



FOR THE BEST BRANDS
— IN HOSPITALITY



PRODUCT CATALOGUE



Soft Serve / Yoghurt Freezer

Taylormate

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
152	1 Flavour, Console type	13.6 liter p/hr	W418 x D699 x H711
	1 Phase, 220/50hz		Weight = 103kg
	Freezing Cylinder 1.4 Lt		
	Mix Reservoir 7.6 Lt		
	Compressor BTU p/hr 3000		
	Beater Motor HP 0.5		



Soft Serve / Yoghurt Freezer

Compact Twin Twist

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C161	2 Flavour, Console type	13.6 liter p/hr	W562 x D638 x H737
	1 Phase, 220/50hz		Weight = 138.3kg
	Freezing Cylinder 1.4 Lt		
	Mix Reservoir 7.6 Lt		
	Compressor BTU p/hr 3000		
	Beater Motor HP 0.5		



Soft Serve / Yoghurt Freezer

Taylormate

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
150	1 Flavour, Floor Standing	13.6 liter p/hr	W357 x D610 x H1308
	1 Phase, 220/50hz		Weight = 154kg
	Freezing Cylinder 1.4 Lt		
	Mix Reservoir 7.6 Lt		
	Compressor BTU p/hr 3000		
	Beater Motor HP 0.5		



Soft Serve / Yoghurt Freezer

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
794	2 Flavour, Console Type	53 liter p/hr	W519 x D843 x H1511
	Freezing Cylinder 3.2 Lt	Each side	Weight = 312.9kg
	Mix Reservoir 13.2 Lt		
	Compressor BTU p/hr 9,500		
	Beater Motor HP 1.5		



Soft Serve / Yoghurt Freezer

Crown Series

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C707	1 Flavour, Gravity Feed	38 liter p/hr	W464 x D864 x H860
	Console Type		Weight = 170kg
	3 Phase, 380/220/50hz		
	Freezing Cylinder 3.2 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 9,500		
C707Fs	1 Flavour, Gravity Feed	38 liter p/hr	W464 x D864 x H1510
	Floor Standing		Weight = 245kg
	3 Phase, 380/220/50hz		
	Freezing Cylinder 3.2 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 9,500		
	Beater Motor HP 1.5		



Soft Serve / Yoghurt Freezer

Crown Series

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C706	1 Flavour, Pump Feed	53 liter p/hr	W464 x D864 x H860
	Console Type		Weight = 123kg
	3 Phase, 380/220/50hz		
	Freezing Cylinder 3.2 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 9,500		
C706Fs	1 Flavour, Pump Feed	53 liter p/hr	W464 x D864 x H1510
	Floor Standing		Weight = 288kg
	3 Phase, 380/220/50hz		
	Freezing Cylinder 3.2 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 9,500		
	Beater Motor HP 1.5		



Soft Serve / Yoghurt Freezer

Crown Series

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C713	2 Flavour + Mix, Gravity Feed	38 liter p/hr	W646 x D919 x H1525
	Floor Standing	Each Side	Net Weight = 314kg
	3 Phase, 380/220/50hz		
	Freezing Cylinder 3.2 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 9,500		
C712	2 Flavour + Mix, Pump Feed	53 liter p/hr	W646 x D919 x H1525
	Floor Standing	Each Side	Net Weight = 341kg

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yoghurts and sorbet. Serve two separate soft serve flavours, or an equal combination of both in a twist.



Soft Serve / Yoghurt Freezer

Crown Series

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C723	2 Flavour, Console Type	53 liter p/hr	W591 x D960 x H903
	Freezing Cylinder 2.7 Lt	Each Side	Net Weight = 293kg
	Mix Hopper 13.2 Lt		
	Compressor BTU p/hr 9,500		
	Beater Motor HP 1.0		



Soft Serve / Yoghurt Freezer

Crown Series

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C709	1 Flavour, Console Type	38 liter p/hr	W464 x D864 x H860 Weight = 170kg
	Gravity Feed, Heat Treat		
	3 Phase, 380/220/50hz		
	Freezing Cylinder 3.2 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 9,500 Beater Motor HP 1.5		
C709Fs	1 Flavour, Floor Standing	38 liter p/hr	W464 x D864 x H1510 Weight = 245kg
	Gravity Feed, Heat Treat		
	3 Phase, 380/220/50hz		
	Freezing Cylinder 3.2 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 9,500 Beater Motor HP 1.5		



