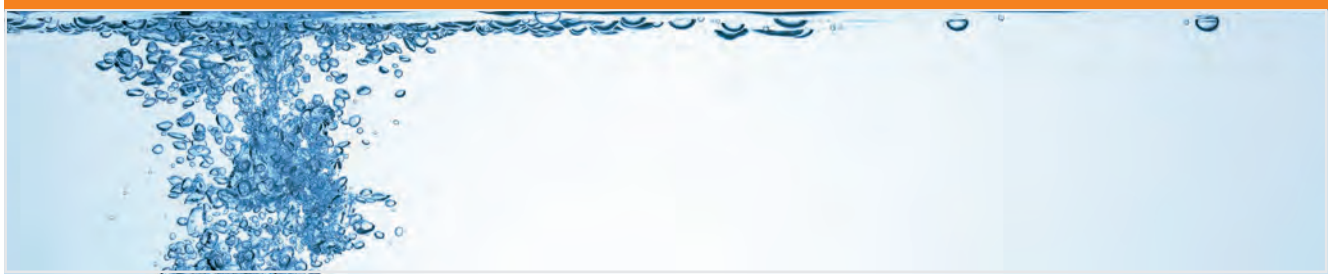
Water meter W1-8B

- Material: Plastic
- Water intake temperature from: 4 °C
- Water intake temperature to: 30 °C
- Water connection: 3/8"
- Water pressure: 1 - 8 bar
- Output capacity: 15 - 500 l/h
- Designed for: Water filter system K1500L
- Operated via: Batteries (2 x AA)
- Including: 2 AA batteries, Holder on filter for control unit, Wall holder for control panel
- Size: W 80 x D 42 x H 54 mm
- Weight: 0.24 kg
- GTIN: 4015613792798

109898 | RRP* 189.- €



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Water filter system K3600L

109847 | RRP* 259.- € | GTIN 4015613743899



• 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 10 mm Ø plastic hose
• Size	W 180 x D 145 x H 435 mm
• Weight	3.36 kg

Replacement cartridge KE3600L

- Material: Plastic
- 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 130 x D 130 x H 420 mm
- Weight: 3.06 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 ⅛" adapter, 1/4" adapter for 10 mm Ø plastic hose, Wall holder for control panel
- Size: W 110 x D 65 x H 95 mm
- Weight: 0.25 kg
- GTIN: 4015613744117



109849 | RRP* 179.- €

Component parts

Connecting set filter candle 3/8

- Material: Steel
- Set comprises: 1 flat seal, 1 hat filter 1 hose 3/8" x 3/8", length 1.5 m
- Size: W 10 x D 1,500 x H 10 mm
- Weight: 0.3 kg
- GTIN: 4015613501161



109864 | RRP* 42.- €

Tea station 1145SH





Hot water for tea, instant coffee or other infused drinks: Whether in the hotel room, in waiting areas or in customer meetings. With the tea caddy, everything is tidy and immediately at hand - from tea bags to spoons.

- Material: Plastic
- Recess for kettle: Ø 145 mm
- Properties: 3 storage compartments for tea, instant coffee, sugar and spoons/stirrers; Cable in the base
- Including: 1 drip tray
- Designed for: 1 kettle; Kettle 0.8L | Black, high-gloss; Kettle 0.6L | Black, matt
- Important information: Delivered without kettle
- Size: W 465 x D 225 x H 30 mm
- Weight: 0.91 kg

	Colour	Code-No.	RRP*	GTIN
Tea station 1145SH	Black High-glos	200120	29.- €	4015613768403
Tea station 1145M	Black Matt	200121	29.- €	4015613768397

Kettle 0,8L



- Minimum brewing quantity: 0,3 litre(s)
- Temperature range to: 100 °C
- Length cable: 70 cm



	Material	Colour	Content	Limescale filter	Power load	Size	Weight	Code-No.	RRP*	GTIN
Kettle 0,8L	Plastic	Black High-glos	0,8 litre(s)	yes	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)	yes	0,8 kW 230 V 50/60 Hz	W 145 mm D 200 mm H 190 mm	0.82 kg	200111	45.- €	4015613768380

Kettle 1,7L



- Content: 1,7 litre(s)
- Temperature range to: 100 °C
- Limescale filter: yes; Can be removed
- Power load: 2,2 kW | 230 V | 50/60 Hz



	Minimum brewing quantity	Length cable	Size	Weight	Code-No.	RRP*	GTIN
Kettle 1,7L	0,3 litre(s)	71 cm	W 165 mm D 210 mm H 240 mm	0.96 kg	200095	33.- €	4015613731285
Kettle 1.7 L GL	0,5 litre(s)	64 cm	W 160 mm D 230 mm H 235 mm	1.3 kg	200096	34.- €	4015613731292

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Samovar



Samovar 3L

191001 | RRP* 205.- € | GTIN 4015613488790



Content	3 litre(s)
Heating element	1 heating coil, 1.5 kW
Temperature range	30 °C to 100 °C
Overheating protection	Yes
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

Samovar 3,2L

191004 | RRP* 109.- € | GTIN 4015613622521



Content	3,2 litre(s)
Heating element	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
Overheating protection	Yes
Warm-keeping function	Yes
Including	1 stoneware tea pot, content 0.8 litres 1 tea strainer
Power load	2 kW | 230 V | 50-60 Hz
Size	W 270 x D 275 x H 495 mm
Weight	2.34 kg

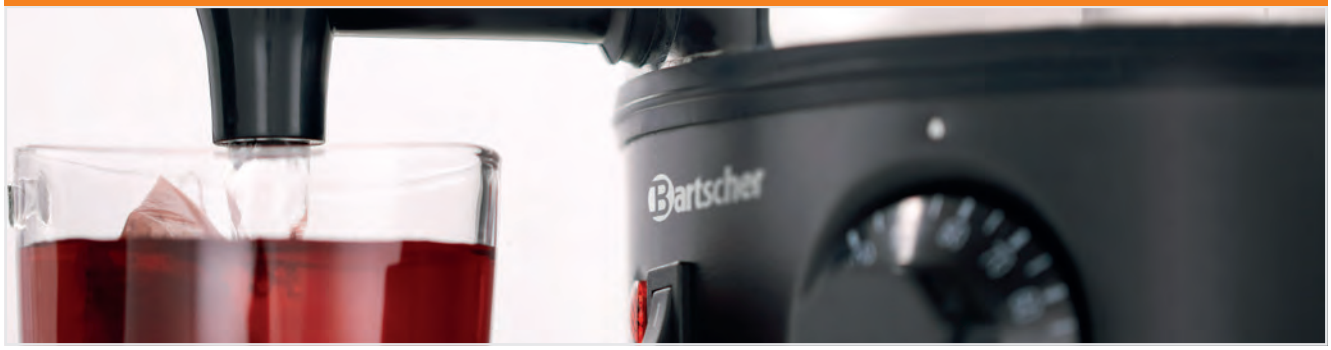
Samovar 15L

191005 | RRP* 1,798.- € | GTIN 4015613752877



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
Overheating protection	Yes
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 505 x D 415 x H 735 mm
Weight	9.66 kg

Hot water dispensers



Hot water dispenser 5L

200061 RRP* 98.- € GTIN 4015613505541



Content	5 litre(s)
Temperature range	30 °C to 100 °C
Power load	1,8 kW | 230 V | 50/60 Hz
Size	W 280 x D 265 x H 400 mm
Weight	1.8 kg

Hot water dispenser 6L

200085 RRP* 79.- € GTIN 4015613697208



Content	6 litre(s)
Temperature range	30 °C to 100 °C
Safety thermostat	Yes
Power load	1,8 kW | 230 V | 50 Hz
Size	W 270 x D 290 x H 400 mm
Weight	1.77 kg

Hot water dispenser 8,5L

200069 RRP* 115.- € GTIN 4015613649849



Content	8,5 litre(s)
Temperature range	30 °C to 100 °C
Double-walled	Yes
Power load	1,6 kW | 230 V | 50/60 Hz
Size	W 225 x D 225 x H 470 mm
Weight	2.7 kg

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Hot water dispenser 9L

200073 | RRP* 249.- € | GTIN 4015613676517



Content	9 litre(s)
Temperature range	30 °C to 95 °C
Safety thermostat	Yes
Double-walled	Yes
Properties	Detachable drip tray
	Hinged handles
Power load	2,8 kW | 230 V | 50/60 Hz
Size	W 305 x D 350 x H 490 mm
Weight	4.4 kg

Hot water dispenser 9L-FWA

200086 | RRP* 425.- € | GTIN 4015613697789



Content	9 litre(s)
Temperature range	30 °C to 95 °C
Safety thermostat	Yes
Double-walled	Yes
Water connection	Fixed connection to water supply 3/4"
Automatic refill can be switched off	Yes
Overflow protection	Yes
Important information	From a water hardness of 5° d.H upwards, we urgently recommend fitting a suitable water softener and a water pressure of maximum 3 bar
Including	Water hose
Power load	2,8 kW | 230 V | 50/60 Hz
Size	W 320 x D 260 x H 500 mm
Weight	5.6 kg

Hot water dispenser 10L

200054 | RRP* 139.- € | GTIN 4015613468778



Content	10 litre(s)
Temperature range	30 °C to 100 °C
Power load	2,5 kW | 230 V | 50 Hz
Size	W 213 x D 213 x H 505 mm
Weight	2.3 kg

Hot water dispenser 28L

200063 | RRP* 179.- € | GTIN 4015613592961



Content	28 litre(s)
Temperature range	30 °C to 100 °C
Double-walled	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

Mulled wine pots



Mulled wine dispenser 1300

200119 | RRP* 2,898.- € | GTIN 4015613763255





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.

STAINLESS STEEL

• Continuous dispensing capacity	Max. 130 litres / hour
• Temperature range to	85 °C
• Heat-up time	1 to 3 minutes Depending on the ambient temperature
• Number of taps	2
• Tap design	1 pump per tap
• Pump design	Integrated electric feed pump Can be switched separately
• Including	2 suction tubes 2 tube connectors
• Power load	9 kW | 400 V | 50 Hz
• Equipment connection	3 NAC
• Size	W 287 x D 690 x H 398 mm
• Weight	27.6 kg

Mulled wine pot 7L

200065 | RRP* 103.- € | GTIN 4015613612409



STAINLESS STEEL

7 L

• Content max.	9 litre(s)
• Useful content	7 litre(s)
• Temperature range	30 °C to 80 °C
• Power load	2,2 kW | 230 V | 50/60 Hz
• Size	W 275 x D 260 x H 490 mm
• Weight	2 kg

Mulled wine "Multitherm", 20L

A200050 | RRP* 205.- € | GTIN 4015613396873



Hot drinks for any occasion.
Ideal to keep warm: Mulled wine, jagertee or hot water for tea.

STAINLESS STEEL

20 L

• 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

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Mulled wine pot,bl.w.canner GE 28

200049 | RRP* 119.- € | GTIN 4015613592794



28 L

• Material lid	Plastic
• Content max.	28 litre(s)
• Useful content	21 litre(s)
• Temperature range	30 °C to 100 °C
• Including	1 grille, Ø 320 mm
• Power load	1,8 kW | 230 V | 50 Hz
• Size	W 370 x D 370 x H 500 mm
• Weight	5.4 kg

Mulled wine pot, bl.w. canner25L,SS



STAINLESS STEEL

25 L

• Temperature range	30 °C to 100 °C
• Including	1 grille, Ø 320 mm
• Power load	2 kW | 230 V | 50/60 Hz

	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 379 mm D 420 mm H 473 mm	5.2 kg	A200052	189.- €	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	209.- €	4015613499420

Component parts

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.- €

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.- €



Chocolate dispenser 5L



Perfect enjoyment: Heat up chocolate and keep it warm without burning it and without lumps.

• Material	Plastic Polycarbonate Stainless steel
• Material mixer	Stainless steel
• Material mixer blades	Plastic
• Glasses / cup height max.	10 cm
• Temperature range	0 °C to 85 °C
• Overheating protection	Yes
• Power load	1 kW | 230 V | 50 Hz

	Content	Size	Weight	Code-No.	RRP*	GTIN
Chocolate dispenser 5L	5 litre(s)	W 280 x D 410 x H 465 mm	7.3 kg	900011	598.- €	4015613782355
Chocolate dispenser 9,5L	9,5 litre(s)	W 280 x D 410 x H 580 mm	7.5 kg	900004	739.- €	4015613633268

Beverages dispenser DEW5



- Containers
- Cooling

Material: Plastic
Dimensions: Ø 170 mm, height 285 mm
Ice pipes



▶ Detachable ice pipe for filling with ice-cubes

DEW5 Duo



▶ Content: 2 x 5 litres

	Content	Size	Weight	Code-No.	RRP*	GTIN
DEW5	5 litre(s)	W 215 x D 327 x H 510 mm	3.2 kg	150996	135.- €	4015613761978
DEW5 Duo	10 litre(s)	W 420 x D 300 x H 510 mm	5.8 kg	150997	255.- €	4015613754949

Beverages dispenser DTE5

150983 | RRP* 245.- € | GTIN 4015613610726



- Containers
- Content
- Cooling
- Power load
- Size
- Weight

Material: Polycarbonate
Dimensions: Ø 170 mm, height 280 mm
5 litre(s)
Thermoelectric
0,06 kW | 230 V | 50 Hz
W 220 x D 330 x H 520 mm
4.2 kg

Insulated dispenser 8L

150990 | RRP* 235.- € | GTIN 4015613681931



- Content
- Designed for
- Glasses / cup height max.
- Double-walled
- Temperature loss / hour approx.
- Properties
- Size
- Weight

8 litre(s)
Cold or hot drinks
20,5 cm
Yes
1 °C
Double-walled vacuum insulation
Drain cock, detachable
Easy refilling thanks to split lid
Drip tray is easy to detach
W 235 x D 350 x H 635 mm
5 kg

Insulated dispenser 9L-1

150981 | RRP* 49.- € | GTIN 4015613468662



- Content
- Designed for
- Glasses / cup height max.
- Double-walled
- Temperature loss / hour approx.
- Carrying handle
- Size
- Weight

9 litre(s)
Cold or hot drinks
10 cm
Yes
4 °C
Yes
W 261 x D 226 x H 385 mm
2 kg

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Glass carafe 0,75L

190139 | RRP* 20.- € | GTIN 4015613745534



• 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	0.61 kg

Citrus juicer 71C

150188 | RRP* 519.- € | GTIN 3700200071011

SANTOS



• 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	3.47 kg

Citrus juicer 38G

150187 | RRP* 639.- € | GTIN 3700200038007

SANTOS



• Material	Aluminium
• Rpm max.	1,500 r. / min. (50 Hz) 1,800 r. / min. (60 Hz)
• Pressing cone	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	5.26 kg

Citrus Press CS1, electric

150146 | RRP* 329.- € | GTIN 4015613587226



• Material	Cast aluminium Stainless steel
• 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

Juice extractors



Juicer Top Juicer

150145 | RRP* 115.- € | GTIN 4015613544564



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.	18,000 r. / min.
• Speed control	2 levels
• Diameter filling shaft	75 mm
• Properties	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

Juicer 700

150184 | RRP* 152.- € | GTIN 4015613735412



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.	20,000 r. / min.
• Speed control	2 levels
• Diameter filling shaft	70 mm
• Safety switch	Yes
• Properties	High-performance, low-noise motor
	Fine sieve made of stainless steel for perfect fruit enjoyment
	Attached parts are dishwasher-suitable (except basic unit)
• Including	1 plastic beaker, content: 1 litre
• Power load	0,8 kW | 230 V | 50 Hz
• Size	W 300 x D 240 x H 430 mm
• Weight	4.25 kg

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Juicer Powerfresh

150197 | RRP* 898.- € | GTIN 4015613758640



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 Stainless steel
• Rpm max.	3,000 r. / min. (50 Hz)
• Speed control	1 level
• Diameter filling shaft	80 mm
• Safety switch	Yes
• Properties	XXL filling shaft for whole fruits (e.g. apples) or vegetables Spout height: 210 mm Closable spout Storage capacity Trester container: 7 litres Fine stainless steel filter High-performance, low-noise motor Attached parts are dishwasher-suitable (except basic unit)
• 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



▶ A clean solution
▶ Closable spout

Juicer 50

150186 | RRP* 2,249.- € | GTIN 3700200050009



• Rpm max.	3,000 r. / min. (50 Hz) 3,600 r. / min. (60 Hz)
• Speed control	1 level
• Diameter filling shaft	79,5 mm
• Safety switch	Yes
• Properties	Powerful, quiet asynchronous induction motor (800 W) Extracting juice from whole fruits (e.g. apple) or vegetables easily Production: Up to 100 litres per hour Stainless steel basket with filtration (0.5 mm) for a high yield and high-quality juice Exclusive Ezy-clean™ system: Basin, pulp container and lid removable and dishwasher-safe Spout height: 200 mm
• Power load	0,8 kW | 230 V | 50/60 Hz
• Size	W 480 x D 450 x H 260 mm
• Weight	14.5 kg



▶ Powerful and efficient induction motor
▶ Up to 3,600 rpm
▶ Basket with stainless steel filter
▶ Up to 100 litres per hour



▶ Exclusive Ezy-cleanTM system
▶ Basin, pulp container and lid removable and dishwasher-safe



▶ Pout height: 200 mm

Blender 1,5L

A135034 | RRP* 55.- € | GTIN 4015613734538



Be it refreshing milkshakes, delicious smoothies or simply chopped fruit and vegetables - In the 1.5 liter glass vessel, various food can be chopped and mashed either in 2 levels or optionally with a pulse function.

• Design knife	Stainless steel
• Material mixing beaker	Glass
• Content	1,8 litre(s)
• Filling quantity	1,5 litre(s)
• Rpm max.	22000 r. / min.
• Speed control	2 levels
• Pulse function	Yes
• Safety switch	yes
• Power load	0,5 kW | 230 V | 50 Hz
• Size	W 187 x D 197 x H 391 mm
• Weight	3 kg

Multi-Blender

150151 | RRP* 159.- € | GTIN 4015613632902



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	CNS 18/10
• Material mixing beaker	Plastic
• Content	3,2 litre(s)
• Filling quantity	2,15 litre(s)
• Rpm max.	6073 r. / min.
• Speed control	3 levels
• Pulse function	Yes
• Safety switch	On the lid
• Power load	1 kW | 230 V | 50 Hz
• Size	W 215 x D 215 x H 460 mm
• Weight	3.2 kg

Blender PRO 2,5l

150159 | RRP* 255.- € | GTIN 4015613671123



A powerful motor and the simple operation of the blender help make smoothies, soups, cocktails, sauces, dressings and desserts.

• Material	Plastic ABS
• Design knife	Stainless steel
• Material mixing beaker	Plastic
• Content	2,5 litre(s)
• Filling quantity	2 litre(s)
• Rpm max.	25000 r. / min.
• Speed control	Via rpm controller
• Pulse function	Yes
• Safety switch	yes
• Including	1 stamper
• Power load	1,5 kW | 230 V | 50/60 Hz
• Size	W 225 x D 225 x H 555 mm
• Weight	4.45 kg

Noise insulation hood PRO 2,5L

- Material: Plastic
- Designed for: Blender PRO 2,5L
- Opening for filling shaft: Yes, with cover flap
- Opening for cable outlet: Yes
- Size: W 285 x D 390 x H 545 mm
- Weight: 4 kg
- GTIN: 4015613768687

150176 | RRP* 149.- €





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Blender 2,6L

150175 | RRP* 219.- € | GTIN 4015613735924



The mere fact that this blender manages 30,000 rotations per minute puts it ahead of the game. And it comes with 3 preset programs and an additional pulse function. Combined with the high power, this means that it is quick and easy to create smoothies, soups, sauces, iced drinks, crushed ice, etc.

• Design knife	Stainless steel
	6-wing
• Material mixing beaker	Plastic
• Content	2,6 litre(s)
• Filling quantity	2 litre(s)
• Rpm max.	30000 r. / min.
• Speed control	Stepless
• Programs	Smoothies / juices
	Soups / sauces
	Crushed ice / iced drinks
• Pulse function	Yes
• Safety switch	On the tank
• Including	1 stamper
• Power load	2,2 kW | 230 V | 50/60 Hz
• Size	W 220 x D 215 x H 485 mm
• Weight	5.2 kg



▶ 3 preset programs
▶ Smoothies / juices
▶ Soups / sauces
▶ Crushed ice / iced drinks



▶ Blade design
▶ Stainless steel, 6-blade

Blender PRO TOUCH 2,5L



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	Plastic ABS
• Design knife	Stainless steel
	6-wing
• Material mixing beaker	Polycarbonate
	Transparent
• Content	2,875 litre(s)
• Filling quantity	2,5 litre(s)
• Rpm max.	28000 r. / min.
• Pulse function	Yes
• Safety switch	On the tank
	On the lid
• Noise protection hood	Yes
• Including	1 stamper
• Power load	1,68 kW | 230 V | 50/60 Hz
• Size	W 240 x D 300 x H 565 mm
• Weight	9.1 kg

PRO TOUCH 2,5L



▶ 3 settable programs
▶ Time and speed

PRO XTRA 2,5L





▶ Design knife
▶ Stainless steel, 6-blade

	Speed control	Control unit	Code-No.	RRP*	GTIN
PRO XTRA 2,5L	Stepless	Rocket switch	150182	389.- €	4015613734569
PRO TOUCH 2,5L	9 levels	Touch	150193	409.- €	4015613747774

Food Processor FP1000

150148 RRP* 225.- € GTIN 4015613610535





Material	Aluminium
Set comprises	1 motor block
	1 mixing beaker
	1 mixing bowl
Material mixing beaker	Glass
Content mixing beaker	2 litre(s)
Filling quantity mixing beaker	1,6 litre(s)
Rpm max.	18000 r. / min.
Speed control	2 levels
Pulse function	Yes
Mixing bowl	Filling chute 54 x 74 mm
	Contents: 2 litres
	Plastic
Safety switch	yes
Including	1 stainless steel sickle knife
	1 plastic sickle knife
	1 cutter disk for grater (0.3 mm)
	1 cutter disk for grater (1 mm, 3.5 mm)
	1 cutting disk 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

Bar mixer, 0,7L

135100 RRP* 82.- € GTIN 4015613470641



Material	Stainless steel | Chrome-plated | Plasti
Material mixing rod	Stainless steel
Material mixing disk	Plastic
Material mixing beaker	Chrome-nickel steel
Content	0,7 litre(s)
Number of mixers	1
Speed control	2 levels
Power load	0,085 kW | 230 V | 50 Hz
Size	W 135 x D 185 x H 365 mm
Weight	1.4 kg

Bartscher dual bar mixer Turbo

135102 RRP* 345.- € GTIN 4015613563626



Material mixing rod	CNS 18/10
Material mixing disk	CNS 18/10
Material mixing beaker	CNS 18/10
Content	1 litre(s)
Filling quantity	0,7 litre(s)
Number of mixers	2
Mixers can be switched separately	Yes
Speed control	2 levels
Power load	0,8 kW | 230 V | 50/60 Hz
Size	W 330 x D 195 x H 480 mm
Weight	7.5 kg

Drink Mixer 650ml

135105 RRP* 235.- € GTIN 4015613529523



Material	Steel plate
	Painted
Material mixing rod	Stainless steel
Material mixing disk	Stainless steel
Material mixing beaker	Stainless steel
Content	0,95 litre(s)
Filling quantity	0,65 litre(s)
Number of mixers	1
Speed control	2 levels
Power load	0,4 kW | 230 V | 50 Hz
Size	W 160 x D 205 x H 500 mm
Weight	6.2 kg

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Ice crushers



Ice crusher 4ICE+

135023 | RRP* 91.- € | GTIN 4015613683171



Excellent for preparing cocktails, drinks and frozen desserts, as well as for optimum presentation of fruit and food or for cooling beverages.

Production max.	15 kg / h
Storage capacity collection tray	1,75 kg
Safety switch	2
Power load	0,08 kW | 230 V | 50 Hz
Size	W 172 x D 290 x H 460 mm
Weight	3.5 kg

Ice crusher 2000

135026 | RRP* 469.- € | GTIN 4015613738123



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.	120 kg / h
Content of ice container	3 litre(s)
Safety switch	Magnetic contact switch on lid
Model	With ice chute
Max. height of collection tray	165 mm
Important information	Collection tray not included in delivery
Power load	0,2 kW | 230 V | 50/60 Hz
Size	W 300 x D 185 x H 520 mm
Weight	5.4 kg





Ice Crusher, stainless steel

135012 | RRP* 729.- € | GTIN 4015613479118



Production max.	60 kg / h
Storage capacity collection tray	1 kg
Safety switch	2
Power load	0,06 kW | 230 V | 50 Hz
Size	W 173 x D 380 x H 385 mm
Weight	14 kg



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.