Soft Serve / Yoghurt Freezer

Crown Series

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C708	1 Flavour, Console Type	53 liter p/hr	W464 x D864 x H860 Weight = 170kg
	Gravity Feed, Heat Treat		
	3 Phase, 380/220/50hz		
	Freezing Cylinder 3.2 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 9,500 Beater Motor HP 1.5		
C708Fs	1 Flavour, Floor Standing	53 liter p/hr	W464 x D864 x H1510 Weight = 245kg
	Gravity Feed, Heat Treat		
	3 Phase, 380/220/50hz		
	Freezing Cylinder 3.2 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 9,500 Beater Motor HP 1.5		



Combination Freezer

Crown Series

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C606	SOFT SERVE	53 liter p/hr	W641 x D987 x H1535 Net Weight = 370kg
	1 Flavour, Pump Feed		
	Heat Treat, Floor Standing		
	3 Phase, 380/220/50hz		
	Freezing Cylinder 3.2 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 9,500		
	Beater Motor HP 1.5		

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C606	MILK SHAKE	113 liter p/hr	
	4 Flavour, Heat Treat, Pump		
	Freezing Cylinder 6.6 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 11000		
	Beater Motor HP 1.0		

Features

The Heat Treatment system provides a daily heating and cooling cycle to safely maintain dairy products up to two weeks before a complete disassembly and cleaning is required. Heat treatment freezers address food safety, product waste, maintenance and repair cost concerns.



Gelato Freezer

Taylor by Frigomat

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
104	1 Flavour, Console type	15 liter p/hr	W411 x D681 x H542
	1 Phase, 220/50hz		Net Weight = 74.8kg
	Freezing Cylinder 2.9 Lt		
	Compressor BTU p/hr 2500		
	Beater Motor HP 1.0		



Gelato Freezer

Taylor by Frigomat

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C122	1 Flavour, Console type	15kg p/hr	W430 x D850 x H690
	1 Phase, 220/50hz		Net Weight = 143kg
	Freezing Cylinder 8 Lt		
	Loading p/Cycle = 1 - 3kg		
	Compressor BTU p/hr 11,500		
	Beater Motor HP 1.5		
	Kw. = 1,8		



Gelato Freezer

Taylor by Frigomat

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C124	Vertical Batch Freezer	5 kg p/hr	W465 x D430 x H320
	1 Phase, 220/50hz		Net Weight = 45kg
	Max. Loading p/Cycle = 5kg		
	Kw. = 0,7		
	Compressor BTU p/hr 2500		
	Beater Motor HP 1.0		
C125	Max. Loading p/Cycle = 2.2kg	10 kg p/hr	W465 x D430 x H320
	Kw. = 1		Net Weight = 45kg



Gelato Freezer

Taylor by Frigomat

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C119	1 Flavour, Console type	25kg p/hr	W440 x D838 x H1260
	3 Phase, 220/50hz		Net Weight = 169kg
	Freezing Cylinder 8 Lt		
	Loading p/Cycle = 2 - 4kg		
	Compressor BTU p/hr 15,500		
	Beater Motor HP 2		
	Kw. = 2,9		



Gelato Freezer

Taylor by Frigomat

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C118	1 Flavour, Console type	35kg p/hr	W520 x D1010 x H1420
	3 Phase, 220/50hz		Net Weight = 275kg
	Freezing Cylinder 11,7 Lt		
	Loading p/Cycle = 2 - 7kg		
	Compressor BTU p/hr 16,500		
	Beater Motor HP 2.5 to 4.0		
	Kw. = 3,8		



Gelato Freezer

Taylor by Frigomat

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C116	1 Flavour, Console type	90kg p/hr	W520 x D1114 x H1420
	3 Phase, 220/50hz		Net Weight = 355kg
	Freezing Cylinder 26,5 Lt		
	Loading p/Cycle = 4 - 15kg		
	Compressor BTU p/hr 38,000		
	Beater Motor HP 5.7 to 10		
	Kw. = 8,4		



Gelato Freezer

Taylor by Frigomat

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C117	1 Flavour, Console type	60kg p/hr	W520 x D1103 x H1420
	3 Phase, 220/50hz		Net Weight = 316kg
	Freezing Cylinder 17,6 Lt		
	Loading p/Cycle = 3 - 10kg		
	Compressor BTU p/hr 29,500		
	Beater Motor HP 3.9 to 7.2		
	Kw. = 4,9		