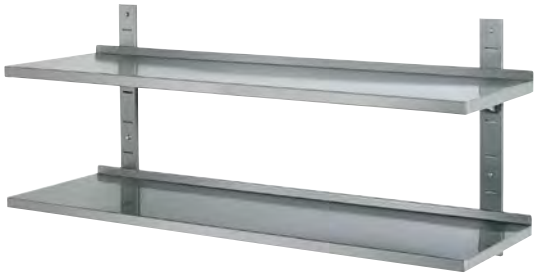
Wall shelf set, 1200x355 complete

603012 | RRP* 225.- € | GTIN 4015613442600



• Material	Stainless steel
• Set comprises	1 pair adjustment rails (length 530 mm) 2 pair of brackets 2 wall shelves
• Number of shelves	2
• Size Shelves	W 1200 x D 355 mm
• Height-adjustable shelves	Yes
• Load-bearing capacity per shelf, max.	120 kg
• Total load-bearing capacity, max.	240 kg
• Including	Attachment material
• Delivery state	Building kit (simple assembly)
• Assembly type	Connecting system
• Size	W 1,200 x D 360 x H 530 mm
• Weight	12.6 kg

Wall-mounting shelf 600x355x27, SS



• Material	Stainless steel
• Number of shelves	1
• Height-adjustable shelves	Yes
• Modular kit principle - required for installation	1 to 2 wall shelves - available in many sizes 1 pair of brackets (per wall shelf) 1 pair adjustment rails
• Delivery state	Building kit (simple assembly)
• Assembly type	Connecting system

	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	56.- €	4015613442730
Wall-mounting shelf 800x355x27, SS	100 kg	W 800 x D 355 x H 27 mm	3.1 kg	603002	65.- €	4015613442747
Wall-mounting shelf 1000x355x27, SS	120 kg	W 1,000 x D 355 x H 27 mm	3.9 kg	603003	77.- €	4015613442754
Wall-mounting shelf 1200x355x27, SS	120 kg	W 1,200 x D 355 x H 27 mm	4.6 kg	603004	94.- €	4015613442761
Wall-mounting shelf 1400x355x27, SS	120 kg	W 1,400 x D 355 x H 27 mm	5.3 kg	603005	111.- €	4015613442778
Wall-mounting shelf 1600x355x27, SS	120 kg	W 1,600 x D 355 x H 27 mm	6 kg	603006	122.- €	4015613442785
Wall-mounting shelf 1800x355x27, SS	140 kg	W 1,800 x D 355 x H 27 mm	6.8 kg	603007	139.- €	4015613442792
Wall-mounting shelf 2000x355x27, SS	160 kg	W 2,000 x D 355 x H 27 mm	9.1 kg	603008	152.- €	4015613442808

Component parts

1 pair of adjusting bars, 530mm

- Size: W 55 x D 530 x H 10 mm
- Weight: 0.92 kg
- GTIN: 4015613442815

600061 | RRP* 21.- €

Consoles 1 pair

- Size: W 355 x D 35 x H 90 mm
- Weight: 0.85 kg
- GTIN: 4015613442822

600601 | RRP* 24.- €

Plate shelf 800x200, SS



- Set comprises: 1 plate board, 2 side panels, Attachment material
- Material: Stainless steel
- Number of shelves: 1
- Including: Attachment material
- Delivery state: Building kit (simple assembly)
- Assembly type: 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	99.- €	4015613432106
Plate shelf 800x300, SS	60 kg	W 800 x D 300 x H 300 mm	3.2 kg	363080	86.- €	4015613432113
Plate shelf 1000x300, SS	60 kg	W 1,000 x D 300 x H 300 mm	4.2 kg	363100	101.- €	4015613432137
Plate shelf 1200x300, SS	50 kg	W 1,200 x D 300 x H 150 mm	5 kg	363120	116.- €	4015613432144
Plate shelf 1400x300, SS	40 kg	W 1,400 x D 300 x H 150 mm	5.8 kg	363140	131.- €	4015613432151

Spice shelf, 4x1/6GN



- Set comprises: 1 Spice shelf, 2 side panels
- Material: Stainless steel
- Number of shelves: 1
- GN container stopper: Yes
- Including: Attachment material
- Delivery state: Building kit (simple assembly)
- Assembly type: Screw system
- Not included in delivery: 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	175.- €	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	198.- €	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	219.- €	4015613599458
Spice shelf, 7x1/6GN	7 x 1/6 GN	70 kg	W 1,400 x D 200 x H 200 mm	4.9 kg	389140	235.- €	4015613599465

Top shelf, 3x1/3GN, D150

465156 | RRP* 165.- € | GTIN 4015613602417



- Material: Stainless steel
- Capacity GN: 3 x 1/3 GN
- Depth GN container max.: 150 mm
- Delivery state: Welded
- Not included in delivery: GN containers
- Size: W 980 x D 250 x H 210 mm
- Weight: 4.2 kg

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Top shelf, W800, 1 shelf



- Material: Stainless steel
- Number of shelves: 1
- Properties: Edges turned down all-round; Setting feet in square tubing 25 x 25 mm
- Delivery state: 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	239.- €	4015613599472
Top shelf, W1000, 1 shelf	86 kg	W 1,000 x D 350 x H 400 mm	6 kg	315100	249.- €	4015613599489
Top shelf, W1200, 1 shelf	81 kg	W 1,200 x D 350 x H 400 mm	6.5 kg	315120	259.- €	4015613599496
Top shelf, W1400, 1 shelf	77 kg	W 1,400 x D 350 x H 400 mm	7 kg	315140	265.- €	4015613599502
Top shelf, W1600, 1 shelf	72 kg	W 1,600 x D 350 x H 400 mm	7.5 kg	315160	285.- €	4015613599519
Top shelf, W1800, 1 shelf	68 kg	W 1,800 x D 350 x H 400 mm	8.5 kg	315180	305.- €	4015613599526
Top shelf, W2000, 1 shelf	65 kg	W 2,000 x D 350 x H 400 mm	9.5 kg	315200	315.- €	4015613599533

Top shelf, W800, 2 shelves



- Material: Stainless steel
- Number of shelves: 2
- Properties: Edges turned down all-round; Setting feet in square tubing 25 x 25 mm
- Delivery state: 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	439.- €	4015613599540
Top shelf, W1000, 2 shelves	163 kg	W 1,000 x D 350 x H 650 mm	13 kg	325100	459.- €	4015613599557
Top shelf, W1200, 2 shelves	154 kg	W 1,200 x D 350 x H 650 mm	14.5 kg	325120	469.- €	4015613599564
Top shelf, W1400, 2 shelves	147 kg	W 1,400 x D 350 x H 650 mm	16 kg	325140	485.- €	4015613599571
Top shelf, W1600, 2 shelves	139 kg	W 1,600 x D 350 x H 650 mm	17.5 kg	325160	519.- €	4015613599588
Top shelf, W1800, 2 shelves	131 kg	W 1,800 x D 350 x H 650 mm	19.5 kg	325180	559.- €	4015613599595
Top shelf, W2000, 2 shelves	125 kg	W 2,000 x D 350 x H 650 mm	21.5 kg	325200	589.- €	4015613599601

Work tables



Work table 690, W1300, 2 IS

601153 | RRP* 259.- € | GTIN 4015613400198



• Material	Stainless steel
	Steel
	Coated
• Total load-bearing capacity, max.	550 kg
• Load-bearing capacity worktop, max.	250 kg
• 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	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	24.6 kg

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	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	379.- €	4015613431970
Work table 700, W1200, IS	W 1,200 x D 700 x H 900 mm	25.1 kg	601712	449.- €	4015613432038

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

Work table 700, W1000



- Material: Stainless steel
- Height adjustable: 850 mm to 900 mm
- Properties: 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
- Delivery state: Building kit (simple assembly)
- Assembly type: 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	439.- €	4015613651651
Work table 700, W1200	-	390 kg	W 1,200 x D 700 x H 850 mm	45 kg	311127	485.- €	4015613651668
Work table 700, W1400	-	350 kg	W 1,400 x D 700 x H 850 mm	50 kg	311147	539.- €	4015613651682
Work table 700, W1600	-	311 kg	W 1,600 x D 700 x H 850 mm	56 kg	311167	569.- €	4015613651699
Work table 700, W1800	-	290 kg	W 1,800 x D 700 x H 850 mm	63 kg	311187	605.- €	4015613651705
Work table 700, W1000, SB	100 mm	430 kg	W 1,000 x D 700 x H 850 mm	38.2 kg	312107	455.- €	4015613663715
Work table 700, W1200, SB	100 mm	390 kg	W 1,200 x D 700 x H 850 mm	45.4 kg	312127	498.- €	4015613663722
Work table 700, W1400, SB	100 mm	350 kg	W 1,400 x D 700 x H 850 mm	50.5 kg	312147	559.- €	4015613663739
Work table 700, W1600, SB	100 mm	311 kg	W 1,600 x D 700 x H 850 mm	56.7 kg	312167	589.- €	4015613663746
Work table 700, W1800, SB	100 mm	290 kg	W 1,800 x D 700 x H 850 mm	63.9 kg	312187	625.- €	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* 125.- €

Shelf 1200

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

310127 RRP* 135.- €

Shelf 700, W1400

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

310147 RRP* 159.- €

Shelf 700, W1600

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

310167 RRP* 179.- €

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* 198.- €

Swivel castors 4A for work tables

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 55 x D 130 x H 160 mm
- Weight: 3 kg
- GTIN: 4015613602288



308243 RRP* 209.- €

Work table 600, W1000



- Material: Stainless steel
- Height adjustable: 850 mm to 900 mm
- Properties: 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

- Delivery state
- Available on request

	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	419.- €	4015613599946
Work table 600, W1100	-	410 kg	W 1,100 x D 600 x H 850 mm	30 kg	307116	445.- €	4015613599953
Work table 600, W1200	-	390 kg	W 1,200 x D 600 x H 850 mm	32 kg	307126	465.- €	4015613599960
Work table 600, W1300	-	369 kg	W 1,300 x D 600 x H 850 mm	33.5 kg	307136	485.- €	4015613599984
Work table 600, W1400	-	350 kg	W 1,400 x D 600 x H 850 mm	35.5 kg	307146	505.- €	4015613599991
Work table 600, W1500	-	330 kg	W 1,500 x D 600 x H 850 mm	36 kg	307156	525.- €	4015613600000
Work table 600, W1600	-	311 kg	W 1,600 x D 600 x H 850 mm	38.5 kg	307166	549.- €	4015613600017
Work table 600, W1600 - W1800	-	290 kg	W 1,800 x D 600 x H 850 mm	45 kg	307186	585.- €	4015613530666
Work table 600, W2000	-	270 kg	W 2,000 x D 600 x H 850 mm	51 kg	307206	619.- €	4015613600024
Work table 600, W1000, SB	40 mm	430 kg	W 1,000 x D 600 x H 850 mm	29.5 kg	308106	459.- €	4015613600123
Work table 600, W1100, SB	40 mm	410 kg	W 1,100 x D 600 x H 850 mm	31 kg	308116	479.- €	4015613600130
Work table 600, W1200, SB	40 mm	390 kg	W 1,200 x D 600 x H 850 mm	33 kg	308126	505.- €	4015613600147
Work table 600, W1300, SB	40 mm	369 kg	W 1,300 x D 600 x H 850 mm	34.5 kg	308136	525.- €	4015613600154
Work table 600, W1400, SB	40 mm	350 kg	W 1,400 x D 600 x H 850 mm	36.5 kg	308146	549.- €	4015613600161
Work table 600, W1500, SB	40 mm	330 kg	W 1,500 x D 600 x H 850 mm	35.5 kg	308156	579.- €	4015613600178
Work table 600, W1600, SB	40 mm	311 kg	W 1,600 x D 600 x H 850 mm	39.5 kg	308166	609.- €	4015613600185
Work table 600, W1800, SB	40 mm	290 kg	W 1,800 x D 600 x H 850 mm	46 kg	308186	645.- €	4015613600192
Work table 600, W2000, SB	40 mm	270 kg	W 2,000 x D 600 x H 850 mm	52 kg	308206	685.- €	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* 249.- €

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 570 mm
- Weight: 23.5 kg
- GTIN: 4015613600321



315306 RRP* 629.- €

Swivel castors 4A for work tables

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 55 x D 130 x H 160 mm
- Weight: 3 kg
- GTIN: 4015613602288



308243 RRP* 209.- €

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

Work table 700, W1000



- Material: Stainless steel
- Height adjustable: 850 mm to 900 mm
- Properties: 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
- Delivery state
- Available on request

	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	445.- €	4015613600031
Work table 700, W1100	-	424 kg	W 1,100 x D 700 x H 850 mm	31 kg	307117	465.- €	4015613600048
Work table 700, W1200	-	403 kg	W 1,200 x D 700 x H 850 mm	32 kg	307127	485.- €	4015613600055
Work table 700, W1300	-	382 kg	W 1,300 x D 700 x H 850 mm	34.5 kg	307137	509.- €	4015613600062
Work table 700, W1400	-	362 kg	W 1,400 x D 700 x H 850 mm	36 kg	307147	525.- €	4015613600079
Work table 700, W1500	-	342 kg	W 1,500 x D 700 x H 850 mm	37 kg	307157	549.- €	4015613600086
Work table 700, W1600	-	322 kg	W 1,600 x D 700 x H 850 mm	39 kg	307167	569.- €	4015613600093
Work table 700, W1800	-	300 kg	W 1,800 x D 700 x H 850 mm	45 kg	307187	615.- €	4015613600109
Work table 700, W2000	-	280 kg	W 2,000 x D 700 x H 850 mm	45.5 kg	307207	659.- €	4015613600116
Work table 700, W1000, SB	40 mm	445 kg	W 1,000 x D 700 x H 850 mm	30 kg	308107	475.- €	4015613600215
Work table 700, W1100, SB	40 mm	424 kg	W 1,100 x D 700 x H 850 mm	32 kg	308117	495.- €	4015613600222
Work table 700, W1200, SB	40 mm	403 kg	W 1,200 x D 700 x H 850 mm	33.2 kg	308127	519.- €	4015613600239
Work table 700, W1300, SB	40 mm	382 kg	W 1,300 x D 700 x H 850 mm	35.5 kg	308137	555.- €	4015613600246
Work table 700, W1400, SB	40 mm	362 kg	W 1,400 x D 700 x H 850 mm	37 kg	308147	575.- €	4015613600253
Work table 700, W1500, SB	40 mm	342 kg	W 1,500 x D 700 x H 850 mm	38.5 kg	308157	598.- €	4015613600260
Work table 700, W1600, SB	40 mm	322 kg	W 1,600 x D 700 x H 850 mm	45.2 kg	308167	619.- €	4015613600277
Work table 700, W1800, SB	40 mm	300 kg	W 1,800 x D 700 x H 850 mm	50.5 kg	308187	679.- €	4015613600284
Work table 700, W2000, SB	40 mm	280 kg	W 2,000 x D 700 x H 850 mm	60 kg	308207	719.- €	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* 259.- €

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 570 mm
- Weight: 23.5 kg
- GTIN: 4015613606521



315307 RRP* 669.- €

Swivel castors 4A for work tables

- Swivel casters: 4 swivel casters, 2 with brake
- Load-bearing capacity max., each: 150 kg
- Size: W 55 x D 130 x H 160 mm
- Weight: 3 kg
- GTIN: 4015613602288



308243 RRP* 209.- €

Wall cupboard open 400, W1000



- Material: Stainless steel
- Height inside: 580 mm
- Height-adjustable immediate shelves: Yes
- Properties: Scotch-Brite sanding
- Delivery state: 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	459.- €	4015613599618
Wall cupboard open 400, W1200	W 1,200 x D 400 x H 660 mm	20 kg	313125	475.- €	4015613599625
Wall cupboard open 400, W1400	W 1,400 x D 400 x H 660 mm	23 kg	313145	525.- €	4015613599632
Wall cupboard open 400, W1600	W 1,600 x D 400 x H 660 mm	25 kg	313165	565.- €	4015613599649
Wall cupboard open 400, W1800	W 1,800 x D 400 x H 660 mm	27 kg	313185	609.- €	4015613599656
Wall cupboard open 400, W2000	W 2,000 x D 400 x H 660 mm	33 kg	313205	649.- €	4015613599663

Wall cupboard SID 400, W1200



- Material: Stainless steel
- Height inside: 580 mm
- Height-adjustable immediate shelves: Yes
- Properties: Sliding doors, sound-proofed
  Scotch-Brite sanding
- Delivery state: Permanently mounted

	Size	Weight	Code-No.	RRP*	GTIN
Wall cupboard SID 400, W1200	W 1,200 x D 400 x H 660 mm	27 kg	314125	609.- €	4015613599670
Wall cupboard SID 400, W1400	W 1,400 x D 400 x H 660 mm	31 kg	314145	659.- €	4015613599687
Wall cupboard SID 400, W1600	W 1,600 x D 400 x H 660 mm	35 kg	314165	739.- €	4015613599694
Wall cupboard SID 400, W1800	W 1,800 x D 400 x H 660 mm	38 kg	314185	819.- €	4015613599700

Drawer cabinet 700S3



- Material: CNS 18/10
- Number of drawers: 3
- Norm-format drawers: 1/1 GN
- Depth GN container max.: 150 mm
- Load-bearing capacity of each drawer, max: 50 kg
- Height adjustable: 850 mm to 900 mm
- Properties: Fully retractable
- Delivery state: Welded
- Size: W 400 x D 700 x H 850 mm





	Tilting	Weight	Code-No.	RRP*	GTIN
Drawer cabinet 700S3	-	36.8 kg	337307	1,089.- €	4015613671222
Drawer cabinet 700S3A	40 mm	37.2 kg	338307	1,139.- €	4015613671239

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Rubbish bin cupboard 700M1



CNS 18/10

- Material: CNS 18/10
- Inner waste bin: Stainless steel; Can be removed; With handles on the side
- Content: 28 litre(s)
- Height adjustable: 850 mm to 900 mm
- Delivery state: Welded
- Size: W 400 x D 700 x H 850 mm





	Tilting	Weight	Code-No.	RRP*	GTIN
Rubbish bin cupboard 700M1	-	28 kg	316347	789.- €	4015613641591
Rubbish bin cupboard 700A1A	40 mm	28.1 kg	317347	829.- €	4015613699479

Cupboard 600, W800, 2SwD, SS



STAINLESS STEEL

- Material: Stainless steel
- Number of intermediate shelves: 3
- Height-adjustable immediate shelves: Yes
- Height adjustable: 1990 mm to 2055 mm
- Door hinge side can be changed: No
- Properties: Feet in square tubing 40 x 40 mm; Shelves turned down 40 mm all-round and reinforced with a cross member; Scotch-Brite sanding
- Delivery state: Permanently mounted
- Available on request: 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	1,739.- €	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	1,949.- €	4015613600611
Cupboard 600, W1200, 2SlD, SS	Sliding door(s)	115 kg	W 1,200 mm D 600 mm H 2,000 mm	95 kg	398120	1,949.- €	4015613600697
Cupboard 600, W1400, 2SlD, SS	Sliding door(s)	100 kg	W 1,400 mm D 600 mm H 2,000 mm	106 kg	398140	2,059.- €	4015613600703
Cupboard 600, W1600, 2SlD, SS	Sliding door(s)	85 kg	W 1,600 mm D 600 mm H 2,000 mm	118 kg	398160	2,209.- €	4015613600741
Cupboard 700, W1400, 2SlD, SS	Sliding door(s)	100 kg	W 1,400 mm D 700 mm H 2,000 mm	115 kg	399140	2,189.- €	4015613600758
Cupboard 700, W1600, 2SlD, SS	Sliding door(s)	85 kg	W 1,600 mm D 700 mm H 2,000 mm	127 kg	399160	2,469.- €	4015613600765

Cupboard 700, W1000



• Material	Stainless steel
• Height-adjustable immediate shelves	Yes
• Type of door	Sliding door(s)
• 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





	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	1,079.- €	4015613600413
Cupboard 700, W1200	-	288 kg	W 1,200 x D 700 x H 850 mm	68 kg	337127	1,139.- €	4015613600420
Cupboard 700, W 1400	-	210 kg	W 1,400 x D 700 x H 850 mm	77 kg	337147	1,209.- €	4015613612447
Cupboard 700, W1600	-	240 kg	W 1,600 x D 700 x H 850 mm	86 kg	337167	1,319.- €	4015613612454
Cupboard 700, W1800	-	223 kg	W 1,800 x D 700 x H 850 mm	95 kg	337187	1,439.- €	4015613600444
Cupboard 700, W2000	-	210 kg	W 2,000 x D 700 x H 850 mm	103 kg	337207	1,529.- €	4015613600451
Cupboard, W1000, SB, SlD, IS	40 mm	315 kg	W 1,000 x D 700 x H 850 mm	59.2 kg	338107	1,119.- €	4015613600468
Cupboard, W1200, SB, SlD, IS	40 mm	288 kg	W 1,200 x D 700 x H 850 mm	68.3 kg	338127	1,198.- €	4015613595788
Cupboard, W1400, SB, SlD, IS	40 mm	210 kg	W 1,400 x D 700 x H 850 mm	77.4 kg	338147	1,269.- €	4015613612461
Cupboard, W1600, SB, SlD, IS	40 mm	240 kg	W 1,600 x D 700 x H 850 mm	86.6 kg	338167	1,389.- €	4015613612478
Cupboard, W1800, SB, SlD, IS	40 mm	223 kg	W 1,800 x D 700 x H 850 mm	95.7 kg	338187	1,519.- €	4015613600482
Cupboard, W2000, SB, SlD, IS	40 mm	210 kg	W 2,000 x D 700 x H 850 mm	103.8 kg	338207	1,598.- €	4015613600499

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* 209.- €

Stainl.steel polish.spray 500ml can

- Content / can: 500 ml
- Size: W 68 x D 68 x H 237 mm
- Weight: 0.45 kg
- Order quantity unit: 1 box of 12 cans
- GTIN: 4015613584454
- Minimum order quantity: 2 boxes



173031 RRP* 225.- €

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Hot cupboard 700, W1000





▶ Swivel castors 4AW - Code-No. 308242
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• Material	Stainless steel
• Number of intermediate shelves	1
• Height-adjustable immediate shelves	No
• Temperature range	20 °C to 80 °C
• Number of doors	2
• Type of door	Sliding door(s) Single-sided
• 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

	Tilting	Size	Weight	Code-No.	RRP*	GTIN
Hot cupboard 700, W1000	-	W 1,000 x D 700 x H 850 mm	69 kg	347107	1,609.- €	4015613600505
Hot cupboard 700, W1200	-	W 1,200 x D 700 x H 850 mm	77 kg	347127	1,679.- €	4015613600512
Hot cupboard 700, W1400	-	W 1,400 x D 700 x H 850 mm	86 kg	347147	1,749.- €	4015613612485
Hot cupboard 700, W1600	-	W 1,600 x D 700 x H 850 mm	95 kg	347167	1,859.- €	4015613600529
Hot cupboard 700, W1800	-	W 1,800 x D 700 x H 850 mm	104 kg	347187	1,959.- €	4015613600536
Hot cupboard 700, W2000	-	W 2,000 x D 700 x H 850 mm	112 kg	347207	2,069.- €	4015613600543
Hot cupboard 700, W1000, SB	40 mm	W 1,000 x D 700 x H 850 mm	69.2 kg	348107	1,649.- €	4015613600550
Hot cupboard 700, W1200, SB	40 mm	W 1,200 x D 700 x H 850 mm	77.3 kg	348127	1,719.- €	4015613600567
Hot cupboard 700, W1400, SB	40 mm	W 1,400 x D 700 x H 850 mm	86.4 kg	348147	1,779.- €	4015613612492
Hot cupboard 700, W1600, SB	40 mm	W 1,600 x D 700 x H 850 mm	95.5 kg	348167	1,879.- €	4015613600574
Hot cupboard 700, W1800, SB	40 mm	W 1,800 x D 700 x H 850 mm	104.6 kg	348187	1,998.- €	4015613600581
Hot cupboard 700, W2000, SB	40 mm	W 2,000 x D 700 x H 850 mm	112.7 kg	348207	2,149.- €	4015613600598

Hot cupboard 700-4T 1000



• Number of doors	4
• Type of door	Sliding door(s) On both sides





	Tilting	Size	Weight	Code-No.	RRP*	GTIN
Hot cupboard 700-4T 1000	-	W 1,000 x D 700 x H 850 mm	71 kg	346107	1,649.- €	4015613736068
Hot cupboard 700-4T 1200	-	W 1,200 x D 700 x H 850 mm	84 kg	346127	1,709.- €	4015613722009
Hot cupboard 700-4T 1200	-	W 1,400 x D 700 x H 850 mm	92 kg	346147	1,759.- €	4015613736075
Hot cupboard 700-4T 1600	-	W 1,600 x D 700 x H 850 mm	103 kg	346167	1,809.- €	4015613736082
Hot cupboard 700-4T 1800	-	W 1,800 x D 700 x H 850 mm	113 kg	346187	2,009.- €	4015613736099
Hot cupboard 700-4T 2000	-	W 2,000 x D 700 x H 850 mm	125 kg	346207	2,198.- €	4015613736105

Sinks / Sink centres



Hand wash basin W10-KB Plus

401621 RRP* 355.- € GTIN 4015613673523



CNS

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
• Diameter basin	350 mm
• Height tank	170 mm
• 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
• Soap dispenser	Material: Plastic
	Filling capacity: 300 ml
• Size	W 400 x D 404 x H 577 mm
• Weight	7.1 kg





Hand wash basin

401618 RRP* 569.- € GTIN 4015613428635



STAINLESS STEEL

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

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Sink with 1 basin

306380 | RRP* 689.- € | GTIN 4015613615868



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	850 mm to 900 mm
Properties	40 mm edges turned down Feet in square tubing 40 x 40 mm Scotch-Brite sanding
Available on request	Model with a construction depth of 600 mm
Size	W 500 x D 700 x H 850 mm
Weight	14.4 kg

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	850 mm to 900 mm
Properties	40 mm edges turned down Feet in square tubing 40 x 40 mm Scotch-Brite sanding
Available on request	Model with a construction depth of 600 mm

	Draining board	Size	Weight	Code-No.	RRP*	GTIN
Sink centre, 700, W1200, basin L	Right	W 1,200 x D 700 x H 850 mm	33.2 kg	306320	898.- €	4015613600772
Sink centre, 700, W1200, basin R	Left	W 1,200 x D 700 x H 850 mm	33.2 kg	306620	898.- €	4015613600789
Sink centre, 700, W1400, basin L	Right	W 1,400 x D 700 x H 850 mm	38 kg	306330	989.- €	4015613600796
Sink centre, 700, W1400, basin R	Left	W 1,400 x D 700 x H 850 mm	38 kg	306630	989.- €	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	850 mm to 900 mm
Properties	40 mm edges turned down Feet in square tubing 40 x 40 mm Scotch-Brite sanding
Available on request	Model with a construction depth of 600 mm

	Draining board	Size	Weight	Code-No.	RRP*	GTIN
Sink centre, 700, W1600, 2 basins L	Right	W 1,600 x D 700 x H 850 mm	49 kg	306300	1,289.- €	4015613600819
Sink centre, 700, W1600, 2 basins R	Left	W 1,600 x D 700 x H 850 mm	49 kg	306600	1,289.- €	4015613600826
Sink centre, 700, W1800, 2 basins L	Right	W 1,800 x D 700 x H 850 mm	54 kg	306310	1,359.- €	4015613600833
Sink centre, 700, W1800, 2 basins R	Left	W 1,800 x D 700 x H 850 mm	54 kg	306610	1,359.- €	4015613600840

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: 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
- Available on request: Model with a construction depth of 600 mm
- Size: W 1,200 x D 700 x H 850 mm
- Weight: 26.8 kg

	Draining board	Code-No.	RRP*	GTIN
Sink centre, 700, W1200, basin L	Right	306340	949.- €	4015613600857
Sink centre, 700, W1200, basin R	Left	306640	949.- €	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: 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
- Available on request: Model with a construction depth of 600 mm

	Size basin	Beaker capacity	Draining board	Size	Weight	Code-No.	RRP*	GTIN
Sink centre, 700, W1600, 2 basins L	W 400 mm D 500 mm H 250 mm	50 litre(s)	Right	W 1,600 mm D 700 mm H 850 mm	41 kg	306350	1,229.- €	4015613600871
Sink centre, 700, W1600, 2 basins R	W 400 mm D 500 mm H 250 mm	50 litre(s)	Left	W 1,600 mm D 700 mm H 850 mm	41 kg	306650	1,229.- €	4015613600888
Sink centre, 700, W1800, 2 basins L	W 500 mm D 500 mm H 250 mm	62 litre(s)	Right	W 1,800 mm D 700 mm H 850 mm	45 kg	306360	1,289.- €	4015613600895
Sink centre, 700, W1800, 2 basins R	W 500 mm D 500 mm H 250 mm	62 litre(s)	Left	W 1,800 mm D 700 mm H 850 mm	45 kg	306660	1,289.- €	4015613600901

Component parts

Standpipe 44/247

- Size: W 44 x D 44 x H 247 mm
- Weight: 0.24 kg
- GTIN: 4015613721354

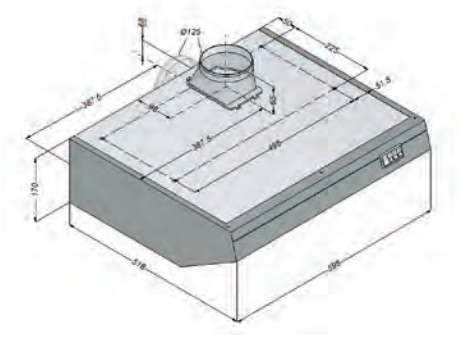
306552 RRP* 65.- €

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

Novy-exhaust hood, W600, SS



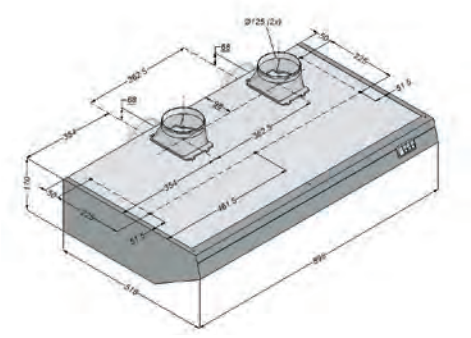
• Material	CNS 18/10
• Material filter	Aluminium
• Flame protection filter	Type B
• Fan regulation	3-level
• Lighting	yes
	Can be switched separately
• Including	Attachment material



Novy-exhaust hood, W600, SS

• Number of filters	1
• Number of fan motors/exhaust air outputs	1
• Motor Power	0 m3/h to 350 m3/h
• Lamps (number + watt)	1 x 15 W
• Power load	0,08 kW | 230 V | 50 Hz
• Size	W 600 x D 520 x H 170 mm
• Weight	13 kg
• GTIN	4015613119243

100060 RRP* 809.- €



Novy-exhaust hood, W900, SS

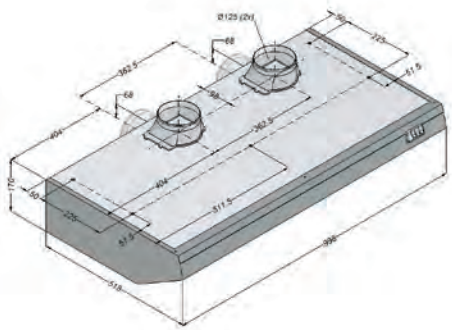
• Number of filters	2
• Number of fan motors/exhaust air outputs	2
• Motor Power	0 m3/h to 700 m3/h
• Lamps (number + watt)	1 x 18 W
• Power load	0,16 kW | 230 V | 50 Hz
• Size	W 900 x D 520 x H 170 mm
• Weight	20.2 kg
• GTIN	4015613119298

100090 RRP* 1,459.- €

Novy-exhaust hood, W1000, SS

• Number of filters	2
• Number of fan motors/exhaust air outputs	2
• Motor Power	0 m3/h to 700 m3/h
• Lamps (number + watt)	1 x 18 W
• Power load	0,16 kW | 230 V | 50 Hz
• Size	W 1,000 x D 520 x H 170 mm
• Weight	21.1 kg
• GTIN	4015613119311

100100 RRP* 1,529.- €

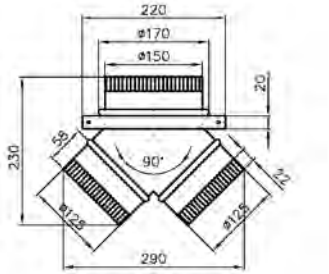


Component parts

Adapter for hoods 900 and 1000 mm

- Material: Metal, Galvanised
- Properties: Connection of two outputs (Ø 125 mm) on an output (Ø 150 mm)
- Size: W 300 x D 150 x H 250 mm
- Weight: 1.4 kg
- GTIN: 4015613119342

100103 RRP* 155.- €



Wall-mounted hood 700, W1000



- Material: CNS 18/10
- Material filter: CNS 18/10
- Flame protection filter: Type A
- Lighting: yes
- Properties: Blare-free light installed with grease protection cover
  Filter carrier with additional grease collection channel
- Power load: 230 V | 50-60 Hz
- Available on request: Ceiling hood
  Wall hood series 1100
  Other sizes

	Number of filters	Lamps (number + watt)	Power	Size	Weight	Code-No.	RRP*	GTIN
Wall-mounted hood 700, W1000	2	1 x 18 W	0,018 kW	W 1,000 x D 700 x H 450 mm	23 kg	258100	1,039.- €	4015613600987
Wall-mounted hood 700, W1200	2	1 x 18 W	0,018 kW	W 1,200 x D 700 x H 450 mm	27 kg	258120	1,109.- €	4015613600994
Wall-mounted hood 700, W1400	2	1 x 36 W	0,036 kW	W 1,400 x D 700 x H 450 mm	31 kg	258140	1,189.- €	4015613601007
Wall-mounted hood 700, W1600	3	1 x 36 W	0,036 kW	W 1,600 x D 700 x H 450 mm	33 kg	258160	1,269.- €	4015613601014
Wall-mounted hood 700, W1800	3	1 x 36 W	0,036 kW	W 1,800 x D 700 x H 450 mm	36 kg	258180	1,409.- €	4015613601021
Wall-mounted hood 700, W2000	4	1 x 58 W	0,058 kW	W 2,000 x D 700 x H 450 mm	40 kg	258200	1,569.- €	4015613601038
Wall-mounted hood 900, W1000	2	1 x 18 W	0,018 kW	W 1,000 x D 900 x H 450 mm	28 kg	265100	1,079.- €	4015613601120
Wall-mounted hood 900, W1200	2	1 x 18 W	0,018 kW	W 1,200 x D 900 x H 450 mm	30 kg	265120	1,159.- €	4015613601137
Wall-mounted hood 900, W1400	2	1 x 36 W	0,036 kW	W 1,400 x D 900 x H 450 mm	32 kg	265140	1,225.- €	4015613601144
Wall-mounted hood 900, W1600	3	1 x 36 W	0,036 kW	W 1,600 x D 900 x H 450 mm	35 kg	265160	1,298.- €	4015613601151
Wall-mounted hood 900, W1700	3	1 x 36 W	0,036 kW	W 1,700 x D 900 x H 450 mm	35 kg	265170	1,389.- €	4015613692593
Wall-mounted hood 900, W1800	3	1 x 36 W	0,036 kW	W 1,800 x D 900 x H 450 mm	38 kg	265180	1,469.- €	4015613601168
Wall-mounted hood 900, W2000	4	1 x 58 W	0,058 kW	W 2,000 x D 900 x H 450 mm	41 kg	265200	1,519.- €	4015613601175
Wall-mounted hood 900, W2200	4	1 x 58 W	0,058 kW	W 2,200 x D 900 x H 450 mm	45 kg	265220	1,709.- €	4015613601182

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Wall-mounted hood 700 w. motor, W1000



- Material: CNS 18/10
- Material filter: CNS 18/10
- Flame protection filter: Type A
- Cut-out for the motor: 232 x 208 mm
- Motor output: 184 W
- Number of fan motors/exhaust air outputs: 1
- Fan regulation: Via an external controller
- Lighting: yes
- Properties: Blare-free light installed with grease protection cover; Filter carrier with additional grease collection channel
- Power load: 230 V | 50-60 Hz
- Important information: Can only be commissioned with an additional controller
- Available on request: Ceiling hood; Other sizes; Wall hood series 1100

	Number of filters	Lamps (number + watt)	Power	Size	Weight	Code-No.	RRP*	GTIN
Wall-mounted hood 700 w. motor, W1000	2	1 x 18 W	0,202 kW	W 1,000 x D 700 x H 450 mm	25 kg	257100	1,569.- €	4015613607115
Wall-mounted hood 700 w. motor, W1200	2	1 x 18 W	0,202 kW	W 1,200 x D 700 x H 450 mm	35 kg	257120	1,629.- €	4015613673509
Wall-mounted hood 700 w. motor, W1300	2	1 x 18 W	0,202 kW	W 1,300 x D 700 x H 450 mm	35 kg	257130	1,669.- €	4015613600918
Wall-mounted hood 700 w.motor, W1400	2	1 x 18 W	0,202 kW	W 1,400 x D 700 x H 450 mm	37 kg	257140	1,698.- €	4015613600925
Wall-mounted hood 700 w.motor, W1500	2	1 x 18 W	0,202 kW	W 1,500 x D 700 x H 450 mm	39 kg	257150	1,739.- €	4015613600932
Wall-mounted hood 700 w.motor, W1600	3	1 x 18 W	0,202 kW	W 1,600 x D 700 x H 450 mm	41 kg	257160	1,789.- €	4015613600949
Wall-mounted hood 700 w.motor, W1700	3	1 x 18 W	0,202 kW	W 1,700 x D 700 x H 450 mm	42 kg	257170	1,859.- €	4015613600956
Wall-mounted hood 700 w. motor, W1800	3	1 x 18 W	0,202 kW	W 1,800 x D 700 x H 450 mm	43 kg	257180	1,919.- €	4015613600963
Wall-mounted hood 700 w.motor, W2000	4	1 x 36 W	0,22 kW	W 2,000 x D 700 x H 450 mm	47 kg	257200	2,049.- €	4015613600970
Wall-mounted hood 900 w.motor, W1300	2	1 x 18 W	0,202 kW	W 1,300 x D 900 x H 450 mm	37 kg	264130	1,709.- €	4015613601045
Wall-mounted hood 900 w.motor, W1400	2	1 x 18 W	0,202 kW	W 1,400 x D 900 x H 450 mm	39 kg	264140	1,759.- €	4015613601052
Wall-mounted hood 900 w.motor, W1500	2	1 x 18 W	0,202 kW	W 1,500 x D 900 x H 450 mm	41 kg	264150	1,798.- €	4015613601069
Wall-mounted hood 900 w.motor, W1600	3	1 x 18 W	0,202 kW	W 1,600 x D 900 x H 450 mm	42 kg	264160	1,829.- €	4015613601076
Wall-mounted hood 900 w.motor, W1700	3	1 x 18 W	0,202 kW	W 1,700 x D 900 x H 450 mm	44 kg	264170	1,898.- €	4015613601083
Wall-mounted hood 900 w.motor, W1800	3	1 x 18 W	0,202 kW	W 1,800 x D 900 x H 450 mm	45 kg	264180	1,998.- €	4015613601090
Wall-mounted hood 900 w.motor, W2000	4	1 x 36 W	0,22 kW	W 2,000 x D 900 x H 450 mm	49 kg	264200	2,189.- €	4015613601106
Wall-mounted hood 900 w.motor, W2200	4	1 x 36 W	0,22 kW	W 2,200 x D 900 x H 450 mm	52 kg	264220	2,329.- €	4015613601113

Component parts

Control, steplessly variable

- Material: Plastic
- Designed for: Extractor hoods with 1 phase
- Size: W 130 x D 90 x H 75 mm
- Weight: 0.2 kg
- GTIN: 4015613603056



220110 RRP* 179.- €

Patio heaters



Heater W2000 E

825215 | RRP* 229.- € | GTIN 4015613651415



The ideal source of heat for inside and outside. The heating tubes of this powerful heater immediately generate a pleasant warmth.

• Material	Aluminium
• Heat source	Infrared heated tube(s)
• Heated tubes	1 x 2 kW
• Heating radius	2 m
• Cable	Output behind on spot Length 1.7 metres
• Including	1 remote control 1 wall holder for flexible assembly: can be turned by up to 90°, can be tilted by 90°
• Power load	2 kW | 230 V | 50/60 Hz
• Size	W 615 x D 60 x H 100 mm
• Weight	1.6 kg

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* 31.- €

Heater W3000 E

825214 | RRP* 339.- € | GTIN 4015613639086



• Material	Aluminium
• Heat source	Infrared heated tube(s)
• Heated tubes	2 x 1.5 kW
• Number of heating levels	2
• Cable	Output behind on spot Length 1.8 metres
• Including	1 remote control 1 wall holder for easy assembly: can be tilted by 90°
• Power load	3 kW | 230 V | 50/60 Hz
• Size	W 1,050 x D 200 x H 100 mm
• Weight	2.2 kg

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* 31.- €

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* 31.- €

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* 23.- €

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

Heater ST2000 E

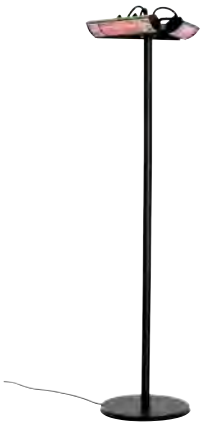
825207 | RRP* 98.- € | GTIN 4015613500249



Heat source	Quartz radiant heater
Heated tubes	1 x 2 kW
Number of heating levels	3
Cable	Output at top on spot Length approx. 7 metres
Height adjustable	1800 mm to 2100 mm
Power load	2 kW | 230 V | 50 Hz
Size	W 550 x D 500 x H 2,100 mm
Weight	8.8 kg

Heater ST3000 3-E360

825223 | RRP* 498.- € | GTIN 4015613694795



Material	Aluminium Steel
Heat source	Infrared heated tube(s)
Heated tubes	3 x 1 kW
Heating radius	12 m
Number of heating levels	1
Cable	Output on base Length 1.85 m
Including	1 remote control
Power load	3 kW | 230 V | 50/60 Hz
Size	W 610 x D 610 x H 2,100 mm
Weight	19.6 kg

Infrared heating tubes 1000W

- Heating output: 1000 W
- Size: W 12 x D 12 x H 345 mm
- Weight: 0.05 kg
- GTIN: 4015613717142

825226 | RRP* 31.- €

Heater ST13500 G

825131 | RRP* 319.- € | GTIN 4015613457970



Material	Stainless steel
Heat source	Gas flame
Gas type	Liquid gas
Ignition type	Piezo ignition
Ignition guard	Yes
Diameter aluminium reflectors	780 mm
Properties	Mobile
Not included in delivery	Connection set
Power	13,5 kW
Size	W 780 x D 780 x H 2,220 mm
Weight	18 kg

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.- €

Multi-table 1830-W

601179 | RRP* 125.- € | GTIN 4015613649535



• Material	Plastic HDPE
• Material feet	Steel, painted Powder coated Rubber
• Load-bearing capacity max.	150 kg
• Size	W 1,830 x D 760 x H 740 mm
• Weight	14.7 kg





Banquet fitted cover 1830-W

- Material: Polyester 90 %, Elastan 10 %
- Can be washed: Up to 40 °C
- Size: W 1,830 x D 760 x H 730 mm
- Weight: 0.08 kg
- GTIN: 4015613697734

601196 | RRP* 61.- €



Multi-bench 1820-W

601180 | RRP* 65.- € | GTIN 4015613649559



• Material	Plastic HDPE
• Material feet	Steel, painted Powder coated Rubber
• Load-bearing capacity max.	300 kg
• Size	W 1,820 x D 280 x H 435 mm
• Weight	7.6 kg





Component parts

Fitted cover set Multi 1830-W

- Set comprises: 1 table fitted cover, 2 bench fitted covers
- Material: Polyester 90 %, Elastan 10 %
- Designed for: Tables and benches, 4-leg, Table foot diameter max.: 25 mm, Table height max.: 730 mm, Table-top dimensions max.: 1830 x 760 mm, Bench foot dimensions, max.: 260 x 50 mm, Bench height, max.: 440 mm, Seat area dimensions, max.: 1840 x 295 mm
- Can be washed: Up to 40 °C
- Size: W 1,850 x D 290 x H 440 mm
- Weight: 1.4 kg
- GTIN: 4015613697741

601197 | RRP* 93.- €



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Party - Bistro Table, folding

601177 RRP* 135.- € GTIN 4015613505268



• 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





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* 41.- €

Protective cover for slip cover 700

- Material: Micropolyester 90 %, Elastan 10 %
- Can be washed: Up to 40 °C
- Size: W 700 x D 700 x H 50 mm
- Weight: 0.08 kg
- GTIN: 4015613673455



601169 RRP* 16.- €

Wall-mounted ashtray, black

- Material: Steel plate, Painted
- Content: 1 litre(s)
- Design: Wall-mounting
- Lockable: Yes
- Properties: 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* 23.50 €

Wall-mounted ashtray, silver

- Material: Stainless steel
- Content: 6,5 litre(s)
- Design: Wall-mounting
- Properties: 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)
- Lockable: Yes
- Properties: 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* 198.- €

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* 159.- €

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
- Delivery state: Permanently mounted
- Size: W 660 x D 565 x H 1,210 mm
- Weight: 7.4 kg
- GTIN: 4015613610559



181137 RRP* 169.- €



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.

Sealing machine 23180

300800 RRP* 1,198.- € GTIN 4015613767796



Whether „to go“, for out-of-home business for for catering: When sealed, hot and cold meals are best prepared for transport and protected against germs. No spillage, no mixing of individual foodstuffs – this ensures more hygiene, cleanliness and freshness for transport and storage.

Max. sealing temperature	150 °C
Heat-up time	7 - 8 minutes
Max. tray size	W 180 x D 225 x H 50 mm
Max. film width	185 mm
Length cable	1,5 m
Power load	0,7 kW | 230 V | 50 Hz
Size	W 240 x D 570 x H 275 mm
Weight	12 kg

Component parts

Sealing frame 23180-1

- Material: Aluminium
- Designed for: Menu trays 23180-1
- Size: W 233 x D 220 x H 15 mm
- Weight: 0.46 kg
- GTIN: 4015613767802



300801 RRP* 145.- €

Sealing frame 23180-2

- Material: Aluminium
- Designed for: Menu trays 23180-2
- Size: W 233 x D 220 x H 15 mm
- Weight: 0.5 kg
- GTIN: 4015613767819



300802 RRP* 155.- €

Sealing frame 23180-3

- Material: Aluminium
- Designed for: Menu trays 23180-3
- Size: W 233 x D 220 x H 15 mm
- Weight: 0.54 kg
- GTIN: 4015613767826



300803 RRP* 165.- €

Menu tray 23180-1

- Order quantity unit: 50 units
- Material: Polypropylene
- Max. filling quantity: 1400 ml
- Designed for: Hot and cold food
- Suitable for use in microwaves: Yes
- Size: W 180 x D 225 x H 50 mm
- Weight: 1 kg
- GTIN: 4015613767840



300804 RRP* 15.50 €

Menu tray 23180-2

- Order quantity unit: 50 units
- Material: Polypropylene
- Max. filling quantity: 1070 ml (490 ml, 580 ml)
- Designed for: Hot and cold food
- Suitable for use in microwaves: Yes
- Size: W 180 x D 225 x H 40 mm
- Weight: 1.1 kg
- GTIN: 4015613767833



300805 RRP* 15.50 €

Menu tray 23180-3

- Order quantity unit: 50 units
- Material: Polypropylene
- Max. filling quantity: 980 ml (210 ml, 300 ml, 470 ml)
- Designed for: Hot and cold food
- Suitable for use in microwaves: Yes
- Size: W 180 x D 225 x H 40 mm
- Weight: 1 kg
- GTIN: 4015613767857



300806 RRP* 15.50 €

Sealing film 23180

- Set comprises: 2 rolls
- Material: Plastic (PET), Plastic (LDPE)
- Designed for: Hot and cold food
- Width roll: 18,5 cm
- Length roll: 250 m
- Film thickness: 0,1 cm
- Size: W 161 x D 161 x H 186 mm
- Weight: 2.8 kg
- GTIN: 4015613767864



300807 RRP* 109.- €



Thermo transport container 20L, SS



- Content: 20 litre(s)
- Temperature loss / hour approx.: 6 °C
- Double-walled: Yes
- Pressure relief valve: Yes
- Properties: Lid can be completely detached; Lid with 4 clamping clips and silicone seal



	Drain cock	Size	Weight	Code-No.	RRP*	GTIN
20L, SS	No	W 343 x D 343 x H 345 mm	6.6 kg	100080	285.- €	4015613544281
20L Plus	Yes	W 343 x D 395 x H 345 mm	7.1 kg	100085	339.- €	4015613615011

Thermo transport container GN110-1

300134 | RRP* 259.- € | GTIN 4015613777603



- Material: PE plastic
- Content: 25 litre(s)
- Designed for: Cold or hot food
- Heat resistant: -40 °C to 90 °C
- Gastronorm: 1/1 GN
- Depth GN container max.: 150 mm
- Double-walled: Yes
- Double-layered lid: No
- Temperature loss / hour approx.: 5 °C
- Pressure relief valve: Yes
- Stackable: Yes
- Size: W 630 x D 430 x H 320 mm
- Weight: 10.6 kg

Thermo transport container GN110-12

300133 | RRP* 359.- € | GTIN 4015613769509



- 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
- Double-walled: Yes
- Door double-walled: No
- Temperature loss / hour approx.: 5 °C
- Pressure relief valve: Yes
- Door hinge side: Left
- Stackable: Yes
- Size: W 650 x D 450 x H 635 mm
- Weight: 16.3 kg

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 540 x H 194 mm
- Weight: 6.2 kg
- GTIN: 4015613769516

300135 | RRP* 179.- €







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

Serving trolley TS "Adjutant"

A300049 | RRP* 145.- € | GTIN 4015613433578



• 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

Clearing container set "Adjutant"

- Waste bin: Contents: approx. 30 litres
- Cutlery holders: Contents: approx. 9 litres
- Size: W 335 x D 237 x H 560 mm
- Weight: 2.7 kg
- GTIN: 4015613454986

A300047 | RRP* 49.- €



Serving trolley TS200



• Material	Chrome-nickel steel
• Swivel casters	4 swivel casters, 2 with brake
• Wheel buffer	4 units, plastic
• Delivery state	Building kit (simple assembly)

TS301



TS501



	Number of shelves	Total load-bearing capacity, max.	Size	Weight	Code-No.	RRP*	GTIN
TS200	2	100 kg	W 920 x D 600 x H 945 mm	10 kg	A300062	142.- €	4015613433509
TS301	3	90 kg	W 920 x D 600 x H 945 mm	13.4 kg	A300073	165.- €	4015613671611
TS501	5	100 kg	W 920 x D 600 x H 1,540 mm	18 kg	300065	269.- €	4015613534633

Serving trolley TS200-M1

A300056 | RRP* 198.- € | GTIN 4015613455730



• Number of shelves	2
• Size clearing basin inside	W 760 x D 440 x H 100 mm
• Total load-bearing capacity, max.	100 kg
• Swivel casters	4 swivel casters, 2 with brake
• Wheel buffer	4 units, plastic
• Delivery state	Building kit (simple assembly)
• Size	W 920 x D 600 x H 945 mm
• Weight	14.1 kg

Cutlery trolley TBST200

A300111 | RRP* 159.- € | GTIN 4015613770994



• Model	1 shelf 2 cutlery trays
• Shelf design	Stainless steel | W 590 x D 310 mm
• Design of cutlery trays	Plastic | 4 troughs | Can be removed W 511 x D 286 x H 110 mm
• Total load-bearing capacity, max.	60 kg
• Swivel casters	4 swivel casters, 2 with brake
• Wheel buffer	4 units, plastic
• Delivery state	Building kit (simple assembly)
• Size	W 594 x D 305 x H 1,205 mm
• Weight	10.6 kg

Crate trolley AK300

300064 RRP* 165.- € GTIN 4015613673516





- Designed for: Euronorm boxes E1, E2, E3 (butchers / bakery)
- Number of drawers: 3
- Format drawers: 600 x 400 mm
- Distance between trays: Top 118 mm (E1); Middle 380 mm (E1, E2, E3); Bottom 250 mm (E1, E2)
- Total load-bearing capacity, max.: 100 kg
- Load-bearing capacity per drawer max.: 40 kg
- Swivel casters: 4 swivel casters, 2 with brake
- Wheel buffer: 4 units, plastic
- Properties: Frame in square tubing 25.8 x 25.8 mm
- Delivery state: Building kit (simple assembly)
- Size: W 720 x D 500 x H 965 mm
- Weight: 9.4 kg

Gastronorm trolley AGN700-1/1



- Material: Stainless steel
- 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 in square tubing
- Not included in delivery: GN containers; Sheets; Grilles
- Delivery state: Building kit (simple assembly)

AGN700-2/1



AGN1500-1/1



▶ Space-saving storage option of several Gastronorm trolley

AGN1800-1/1



AGN1800-2/1



	Number of drawers	Designed for	Total load-bearing capacity, max.	Worktop surface	Size	Weight	Code-No.	RRP*	GTIN
AGN700-1/1	7	1/1 GN	60 kg	yes	W 450 mm D 620 mm H 1,010 mm	13 kg	300098	185.- €	4015613686431
AGN700-2/1	7	2/1 GN	90 kg	yes	W 655 mm D 740 mm H 1,010 mm	15.8 kg	300093	239.- €	4015613659244
AGN1500-1/1	15	1/1 GN	150 kg	No	W 440 mm D 615 mm H 1,710 mm	20.6 kg	300107	279.- €	4015613734972
AGN1800-1/1	18	1/1 GN	80 kg	No	W 450 mm D 613 mm H 1,895 mm	20.2 kg	300181	289.- €	4015613671628
AGN1800-2/1	18	2/1 GN	80 kg	yes	W 765 mm D 785 mm H 1,750 mm	30.2 kg	300185	398.- €	4015613769813

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

Euronorm trolley AEN700-6040



• 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 in square tubing 25 x 25 mm
• Not included in delivery	Containers Sheets Grilles
• Delivery state	Building kit (simple assembly)



18EN60400



	Number of drawers	Total load-bearing capacity, max.	Worktop surface	Size	Weight	Code-No.	RRP*	GTIN
AEN700-6040	7	60 kg	yes	W 535 mm D 685 mm H 1,010 mm	14 kg	300089	209.- €	4015613686448
18EN60400	18	80 kg	No	W 535 mm D 685 mm H 1,185 mm	22 kg	300182	315.- €	4015613714493

Component parts

Cover hood AGN700-1/1

- Material: Plastic (PVC)
- Designed for: Gastronorm trolley AGN700-1/1
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant: yes, Up to 500 hours of solar radiation
- Size: W 465 x D 635 x H 860 mm
- Weight: 0.46 kg
- GTIN: 4015613759227



300123 RRP* 19.- €

Cover hood AGN1800-1/1

- Material: Plastic (PVC)
- Designed for: Gastronorm trolley AGN1800-1/1
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant: yes, Up to 500 hours of solar radiation
- Size: W 630 x D 465 x H 1,745 mm
- Weight: 0.81 kg
- GTIN: 4015613746913



300183 RRP* 29.- €

Cover hood AEN700-6040

- Material: Plastic (PVC)
- Designed for: Euronorm trolley AEN700-6040
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant: yes, Up to 500 hours of solar radiation
- Size: W 550 x D 700 x H 860 mm
- Weight: 0.51 kg
- GTIN: 4015613759210



300122 RRP* 21.- €

Cover hood 18EN60400

- Material: Plastic (PVC)
- Designed for: Euronorm trolley 18EN60400
- Model: With 4 zips
- Weather-resistant: -15 °C to 50 °C
- UV-resistant: yes, Up to 500 hours of solar radiation
- Size: W 700 x D 550 x H 1,745 mm
- Weight: 0.93 kg
- GTIN: 4015613747712



300184 RRP* 31.- €

Tray trolley TT1600



Versatile transport trolley with 16 drawers – Be it to transport loaded GN containers 1/1 GN or to clear trays in canteen norm format.