Slush / Smoothie / Shake Freezer

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
430	1 Flavour, Console type	38 liter p/hr	W418 x D703 x H699
	1 Phase, 220/50hz		Net Weight = 80kg
	Freezing Cylinder 3.8 Lt		
	Mix Reservoir 13.2 Lt		
	Compressor BTU p/hr 4000		
	Beater Motor HP 0.25		



Milkshake / Smoothie Freezer

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
441	1 Flavour, Floor Standing	94 liter p/hr	W468 x D762 x H1521
	3 Phase, 380/220/50hz		Net Weight = 188kg
	Freezing Cylinder 6.6 Lt		
	Mix Reservoir 18.9 Lt		Standard Version
	Compressor BTU p/hr 11000		
	Beater Motor HP 1.0		



Slush / Smoothie / Shake Freezer

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
358	1 Flavour, Console type	473ml serving approximately 3 sec	W411 x D818 x H1359
	1 Phase, 220/50hz		Net Weight = 161.5kg
	Freezing Cylinder 6.6 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 5000		
	Beater Motor HP 1.5		



Milkshake / Smoothie Freezer

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
PH61	4 Flavour, Heat Treat, Pump	113 liter p/hr	W468 x D813 x H1521
	3 Phase, 380/220/50hz		Net Weight = 261kg
	Freezing Cylinder 6.6 Lt		
	Mix Reservoir 18.9 Lt		
	Compressor BTU p/hr 11000		
	Beater Motor HP 1.0		



Slush / Smoothie / Shake Freezer

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
432	2 Flavour, Console type	38 liter p/hr	W475 x D699 x H929
	1 Phase, 220/50hz		Net Weight = 138kg
	Freezing Cylinder 3.8 Lt		
	Mix Reservoir 11.4 Lt		
	Compressor BTU p/hr 6000		
	Beater Motor HP 0.25		



Crunchiecreme - Flavorburst

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
CC8	8 Flavour Blending 1 Phase, 220/50hz	Ref Taylor Spec	Radius = 280mm Height = 483mm Net Weight = 12kg



Flavorburst Blender

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
FB80	8 Flavour Syrup Injection 1 Phase, 220/50hz	1000 portion per bag	W241 x D617 x H481 Net Weight = 34kg



Razzle Blender

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
BC10	Counter Top Unit 1 Phase, 220/50hz		W254 x D230 x H610 Net Weight = 8kg



Cream Whipper

Taylor by Frigomat

MODEL	SPECIFICATIONS	PRODUCTION	DIMS-mm / WEIGHT
C003	1 Flavour, Console type 1 Phase, 220/50hz Tank Cap. 2.5 Lt	50kg p/hr	W230 x D560 x H450 Net Weight = 30kg



Model L828



Model L810



Model L820



Model L812



Model L822

Grills

Programmable Controls

Microprocessor controls are programmable for simplified operator operation. Offers flexibility for future menu items and product specification changes at the restaurant level.

External USB Port

External USB port allows user access to upload new menu and promotional items. Menu changes can be sent electronically to other store locations saving time and eliminating operator error.

Upper Platens

Upper platen will close automatically to the preset gap setting with the touch of one button. Air cylinder system provides quiet, simple, trouble-free operation of the upper platen. As a safety feature, platen will automatically open at loss of power, or if an obstruction is detected.

Precise Automatic Gapping

Solid platform with 3-point reference plane and fixed (home) reference point. Once programmed, the upper platen automatically achieves accurate and consistent gaps, every time. Precise, repeatable gapping assures product safety and better quality finished product.

Cooking Zones

One zone has three independent heating elements, and two in the upper platen to assure even temperatures and quick recovery.

Side-To-Side Release Material

Protects entire upper platen cooking surface and makes cleaning easy. Improved installation and removal process away from hot surfaces.