- Designed for: 1/1 GN containers (not GN trays); Canteen norm trays (443 x 343 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)

TT2000



	Number of drawers	Format drawers	Total load-bearing capacity, max.	Size utility space	Height railing	Size	Weight	Code-No.	RRP*	GTIN
TT1600	16	500 x 360 mm	48 kg	W 775 mm D 530 mm	150 mm	W 925 mm D 620 mm H 1,700 mm	38 kg	300083	629.- €	4015613587615
TT2000	20	464 x 565 mm	80 kg	W 950 mm D 535 mm	160 mm	W 1,155 mm D 680 mm H 1,840 mm	39.6 kg	300187	549.- €	4015613769820

Tray trolley AT1000-GN

300149 RRP* 1,198.- € GTIN 4015613709185



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
- Total load-bearing capacity, max.: 60 kg
- Load-bearing capacity per drawer max.: 10 kg
- 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: 21.6 kg

Component parts

Tray GN110-S

- Material: Plastic (polypropylene)
- Colour: Black
- Worktop surface: Structured
- Norm format: 1/1 GN
- Stackable: Yes
- Dishwasher safe: Yes
- Size: W 530 x D 325 x H 20 mm
- Weight: 0.59 kg
- GTIN: 4015613695303



701053 RRP* 12.- €

Tray KN45350-HG

- Material: Plastic (polypropylene)
- Colour: Light grey
- Worktop surface: Structured
- Norm format: Canteen norm
- Stackable: Yes
- Dishwasher safe: Yes
- Size: W 450 x D 355 x H 20 mm
- Weight: 0.39 kg
- GTIN: 4015613695310



701054 RRP* 11.- €

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Dishwasher basket trolley ASP700

300147 RRP* 198.- € GTIN 4015613709178



With 7 trays, the dishwasher basket trolley, which can be loaded from both sides, offers space-saving storage and clearing space. The basket guard prevents the dishwasher baskets from sliding, tipping or falling out.

• Number of drawers	7
• Designed for	Dishwasher baskets 500 x 500 mm
• Format drawers	505 x 545 mm
• Distance between trays	200 mm
• Can be loaded from both sides	Yes
• Total load-bearing capacity, max.	100 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

Beverage crate trolley TGK400

300084 RRP* 698.- € GTIN 4015613587608



• Designed for	Max. 8 standardised bottle crates (400 x 300 mm)
• Number of grille shelves	4
• Size grid shelves	W 1000 x D 360 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

Platform trolley TP100

300142 RRP* 229.- € GTIN 4015613523705



• 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

Store-Shelf 4150



- Material: Steel, Chrome-plated
- Number of shelves: 4
- Height-adjustable shelves: Yes
- Delivery state: Building kit (simple assembly)
- Set comprises: 4 shelves, 4 corner posts (plug system)
- Assembly type: Connecting system

	Total load-bearing capacity, max.	Load-bearing capacity per shelf, max.	Size	Weight	Code-No.	RRP*	GTIN
4150	150 kg	37,5 kg	W 750 x D 350 x H 1,520 mm	10.3 kg	601151	98.- €	4015613391274
4200	200 kg	50 kg	W 910 x D 460 x H 1,845 mm	14.3 kg	601182	149.- €	4015613391250
4500	500 kg	125 kg	W 1,210 x D 610 x H 1,840 mm	25.6 kg	601192	255.- €	4015613667294

Wine rack 5200

601161 | RRP* 129.- € | GTIN 4015613391816



- Material: Steel, Chrome-plated
- Number of shelves: 5
- Capacity cylinder max.: Total: 100 - 130 bottles, Per shelf: 9 bottles
- Total load-bearing capacity, max.: 200 kg
- Load-bearing capacity per shelf, max.: 50 kg
- Height-adjustable shelves: Yes
- Delivery state: Building kit (simple assembly)
- Set comprises: 5 bottle grille shelves, 4 corner posts (plug system)
- Assembly type: Connecting system
- Size: W 900 x D 350 x H 1,390 mm
- Weight: 12.5 kg

Shelf system Kit 4, B1070

603175 | RRP* 359.- € | GTIN 4015613699219



The shelf cannot just be used in all restaurant areas, it is also highly versatile: instead of shelves, GN containers can also be used instead.

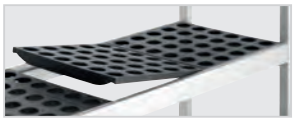
- Material: Aluminium, Plastic
- Number of shelves: 4
- Height-adjustable shelves: Yes
- Total load-bearing capacity, max.: 150 kg
- Load-bearing capacity per shelf, max.: 50 kg
- GN-capable: Yes
- Gastronorm: 1/3 GN, 1/2 GN, 2/3 GN, 1/1 GN
- Properties: Practical second use by using GN containers instead of shelves, Shelves dishwasher-suitable
- Set comprises: 2 shelf stands, 8 insert shelves
- Delivery state: Building kit (simple assembly)
- Assembly type: Connecting system
- Including: Installation materials
- Size: W 1,140 x D 360 x H 1,790 mm
- Weight: 14.4 kg

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Shelving system Kit 1, B960



• Material	Aluminium
	Copolymer
• Number of shelves	4
• Width shelves	902 mm
• Height-adjustable shelves	Yes
• Total load-bearing capacity, max.	600 kg
• Load-bearing capacity per shelf, max.	165 kg
• GN-capable	Yes
• Application area	Humid rooms
	Canteens
	Refrigerated rooms
	Refrigeration cell
	Sterile goods stores
	Freezer cell
• Properties	Practical second use by using GN containers instead of shelves
• Delivery state	Building kit (simple assembly)
• Assembly type	Connecting system
• Including	Installation materials





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* 539.- €

Shelving system Kit 2, B1080

- Size Shelves: W 1022 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* 649.- €

Shelving system Kit 3, B1500

- Size Shelves: W 1442 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* 679.- €

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* 107.- €

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.- €





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

130206 | RRP* 105.- € | GTIN 4015613485492



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.	17000 r. / min.
• Rpm whisk max.	17000 r. / min.
• Speed control	5 levels
• Length cable	1,2 m
• Including	Wall holder
• Power load	0,7 kW | 230 V | 50 Hz
• Size	W 330 x D 245 x H 260 mm
• Weight	2.1 kg

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	CNS 18/10
• Length mixing rod	235 mm
• Rpm mixer max.	15000 r. / min.
• Processing max.	Approx 20 litres
• Length cable	1,8 m
• Power load	0,25 kW | 230 V | 50-60 Hz
• Weight	1.4 kg



	Speed control	Size	Code-No.	RRP*	GTIN
MX 235	1 level	W 75 mm D 75 mm H 520 mm	130115	429.- €	4015613610634
MX 235 Plus	Stepless	W 75 mm D 135 mm H 515 mm	130116	479.- €	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* 169.- €

Emulsifier MX 235 Plus EM235

- Material: CNS 18/10, Plastic
- Length emulsifier: 235 mm
- Size: W 75 x D 75 x H 265 mm
- Weight: 0.4 kg
- GTIN: 4015613640495



130118 | RRP* 189.- €

MX 235 Plus



Motor block STM3 350



Extremely flexible – set the mixing rod to your individual needs. The freely configurable combination possibilities of motor blocks of varying performance levels, mixing rods in various lengths, a whisk and a wall holder for mashing, mixing and chopping of warm and cold food leave nothing to be desired.

- Material: Plastic
- Speed control: 9 levels, Turbo
- Length cable: 2,1 m
- Power load: 230 V | 50 Hz

	Rpm max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
STM3 350	11000 r. / min.	0,35 kW	W 115 x D 180 x H 360 mm	2.9 kg	130130	439.- €	4015613670645
STM3 450	15000 r. / min.	0,45 kW	W 130 x D 190 x H 380 mm	3.3 kg	130131	529.- €	4015613670652
STM3 650	13000 r. / min.	0,65 kW	W 130 x D 190 x H 400 mm	3.9 kg	130132	679.- €	4015613670676

Mixing bar STM3 300



CNS 18/10

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: CNS 18/10
- Design knife: Ø 60 mm, 3 cutters

	Length mixing rod	Processing max.	Size	Weight	Code-No.	RRP*	GTIN
STM3 300	300 mm	Approx 30 litres	W 90 x D 90 x H 330 mm	1.3 kg	130133	179.- €	4015613670683
STM3 400	400 mm	Approx 80 litres	W 90 x D 90 x H 430 mm	1.5 kg	130134	198.- €	4015613670690
STM3 500	500 mm	Approx 150 litres	W 90 x D 90 x H 530 mm	1.8 kg	130135	229.- €	4015613670706
STM3 600	600 mm	Approx 250 litres	W 90 x D 90 x H 630 mm	2 kg	130136	249.- €	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* 259.- €

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* 269.- €

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Kitchen machines / Dough mixers



Planetary mixer 0.75kg/5L AS

101915 | RRP* 749.- € | GTIN 4015613779263



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	Cast aluminium
• Material mixing bowl(s)	Stainless steel
• Production quantity dough	0,75 kg / 5 litres
• Speed control	Stepless
• Safety switch	Yes
• Mixing bowl detachable	Yes
• Including	1 Flat stirrer, cast aluminium 1 Dough hook, stainless steel 1 whisk, stainless steel, cast aluminium 1 Protective grating, stainless steel
• Power load	0,25 kW | 230 V | 50/60 Hz
• Size	W 230 x D 260 x H 415 mm
• Weight	14.8 kg

Planetary mixer 1,2kg/7L AS

101923 | RRP* 919.- € | GTIN 4015613663531



• Material	Aluminium Painted
• Material mixing bowl(s)	Stainless steel
• Production quantity dough	1,2 kg / 7 litres
• Speed control	5 levels
• Safety switch	Yes
• Time setting	1 to 30 minutes
• Mixing bowl detachable	Yes
• Including	1 Whisk, stainless steel 1 Dough hook, stainless steel 1 Flat beater, stainless steel, aluminum alloy
• Power load	0,65 kW | 230 V | 50 Hz
• Size	W 440 x D 335 x H 510 mm
• Weight	20.6 kg

Planetary mixer 3kg/10L AS



- Material — Cast iron, Steel, Painted
- Material mixing bowl(s) — Stainless steel
- Speed control — 3 levels
- Safety switch — Yes
- Mixing bowl detachable — Yes
- Including — 1 flat beater, stainless steel; 1 Dough hook, stainless steel; 1 whisk, stainless steel, aluminium; 1 Protective grating, stainless steel





	Production quantity dough	Power load	Size	Weight	Code-No.	RRP*	GTIN
3kg/10L AS	3 kg / 10 litres	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	7.5 kg / 20 litres	1,1 kW 230 V 50/60 Hz	W 530 mm D 496 mm H 800 mm	79.4 kg	101933	1,649.- €	4015613735115
9kg/30L AS	9 kg / 30 litres	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 machine 12kg/16L



- Material — Coated, Scratch-resistant
- Speed control — 1 level
- Properties — Suitable for firm dough (e.g. pizza or bread dough)

	Production quantity dough	Power load	Size	Weight	Code-No.	RRP*	GTIN
12kg/16L	12 kg / 16 litres	0,75 kW 230 V 50 Hz	W 350 mm D 650 mm H 600 mm	58 kg	101954	1,939.- €	4015613473086
18kg/22L	18 kg / 22 litres	0,75 kW 230 V 50 Hz	W 390 mm D 670 mm H 600 mm	59 kg	101955	1,998.- €	4015613473093
25kg/32L	25 kg / 32 litres	1,5 kW 230 V 50 Hz	W 430 mm D 780 mm H 710 mm	93 kg	101956	2,298.- €	4015613473109
38kg/42L	38 kg / 42 litres	1,5 kW 230 V 50 Hz	W 480 mm D 800 mm H 710 mm	105 kg	101957	2,569.- €	4015613473116

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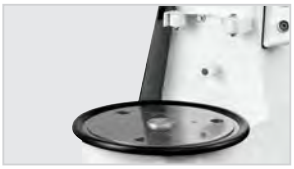
Dough kneading machine 12kg/16L AS



Excellent for firm dough, such as pizza or bread

• Material	Coated Scratch-resistant
• Speed control	1 level
• Mixing bowl detachable	Yes
• Properties	Suitable for firm dough (e.g. pizza or bread dough) With swivel head and detachable bowl Bowl recognition via sensor
• Including	1 Dough hook, stainless steel
• Power load	2300 V | 50 Hz





	Production quantity dough	Power load	Size	Weight	Code-No.	RRP*	GTIN
12kg/16L AS	12 kg / 16 litres	0,75 kW	W 350 x D 650 x H 620 mm	65 kg	101864	2,559.- €	4015613593821
18kg/22L AS	18 kg / 22 litres	0,75 kW	W 390 x D 670 x H 620 mm	66 kg	101865	2,598.- €	4015613593838
25kg/32L AS	25 kg / 32 litres	1,5 kW	W 450 x D 780 x H 735 mm	107.2 kg	101866	3,149.- €	4015613593845
38kg/42L AS	38 kg / 42 litres	1,5 kW	W 480 x D 800 x H 730 mm	115 kg	101867	3,398.- €	4015613593852

Dough kneading machine 25kg/32L Plus



Well thought-through - all types of dough can be prepared in this dough kneading machine. The second speed control ensures that the consistency of the finished dough is maintained.

• Material	Cast iron Coated
• Material mixing bowl(s)	Stainless steel
• Speed control	1 level + consistency protection
• Mixing bowl detachable	Yes
• Safety switch	Yes
• Properties	Suitable for firm dough (e.g. pizza or bread dough) With swivel head and detachable bowl Bowl recognition via sensor
• Including	1 Dough hook, stainless steel
• Power load	1,5 kW | 400 V | 50 Hz
• Equipment connection	3 NAC

	Production quantity dough	Size	Weight	Code-No.	RRP*	GTIN
25kg/32L Plus	25 kg / 32 litres	W 450 x D 780 x H 735 mm	107 kg	101868	3,349.- €	4015613696775
38kg/42L Plus	38 kg / 42 litres	W 480 x D 800 x H 730 mm	114.8 kg	101869	3,598.- €	4015613690582

Component parts

Wheel set, 4 pieces

- Swivel casters: 2 casters, 2 swivel casters with brakes
- Load-bearing capacity max., each: 80 kg
- Suitable for kneading machine with swivel head
- Size: W 60 x D 140 x H 160 mm
- Weight: 1.9 kg
- GTIN: 4015613657974

101863 RRP* 85.- €



KitchenAid



KitchenAid 5K45SSEWH, white, 4,28L



The reliable and powerful kitchen machine from KitchenAid not only impresses with its elegant appearance. 10 power levels and a wide selection of optional accessories make this classic a versatile kitchen helper.

• Material	Cast aluminium
• Material mixing bowl(s)	Stainless steel
• Content mixing bowl(s)	4,28 litre(s)
• Speed control	10 levels
	Manual
• Including	1 flat stirrer
	1 dough hook
	1 whisk
	1 mixing bowl
• Size	W 358 x D 221 x H 353 mm
• Weight	10.5 kg



▶ Tilting motor head



	Colour	Power load	Code-No.	RRP*	GTIN
KitchenAid 5K45SSEWH, white, 4,28L	White	0,275 kW | 230 V | 50/60 Hz	A150067	898.- €	4015613726489
KitchenAid 5K45SSEOB, black, 4,28L	Black	0,275 kW | 230 V | 50 Hz	A150063	898.- €	4015613720616

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

KitchenAid 5KSM45EWHMP,white,4,28L

A150046V | RRP* 1,279.- € | GTIN 4015613634951



• Material	Cast metal
	Nylon-coated
• Colour	White
• Material mixing bowl(s)	Stainless steel
• Content mixing bowl(s)	4,28 litre(s)
• Speed control	10 levels
• Including	1 flat stirrer
	1 mincer, plastic
	1 dough hook
	1 whisk
	1 splash protection
	2 mixing bowls
• Power load	0,25 kW | 230 V | 50/60 Hz
• Size	W 358 x D 221 x H 353 mm
• Weight	13.1 kg

Component parts

Flat beater for K45 5KSM45EWH

- Size: W 35 x D 140 x H 155 mm
- Weight: 0.27 kg
- GTIN: 4016098165398



A150020 | RRP* 42.- €

Flat beater f.K45 5KSM45EWH

- With silicone edge: Yes
- Size: W 150 x D 155 x H 35 mm
- Weight: 0.3 kg
- GTIN: 4015613560052



1500508 | RRP* 73.- €

Splash guard K45 5KPM5EWH

- With filling chute: Yes
- Can only be used in combination with: Bowl 4.28 litres, Bowl 4.83 litres
- Size: W 260 x D 65 x H 75 mm
- Weight: 0.12 kg
- GTIN: 4015613508153



A150044 | RRP* 69.- €

Bowl 3L, K45, Kitchen Aid

- Content: 3 litre(s)
- Size: W 220 x D 220 x H 140 mm
- Weight: 0.5 kg
- GTIN: 4015613272573



A150038 | RRP* 119.- €

Bowl 4,28L, K45, Kitchen Aid

- Content: 4,28 litre(s)
- Size: W 223 x D 245 x H 175 mm
- Weight: 0.67 kg
- GTIN: 4015613288031



A150042 | RRP* 159.- €

Dough hook for 5KSM45EWH, KA

- Size: W 120 x D 120 x H 190 mm
- Weight: 0.3 kg
- GTIN: 4016098164605



A150016 | RRP* 39.- €

Wire whisk for K45 5KSM45EWH

- Size: W 125 x D 125 x H 155 mm
- Weight: 0.2 kg
- GTIN: 4016098164070



A150014 | RRP* 62.- €



KitchenAid 5KPM5EWH white, 4,83L

A1500507 | RRP* 1,398.- € | GTIN 4015613330181



• Material	Cast metal
	Nylon-coated
• Colour	White
• Material mixing bowl(s)	Stainless steel
• Content mixing bowl(s)	4,83 litre(s)
• Speed control	10 levels
	Manual
• Design	With bowl lifter
• Including	1 flat stirrer
	1 dough hook
	1 whisk
	1 splash protection
	1 mixing bowl
• Power load	0,315 kW | 230 V | 50/60 Hz
• Size	W 264 x D 338 x H 411 mm
• Weight	13.4 kg

Component parts

Bowl 4,83L, K5, Kitchen Aid

- Content: 4,83 litre(s)
- Size: W 260 x D 235 x H 175 mm
- Weight: 1.1 kg
- GTIN: 4016098163868



A150013 | RRP* 159.- €

Splash guard K45 5KPM5EWH

- With filling chute: Yes
- Can only be used in combination with: Bowl 4.28 litres, Bowl 4.83 litres
- Size: W 260 x D 65 x H 75 mm
- Weight: 0.12 kg
- GTIN: 4015613508153



A150044 | RRP* 69.- €

Dough hook for 5KPM5EWH, KA

- Size: W 100 x D 100 x H 175 mm
- Weight: 0.22 kg
- GTIN: 4015613294094



A150018 | RRP* 72.- €

Flat beater for 5KPM5EWH

- Size: W 35 x D 140 x H 185 mm
- Weight: 0.2 kg
- GTIN: 4016098165497



A150021 | RRP* 69.- €

Wire whisk for 5KPM5EWH

- Size: W 120 x D 125 x H 185 mm
- Weight: 0.2 kg
- GTIN: 4016098164872



A150017 | RRP* 79.- €

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KitchenAid 5KSM7591X, silver, 6,9L

A150047 | RRP* 1,639.- € | GTIN 4015613582467



Material	Die-cast zinc
Colour	Silver
Material mixing bowl(s)	Stainless steel
Content mixing bowl(s)	6,9 litre(s)
Speed control	10 levels
Design	With bowl lifter
Including	1 flat stirrer
	1 dough hook
	1 whisk
	1 splash protection
	1 mixing bowl
Power load	0,5 kW | 230 V | 50/60 Hz
Size	W 287 x D 371 x H 417 mm
Weight	12.2 kg

KitchenAid 5KPM5XEWH white, 6,9L

A1500510 | RRP* 1,998.- € | GTIN 4015613593869



Material	Die-cast zinc
Colour	White
Material mixing bowl(s)	Stainless steel
Content mixing bowl(s)	6,9 litre(s)
Speed control	10 levels
Design	With bowl lifter
Safety switch	yes
Protective grid	Yes
Including	1 filling chute
	1 flat stirrer
	1 dough hook
	1 whisk
	1 mixing bowl
Power load	0,325 kW | 230 V | 50-60 Hz
Size	W 287 x D 371 x H 417 mm
Weight	12.2 kg

Component parts

Stainless steel bowl KA, 6,9L

- Content: 6,9 litre(s)
- Size: W 285 x D 250 x H 215 mm
- Weight: 3.8 kg
- GTIN: 4015613584478



A150048 | RRP* 155.- €

Splash guard Heavy Duty 5KSM7591X

- With filling chute: Yes
- Can only be used in combination with: Bowl 6.9 litres
- Size: W 250 x D 70 x H 180 mm
- Weight: 0.1 kg
- GTIN: 4015613586724



A150043 | RRP* 59.- €

Dough hook for KA A150047

- Size: W 100 x D 80 x H 172 mm
- Weight: 0.4 kg
- GTIN: 4015613586717



A150034 | RRP* 149.- €

Flat beater KA f. A150047

- Size: W 160 x D 36 x H 180 mm
- Weight: 0.5 kg
- GTIN: 4015613586700



A150033 | RRP* 149.- €

Flat beater KA f. A150047

- With silicone edge: Yes
- Size: W 170 x D 180 x H 35 mm
- Weight: 0.21 kg
- GTIN: 4015613586731



A1500471 | RRP* 89.- €

Wire whisk SS for KA A150047

- Size: W 160 x D 95 x H 180 mm
- Weight: 0.26 kg
- GTIN: 4015613586694



A150039 | RRP* 89.- €

Component parts

Vegetable cutter, 3 drums, KA

- Set comprises:
  1 Bircher drum (corrugated drum),
  1 vegetable cutter, 1 drumming disk
- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- 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
- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- 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

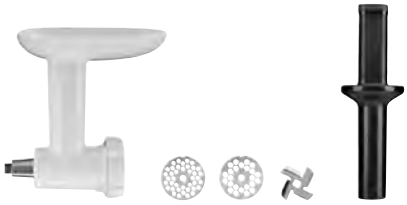
- Material: Stainless steel, Plastic
- Set comprises:
  1 attached tray, 1 stainless steel knife, 4-wing,
  1 cookie attachment, 1 stamper, 1 sausage filling horn,
  4 perforated disks (3 mm, 4.5 mm, 6 mm, 8 mm)
- Matches the KitchenAid: 5KSM7591X, 5K45SSEOB, 5K45SSEWH, 5KPM5EWH, 5KSM7990XEWH, 5KSM45EWHMP
- Size: W 152 x D 230 x H 240 mm
- Weight: 1.9 kg
- GTIN: 4015613805283



A150068 RRP* 319.- €

Meat grinder for KitchenAid

- Material: Plastic
- Set comprises:
  1 mincer, 1 disk, fine, 1 disk, coarse, 1 stamper
- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- Size: W 210 x D 100 x H 200 mm
- Weight: 0.9 kg
- GTIN: 4016098101372



A150000 RRP* 172.- €

Sausage stuffer for Kitchen Aid

- Material: Plastic
- Set comprises:
  1 taper Ø 95 mm, 1 taper Ø 159 mm
- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- Can only be used in combination with: Mincer, plastic
- Size: W 225 x D 80 x H 80 mm
- Weight: 0.9 kg
- GTIN: 4016098101396



A150002 RRP* 48.- €

Sausage filling tube for KitchenAid

- Material: Stainless steel
- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- 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* 56.- €

Meet grinder attachment, KitchenAid

- Material: Plastic
- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- Can only be used in combination with: Mincer, plastic and liquidising and mashing device
- Size: W 305 x D 75 x H 170 mm
- Weight: 0.45 kg
- GTIN: 4016098165336



A150019 RRP* 72.- €

Straining and mashing device for KA

- Material: Plastic
- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- Properties: Also ideal as a berry press
- Can only be used in combination with: Mincer, plastic
- Size: W 260 x D 95 x H 160 mm
- Weight: 0.7 kg
- GTIN: 4016098101433



A150006 RRP* 175.- €

Cookie press attachment

- Material: Stainless steel
- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- 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* 53.- €

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Component parts

Citrus Press for Kitchen Aid

- Material: Plastic
- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- Properties:
  The integrated sieve collects the pulp and pips
- Size: W 125 x D 110 x H 160 mm
- Weight: 0.45 kg
- GTIN: 4016098101402



A150003 RRP* 89.- €

Grain mill,steel grinding device,KA

- Suitable for: Grains and cereals
- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- Properties:
  Completely made of metal, therefore extremely stable, Grinds and crushes gently to preserve nutrients
- Size: W 210 x D 115 x H 190 mm
- Weight: 2.2 kg
- GTIN: 4016098101419



A150004 RRP* 389.- €

Grain mill, KA

- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- Size: W 332 x D 233 x H 125 mm
- Weight: 1 kg
- GTIN: 4015613263397



A150037 RRP* 195.- €

Grain flaker, KA

- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- 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
- Matches the KitchenAid: 5KPM5EWH, Heavy Duty 5KSM7591X, K45 Universal 5KSM45EWH MP, Professional 1.3 HP 5KSM7990XEWH
- Size: W 245 x D 97 x H 55 mm
- Weight: 3.4 kg
- GTIN: 4015613681412



A150062 RRP* 329.- €

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
- Size: W 140 x D 220 x H 225 mm
- Weight: 1.2 kg
- GTIN: 4015613720609



A150064 RRP* 259.- €



Vegetable cutters



Vegetable cutter GMS550

120325 | RRP* 1,049.- € | GTIN 4015613528274



• Material	Cast aluminium
• Filling shaft	1 x W 160 x T 74 mm
	1 x Ø 58 mm
• Including	1 grater disc Z3a, 3 mm
	1 grater disc Z5a, 5 mm
	1 grater disc Z7a, 7 mm
	1 cutting disk E2a, 2 mm
	1 cutting disk E4a, 4 mm
	1 stamper
• Power load	0,55 kW | 230 V | 50 Hz
• Size	W 240 x D 630 x H 500 mm
• Weight	29.2 kg

Vegetable cutter GMS580

120328 | RRP* 1,959.- € | GTIN 4015613711355



Robust design and reliable application – thanks to the supplied eject disc, cut food is removed from the vegetable cutter without residues.

• Material	Cast aluminium
	Stainless steel
	Plastic
• Filling shaft	1 x W 83 x T 160 mm
• Properties	Stainless steel lid is dishwasher safe
	Simple assembly / disassembly of attached parts
	Magnetic switch
• Including	1 eject disc
	1 slicing disc E2-580: Designed for slices, 2 mm slicing thickness
	1 stamper
• Power load	0,58 kW | 230 V | 50 Hz
• Size	W 280 x D 490 x H 530 mm
• Weight	18.3 kg





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Component parts

Cutting disc E1a
- Material: Aluminium
- Designed for: Disks
- Cutting thickness: 1 mm
- Size: W 204 x D 204 x H 35 mm
- Weight: 0.72 kg
- GTIN: 4015613721125



120316 RRP* 66.- €

Cutting disc E2a
- Material: Stainless steel, Plastic
- Designed for: Disks
- Cutting thickness: 2 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.34 kg
- GTIN: 4015613658117



120307 RRP* 55.- €

Cutting disc E4a
- Material: Stainless steel, Plastic
- Designed for: Disks
- Cutting thickness: 4 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.32 kg
- GTIN: 4015613658124



120308 RRP* 55.- €

Cutting disc E8a
- Material: Stainless steel, Plastic
- Designed for: Disks
- Cutting thickness: 8 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.65 kg
- GTIN: 4015613658131



120309 RRP* 66.- €

Cutting disc E10a
- Material: Aluminium, Stainless steel
- Designed for: Disks
- Cutting thickness: 10 mm
- Size: W 204 x D 204 x H 13 mm
- Weight: 0.62 kg
- GTIN: 4015613658148



120310 RRP* 66.- €

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.- €

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



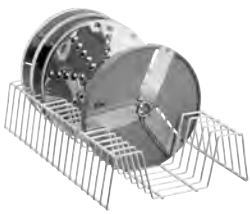
120315 RRP* 55.- €

Cutting disk K5-AHB
- Material: Stainless steel, Plastic
- Designed for: Cheese grater
- Cutting thickness: 5 mm
- Properties: Non-stick coating, Cheese grater for gratins, baking or garnishing, You will achieve the best results with this cutting disk and pre-cooled cheese (6 °C to 8 °C).
- Size: W 203 x D 203 x H 35 mm
- Weight: 0.33 kg
- GTIN: 4015613637846



120302 RRP* 66.- €

Disc rack
- Material: Stainless steel
- Capacity: 10 - 18 cutting disks (depending on the model)
- Size: W 400 x D 245 x H 85 mm
- Weight: 0.7 kg
- GTIN: 4015613615417



A120255 RRP* 34.- €

Vegetable cutter GMS601

120327 | RRP* 1,379.- € | GTIN 4015613694306



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

• Material	Cast aluminium Stainless steel Plastic
• Filling shaft	1 x W 115 x D 75 mm 1 x ø 52 mm
• Properties	Magnetic switch for collection tray and filling chute Very large filling chute Removable lid, suitable for dishwasher
• Including	1 collection tray (1/3 GN, 175 mm deep) 1 stamper
• Power load	0,617 kW | 230 V | 50 Hz
• Size	W 290 x D 530 x H 515 mm
• Weight	18.3 kg

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* 55.- €

Feed chute GMS600

- Material: Stainless steel
- Size: W 260 x D 115 x H 275 mm
- Weight: 1.4 kg
- GTIN: 4015613676111



120344 | RRP* 72.- €

Cutting disk for slices DF1

- Designed for: Disks
- Cutting thickness: 1 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.61 kg
- GTIN: 4015613677163



120350 | RRP* 89.- €

Cutting disk for slices DF2

- Designed for: Disks
- Cutting thickness: 2 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.66 kg
- GTIN: 4015613676012



120331 | RRP* 79.- €

Cutting disk for slices DF4

- Designed for: Disks
- Cutting thickness: 4 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.68 kg
- GTIN: 4015613677170



120349 | RRP* 69.- €

Cutting disk for slices DF5

- Designed for: Disks
- Cutting thickness: 5 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.56 kg
- GTIN: 4015613676029



120332 | RRP* 69.- €

Cutting disk for slices DF8

- Designed for: Disks
- Cutting thickness: 8 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.61 kg
- GTIN: 4015613677187



120348 | RRP* 69.- €

Cutting disk for slices DF10

- Designed for: Disks
- Cutting thickness: 10 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.47 kg
- GTIN: 4015613677194



120351 | RRP* 69.- €

Cutting disk for slices DF14

- Designed for: Disks
- Cutting thickness: 14 mm
- Size: W 206 x D 206 x H 35 mm
- Weight: 0.43 kg
- GTIN: 4015613677200



120352 | RRP* 69.- €

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Component parts

Cutting disk for dices PS8

- Designed for: Cubes
- Cutting thickness: 8 x 8 mm
- Can only be used in combination with: Cutting disk for slices DF8
- Size: W 209 x D 209 x H 16 mm
- Weight: 0.7 kg
- GTIN: 4015613677248



120358 RRP* 159.- €

Cutting disk for dices PS10

- Designed for: Cubes
- Cutting thickness: 10 x 10 mm
- Can only be used in combination with: Cutting disk for slices DF10
- Size: W 210 x D 210 x H 16 mm
- Weight: 0.69 kg
- GTIN: 4015613676098



120342 RRP* 139.- €

Cutting disk for dices PS14

- Designed for: Cubes
- Cutting thickness: 14 x 14 mm
- Can only be used in combination with: Cutting disk for slices DF14
- Size: W 210 x D 210 x H 16 mm
- Weight: 0.66 kg
- GTIN: 4015613677255



120345 RRP* 125.- €

Cutting disk 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 disk 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 disk 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 disk 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* 69.- €

Cutting disk 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* 95.- €

Cutting disk 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 disk 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 disk 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.- €

Mandoline slicer

500393 RRP* 65.- € GTIN 4015613632308



CNS 18/10

• Cutting inserts	2 inserts for grater/rods (3.5 mm, 7 mm) 3 inserts for disks (1.5 mm, 2.5 mm, 3.5 mm)
• Properties	With 5 cutting inserts Inserts are dishwasher-suitable Residues holder, plastic Non-slip feet
• Including	1 holder for 4 inserts, plastic
• Size	W 400 x D 130 x H 145 mm
• Weight	0.95 kg

Cutter | Meat tenderisers | Meat grinders



Cutter T3N 3L

120831 RRP* 1,069.- € GTIN 4015613539683



Material	Aluminium Polycarbonate
Content	3 litre(s)
Rpm max.	730 r. / min.
Design knife	2 blades (double knife) CNS 18/10
Diameter filling shaft	45 mm
Dimensions stainless steel bowl	Ø 210 mm, height 110 mm
Power load	0,37 kW | 230 V | 50 Hz
Size	W 400 x D 320 x H 320 mm
Weight	12 kg

Meat tenderiser 1WS2000

A370254 RRP* 998.- € GTIN 4015613758992



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
Safety switch	Yes
Filling shaft dimensions	W 190 x D 25 mm
Removable roller set	Yes
Dishwasher-safe roller set	Yes
Setting feet	Rubber, anti-slip
Power load	0,35 kW | 230 | 50 Hz
Size	W 490 x D 222 x H 432 mm
Weight	18 kg

Meat grinder FW10

370224 RRP* 289.- € GTIN 4015613580739



Material	Plastic
Material grinder funnel	Stainless steel / cast aluminium
Output max.	10 kg / hour
Diameter disks	62 mm
Overload protection	Yes
Properties	Integrated compartment for storing the perforated disks
Including	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)
Power load	0,85 kW | 230 V | 50/60 Hz
Size	W 350 x D 205 x H 340 mm
Weight	5 kg

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Meat grinder 12SQO, 0,75 kW

370213 | RRP* 1,229.- € | GTIN 4015613582849



Material	Aluminium
Material grinder funnel	CNS 18/10
Material gears	Steel
Output max.	160 kg / hour
Diameter disks	70 mm
Overload protection	Yes
Including	1 perforated disk 6 mm 1 knife 1 stamper
Power load	0,75 kW | 230 V | 50 Hz
Size	W 290 x D 460 x H 500 mm
Weight	20 kg

Perforated disk 12SQO/2

- Material: Stainless steel
- Diameter perforation: 2 mm
- Size: W 70 x D 70 x H 20 mm
- Weight: 0.18 kg
- GTIN: 4015613429700

A370201 | RRP* 72.- €

Perforated disk 12SQO/4,5

- Material: Stainless steel
- Diameter perforation: 4,5 mm
- Size: W 70 x D 70 x H 20 mm
- Weight: 0.13 kg
- GTIN: 4015613429717

A370202 | RRP* 49.- €

Perforated disk12SQO/8

- Material: Stainless steel
- Diameter perforation: 8 mm
- Size: W 70 x D 70 x H 20 mm
- Weight: 0.13 kg
- GTIN: 4015613527086

A370207 | RRP* 49.- €

Knife 12SQO

- Size: W 60 x D 60 x H 10 mm
- Weight: 0.04 kg
- GTIN: 4015613429731

A370204 | RRP* 29.- €

Meat grinder FW200

370235 | RRP* 2,649.- € | GTIN 4015613702216



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	Stainless steel
Material gears	Stainless steel
Output max.	200 kg / hour
Diameter disks	82 mm
Diameter filling shaft	50 mm
Overload protection	No
Including	1 perforated disk 4.5 mm 1 stainless steel knife, 4-wing 1 stamper
Power load	1,47 kW | 230 V | 50 Hz
Size	W 500 x D 435 x H 445 mm
Weight	32 kg

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* 42.- €

Knife FW200

- Material: Stainless steel
- Properties: 4-wing
- Size: W 120 x D 12 x H 52 mm
- Weight: 0.06 kg
- GTIN: 4015613758497



370301 | RRP* 25.- €

Hamburger press FW200

- Material: Stainless steel, Plastic
- Patty size: Diameter: 110 mm, Thickness: 15 mm
- Patty weight: Approx 155 g
- Size: W 320 x D 175 x H 415 mm
- Weight: 3.9 kg
- GTIN: 4015613702223





370236 | RRP* 649.- €

Meat grinder FW500



This meat grinder with extra large filling chute and ventilated motor produces up to 500 kg per hour. The removeable mincing unit enables HACCP-compliant storage in the refrigerator.

• Material grinder funnel	Aluminium
• Material gears	Stainless steel
• Output max.	500 kg / hour
• Diameter disks	100 mm
• Diameter filling shaft	76 mm
• Overload protection	Yes
• Removeable mincer	yes
	Enables HACCP-compliant storage in the refrigerator
• Properties	All attached stainless steel parts and the mincer are dishwasher-safe
	Large filling chute
• Power load	2,2 kW | 400 V | 50 Hz
• Equipment connection	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	W 305 x D 470 x H 500 mm	40.8 kg	370238	2,779.- €	4015613739519
FW500US	Yes	2 perforated disks 6 mm 2 stainless steel 3-blade knives	W 415 x D 565 x H 680 mm	42.2 kg	370239	3,049.- €	4015613762463

Component parts

Knife FW500

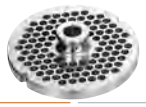
- Material: Carbon steel
- Properties: 4-wing
- Size: W 90 x D 90 x H 13 mm
- Weight: 0.1 kg
- GTIN: 4015613775807



370242 RRP* 38.- €

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 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* 52.- €

Precutter FW500US

- Material: Carbon steel
- Size: W 99 x D 99 x H 20 mm
- Weight: 0.38 kg
- GTIN: 4015613775852



370247 RRP* 49.- €

Perforated disc FW500US/8

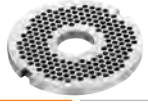
- Material: Carbon steel
- Properties: Perforation 8 mm
- Size: W 97 x D 97 x H 8 mm
- Weight: 0.3 kg
- GTIN: 4015613775876



370248 RRP* 49.- €

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* 45.- €



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Potato peeling machine 5KG



- Speed control: 1 level
- Water connection: 3/4"

CNS 18/10





	Storage capacity	Output max.	Rpm max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
5KG	5 kg	60 kg / hour	180 r. / min.	0,37 kW 230 V 50 Hz	W 610 mm D 520 mm H 560 mm	28 kg	A120181	2,198.- €	4015613433448
7,5KG	7,5 kg	90 kg / hour	180 r. / min.	0,75 kW 230 V 50 Hz	W 400 mm D 770 mm H 870 mm	38 kg	A120186	2,498.- €	4015613433455
10KG	10 kg	200 kg / hour	240 r. / min.	0,75 kW 230 V 50 Hz	W 670 mm D 540 mm H 860 mm	38 kg	120198	1,798.- €	4015613714899

Kitchen scale, 15kg, 5g



- Material: Plastic ABS
- Weighing range up to: 15 kg
- Tare: Yes
- Size weighing plattform: W 280 x D 220 mm
- Operated via: Rechargeable battery
  Mains adapter
- Properties: Spirit level (for correct alignment of the unit)
- Including: 1 rechargeable battery
  1 mains adapter
- Important information: Suitable for weighing processes that are not subject to calibration requirements
- Power load: 0,004 kW | 230 V | 50 Hz
- Size: W 280 x D 330 x H 125 mm
- Weight: 2.8 kg

	Resolution	Code-No.	RRP*	GTIN
Kitchen scale, 15kg, 5g	5 g	A300117	198.- €	4015613587417
Kitchen scale, 15kg, 2g	2 g	A300118	219.- €	4015613587424

Digital scale, 60kg, 20g



- Tare: Yes
- Size weighing plattform: W 320 x D 300 mm
- Operated via: Batteries (4 x AAA)
  Mains adapter
- Properties: Remote display for wall mounting, distance max. 1.4 m
- Including: 1 mains adapter
- Important information: Suitable for weighing processes that are not subject to calibration requirements
- Power load: 0,0018 kW | 230 V | 50 Hz
- Size: W 320 x D 305 x H 42 mm
- Weight: 3.2 kg

STAINLESS STEEL

	Weighing range up to	Resolution	Code-No.	RRP*	GTIN
Digital scale, 60kg, 20g	60 kg	20 g	A300068	159.- €	4015613572437
Digital scale, 150kg, 50g	150 kg	50 g	A300151	169.- €	4015613572444

Slicers



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
• Solenoid switch	Yes
• Cutting guide	Yes
• Holder for remainders	Yes



▶ Designed for cold cuts



▶ Efficient holder for remainders



▶ Clean cutting guide



▶ Practical blade sharpener

	Diameter knife	Cutting thickness	Cutting length	Cutting height	Rpm max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
195 Plus	195 mm	1 - 12 mm	185 mm	130 mm	277 r. / min.	0,11 kW 230 V 50 Hz	W 335 mm D 440 mm H 340 mm	11.2 kg	174196	498.- €	4015613683188
220 Plus	220 mm	1 - 12 mm	205 mm	135 mm	191 r. / min.	0,13 kW 230 V 50 Hz	W 410 mm D 475 mm H 360 mm	14 kg	174221	539.- €	4015613683195
250 Plus	250 mm	1 - 12 mm	195 mm	140 mm	190 r. / min.	0,13 kW 230 V 50 Hz	W 435 mm D 510 mm H 385 mm	14.8 kg	174251	629.- €	4015613664064
275 Plus	275 mm	1 - 12 mm	180 mm	150 mm	190 r. / min.	0,13 kW 230 V 50 Hz	W 435 mm D 520 mm H 385 mm	16.9 kg	174276	719.- €	4015613673189
300 Plus	300 mm	1 - 15 mm	230 mm	175 mm	186 r. / min.	0,2 kW 230 V 50 Hz	W 480 mm D 630 mm H 461 mm	20.8 kg	174301	919.- €	4015613683201

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Component parts



Knife 195 Basic

- Design knife: Standard
- 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: 4015613702469

174019 RRP* 52.- €



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* 95.- €



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* 109.- €

Knife 220 Basic

- Design knife: Standard
- Designed for: Sausage
- Material: Stainless steel, Hard chrome-plated
- Diameter knife: 220 mm
- Size: W 220 x D 220 x H 15 mm
- Weight: 0.9 kg
- GTIN: 4015613694924

174022 RRP* 56.- €

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* 98.- €

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* 109.- €

Knife 250 Basic

- Design knife: Standard
- 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: 4015613702483

174023 RRP* 62.- €

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* 109.- €

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* 119.- €

Knife 275 Basic

- Design knife: Standard
- 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: 4015613702438

174027 RRP* 139.- €

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* 198.- €

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* 229.- €

Knife 300 Basic

- Design knife: Standard
- 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: 4015613702308

174033 RRP* 165.- €

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* 225.- €

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* 235.- €

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

Slicer PRO 250-G



Powerful and low-maintenance – the gear slicer with integrated knife sharpener is designed for cutting cold meats and cheese. For demanding use in large kitchens and butcher shops.

• Material	Aluminium
• Design	Oblique cutter / gravity slice Motorised machine
• Designed for	Sausage Cheese
• With knife sharpener	Yes
• Blade guard	Single
• Cutting guide	Yes
• Holder for remainders	Yes

PRO 300-G



	Diameter knife	Cutting thickness	Cutting length	Cutting height	Rpm max.	Power load	Size	Weight	Code-No.	RRP*	GTIN
PRO 250-G	250 mm	1 - 15 mm	200 mm	160 mm	300 r. / min.	0,16 kW 230 V 50 Hz	W 410 mm D 560 mm H 400 mm	22.3 kg	174303	1,598.- €	4015613714486
PRO 300-G	300 mm	1 - 30 mm	250 mm	220 mm	270 r. / min.	0,4 kW 230 V 50 Hz	W 547 mm D 615 mm H 545 mm	36 kg	174302	3,049.- €	4015613702131

Component parts

Knife Basic PRO 250-G

- Design knife: Standard
- Designed for: Sausage
- Material: Steel
- Diameter knife: 250 mm
- Size: W 250 x D 250 x H 23 mm
- Weight: 1 kg
- GTIN: 4015613814254



174304 RRP* 229.- €

Knife 300 Basic

- Designed for: Sausage
- Design knife: Standard
- 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: 4015613702308



174033 RRP* 165.- €

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* 225.- €

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* 235.- €

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Vacuum packaging machines



Vacuum packaging machine 305/15L

300748 | RRP* 159.- € | GTIN 4015613710907



Varied functions for flexible use – whether for gentle or normal vacuuming, vacuuming with vacuuming 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 rolll (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

Vacuum sealer roll set 220

- Set comprises: 2 vacuum film rolls
- Width roll: 22 cm
- Length roll: 5 m
- Size: W 220 x D 40 x H 40 mm
- Weight: 0.46 kg
- GTIN: 4015613474946



300418 | RRP* 18.- €

Vacuum sealer roll set 280

- Set comprises: 2 vacuum film rolls
- Width roll: 28 cm
- Length roll: 5 m
- Size: W 280 x D 50 x H 50 mm
- Weight: 0.51 kg
- GTIN: 4015613474953



300419 | RRP* 20.- €

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* 34.- €

Vacuum machine 300P/MSD, 320mm

300305 | RRP* 559.- € | GTIN 4015613469775



Material	Plastic
Length welding rod	320 mm
Number of welded joints	1
Welding duration can be regulated	0 - 10 seconds
Vacuum pump	0.9 m³ / hours
Vacuuming intensity can be regulated	No
Vacuum control	Electronic
Power load	0,49 kW | 230 V | 50-60 Hz
Size	W 390 x D 310 x H 140 mm
Weight	4.5 kg

Vacuum packaging machine 420/20L

300746 | RRP* 498.- € | GTIN 4015613699257



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
Vacuum control	Electronic
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

Vacuum machine 400M

300435 | RRP* 1,349.- € | GTIN 4015613578491

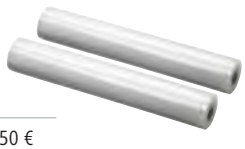


Length welding rod	400 mm
Number of welded joints	1
Welding duration can be regulated	3 levels
Vacuum pump	approx. 31.5 L / min. (1.9 m³ / hours)
Maximum vacuum	-850 mbar
Vacuuming intensity can be regulated	No
Vacuum control	Electronic
Properties	Fluids collection insert Pressure display via manometer Roll holder with integrated blade
Including	1 vacuuming film roll (40 cm x 3 m) 1 connecting hose (for vacuuming with containers) 5 vacuuming bags (40 x 50 cm)
Power load	0,38 kW | 230 V | 50 Hz
Size	W 550 x D 325 x H 270 mm
Weight	12.5 kg

Component parts

Vacuuming sealer roll set 400

- Set comprises: 2 vacuum film rolls
- Width roll: 40 cm
- Length roll: 6 m
- Size: W 400 x D 65 x H 65 mm
- Weight: 0.86 kg
- GTIN: 4015613715742



300424 | RRP* 24.50 €

Vacuum bag, structured

- Content: 20 litre(s)
- Bag size: 400 x 600 mm
- Design: Seersucker (ribbed on one side)
- Sous-Vide suitable: Yes
- Order quantity unit: 1 box (50 bags)
- Size: W 400 x D 600 x H 30 mm
- Weight: 2 kg
- GTIN: 4015613473345

300414 | RRP* 51.- €

Vacuum bags G1,2L



Designed for	External vacuuming units
Design	Seersucker (ribbed on one side)
Sous-Vide suitable	Yes
Properties	4-layer Free from softeners Taste and smell-neutral Heat resistant to 95 °C Food-safe
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 25 mm	0.32 kg	300411	11.50 €	4015613459196
G2,5L	2,5 litre(s)	200 x 300 mm	W 200 x D 300 x H 25 mm	0.5 kg	300412	14.- €	4015613459202
G7,5L	7,5 litre(s)	300 x 400 mm	W 300 x D 400 x H 25 mm	1.1 kg	300413	25.50 €	4015613459219

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Vacuum packaging machine K 250/150L

300301 | RRP* 2,949.- € | GTIN 4015613708355



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

Vacuum packaging machine 290/4

300744 | RRP* 1,359.- € | GTIN 4015613651897



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 110 mm
Vacuum pump	approx. 77 L / min. (4.62 m³ / hours)
Maximum vacuum	-992 mbar
Vacuuming intensity can be regulated	In 5 levels and manual
Vacuum control	Electronic
Power load	0,63 kW | 230 V | 50 Hz
Size	W 360 x D 500 x H 350 mm
Weight	25 kg

Vacuum packaging machine K 300/60L

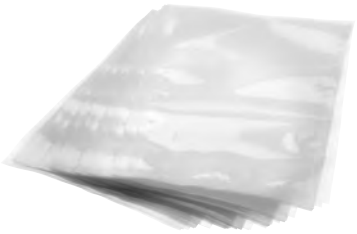
300747 RRP* 798.- € GTIN 4015613699264



Everything under control: The chamber vacuum packaging machine is equipped with a glass lid and a manometer to monitoring underpressure. A clamp bar in the chamber prevents the vacuuming bag from slipping.

• Material lid	Glass
• Length welding rod	300 mm
• Number of welded joints	2
• Welding duration can be regulated	3 - 9 seconds
• Chamber dimensions	W 305 x D 320 x H 90 mm
• Vacuum pump	60 L / min. (approx. 4 m³ / hours)
• Maximum vacuum	-900 mbar
• Vacuuming intensity can be regulated	yes
• Vacuum control	Time-controlled
• Properties	Vacuuming time: 20 - 99 seconds Pressure display via manometer Clip for vacuuming bag
• Including	30 vacuuming bags (280 x 330 mm)
• Power load	0,35 kW | 230 V | 50 Hz
• Size	W 375 x D 440 x H 271 mm
• Weight	15.1 kg

Vacuum bags K1,2L



• Designed for	Chamber vacuuming units
• Design	Smooth
• Sous-Vide suitable	Yes
• Properties	4-layer Free from softeners Taste and smell-neutral Can be cooked up to 120 °C Food-safe
• 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 25 mm	0.32 kg	300311	18.- €	4015613610320
K2,5L	2,5 litre(s)	200 x 300 mm	W 200 x D 300 x H 25 mm	0.5 kg	300312	26.- €	4015613610337
K7,5L	7,5 litre(s)	300 x 350 mm	W 300 x D 350 x H 25 mm	1 kg	300313	46.50 €	4015613610344

Salad spinner K1-12L



For effective, reliable and hygienic preparation of crisp salads and fresh vegetables. Its advantages include easy handling and cleaning.