Patty Cook Position Placement Guide

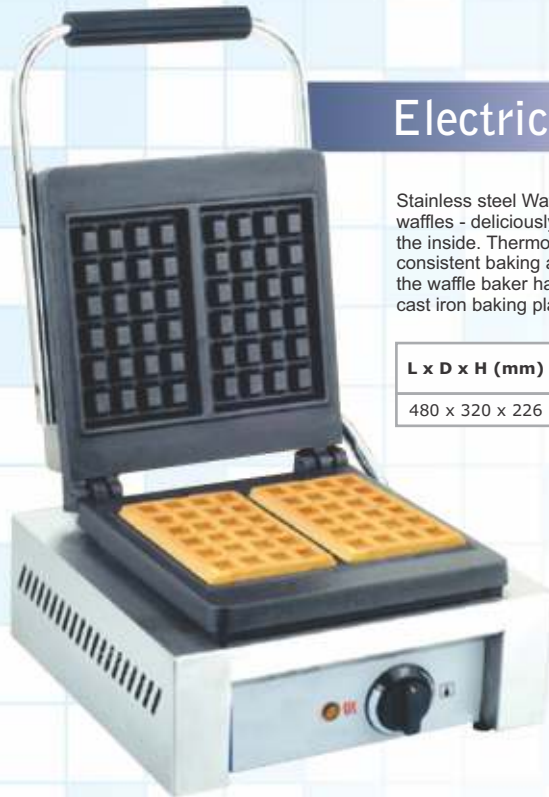
Lower cooking surface is etched for a permanent patty placement guide for two-sided cooking.



Electric Waffle Baker

Stainless steel Waffle Baker, creates the best toasted, golden waffles - deliciously crispy on the outside and meltingly tender on the inside. Thermostat controlled heating ensures perfectly consistent baking and browning. An indicator light signals when the waffle baker has reached the optimal temperature. Non-stick cast iron baking plate for effortless release and easy cleanup.

L x D x H (mm)	Power	Voltage	Opening angle	Waffle form
480 x 320 x 226	1.5 Kw	230 V	180°	Square



Electric Waffle Baker



L x D x H (mm)	Power	Voltage	Opening angle	Waffle form
225 x 440 x 320	1 Kw	220-240V/120V	180°	Round

Cone Holders





Upright Refrigerator

HL-1200C-4D

Temp Range	2 °C
Power Supply	220V/50~60Hz
Capacity	900L
Dimensions	1200 x 740 x 1935 mm
Compressor	1/2 Hp
Refrigerant	R134a
Shelf	6 Sets
Illumination	LED x 2W
40ft Container	28 Sets
One Phase	3 Sets

HS-1200F-4D

Temp Range	-18 °C
Power Supply	220V/50~60Hz
Capacity	900L
Dimensions	1200 x 740 x 1935 mm
Compressor	3/4 Hp
Refrigerant	R404A
Shelf	6 Sets
Illumination	LED x 2W
40ft Container	28 Sets
One Phase	3 Sets



Blast chiller/freezer

The range of made in Sagi blast chillers for ice-cream has been designed to ensure high quality ice-cream at each use.

After a whipping phase, the free water present in the freshly produced ice-cream, transforms into large ice crystals which would cause a loss of creaminess, taste and ice - cream volume. To prevent this from happening, our blast chillers allow the formation of tiny microcrystals which maintain unaltered ice-cream quality.

DMG51C/M

745mm x 700mm x 1000/870mm

DMG82

750mm x 840mm x 2130mm

DMG51ME

745mm x 700mm x 870mm

DMG102

820mm x 1036mm x 2130mm

DMG101L

800mm x 830mm x 1750mm

Upright Refrigerator

HL-595C-2D

Temp Range	2 °C
Power Supply	220V/50~60Hz
Capacity	390L
Dimensions	595 x 740 x 1935 mm
Compressor	1/4 Hp
Refrigerant	R134a
Shelf	3 Sets
Illumination	LED x 2W
40ft Container	54 Sets
One Phase	3 Sets

HS-595F-2D

Temp Range	-18 °C
Power Supply	220V/50~60Hz
Capacity	390L
Dimensions	595 x 790 x 1935 mm
Compressor	1/2 Hp
Refrigerant	R404A
Shelf	3 Sets
Illumination	LED x 2W
40ft Container	54 Sets
One Phase	3 Sets





Underbar Refrigerator

QUB8S/C

Doors	3.5
Height (with castors)	900mm
Width	2380mm
Depth	650mm/750mm
Temperature Range	2° to 6°C
Refrigerant	R134A
Internal Volume (Litres)	840



QUB6S/C

Doors	2.5
Height (with castors)	900mm
Width	1780mm
Depth	650mm/750mm
Temperature Range	2° to 6°C
Refrigerant	R134A
Internal Volume (Litres)	580

Underbar Refrigerator

QUB4S/C

Doors	1.5
Height (with castors)	900mm
Width	1180mm
Depth	650mm/750mm
Temperature Range	2° to 6°C
Refrigerant	R134A
Internal Volume (Litres)	319



Underbar 2.5 Door Pizza Top

QUB6PZTS/C

Doors	2.5
Height (with castors)	900mm
Width	1780mm
Depth	650mm/750mm
Temperature Range	2° to 6°C
Refrigerant	R134A
Internal Volume (Litres)	580





Back Bar Cooler

BBC 1 - 1 Door

Modular Back Bar Cooling systems designed for both small or large establishments. It has an advanced refrigeration system with built-in defrost and evaporation.