• Material	Plastic
• Drive	Crank handle
• Food-safe	Yes
• Dishwasher safe	Yes
• Special features	Also suitable for drying vegetables





	Content	Water outlet	Size	Weight	Code-No.	RRP*	GTIN
K1-12L	12 litre(s)	–	W 320 x D 320 x H 440 mm	2.2 kg	120710	135.- €	4015613678245
K1-25L	25 litre(s)	Drain hose	W 420 x D 420 x H 520 mm	3.3 kg	120709	149.- €	4015613676586

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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	Chrome-nickel steel
• Norm	EN 631
• Surface	Silk matt
• Stackable	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	0.25 kg	711020	11.- €	4015613695556
1/1 GN	40 mm	5 litre(s)	W 530 x D 325 x H 40 mm	0.5 kg	711040	14.50 €	4015613695570
1/1 GN	65 mm	9 litre(s)	W 530 x D 325 x H 65 mm	0.6 kg	711065	16.- €	4015613695587
1/1 GN	100 mm	14 litre(s)	W 530 x D 325 x H 100 mm	0.7 kg	711100	19.- €	4015613695594
1/1 GN	150 mm	21 litre(s)	W 530 x D 325 x H 150 mm	0.8 kg	711150	27.- €	4015613695600
1/1 GN	200 mm	28 litre(s)	W 530 x D 325 x H 200 mm	0.9 kg	711200	34.- €	4015613695617
2/3 GN	20 mm	2,3 litre(s)	W 354 x D 325 x H 20 mm	0.15 kg	723020	9.- €	4015613695624
2/3 GN	40 mm	3 litre(s)	W 354 x D 325 x H 40 mm	0.2 kg	723040	10.- €	4015613695631
2/3 GN	65 mm	5,5 litre(s)	W 354 x D 325 x H 65 mm	0.25 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	25.- €	4015613695679
1/2 GN	20 mm	1,6 litre(s)	W 325 x D 265 x H 20 mm	0.1 kg	712020	8.50 €	4015613695686
1/2 GN	40 mm	2 litre(s)	W 325 x D 265 x H 40 mm	0.2 kg	712040	9.50 €	4015613695693
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.25 kg	712065	10.50 €	4015613695709
1/2 GN	100 mm	6,5 litre(s)	W 325 x D 265 x H 100 mm	0.55 kg	712100	13.50 €	4015613695716
1/2 GN	150 mm	9,5 litre(s)	W 325 x D 265 x H 150 mm	0.4 kg	712150	19.- €	4015613695723
1/2 GN	200 mm	12,5 litre(s)	W 325 x D 265 x H 200 mm	0.5 kg	712200	22.50 €	4015613695730
1/3 GN	20 mm	1,1 litre(s)	W 325 x D 176 x H 20 mm	0.24 kg	713020	7.- €	4015613695747
1/3 GN	40 mm	1,5 litre(s)	W 325 x D 176 x H 40 mm	0.1 kg	713040	9.- €	4015613695761
1/3 GN	65 mm	2,5 litre(s)	W 325 x D 176 x H 65 mm	0.15 kg	713065	10.50 €	4015613695778
1/3 GN	100 mm	4 litre(s)	W 325 x D 176 x H 100 mm	0.3 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	0.5 kg	713200	20.50 €	4015613695808
1/4 GN	20 mm	0,8 litre(s)	W 265 x D 162 x H 20 mm	0.07 kg	714020	5.75 €	4015613695822
1/4 GN	40 mm	1,6 litre(s)	W 265 x D 162 x H 40 mm	0.08 kg	714040	8.25 €	4015613695839
1/4 GN	65 mm	1,8 litre(s)	W 265 x D 162 x H 65 mm	0.12 kg	714065	9.- €	4015613695846
1/4 GN	100 mm	2,8 litre(s)	W 265 x D 162 x H 100 mm	0.2 kg	714100	10.- €	4015613695853
1/4 GN	150 mm	4 litre(s)	W 265 x D 162 x H 150 mm	0.4 kg	714150	14.- €	4015613695860
1/6 GN	65 mm	1 litre(s)	W 176 x D 162 x H 65 mm	0.07 kg	716065	7.25 €	4015613695877
1/6 GN	100 mm	1,6 litre(s)	W 176 x D 162 x H 100 mm	0.12 kg	716100	8.50 €	4015613695884
1/6 GN	150 mm	2,4 litre(s)	W 176 x D 162 x H 150 mm	0.2 kg	716150	11.50 €	4015613695891
1/9 GN	65 mm	0,6 litre(s)	W 176 x D 108 x H 65 mm	0.06 kg	719065	5.75 €	4015613695907
1/9 GN	100 mm	1 litre(s)	W 176 x D 108 x H 100 mm	0.1 kg	719100	8.50 €	4015613695914

Lid, Basic Line



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	8.50 €	4015613695969
1/4 GN	0.15 kg	711314	7.- €	4015613695976
1/6 GN	0.1 kg	711316	5.75 €	4015613695983
1/9 GN	0.08 kg	711319	4.25 €	4015613695990

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GN container, Top Line



- Material: CNS 18/10
- Norm: EN 631
- Surface: High-gloss
- Stackable: 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	35.- €	4015613273662
2/1 GN	40 mm	10 litre(s)	W 650 x D 530 x H 40 mm	1.7 kg	A120040	37.- €	4015613271040
2/1 GN	65 mm	18,5 litre(s)	W 650 x D 530 x H 65 mm	2.5 kg	A120065	42.- €	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	72.- €	4015613271828
1/1 GN	20 mm	3,4 litre(s)	W 530 x D 325 x H 20 mm	0.9 kg	A121025	18.- €	4016098166722
1/1 GN	40 mm	5 litre(s)	W 530 x D 325 x H 40 mm	1.1 kg	A121040	20.50 €	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	27.50 €	4016098162762
1/1 GN	150 mm	21 litre(s)	W 530 x D 325 x H 150 mm	1.7 kg	A120610	40.- €	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	13.- €	4015613271118
2/4 GN	40 mm	2 litre(s)	W 530 x D 162 x H 40 mm	0.55 kg	A128040	16.- €	4015613271125
2/4 GN	65 mm	3,8 litre(s)	W 530 x D 162 x H 65 mm	0.75 kg	A128065	19.50 €	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	18.- €	4015613271200
2/3 GN	65 mm	5,5 litre(s)	W 354 x D 325 x H 65 mm	0.83 kg	A125065	20.- €	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	16.50 €	4016098162809
1/3 GN	150 mm	5,75 litre(s)	W 325 x D 176 x H 150 mm	0.6 kg	A123150	24.- €	4016098101266
1/3 GN	200 mm	7,8 litre(s)	W 325 x D 176 x H 200 mm	0.9 kg	A123200	30.- €	4015613271279
1/4 GN	20 mm	0,8 litre(s)	W 265 x D 162 x H 20 mm	0.2 kg	A124020	8.- €	4015613271163
1/4 GN	65 mm	1,8 litre(s)	W 265 x D 162 x H 65 mm	0.3 kg	A124065	10.50 €	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	20.- €	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	9.- €	4016098170385
1/6 GN	100 mm	1,6 litre(s)	W 176 x D 162 x H 100 mm	0.3 kg	A126100	11.- €	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	28.- €	4015613271286
1/9 GN	65 mm	0,6 litre(s)	W 176 x D 108 x H 65 mm	0.1 kg	A129065	9.- €	4016098169181
1/9 GN	100 mm	1 litre(s)	W 176 x D 108 x H 100 mm	0.2 kg	A129100	10.50 €	4016098169198

GN container perforated, Top Line



- Material: CNS 18/10
- Norm: EN 631
- Surface: High-gloss
- Design: With perforation (holes)
- Stackable: 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	35.- €	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	57.- €	4016098175243
2/3 GN	65 mm	5,5 litre(s)	W 354 x D 325 x H 65 mm	0.9 kg	A103065	28.- €	4015613278940
2/3 GN	100 mm	9 litre(s)	W 354 x D 325 x H 100 mm	0.95 kg	A103100	38.- €	4015613487618
2/3 GN	150 mm	13 litre(s)	W 354 x D 325 x H 150 mm	1 kg	A103150	54.- €	4015613487625
1/2 GN	65 mm	4 litre(s)	W 325 x D 265 x H 65 mm	0.65 kg	A102065	22.- €	4016098175199
1/2 GN	100 mm	6,5 litre(s)	W 325 x D 265 x H 100 mm	0.7 kg	A102100	27.- €	4016098175205
1/2 GN	150 mm	9,5 litre(s)	W 325 x D 265 x H 150 mm	0.95 kg	A102150	33.- €	4016098175212

Lid



CNS 18/10

Gastronorm	Weight	Code-No.	RRP*	GTIN
1/1 GN	1 kg	A120615	20.50 €	4016098101211
2/3 GN	0.65 kg	A120634	12.50 €	4015613271293
1/2 GN	0.45 kg	A120625	12.- €	4016098101242
1/3 GN	0.3 kg	A120635	10.50 €	4016098101273
1/4 GN	0.2 kg	A120645	9.- €	4016098101303
1/6 GN	0.18 kg	A120655	7.- €	4016098101334
1/9 GN	0.1 kg	A120649	5.50 €	4016098169204

Lid with spoon recess



CNS 18/10

Gastronorm	Weight	Code-No.	RRP*	GTIN
1/1 GN	0.95 kg	A120616	22.- €	4016098101228
2/3 GN	0.6 kg	A120637	16.- €	4015613271309
1/2 GN	0.4 kg	A120626	14.- €	4016098101259
1/3 GN	0.3 kg	A120636	12.50 €	4016098101280
1/4 GN	0.25 kg	A120646	10.50 €	4016098101310
1/6 GN	0.15 kg	A120656	9.- €	4016098101341

Lid with sealing



CNS 18/10

Gastronorm	Weight	Code-No.	RRP*	GTIN
1/1 GN	0.95 kg	A120615D	46.- €	4015613409054
2/3 GN	0.55 kg	A120634D	39.- €	4015613409061
1/2 GN	0.4 kg	A120625D	30.- €	4015613409078
1/3 GN	0.3 kg	A120635D	25.- €	4015613409085
1/4 GN	0.2 kg	A120645D	22.- €	4015613409092
1/6 GN	0.1 kg	A120655D	19.50 €	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.- €

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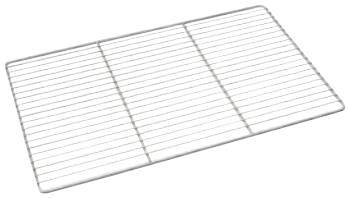
Tray GN



• Material	CNS 18/10
• Norm	EN 631
• Surface	Silk matt
• Reinforced edge	Yes
• Stackable	Yes

Gastronorm	Depth container	Size	Weight	Code-No.	RRP*	GTIN
2/1 GN	20 mm	W 650 x D 530 x H 20 mm	2.7 kg	A101181	47.- €	4015613271699
2/1 GN	40 mm	W 650 x D 530 x H 40 mm	2 kg	A101182	59.- €	4015613271705
2/1 GN	65 mm	W 650 x D 530 x H 65 mm	2.5 kg	A101183	65.- €	4015613271712
1/1 GN	20 mm	W 530 x D 325 x H 20 mm	1.5 kg	A101185	27.- €	4015613271729
1/1 GN	40 mm	W 530 x D 325 x H 40 mm	1.5 kg	A101186	32.- €	4015613271736
1/1 GN	65 mm	W 530 x D 325 x H 65 mm	1.7 kg	A101187	37.- €	4015613271743
1/2 GN	20 mm	W 325 x D 265 x H 25 mm	0.7 kg	A101190	16.- €	4015613271750
1/2 GN	40 mm	W 325 x D 265 x H 40 mm	0.75 kg	A101191	20.- €	4015613271767
1/2 GN	65 mm	W 325 x D 265 x H 65 mm	0.8 kg	A101192	22.- €	4015613271774
2/3 GN	20 mm	W 354 x D 325 x H 20 mm	1.2 kg	A101195	20.- €	4015613271781
2/3 GN	40 mm	W 355 x D 325 x H 40 mm	1.1 kg	A101196	27.- €	4015613271798
2/3 GN	65 mm	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	58.- €	4016098175267
1/1 GN	W 325 x D 530 x H 10 mm	0.95 kg	A101091	37.- €	4016098175250
1/2 GN	W 330 x D 265 x H 55 mm	0.76 kg	786009	45.- €	4015613815275
2/3 GN	W 355 x D 325 x H 10 mm	0.79 kg	133212	30.- €	4015613332123

Shelf perforated,GN



Gastronorm	Weight	Code-No.	RRP*	GTIN
1/1 GN	0.8 kg	A101161	33.- €	4015613271644
1/2 GN	0.4 kg	A101162	25.- €	4015613271651
1/3 GN	0.3 kg	A101163	18.- €	4015613271682
1/4 GN	0.25 kg	A101164	16.- €	4015613271668



Label holder 610-1AL



- Material: Aluminium
- Material casters: Glass

	Design	Size	Weight	Code-No.	RRP*	GTIN
610-1AL	610 mm wide	W 610 x D 60 x H 20 mm	0.45 kg	A256061V	24.- €	4015613799513
910-1AL	910 mm wide	W 910 x D 60 x H 20 mm	1 kg	A256091V	29.- €	4015613799520

Cutlery tray 1/1GN polypropylene

A500410 | RRP* 10.- € | GTIN 4015613584164



- Material: Polypropylene
- Gastronorm: 1/1 GN
- Number of shelves: 4
- Stackable: Yes
- Size: W 530 x D 325 x H 100 mm
- Weight: 0.7 kg

Cutlery holder BK40

500445 | RRP* 45.- € | GTIN 4015613803029



CNS

- Number of shelves: 4
- Designed for: 4 cutlery holders, Ø 90 mm, H 140 mm
- Not included in delivery: Cutlery holder
- Size: W 267 x D 304 x H 204 mm
- Weight: 2.3 kg

Cutlery holder BK60

500446 | RRP* 55.- € | GTIN 4015613803036



CNS

- Number of shelves: 6
- Designed for: 6 cutlery holders, Ø 90 mm, H 140 mm
- Not included in delivery: Cutlery holder
- Size: W 388 x D 304 x H 204 mm
- Weight: 2.5 kg

Component parts

Cutlery holder BKCNS

- Material: Chrome-nickel steel
- Diameter: 90 mm
- Size: W 96 x D 96 x H 140 mm
- Weight: 0.19 kg
- GTIN: 4015613812786



500447 | RRP* 10.- €

Cutlery holder BKKST

- Material: Plastic
- Colour: White
- Diameter: 90 mm
- Size: W 99 x D 99 x H 141 mm
- Weight: 0.1 kg
- GTIN: 4015613812793



500448 | RRP* 2.- €

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Wok pan W385F

A105973 | RRP* 79.- € | GTIN 4015613668468



Design base	Flat
Content	5,5 litre(s)
Diameter surface	145 mm
Diameter	385 mm
Height pan without lid	140 mm
Induction-suitable	Yes
Size	W 645 x D 385 x H 140 mm
Weight	1.7 kg

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 Brushed
Material handle(s)	Stainless steel
Handle properties	Thermally insulated
Induction-suitable	Yes
Including	1 lid





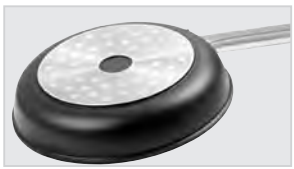
	Inside diameter	Diameter surface	Pan height	Size	Weight	Code-No.	RRP*	GTIN
E180-D1	180 mm	125 mm	65 mm	W 199 x D 199 x H 110 mm	0.81 kg	100454	55.- €	4015613773209
E200-D1	200 mm	145 mm	65 mm	W 221 x D 221 x H 112 mm	0.97 kg	100456	59.- €	4015613773216
E240-D1	240 mm	190 mm	75 mm	W 267 x D 267 x H 130 mm	1.57 kg	100457	69.- €	4015613773223

Frying pan 240A



Frying pan with non-stick coating
For low fat frying on all types of cooking hobs.

Material	Aluminium Stainless steel
Roasting surface design	Non stick coating (Quan Tanium)
Material handle(s)	Stainless steel
Handle properties	Thermally insulated
Induction-suitable	Yes
Pan height	55 mm





	Inside diameter	Diameter surface	Size	Weight	Code-No.	RRP*	GTIN
240A	240 mm	175 mm	W 490 x D 250 x H 140 mm	0.9 kg	A150324	65.- €	4015613677958
280A	280 mm	205 mm	W 530 x D 290 x H 140 mm	1.2 kg	A150328	79.- €	4015613677965
300A	300 mm	230 mm	W 550 x D 310 x H 140 mm	1.4 kg	A150330	89.- €	4015613677972

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: Yes
- Induction-suitable: Yes
- Handle properties: Thermally insulated
- Including: 1 lid





	Content	Diameter surface	Size	Weight	Code-No.	RRP*	GTIN
E3L-SG1	3 litre(s)	158 mm	W 199 x D 199 x H 152 mm	1.1 kg	100450	59.- €	4015613773162
E4L-SG1	4 litre(s)	175 mm	W 223 x D 223 x H 175 mm	1.3 kg	100451	65.- €	4015613773179
E6.7L-SG1	6,7 litre(s)	215 mm	W 266 x D 266 x H 206 mm	1.9 kg	100452	85.- €	4015613773186
E10.4L-SG1	10,4 litre(s)	250 mm	W 308 x D 308 x H 227 mm	3 kg	100453	105.- €	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: Yes
- Induction-suitable: Yes
- Handle properties: Thermally insulated
- Including: 1 lid





	Material	Content	Diameter surface	Size	Weight	Code-No.	RRP*	GTIN
E6,1L-1	Stainless steel	6,1 litre(s)	175 mm	W 305 mm D 305 mm H 247 mm	1.7 kg	100446	69.- €	4015613773124
E10,4L-1	Stainless steel	10,4 litre(s)	262 mm	W 423 mm D 423 mm H 207 mm	3.2 kg	100449	98.- €	4015613773155
E11L-1	Stainless steel	11 litre(s)	215 mm	W 337 mm D 337 mm H 292 mm	2.4 kg	100447	89.- €	4015613773131
E16L-1	Stainless steel	16 litre(s)	290 mm	W 445 mm D 445 mm H 264 mm	3.9 kg	100448	119.- €	4015613773148
25L-D290	CNS 18/10	25 litre(s)	290 mm	W 320 mm D 320 mm H 326 mm	4.5 kg	100441	145.- €	4015613699660
25 L, w. lid	Stainless steel	25 litre(s)	330 mm	W 430 mm D 430 mm H 275 mm	6.1 kg	100440	159.- €	4015613647746
30 L, w. lid	Stainless steel	30 litre(s)	330 mm	W 430 mm D 430 mm H 325 mm	6.4 kg	100445	175.- €	4015613647753
70L-D380	CNS 18/10	70 litre(s)	380 mm	W 450 mm D 450 mm H 450 mm	12 kg	100442	298.- €	4015613714851

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Cookware set T4P1

A130442 RRP* 145.- € GTIN 4015613417158



• Set comprises	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
• Induction-suitable	Yes
• Handle properties	Cold handle(s)
• Size	W 585 x D 340 x H 245 mm
• Weight	6 kg

Cookware set T4

A130441 RRP* 219.- € GTIN 4015613403977



• Set comprises	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
• Induction-suitable	Yes
• Handle properties	Cold handle(s)
• Size	W 360 x D 315 x H 425 mm
• Weight	9 kg

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	Cotton 100 % (exterior)
• Colour	Black
• Heat resistant to	250 °C
• Properties	With flame protection With hanger Fabric density: 640 g/m²
• Important information	Do not wash to maintain flame protection





	Length	Size	Weight	Code-No.	RRP*	GTIN
Oven gloves 300	300 mm	W 200 x D 300 x H 35 mm	0.23 kg	A500510	16.- €	4015613735467
Oven gloves 370	370 mm	W 220 x D 370 x H 35 mm	0.28 kg	A500511	18.- €	4015613735474
Oven gloves 420	420 mm	W 235 x D 420 x H 35 mm	0.36 kg	A500512	19.- €	4015613735481
Oven gloves 600	600 mm	W 230 x D 600 x H 35 mm	0.51 kg	A500513	26.- €	4015613735498

Salt shaker 300





- 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	30.- €	4015613762036
Salt shaker 650	650 ml	W 85 x D 85 x H 190 mm	0.11 kg	680655	64.- €	4015613762050

Bread cutting board KSE475

C120100 | RRP* 60.- € | GTIN 4015613412795



- Material: Wood, Stainless steel
- Properties: Integrated knife tray, Crumb tray, stainless steel
- Including: 1 bread knife, stainless steel with a plastic handle
- Size: W 475 x D 260 x H 40 mm
- Weight: 1.9 kg

Cutting board 40x30 W



For fish, meat, vegetables or fruit – food-safe, anti-slip cutting board in a light and handy design.

- Material: Polyethylene
- Colour: White
- Board thickness: 15 mm



	Cutting surface	Size	Weight	Code-No.	RRP*	GTIN
40x30 W	400 x 300 mm	W 400 x D 300 x H 20 mm	1.6 kg	A120587	20.- €	4015613690339
60x40 W	600 x 400 mm	W 600 x D 400 x H 20 mm	3.4 kg	A120592	40.- €	4015613690346

Cutting board 48x37 W-RK



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.

- Material: Plastic
- Colour: White
- Board thickness: 10 mm
- Juice groove: All-round
- Stopper edge: Yes

	Cutting surface	Size	Weight	Code-No.	RRP*	GTIN
Cutting board 48x37 W-RK	415 x 300 mm	W 480 mm D 375 mm H 45 mm	1.7 kg	A120593	26.50 €	4015613716084
Cutting board PE, stop-edge, white	520 x 300 mm	W 580 mm D 375 mm H 45 mm	2.1 kg	A120588	28.- €	4015613405025

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Cutting board PRO 53x32 W-R



Hygiene in focus with the PRO cutting board series – different coloured cutting boards for various food groups. The HACCP compliant white cutting board is designed for cutting pastries or milk products such as cheese.

• Material	High-density polyethylene (HDPE)
• Cutting surface	490 x 285 mm
• Board thickness	20 mm
• Juice groove	yes
• Size	W 530 x D 325 x H 24 mm
• Weight	3.2 kg



▶ Different coloured cutting boards for various food groups



▶ Board thickness: 20 mm
▶ Dishwasher-suitable

	Colour	Code-No.	RRP*	GTIN
Cutting board PRO 53x32 W-R	White	A120511	33.- €	4015613710273
Cutting board PRO 53x32 GR-R	Green	A120512	33.- €	4015613712055
Cutting board PRO 53x32 R-R	Red	A120513	33.- €	4015613712062
Cutting board PRO 53x32 B-R	Blue	A120514	33.- €	4015613712079
Cutting board PRO 53x32 GE-R	Yellow	A120515	33.- €	4015613712086

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

A150646 RRP* 25.- € GTIN 4015613783451





• Gas type	Butane
• Ignition type	Piezo ignition
• Temperature range to	1300 °C
• Flame can be regulated	Yes
• Can be refilled	No
• Not included in delivery	Gas cartridge
• Important information	A Bartscher gas cartridge is required for operation
• Size	W 190 x D 35 x H 60 mm
• Weight	0.16 kg

Blow torch 1300FG

A555302 RRP* 31.- € GTIN 4015613409498



• Gas type	Lighter gas
• Ignition type	Piezo ignition
• Temperature range to	1300 °C
• Flame can be regulated	Yes
• Can be refilled	Yes
• Not included in delivery	Filling
• Size	W 95 x D 70 x H 165 mm
• Weight	0.15 kg

Doner kebab knife 1000-E06

370158 | RRP* 159.- € | GTIN 4015613615561



Design knife	Stainless steel
	Smooth
Diameter knife	100 mm
Cutting thickness	0 - 6 mm
Rpm max.	2560 r. / min.
Blade guard	Yes
Connection cable model	Cable length: 2,8 m
Including	1 spare blade
	1 sharpening stone
Power load	0,08 kW | 230 V | 50 Hz
Size	W 130 x D 190 x H 256 mm
Weight	1.4 kg

Knife steriliser 9-330

110438 | RRP* 375.- € | GTIN 4015613754888



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	0,016 kW | 230 V | 50/60 Hz
Size	W 420 x D 175 x H 610 mm
Weight	8.9 kg

Magnetic strip 615AL

A256024 | RRP* 20.- € | GTIN 4015613724492



Material	Aluminium
Designed for	Knife
	Scissors
	Kitchen utensils
Number of magnetic strips	2
Magnetic strip length	610 mm
Including	Attachment material
Size	W 620 x D 45 x H 20 mm
Weight	0.52 kg

Knife sharpener MS310

120558 | RRP* 92.- € | GTIN 4015613675824



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)
	Ceramic stone
Designed for	Smooth blades
	Curved blades
	Serrated blades
Power load	0,031 kW | 230 V | 50/60 Hz
Size	W 190 x D 131 x H 109 mm
Weight	1.4 kg

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Thermometer D1500 KTP

- Application area: Canteens, Refrigerated rooms, Refrigeration cell
- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Material temperature sensor: Stainless steel
- Puncture depth: 67 mm
- Temperature range: -50 °C to 150 °C
- Battery: Button cell LR44/AG13
- Including: Protection cap, 1 battery
- Important information: Do not use in oven
- Size: W 151 x D 15 x H 20 mm
- Weight: 0.03 kg
- GTIN: 4015613664231



292042 RRP* 14.- €

Thermometer A1020 KTP

- Application area: Canteens, Refrigeration cell, Freezer cell, Refrigerated rooms
- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Material temperature sensor: Stainless steel
- Puncture depth: 120 mm
- Temperature range: -20 °C to 102 °C
- Including: Protection cap
- Important information: Do not use in oven
- Size: W 27 x D 27 x H 140 mm
- Weight: 0.01 kg
- GTIN: 4015613664293



292044 RRP* 7.50 €

Thermometer D3000 KTP

- Application area: Canteens, Refrigeration cell, Freezer cell, Refrigerated rooms
- Designed for: Core temperature measurements, Temperature monitoring during transport and storage
- Material temperature sensor: Stainless steel
- Puncture depth: 120 mm
- Temperature range: -50 °C to 300 °C
- Battery: Button cell LR754/AG5
- Including: Protection cap, 1 battery
- Important information: Do not use in oven
- Size: W 34 x D 34 x H 160 mm
- Weight: 0.02 kg
- GTIN: 4015613664255



293043 RRP* 16.- €

Thermometer D3000 KTP-KL

- Application area: Steaming, Cooling
- Designed for: Core temperature measurements
- Material temperature sensor: Stainless steel
- Puncture depth: 110 mm
- Temperature range: -40 °C to 300 °C
- Battery: Button cell CR2032
- Including: 2 batteries
- Important information: Do not use in oven
- Size: W 155 x D 45 x H 23 mm
- Weight: 0.09 kg
- GTIN: 4015613720432



292481 RRP* 55.- €

Thermometer A500

- Application area: Canteens, Refrigeration cell, Freezer cell, Refrigerated rooms
- 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

- Application area: Canteens, Refrigeration cell, Freezer cell, Refrigeration cell
- 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

- Application area: Refrigerated rooms, Refrigeration cell
- 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.- €

Thermometer A3000 TP

- Application area: Frying, Steaming
- Designed for: Deep fat fryers
- Material temperature sensor: Stainless steel
- 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 €

Can opener KB565

A120355 | RRP* 149.- € | GTIN 4015613731247



STAINLESS STEEL

The table-top can opener in height-adjustable design allows the opening of even very large cans up to a height of 56.5cm. The crank drive with spring mechanism allows easy and user-friendly operation.

• 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
• Size	W 125 x D 290 x H 780 mm
• Weight	2.1 kg

Blade KB565

- Material: Stainless steel
- Size: W 66 x D 36 x H 76 mm
- Weight: 0.1 kg
- GTIN: 4015613736112



A120356 | RRP* 29.- €

Transport wheel KB565

- Material: Steel, Chrome-plated
- Size: W 39 x D 39 x H 10 mm
- Weight: 0.08 kg
- GTIN: 4015613736129



A120357 | RRP* 28.- €

Rubbish bin "Swing""

860003 | RRP* 189.- € | GTIN 4015613521213



STAINLESS STEEL

• Content	50 litre(s)
• Diameter inner container	330 mm
• Lid properties	Swing lid
• Properties	Inner container: Galvanised steel plate, removable
	With handle on the inner container
• Size	W 350 x D 350 x H 750 mm
• Weight	6.3 kg

Rubbish bin 56L

860006 | RRP* 232.- € | GTIN 4015613630670



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

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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 110 x D 100 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: 1.2 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 P5kg

- Designed for: Commercial dishwashers, Household dishwashers
- Order quantity unit: 1 bucket
- Content: 5 kg
- Model: Powder
- HACCP compliant: Yes
- Chlorine-free: No
- Phosphate-free: No
- Important information: Exclusively available in Germany and Austria
- Size: W 236 x D 248 x H 210 mm
- Weight: 5 kg
- GTIN: 4015613731872



173074 RRP* 49.- €

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: 10.4 kg
- GTIN: 4015613773315



173270 RRP* 85.- €

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: 10.9 kg
- GTIN: 4015613767895



173271 RRP* 89.- €

Combi steamer cleaner F10L

- Designed for: Combi steamers with an automatic dosing system
- Order quantity unit: 1 canister
- Content: 10 litres
- HACCP compliant: 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.- €

Rinsing agent F10L

- Designed for: Commercial dishwashers, Household dishwashers, Combi steamer with rinsing program
- Order quantity unit: 1 canister
- Content: 10 litres
- 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.- €

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Disinfection station D1 1170

825024 | RRP* 189.- € | GTIN 4015613758510



The disinfection 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 and drip tray, the disinfection station enables top hygiene standards for pubs, restaurants, hotels, and petrol stations etc.

• Designed for	Bartscher Disinfectant dispenser PS 0.9L-W
	Bartscher Drip tray PS 0,9L-W
• Delivery state	Building kit
• Set comprises	1 plinth
	1 column
• Including	Attachment material
• Not included in delivery	Disinfectant dispenser
	Drip tray
• Size	W 300 x D 400 x H 1,170 mm
• Weight	7.4 kg

Hygiene station DH1 1460

850021 | RRP* 219.- € | GTIN 4015613758466



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	Bartscher Disinfectant dispenser PS 0.9L-W
	Bartscher Drip tray PS 0,9L-W
	Bartscher Glove dispenser K10
• Delivery state	Building kit
• Set comprises	1 column
	1 plinth
• Including	Attachment material
• Not included in delivery	Disinfectant dispenser
	Drip tray
	Glove dispenser
• Size	W 400 x D 400 x H 1,462 mm
• Weight	10.2 kg

Glove dispenser K10



For pubs and restaurants, hotels, petrol stations, care homes, and hospitals. The glove dispenser can be easily mounted to the wall in entrances or at work stations. The integrated spring ensures a secure hold and enables the use of even small boxes.

• Designed for	Disposable gloves in standard box
• Max. box dimensions	W 250 x D 130 x H 78 mm





	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	45.- €	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

Disinfection station XS1 480

850029 RRP* 185.- € GTIN 4015613771182



STAINLESS STEEL

Whether on a table or counter or mounted to the wall – thanks to the slim design, this disinfection station with drip tray can be set up anywhere. The optional disinfectant dispenser finishes off the hygiene set.

• Designed for	Bartscher Disinfectant dispenser PS 1L-W
• Disinfectant dispenser device	Yes
• Integrated drip tray	Yes
• Properties	Predrilled holes for wall mounting
• Including	Removeable drip tray
	Attachment material
• Not included in delivery	Disinfectant dispenser
• Size	W 195 x D 235 x H 470 mm
• Weight	2.7 kg

Disinfection station XS2 520

850036 RRP* 179.- € GTIN 4015613771199



Whether on a table or counter or mounted to the wall – thanks to the slim design, this disinfection station with drip tray can be set up anywhere. The optional disinfectant dispenser finishes off the hygiene set with its elegant design.

• Designed for	Bartscher Disinfectant dispenser IRS 1L-W
• Material	Steel
	Powder coated
• Disinfectant dispenser device	Yes
• Integrated drip tray	Yes
• Properties	Predrilled holes for wall mounting
• Including	Removeable drip tray
	Attachment material
• Not included in delivery	Disinfectant dispenser
• Size	W 195 x D 185 x H 520 mm
• Weight	2.9 kg

Disinfection station D2 1400

850038 RRP* 298.- € GTIN 4015613771229



Hand hygiene is always important. With the mobile disinfection station, the optionally available disinfection dispenser can be positioned really flexibly in any entrance area.

• Designed for	Bartscher Disinfectant dispenser IRS 1L-W
• Delivery state	Building kit
• Set comprises	1 plinth
	1 column
• Material	Steel
	Powder coated
• Disinfectant dispenser device	Yes
• Integrated drip tray	Yes
• Properties	4 predrilled holes on base
	Removeable drip tray
• Including	Attachment material
• Not included in delivery	Disinfectant dispenser
• Size	W 220 x D 225 x H 1,400 mm
• Weight	9.4 kg

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Disinfectant dispenser PS 0.9L-W



0,9 L

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.

• Suitable for Euro bottles	1000 ml
• Filling level check	Transparent plastic container
• Operation	One-hand operation
	Elbow operation
	Manual
• Not included in delivery	Filling





PS 1L-W

▶Lockable

	Material	Content	Size	Weight	Code-No.	RRP*	GTIN
Disinfectant dispenser PS 0.9L-W	Aluminium	0,9 litres	W 95 x D 225 x H 310 mm	0.67 kg	850019	46.- €	4015613704746
Disinfectant dispenser PS 1L-W	Aluminium Polypropylene	1 litre	W 93 x D 200 x H 330 mm	0.83 kg	850048	79.- €	4015613761909

Disinfectant dispenser IRS 1L-W

850027 | RRP* 98.- € | GTIN 4015613759012



1 L

With the infrared sensor, the disinfectant dispenser enables contact-free hand disinfection that's particularly user-friendly and hygienic. The dosing system can be preset and enables the efficient use of all liquid hand disinfectants.

• Material	Plastic
• Content	1 litre
• Operation	Contact-free (infrared sensor)
• Filling level check	Window
• Lockable	Yes
• Including	1 key
	Attachment material
• Not included in delivery	Batteries
	Filling
• Size	W 123 x D 114 x H 262 mm
• Weight	0.73 kg

Component parts

SKINTASTIC® LEOCID SEPT P7

- Designed for: Disinfectant dispenser
- Content: 12 x 1 litre
- Format: Euro bottle (1,000 ml)
- Model: Liquid
- Ph level: 7
- Properties: Partially viricidal , Bactericidal, yeasticidal, tuberculocidal, 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* 179.- €

Drip tray PS 0,9L-W

- Designed for:
  Disinfectant dispenser PS 0,9L-W
  Soap dispenser PS 0,9L-W
- Material: Stainless steel, Polypropylene
- Size: W 147 x D 285 x H 377 mm
- Weight: 0.46 kg
- GTIN: 4015613699431





850018 | RRP* 22.- €

Soap dispenser, wall-mounting,SS,1L

850007 | RRP* 37.- € | GTIN 4015613536965



CNS | 1 L

• Content	1 litre(s)
• Filling level check	Window
• Operation	Manual
• Including	Attachment material
• Not included in delivery	Filling
• Size	W 123 x D 110 x H 204 mm
• Weight	0.5 kg

Soap dispenser, infrared sensor S1

850009 | RRP* 98.- € | GTIN 4015613610672



CNS 18/10 | 1 L

Hygienic, user-friendly, and cost-effective: The integrated infrared sensor enables the contact-free, optimally dosed dispensing of liquid soap.

• Content	1 litre(s)
• Filling level check	Window
• Operation	Non-contact (Infrared sensor)
• Operated via	Batteries (4 x 1.5 V AA LR6)
• Including	2 keys (battery compartment and soap tank) Attachment material
• Not included in delivery	Batteries Filling
• Size	W 138 x D 100 x H 210 mm
• Weight	0.92 kg

Soap dispenser PS 0,9L-W



0,9 L

For the hygienic dispensing of commercial liquid soaps with a hand-operated or elbow-operated dispenser

• Suitable for Euro bottles	1000 ml
• Filling level check	Transparent plastic container
• Operation	One-hand operation Elbow operation Manual
• Not included in delivery	Filling





PS 1L-W

▶ Lockable

	Material	Content	Size	Weight	Code-No.	RRP*	GTIN
Soap dispenser PS 0,9L-W	Aluminium	0,9 litre(s)	W 95 x D 222 x H 330 mm	0.65 kg	850008	45.- €	4015613588599
Soap dispenser PS 1L-W	Aluminium Polypropylene	1 litre(s)	W 93 x D 200 x H 330 mm	0.84 kg	850049	79.- €	4015613762302

Paper towel dispenser, SS brushed

850006 | RRP* 69.- € | GTIN 4015613536958



CNS

• Paper folding	Suitable for standard folding paper Interfold folding Layer folding Zig-zag folding
• Filling level check	Viewing slot
• Lockable	Yes
• Properties	Loaded via the front flap
• Including	Attachment material (four-point attachment)
• Not included in delivery	Filling
• Size	W 285 x D 100 x H 370 mm
• Weight	1.9 kg

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Hand dryer, 2,1kW, plastic

850000 RRP* 98.- € GTIN 4015613459592



Material	Plastic
Air temperature	Approx. 60 °C
Air output	53 litres / sec.
Start/Stop automatic via infrared sensor	Yes
Including	1 plastic strip for wall attachment Attachment material
Power load	2,1 kW | 230 V | 50 Hz
Size	W 244 x D 264 x H 200 mm
Weight	2.6 kg

Hand dryer, 2,3kW, SS

850001 RRP* 275.- € GTIN 4015613482019



Air temperature	Approx. 60 °C
Air output	58 litres / sec.
Start/Stop automatic via infrared sensor	Yes
Drying time max.	Approx. 60 seconds
Including	Attachment material
Power load	2,3 kW | 230 V | 50 Hz
Size	W 260 x D 235 x H 210 mm
Weight	4.8 kg

Hand dryer IS 31LS-W

850011 RRP* 219.- € GTIN 4015613710259



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





Hand Dryer Jet 1800

850002 RRP* 779.- € GTIN 4015613610665



Powerful nozzles enable fast and thorough hand-drying. This efficient hand-drying method is both hygienic and cost-effective.

Material	Plastic Painted
Air temperature	Same ambient temperature
Air output	47 litres / sec.
Drying time max.	Approx. 30 seconds
Start/Stop automatic via infrared sensor	Yes
Including	Attachment material
Power load	1,8 kW | 230 V | 50 Hz
Size	W 295 x D 240 x H 650 mm
Weight	10.2 kg

Room air cleaner W4000

850200 RRP* 269.- € GTIN 4015613769356



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
• Filter class	HEPA H13
• Air purification	With UV light
• Air quality display	Digital display
	LED light ring, different colours
• Time setting	2, 4, or 8 hours
• Connection cable model	Cable length: 1.5 m
• Power load	0,05 kW | 230 V | 50/60 Hz
• Size	W 300 x D 270 x H 565 mm
• Weight	5 kg

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* 47.- €





- ▶ Double air quality display
- ▶ Digital display
- ▶ Ring of LED lights in different colours

Hygiene screen 1000PGLD



At cash points, receptions, kiosks, snack bars, and for talking with customers in the services field – this hygiene screen can be assembled in a flash and, thanks to the service hatch, is really versatile.

• Material	Plexiglas
• Model	With hatch
	Transparent
	Rounded corners
	With 2 feet (Plexiglas), attachable in 2 positions
	Prepared for ceiling mounting (holes)
• Designed for	Bar counters (standing)
	Tables (seated)
	Ceiling mounted
• Delivery state	Building kit (simple assembly)



- ▶ With practical hatch
- ▶ Dimensions: W 250 x H 120 mm



- ▶ Hygiene screen material
- ▶ Plexiglas



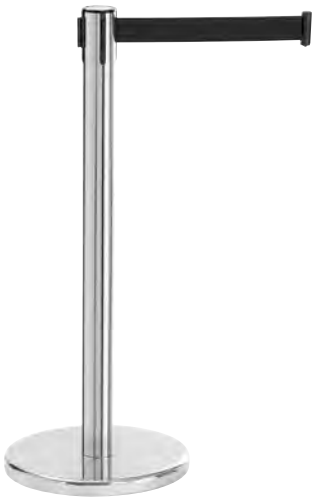
- ▶ With 2 feet
- ▶ Plexiglas
- ▶ 2 plugging positions

	Hatch dimensions	Size	Weight	Code-No.	RRP*	GTIN
1000PGLD	W 250 x H 120 mm	W 1,000 x D 300 x H 900 mm	4.6 kg	850033	169.- €	4015613759715
1500PGLD	W 400 x H 200 mm	W 1,500 x D 300 x H 900 mm	6.6 kg	850035	245.- €	4015613761336

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Barrier stand 1800

603101 | RRP* 49.- € | GTIN 4015613757865



STAINLESS STEEL

Handy barrier post system for extra safety and order – the 1.8 metre tape, 3 integrated tape fasteners and attached safety lock ensure safe, flexible and needs-based use anywhere.

• Model	Upright unit
• Tape material	Nylon
• Tape length	1,8 m
• Automatic tape winding	Yes
• Number of tape fasteners	3
• Safety lock	Yes
• Properties	Pull-out tape Size of base: Ø 360 mm
• Important information	Only for use in combination: Barrier stand 1800, barrier wall tape 2000 or barrier wall tape 3000
• Size	W 360 x D 360 x H 915 mm
• Weight	6.4 kg



▶ Barrier strap (post version)



▶ Pull-out nylon strap
▶ Length: 1.8 m
▶ Colour: Black



▶ 3 integrated strap fasteners



▶ With safety lock

Barrier wall tape 2000



STAINLESS STEEL

For use as a passenger guidance system in airports or at events and as a barrier to cordon off individual areas in supermarkets, petrol stations and restaurants. The 2 metre tape, 2 integrated tape fasteners and attached safety lock ensure safe operation.

• Model	Wall-mounting
• Tape material	Nylon
• Automatic tape winding	Yes
• Number of tape fasteners	2
• Safety lock	Yes
• Not included in delivery	Attachment material
• Important information	Only for use in combination: Barrier stand 1800, barrier wall tape 2000 or barrier wall tape 3000



▶ Barrier strap for wall-mounting



▶ Pull-out nylon strap
▶ Length: 2 m
▶ Colour: Black



▶ 2 integrated strap fasteners



▶ With safety lock

	Tape length	Size	Weight	Code-No.	RRP*	GTIN
2000	2 m	W 90 x D 115 x H 126 mm	0.45 kg	603102	25.- €	4015613757889
3000	3 m	W 91 x D 115 x H 132 mm	0.47 kg	603103	27.- €	4015613757896

Insect killer IV-22



Without chemicals, insects are killed using electricity and drop into an easily removeable drawer.

- Material: Plastic
- Grid voltage: 2,000 - 2,200 V
- Design: Ceiling unit, Upright unit
- Including: 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	0,024 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	0,033 kW 230 V 50/60 Hz	W 390 mm D 95 mm H 305 mm	2.8 kg	300314	79.- €	4015613534152
IV-65	12 m	2 x 20 W, UV-A lamps	0,045 kW 230 V 50/60 Hz	W 645 mm D 100 mm H 365 mm	3.7 kg	300317	105.- €	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 25 x D 25 x H 588 mm
- Weight: 0.08 kg
- GTIN: 4015613658025

300337 RRP* 8.- €

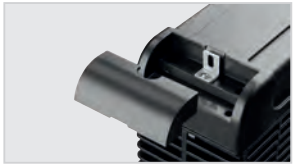
Insect killer IV-48

300351 RRP* 85.- € GTIN 4015613762371



This chemical-free insect killer for inside use has a large effective range along with enduring, energy-saving LED technology.

- Material: Plastic
- Effective radius: Approx. 15 m
- Grid voltage: 4,000 V
- Light output: 13 W, UV-A-LED
- Design: Ceiling unit, Upright unit
- Important information: Mount prepared for ceiling attachment; chain not included
- Power load: 0,01 kW | 230 V | 50-60 Hz
- Size: W 485 x D 100 x H 263 mm
- Weight: 1.9 kg





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Insect trap IF-92

300323 | RRP* 69.- € | GTIN 4015613655413



• Material	Steel
	Painted
• Effective radius	9 m
• Light output	1 x 20 W, UV-A lamps
• Including	1 adhesive film
	Attachment material
• Design	Wall-mounting
• Power load	0,02 kW | 230 V | 50/60 Hz
• Size	W 450 x D 175 x H 160 mm
• Weight	1.4 kg

Adhesive sheet IF-92

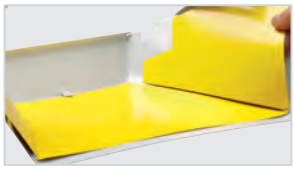
- Order quantity unit: 1 box (5 adhesive films)
- Size: W 320 x D 180 x H 1 mm
- Weight: 0.03 kg
- GTIN: 4015613659183

300326 | RRP* 19.- €

UV-A 20 W illuminant

- Light output: 20 W / UV-A
- Size: W 150 x D 70 x H 40 mm
- Weight: 0.1 kg
- GTIN: 4015613659206

300328 | RRP* 13.- €



Insect trap IF-150

300350 | RRP* 79.- € | GTIN 4015613762357



• Material	Plastic
• Effective radius	Approx. 15 m
• Light output	1 x 36 W, UV-A lamps
• Including	1 adhesive film
	Wall-mounting
• Design	0,036 kW | 230 V | 50-60 Hz
• Power load	W 476 x D 80 x H 280 mm
• Size	1.8 kg
• Weight	

Adhesive film IF-150

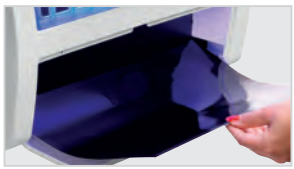
- Order quantity unit: 1 box (5 adhesive films)
- Size: W 270 x D 390 x H 1 mm
- Weight: 0.18 kg
- GTIN: 4015613801971

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

300321 | RRP* 142.- € | GTIN 4015613638195



• Material	Aluminium
	Plastic
• Effective radius	10 m
• Light output	2 x 15 W, UV-A lamps
• Including	2 adhesive films
	Attachment material
• Design	Upright unit
	Wall-mounting
• Power load	0,038 kW | 230 V | 50/60 Hz
• Size	W 620 x D 90 x H 355 mm
• Weight	2.4 kg

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* 27.50 €

UV-A 15 W neon tube

- Light output: 15 W / UV-A
- Size: W 25 x D 445 x H 25 mm
- Weight: 0.06 kg
- GTIN: 4015613657981

300325 | RRP* 7.50 €



Hotel hairdryer 1600S



Whether in a hotel room, guest house, youth hostel, or ship's cabin – with its elegant black design, this hotel hairdryer enhances any interior. The long spiral cable offers a high level of flexibility for the wall mounting position.

- Material: Plastic
- Model: Wall-mounting
- Air flow regulation: 3-level
- Temperature control: Can be regulated via air flow
- Cold air: Yes
- Type of cable: Spiral cable
- Length cable: 1 - 2.5 m
- Protection class: 2
- On/off pushbutton: yes, On handle
- Master switch: yes, On wall holder
- Including: Attachment material, Wall holder
- Power load: 1,6 kW | 230 V | 50/60 Hz



	Shaver socket	Size	Weight	Code-No.	RRP*	GTIN
Hotel hairdryer 1600S	No	W 245 x D 185 x H 110 mm	0.8 kg	850041	42.- €	4015613761572
Hotel hairdryer 1600SR	yes	W 265 x D 205 x H 105 mm	1.2 kg	850042	45.- €	4015613761589

Shoe polisher

120109 RRP* 129.- € GTIN 4015613544328



Shiny shoes with no effort - foot operation at the press of a button

- Material: Steel, Powder coated
- Equipped with: 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)
- Carrying handle: Yes
- Power load: 0,12 kW | 230 V | 50 Hz
- Size: W 400 x D 240 x H 260 mm
- Weight: 6.4 kg

Shoe-cream, colourless, 1L

- Content: 1 litre(s)
- Colour: Colourless
- Size: W 95 x D 95 x H 210 mm
- Weight: 1 kg
- GTIN: 4016098160539

A120101 RRP* 69.- €



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PICTOGRAM AND THEIR MEANING

- CNS 18/10 — CNS 18/10
- CNS — CNS
- STAINLESS STEEL — Stainless Steel
- Power Connection
- Gas Connection
- Electric Cooking Range
- Glas Ceramic Cooking Range
- Induction Cooking Range
- 2,5 L — Content
- 3,5 kW — Power in KW
- 2100 W — Power in WATT
- °C 300 — Max. Temperature
- 86 kg — TOTAL CARRYING CAPACITY
- BPA FREE — BPA-FREE
- STACKABLE
- SUITABLE FOR OVENS
- NOT SUITABLE FOR OVENS
- SUITABLE FOR DISHWASHING MACHINES
- NOT SUITABLE FOR DISHWASHING MACHINES
- SUITABLE FOR MICROWAVE OVENS
- NOT SUITABLE FOR MICROWAVE OVENS
- FOOD SAFE
- EASY ASSEMBLY
- ONLY TO BE USED INSIDE
- ONLY TO BE USED OUTSIDE
- TO BE USED INSDE AND OUTSIDE
- FIXED CONNECTION TO WATER SUPPLY

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INTERNATIONAL CONDITIONS OF SALE | 11/2019

I. Application of the International Conditions of Sale

1. These International Conditions of Sale apply to all contracts made with the customers of Bartscher GmbH – hereinafter referred to as Bartscher – on or after 1 December 2019 whose preponderant object is the supply of goods to the customer. Additional obligations assumed by Bartscher do not affect the application of these International Conditions of Sale.
2. Terms of business of the customer conflicting with or differing from these International Conditions of Sale or the provisions applicable according to section X.-2. or X.-3. do not bind Bartscher, even if Bartscher does not object to them or even if Bartscher unconditionally renders performance or receives the customer's performance.
3. These International Conditions of Sale do not apply, if the customer buys the goods for personal, family or household use and if Bartscher knew or should have known that at the time of the formation of the contract.

II. Formation of the Contract

1. The customer is under an obligation to give written notice to Bartscher prior to the formation of a contract if
   - the goods to be delivered are to be fit not only for normal use or the customer orders on the assumption of a particular purpose or his expectations are based on public statements, advertising messages or other circumstances outside the formation of the concrete contract,
   - the goods to be delivered will be used in circumstances which are unusual or which present a particular risk to health, safety or the environment, or which require a more demanding use,
   - there is a risk of atypical damages or unusual amounts of loss, in particular exceeding the limits set up in section VII.-1.-d), of which the customer is or ought to be aware or
   - the goods to be delivered will be used in Germany or will be delivered to customer's clients resident in Germany.
2. Orders of the customer are to be put in writing. If the customer's order deviates from the proposal or the tender submitted by Bartscher, the customer will emphasize the differences as such. Illustrations and drawings just like the measures and weight indications featuring in Bartscher´s proposals or offers only constitute guidelines.
3. All orders, in particular also those received by employees of Bartscher, will take effect exclusively if followed by a written acknowledgement of the order by Bartscher. The actual delivery of the goods ordered, any other conduct of Bartscher or silence on the part of Bartscher does not allow the customer to assume the formation of the contract. Bartscher can dispatch such written acknowledgement of the order up to and including fourteen (14) calendar days after the customer's order has been received by Bartscher. Until this time, the customer's order is irrevocable.
4. The written acknowledgement of the order by Bartscher shall be received in time, if it is received by the customer within fourteen (14) calendar days after its date of issue. The customer will inform Bartscher without delay in writing, if the written acknowledgement of the order is received with delay.
5. The written acknowledgement of the order by Bartscher sets out all the terms of the contract and brings the contract into effect even if - except for the description, the price for the goods and the quantity to be delivered - the written acknowledgement is not consistent with the declarations of the customer in every respect, especially with reference to the exclusive application of these International Conditions of Sale. The contract will only fail to come into existence if the customer objects in writing that the acknowledgement of the order by Bartscher is not completely consistent with the declarations of the customer, the customer specifies the deviations in writing and if the objection is received by Bartscher within a short time, at the latest seven (7) calendar days, after receipt of the written acknowledgement of the order by the customer.
6. Particular wishes of the customer, namely particular expectations of the customer regarding the usage or the condition of the goods, guarantees or warranties with reference to the goods or the performance of the contract, as well as performance declarations, instruction manuals or security-related information requested by the customer in electronic or print form, require express written confirmation by Bartscher in every case.
7. Confirmations of the contract produced by the customer are of no effect without any objection by Bartscher being necessary. In particular, neither the actual delivery of the goods, any other conduct of Bartscher or silence on the part of Bartscher shall give rise to any belief by the customer in the relevance of his confirmation.
8. Bartscher´s employees, commercial agents or other sales intermediaries are not authorized to dispense with the requirement of a written acknowledgement of the order by Bartscher or to make promises which differ from its content or guarantees. If and to what extent such persons are authorized to make or receive declarations with effect for or against Bartscher, is to be determined according to German law.
9. Amendments to the concluded contract always require written confirmation by Bartscher.

III. Obligations of Bartscher

1. Subject to a failure of delivery on part of his suppliers despite a congruent covering transaction or to an exemption according to section VII.-1. b) Bartscher must deliver the goods specified in the written acknowledgement of the order and transfer the property in the goods. Bartscher is not obliged to perform obligations not stated in the written acknowledgment of the order by Bartscher or in these International Conditions of Sale, in particular Bartscher is under no obligation if not explicitly agreed upon in writing to render planning-services, to give information regarding the goods, to furnish documents or certificates regarding the goods, to deliver accessories, to install additional safety devices, to carry out assemblies or to advise the customer.
2. Bartscher's obligations under the contract made with the customer are owed only to the customer. Third parties not involved in the formation of the contract, in particular the customer's clients, are not entitled to request delivery to be made to them or to assert any other claim arising from the customer's contract with Bartscher. The customer's entitlement to take delivery continues to exist even if he assigns rights to third parties.
3. Taking account of the tolerances customary in trade, Bartscher undertakes to deliver to the customer goods of the agreed kind and quantity which meet the common standards applicable in Germany and ensures that at the time of delivery the goods are free from rights or claims of private third parties which could prevent its use within the European Union. If the goods cannot be delivered in the condition offered at the time of the formation of the contract because technical improvements to goods of series production were made, Bartscher is entitled to deliver the goods with the technical improvements. Bartscher is entitled to make part deliveries and to invoice them separately.
4. If further specification is required in relation to the goods to be delivered, Bartscher will carry this out having regard to his own interests and to the identifiable and legitimate interests of the customer. A request to the customer to specify the goods, or to participate in the specification, is not required. Bartscher does not undertake to inform the customer of the specification he has made or to give the customer the option of a differing specification.
5. Bartscher undertakes to place the goods packaged, marked and labelled according to German standard at disposal for collection by the customer FCA (Incoterms 2020) at the place of delivery indicated in the written acknowledgement of the order or - if a place of delivery is not indicated - at the premises in 33154 Salzkotten/Germany at the agreed time of delivery. Previous separation or marking of the goods or notification to the customer of the goods being placed at disposal is not required. Under no circumstances, not even when other clauses of the Incoterms are agreed, is Bartscher obliged to inform the customer of the delivery or a failure to take the goods by the person nominated according to section IV.-6., to examine the goods with respect to their conformity with the contract on the occasion of delivery, to check the operational safety of the means of transport and the transportation safe loading or to furnish proof of the delivery being effected. The agreement of other clauses of the Incoterms or of clauses such as „delivery free....." or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
6. The organization of the transport and the insurance of the goods beyond the place of delivery decisive according to section III.-5. is none of Bartscher's obligations, but is incumbent upon the customer. If the customer does not give a counter instruction in writing in time, Bartscher is entitled - even without the customer asking for it or without such a commercial practice existing - to contract on terms usual in Germany in the customer's name and at the customer's expense for carriage of the goods at the customer's risk and for insurance of the transport to the destination indicated by the customer and - if such a destination is not indicated - to the place of business of the customer.
7. Compliance with agreed delivery time periods or delivery dates is subject to the customer's procuring any required documents, releases, permits, approvals, licences or any other authorizations or consents in sufficient time, opening letters of credit and/or making down-payments as agreed and performing all other obligations incumbent upon him properly and in good time and subject to no delay caused by preshipment inspections mandated by non-German authorities. Moreover, agreed delivery time-periods begin on the date of the written acknowledgement of the order by Bartscher. After informing the customer, Bartscher is entitled to deliver earlier than at the agreed delivery time or to select the date of delivery within the agreed period for delivery.
8. Without prejudice to his continuing legal rights, Bartscher is entitled to fulfil his obligations after the delivery time periods or delivery dates agreed upon, if the customer is informed that Bartscher will exceed the delivery time limit and of the time period for late performance. Subject to aforesaid conditions, Bartscher is entitled to make repeated attempts at late performance. The customer can object to late performance within reasonable time, if the late performance is unreasonable. An objection is only effective, if it is received by Bartscher before commencing late performance. Bartscher will reimburse necessary additional expenditure, proven and incurred by the customer as a result of exceeding the delivery time to the extent that Bartscher is liable for this under the provisions laid down in section VII.
9. Risks as to price and performance even in relation to goods which are not clearly identifiable to the contract and without it being necessary for Bartscher to give notice to the customer about the goods being placed at disposal, pass to the customer with delivery pursuant to section III.-5., albeit irrespective thereof with readiness for delivery by Bartscher according to the originally agreed delivery time periods or delivery dates, if these are postponed on customer's request, or as soon as the title to the goods has passed to the customer. The loading of the goods is part of the customer's obligations. The agreement of other clauses of the Incoterms or of clauses such as „delivery free....." or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
10. Bartscher is neither obliged to clear the goods for export nor to take care of customs advance declarations. However, Bartscher will apply for necessary export licences and operate customs formalities necessary for the export if the customer has requested Bartscher to do so and has furnished Bartscher with the data essential for the export in a written notice dealing with this purpose exclusively. If the goods are not cleared for export without any intentional or grossly negligent fault on the part of Bartscher, Bartscher is entitled to avoid the contract in whole or in part without compensation. The agreement of other clauses of the Incoterms or of clauses such as „delivery free....." or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
11. Unless expressly agreed in written form something different, Bartscher is not obliged to obtain proves of delivery, documents, certificates, licences or other authorizations necessary for the export, transit or import, or to achieve security clearance of the goods required for the carriage or otherwise or to render assistance to the customer in obtaining them. The agreement of other clauses of the Incoterms or of clauses such as „delivery free....." or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
12. Bartscher is in no case liable to perform duties associated with the making available of the goods on the market outside Germany, to bear levies, duties and charges accruing outside Germany, to comply with weight and measuring systems, packaging, labelling or marking requirements or registration or certification obligations applicable outside Germany or to comply with any other legal provisions applicable to the goods outside Germany. The customer will arrange for translations in any language other than German of instructions, safety information, performance declarations or other written materials about the goods required by law or called for otherwise at his risk and expense.
13. Without prejudice to his continuing legal rights and without a previous notice to the customer being necessary, Bartscher is entitled to suspend the performance of his obligations as long as, in the opinion of Bartscher, there are grounds for concern that the customer will wholly or partly fail to fulfil his obligations in accordance with the contract. In particular, the right to suspend arises if the customer insufficiently performs his obligations to enable payment to Bartscher or a third party or pays late or if the limit set by a credit insurer has been exceeded or will be exceeded with the forthcoming delivery. Instead of suspending performance Bartscher is entitled at his own discretion to make future deliveries, even if confirmed, conditional on payment in advance or on opening of a letter of credit confirmed by a major German commercial bank. Bartscher is not required to continue with performance of his obligations, if an assurance given by the customer to avoid the suspension does not provide adequate security or could be challenged pursuant to an applicable law.
14. Except as provided in section III.-8., Bartscher is only obliged to inform the customer of possible disruption in performance, once the commencement of the disruption is definitely certain for Bartscher.

IV. Obligations of the Customer

1. Irrespective of continuing obligations of the customer to guarantee or to enable payment, the customer undertakes to pay the agreed price for the goods in the currency specified in the written acknowledgement of the order transferring it without deduction and free of expenses and costs to one of the financial institutions designated by Bartscher. To the extent that a price for the goods has not been agreed, the price which is at the time of delivery Bartscher's usual selling price for the goods will apply. Bartscher's employees, commercial agents or other sales intermediaries are not authorized to accept payments.
2. The payment to be made by the customer is in any event due for payment at the time specified in the written acknowledgement of the order or - if a time for payment is not indicated - on receipt of the invoice. The due time for payment arises without any further pre-condition and, in particular, does not depend on whether the customer has already taken delivery of the goods or the documents or has had an opportunity to examine the goods. The periods granted for payment will cease to apply and outstanding accounts will be due for immediate payment, if insolvency proceedings relating to the assets of the customer are applied for, if the customer without providing a justifiable reason does not meet fundamental obligations due towards Bartscher or towards third parties, if the customer has provided inaccurate information regarding his creditworthiness or to the extent that the cover given by a credit insurer for the customer is reduced on grounds for which Bartscher is not responsible.
3. The customer warrants to have the goods transported abroad, not to transfer the right of disposal to third parties as long as the goods are in Germany, and to fulfil all legal requirements and documentations for the handling regarding customs laws and value added tax of the delivery or any service according to the applicable provisions in Germany. To the extent that Bartscher has to pay German or foreign customs duties or German or foreign value added tax, the customer will indemnify Bartscher in all and every respect without prejudice to any continuing claim by Bartscher. The indemnity is granted by the customer waiving any further requirements or other defences, in particular waiving the defence of limitation or prescription and also includes the reimbursement of the expenses incurred by Bartscher.
4. Regardless of the currency and of the jurisdiction of any arbitral tribunal or court, Bartscher is entitled at his own discretion to set off incoming payments against claims existing against the customer by virtue of his own or assigned rights at the time of payment.
5. Any statutory rights of the customer to setoff against claims of Bartscher, to withhold payment or taking delivery of the goods, to suspend the performance of his obligations or to raise defences or counterclaims are excluded, except where the corresponding claim of the customer against Bartscher is in the same currency, is founded in the customer's own right and is either due and undisputed or has been finally adjudicated or where despite written warning by the customer Bartscher has committed a fundamental breach of his obligations due and arising out of the same contractual relationship, and has not offered any adequate assurance.
6. The customer undertakes to furnish Bartscher with the data to apply for the customs formalities according to section III.-10. in reasonable time ahead and in writing, to take delivery of the goods either by himself or by a person nominated in writing by him to Bartscher at the delivery time without taking any additional period of time and at the place of delivery resulting from section III.-5. and shall fulfil all the duties imposed by the contract, by these International Conditions of Sale, by the rules of the ICC for the use of the agreed clause of the Incoterms® 2020 and by statutory provisions. The customer is only entitled to refuse to take delivery of the goods if he avoids the contract in accordance with the rules in section VI.-1.
7. The customer will not promise or perform any act with regard to the goods purchased from Bartscher, if such act is forbidden under the applicable provisions in particular of foreign trade law including the U.S. export control regulations. To the extent that the customer is unsure whether such prohibitions exist, the customer shall seek consultation with Bartscher in writing.
8. The customer will monitor the goods purchased from Bartscher in the market and will inform Bartscher without delay in writing of any concern that the goods might pose a risk for third parties. Moreover, the customer will, without any demand being necessary, inform Bartscher in writing if Bartscher has to observe any particular duties of reporting or registration or providing information or prior notification or other requirements for access to market or has to comply with obligations to retain documents, under the provisions in force in the customer's country or in the country where the goods are to be used.
9. Irrespective of any statutory provisions, the customer shall at his own cost take care of or in any other way ensure renewed utilization, material recycling or otherwise prescribed wastedisposal of the goods delivered by Bartscher to the customer and of the packaging material.

V. Delivery of non-conforming Goods or Goods with Defective Title

1. Without prejudice to any exclusion or reduction of liability of the seller provided by law, goods do not conform with the contract if the customer proves that, taking into account the terms in section III., at the time the risk passes the packaging, quantity, quality or the description of the goods is significantly different to the specifications laid down in the written acknowledgement of the order, or in the absence of agreed specifications, the goods are not fit for the purpose which is usual in Germany. Changes in design, construction or material which reflect technical improvements do not constitute a lack of conformity with the contract. Regardless of the stipulation established in sentence 1, the goods shall be deemed to conform with the contract to the extent that the legal regulations applicable at the place of business of the customer do not prevent the usual use of the goods.
2. To the extent that the written acknowledgement of the order by Bartscher does not contain an explicit statement to the contrary, Bartscher is in particular not liable for the goods being fit for a purpose which is not usual in Germany or for complying with further reaching expectations of the customer or for possessing the qualities of a sample or a model or for their compliance with the legal regulations existing outside Germany, for instance in the customer's country. Bartscher shall also not be liable for any non-conformity with the contract that did not exist at the time the risk has passed. To the extent that the customer, either himself or through third parties, initiates the removal of non-conformities without the prior consent of Bartscher in writing, Bartscher will be released from his liability.
3. The customer is obliged vis-à-vis Bartscher to examine or to have examined every single delivery comprehensively for any discoverable or typical lack of conformity with the contract and moreover as required by law.
4. Without prejudice to any exclusion or reduction of liability of the seller provided by law, goods have a deficiency in title if the customer proves that the goods are not free from enforceable rights or claims of private third parties at the time risk passes. Without prejudice to further legal requirements, third parties' rights or claims founded on industrial or other intellectual property constitute a deficiency in title only to the extent that the rights are registered, made public and in legal force in the European Union and prevent the usual use of the goods in the European Union. Regardless of the stipulation established in sentence 1, title to the goods shall be deemed not to be defective to the extent that the legal regulations applicable at the place of business of the customer do not prevent the usual use of the goods.
5. The customer loses the right to rely on a lack of conformity of the goods if he does not give notice to Bartscher within a reasonable time after taking delivery in accordance with section IV.-6. Such notice has to be made in writing and directly to Bartscher and to be formulated in such a precise manner as to enable Bartscher to effect remedy measures without need for further inquiries from the customer and to secure claims against Bartscher's suppliers and moreover as required by law. Bartscher's employees, commercial agents or other sales intermediaries are not authorised to accept notices outside Bartscher's premises or to make any statements concerning lack of conformity with the contract or of title and its consequences.
6. Following due notice according to section V.-5., the customer can rely on the remedies provided by these International Conditions of Sale. The customer has no other rights or claims whatsoever and no claims of a non-contractual nature due to delivery of non-conforming goods or goods with defective title. In the event of notice not having been properly given, the customer may only rely on remedies if Bartscher has intentionally concealed the lack of conformity with the contract or the deficiency in title. Statements by Bartscher as to the lack of conformity with the contract or as to the deficiency in title are for the purpose of explaining the factual position only, but do not entail any waiver by Bartscher of the requirement of proper notice.
7. The customer is not entitled to remedies for delivery of non-conforming goods or goods with a deficiency in title, insofar as the customer is liable vis-à-vis third parties for conditions of the goods or their fitness for a use which are not subject of the agreement with Bartscher, or if the customer's claim is based on foreign law.
8. To the extent that the customer in accordance with the terms of these International Conditions of Sale is entitled to remedies because of delivery of non-conforming goods or goods with defective title, he is entitled to demand in accordance with the terms of the UN Sales Convention delivery of substitute goods or repair of Bartscher or to reduce the price for the goods. The delivery of substitute goods or repair does not lead to a recommencement of the limitation period. The reduction of the price for the goods is limited to the damages suffered by the customer. Further claims for performance are not available to the customer. Irrespective of the customer's remedies, Bartscher is always entitled in accordance with the provision in section III.-8. to repair goods which do not conform with the contract or to supply substitute goods or to avert the customer's remedies by giving him a credit note of an appropriate amount.
9. In case of unjustified assertion of remedies for delivery of non-conforming goods or goods with a deficiency in title, although the customer is or ought to have been aware that a non-conformity or a deficiency in title does not exist or that the cause for such non-conformity or deficiency in title claimed are not to be attributed to Bartscher, the customer is obliged to reimburse Bartscher for expenses incurred due to the unjustified assertion of claims.

VI. Avoidance of the Contract

1. The customer is entitled to declare the contract avoided, if the respective applicable legal requirements are complied with, after he has threatened Bartscher in reasonable time after the facts justifying the avoidance of the contract had occurred with avoidance of the contract in writing and an additional period of time of reasonable length for performance fixed in writing has expired to no avail. If the customer claims delivery of substitute goods, repair or other performance, he is bound for a reasonable period of time to the chosen remedy, without being able to exercise the right of declaring the contract avoided. In any event, the customer must give notice of avoidance of the contract within reasonable time after the additional period of time has expired in writing and to Bartscher directly.
2. Without prejudice to his continuing legal rights, Bartscher is entitled to avoid the contract in whole or in part if the customer objects to the application of these International Conditions of Sale, if the implementation or performance of the contract is prohibited by the law in whole or in part, if on grounds for which Bartscher is not responsible the written acknowledgement of the order by Bartscher is received by the customer more than fourteen (14) calendar days after its date of issue, if insolvency proceedings relating to the assets of the customer are applied for, or if for other reasons Bartscher cannot be expected to fulfil his obligations by means which - taking into consideration his own interests and that of the customer as far as ascertainable and legitimate at the time of formation of the contract - are unreasonable, in particular in relation to the agreed counter-performance.
3. Without prejudice to his continuing legal rights, Bartscher is entitled to avoid the contract in whole or in part after prior warning if the customer does not place call off orders as agreed, if he does not furnish Bartscher with the data necessary to apply for customs formalities in due time, if without providing a justifiable reason he does not meet fundamental obligations due towards Bartscher or towards third parties, if he has provided inaccurate information regarding his creditworthiness or to the extent that the cover given by a credit insurer is reduced on grounds for which Bartscher is not responsible.

VII. Damages

1. Without waiving the legal requirements, Bartscher is only obliged to pay damages due to the breach of obligations resulting from the contract with the customer, the contractual negotiations carried on with the customer or the business relation with the customer in accordance with the following provisions. These provisions apply equally for all of Bartscher's obligations to reimburse expenses.

a) The customer is required in the first instance to rely on other remedies and can only claim damages in the event of a continuing deficiency. The customer cannot claim damages as an alternative to other remedies.

b) Bartscher is not liable for the conduct of suppliers, subcontractors, carriers or freight-forwarders, for damages to which the customer has contributed or for the consequences of customer interference with the security and/or safety technology of the delivered goods. Bartscher is not liable if the contract cannot be performed as agreed at the time of its formation due to subsequent statutory or sovereign measures. Neither is Bartscher liable for impediments which occur, as a consequence of natural or political events, acts of state, industrial disputes, sabotage, accidents, terrorism, biological, physical or chemical processes or comparable circumstances and which cannot be controlled by Bartscher with reasonable means. Moreover, Bartscher is only liable to the extent that the customer proves that the executive bodies or members of staff of Bartscher have deliberately or negligently breached contractual obligations owed to the customer.

c) In the event of liability, Bartscher will compensate within the limits of lit. d) the losses of the customer to the extent that the customer proves that he has suffered an unavoidable loss caused by the breach of obligations owed to the customer by Bartscher and foreseeable to Bartscher, at the time of the formation of the contract in respect of the occurrence of the loss and its amount. Moreover, the customer is required to mitigate his loss as soon as a breach of contract is or ought to be known.

d) Bartscher is not liable for loss of profit or damage to reputation. Moreover, the amount of damages for late or non-existent delivery is limited to 0.5 per cent for each full week of delay, up to a maximum of 5 per cent of the net purchase price of the goods delivered late or not at all, and in case of remedies because of delivery of non-conforming goods and/or goods with a deficiency in title is limited to an amount of 200 per cent of the net purchase price of goods affected. However, this subparagraph does not apply to injury of life, body or health, to intentional concealment of the non-conformity or deficiency in title of the goods and to breaches of contractual obligations due to intentional harm or gross negligence.

e) For breach of contractual, pre-contractual or obligations resulting from the business relation owed to the customer, Bartscher is obliged to pay damages exclusively in accordance with the provisions of these International Conditions of Sale. Any recourse to concurrent bases of claim, in particular of a non-contractual nature, is excluded. Equally excluded is any recourse against Bartscher's company organs, employees, servants, members of staff, representatives and/or those employed by Bartscher in the performance of his obligations on grounds of breach of contractual obligations owed by Bartscher.

f) Insofar as the limitation period may not already have barred the claim, claims for damages brought by the customer are excluded after six (6) months beginning with the rejection of the claim for damages by Bartscher.

2. Irrespective of continuing statutory or contractual claims, the customer is obliged to pay damages to Bartscher as follows:

a) In the event of delay in payment, the customer will pay a lump sum of EUR 50.00, the costs of arbitral, judicial and extra-judicial means and proceedings, usual and accruing within the country and abroad, as well as (without evidence being necessary) interest at the rate applicable in 33154 Salzkotten/Germany for unsecured short-term loans in the agreed currency, at least however interest at 9 per-cent points over the base rate of the German Federal Bank (Deutsche Bundesbank).

b) In the case of a late taking delivery of the goods by the customer by more than two (2) weeks, Bartscher is entitled to claim damages without evidence being necessary of 5 per cent of the value of the goods to be delivered. In the case of a late taking delivery of the goods by the customer by more than six (6) weeks or an entire failure to take delivery as well as in the event of non-delivery due to a breach of contract by the customer, Bartscher is entitled to claim damages without evidence being necessary of 20 per cent of the value of the goods to be delivered.

c) If the contract has been avoided by the customer without justification, Bartscher is entitled, insofar as he consents to the avoidance, to claim damages without evidence being necessary in the amount of 20 per cent of the value of the goods to be delivered.

3. Within the bounds of what is legally possible as well as within what is usual in the trade, the customer is in his commercial relationships with his clients obliged to limit his liability both in principle and in amount.

VIII. Limitation Period

The customer's claims in respect of the delivery of new non-conforming goods and new goods with a defect in title become time-barred two (2) years after delivery of the goods. The customer's claims in respect of the delivery of non-conforming second-hand goods and second-hand goods with a defect in title become time-barred one (1) year after delivery of the goods, unless Bartscher has breached contractual obligations intentionally or grossly negligently. The delivery of substitute goods or the repair of delivered goods does not lead to a restart or suspension of the limitation period.

IX. Other Provisions

1. Title of the goods that have been delivered remains with Bartscher until settlement of all claims existing against the customer. The allocation of risk as to price and performance in section III.-9. is not affected by the reservation of title.
2. Irrespective of continuing statutory or contractual claims, the customer will indemnify Bartscher without limit against all claims of third parties which are brought against Bartscher on the grounds of product liability or similar provisions, to the extent that the liability is based on circumstances which - such as, for example, the presentation of the product - were caused by the customer or other third parties without express written consent of Bartscher. In particular, the indemnity also includes the reimbursement for expenses incurred by Bartscher and is granted by the customer waiving further conditions or other objections, in particular without requiring compliance with control and recall obligations, and waiving any defence of limitation.
3. In relation to pictures, drawings, calculations and other documents and computer-software, which have been made available by Bartscher in a material or electronic form, the latter reserves all proprietary rights, copyrights, other industrial property rights as well as know-how rights.
4. Subject to written objection by the customer, personal data, which Bartscher receives from the customer in the execution of activities covered by these International Conditions of Sale, are processed by Bartscher and also by service providers located in Germany or abroad.
5. The transmission of electronic documents (EDI) requires special agreements.
6. All communications, declarations, notices etc. are to be drawn up exclusively in German or English. Communications by means of fax or e-mail fulfil the requirement of being in writing.

X. General Basis of Contracts

1. The place of delivery results from section III.-5. of these International Conditions of Sale and applies likewise to the delivery of substitute goods or the repair of delivered goods. The place of payment and performance for all remaining obligations arising from the legal relationship between Bartscher and the customer is 33154 Salzkotten/Germany. These provisions also apply if Bartscher assumes the costs of money remittance, renders performance for the customer somewhere else or payment is to be made in exchange of documents or goods or in the case of restitution of performances already rendered. The agreement of other clauses of the Incoterms or of clauses such as „delivery free....." or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
2. The United Nations Convention of 11 April 1980 on Contracts for the International Sale of Goods (UN Sales Convention / CISG) in the English version governs the legal relationship with the customer. The UN Sales Convention applies, above and beyond its own area of application, and regardless of reservations adopted by other states, to all contracts to which these International Conditions of Sale are to be applied according to the provisions of section I.
3. The formation of contract, including agreements as to the jurisdiction of courts and arbitrators, its amendments or alterations, and the contractual rights and obligations of the parties, also including the liability for death or personal injury caused by the goods to any person and breach of pre-contractual and collateral obligations, as well as the interpretation are exclusively governed by the UN Sales Convention together with these International Conditions of Sale. Where standard terms of business are used, in case of doubt the Incoterms 2020 of the International Chamber of Commerce apply taking into account the provisions stipulated in these International Conditions of Sale. Subject to differing provisions in these International Conditions of Sale, the rest of the legal relationship between the parties is governed by the Swiss Code of Obligations.
4. All contractual and extra-contractual disputes as well as disputes under insolvency law, arising out of or in connection with contracts to which these International Conditions of Sale apply, including their validity, invalidity, breach or cancellation as well as other disputes arising out of the business relationship with the customer shall be finally resolved, without recourse to the ordinary courts of law, by arbitration according to the Swiss Rules of International Arbitration of the Swiss Chambers' Arbitration Institution in force on the date when the Notice of Arbitration is received in accordance with these Rules. The tribunal shall consist of three (3) arbitrators, one (1) of them shall be nominated by the claimant, one (1) of them by the respondent and the chairman of the tribunal shall be designated by the two arbitrators so nominated, or if the amount in dispute is inferior to € 250.000, there shall be one (1) arbitrator appointed according to the Swiss Rules of International Arbitration. The place of the arbitration shall be Zurich/Switzerland, the languages used in the arbitral proceedings shall be German and/or English. The competence of the Arbitral Tribunal excludes especially every statutory competence of state courts, which is provided by reason of a personal or substantive relation. If this arbitration clause is ineffective or ceases to be effective, the non-exclusive jurisdiction of the courts which have jurisdiction for 33154 Salzkotten/Germany is agreed for all disputes instead. If the relevant place of business of the customer is within the European Economic Area (EWR) or Switzerland, irrespective of any ineffectiveness of the arbitration clause and instead of bringing an action before the arbitral tribunal, Bartscher is also entitled to bring an action before the State Court which has jurisdiction for 33154 Salzkotten/Germany or the State Court of the customer's place of business.
5. If provisions of these International Conditions of Sale should be or become partly or wholly ineffective, the remaining arrangements will continue to apply. The parties are bound to replace the ineffective provision with a legally valid provision, as close as possible to the commercial meaning and purpose of the ineffective provision.

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since 1876

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4 015613 822938

Printed in Germany | Subject to technical modifications and errors