These units are supplied standard with adjustable shelves, electronic controls and internal lightning. Back Coolers are supplied in various finishes and is available in both hinged and sliding glass doors.

Back Bar Cooler

BBC 2 Sliding Door



Back Bar Cooler

BBC 2 Hinged Door



Back Bar Cooler

BBC 3 - 3 Door

Back Bar Cooler

BBC 3 - 2 Door





Swing Door Beverage Coolers

MODEL	SPECIFICATIONS/FEATURES	DIMS-mm / WEIGHT
HD890	Net Capacity Ltr. 569	H2020 x W890 x D635
	700 x 330/30ml cans	Weight = 149kg
	300 x 500ml PET	
	480 x 330ml Beer Bottles	
	Shelves = 8	
	Refrigerant R134a	
	Electrical Requirements = 230v/50Hz	
	Compressor = 3/8 12	
	Power Consumption 523 watt	
	Internal & External Finishing: White Chromadek	
White Sides / Black Trim		
HD1140	Net Capacity Ltr. 746	H2020 x W1140 x D635
	980 x 330/30ml cans	Weight = 180kg
	490 x 500ml PET	
	640 x 330ml Beer Bottles	
	Shelves = 8	
	Refrigerant R134a	
	Electrical Requirements = 230v/50Hz	
	Compressor = 3/8 12	
	Power Consumption 637 watt	
	Internal & External Finishing: White Chromadek	
White Sides / Black Trim		
HD1360	Net Capacity Ltr. 903	H2020 x W1360 x D635
	1260 x 330/30ml cans	Weight = 208kg
	630 x 500ml PET	
	800 x 330ml Beer Bottles	
	Shelves = 8	
	Refrigerant R134a	
	Electrical Requirements = 230v/50Hz	
	Compressor = 1/2 18	
	Power Consumption 780 watt	
	Internal & External Finishing: White Chromadek	
White Sides / Black Trim		



Swing Door Beverage Coolers

MODEL	SPECIFICATIONS/FEATURES	DIMS-mm / WEIGHT
HD580	Net Capacity Ltr. 226	H1350 x W580 x D635
	MPM108	295 x 330/30ml cans
		Weight = 90kg
		147 x 500ml PET
		168 x 330ml Beer Bottles
		Shelves = 3
		Refrigerant R134a
		Electrical Requirements = 230v/50Hz
		Compressor = 1/5 6
		Power Consumption 303 watt
	Internal & External Finishing: White Chromadek	
	White Sides / Black Trim	



Baby

Counter Top Ice Cream Freezer

- Temperature range: -15/-18°C
- 505mm x 680mm x 400mm
- Weight: kg 20
- Refrigerant gas: R 404a 0,120 kg.
- Power: 230V 50Hz 0,40 Kw
- EN 60 335-2-24
- Refrigerant ECO R 404a.
- Power supply V230-1-50 (other upon request)
- CFC free insulation
- ABS body
- Copper evaporator
- Low noise level
- Low energy consumption
- Easy maintenance
- Easy cleaning
- CE Norm



Gelatissimo F9

Counter Top Ice Cream Freezer

- Temperature range: -15/-18°C
- 1255mm x 525mm x 360mm
- Weight kg: 35
- Refrigerant gas: R 404a 0,250 kg.
- Power: 230V 50Hz 0,50 Kw
- CE EN 60 335-2-24
- Refrigerant ECO R 404a.
- Power supply V230-1-50 (other upon request)

Piccolo

Counter Top Ice Cream Freezer

- Temperature range: -15/-18°C
- 505mm x 680mm x 400mm
- Weight: kg 20
- Refrigerant gas: R 404a 0,120 kg.
- Power: 230V 50Hz 0,40 Kw
- EN 60 335-2-24
- Refrigerant ECO R 404a.
- Power supply V230-1-50 (other upon request)
- CFC free insulation
- ABS body
- Copper evaporator
- Low noise level
- Low energy consumption
- Easy maintenance
- Easy cleaning
- CE Norm



- CFC free insulation
- ABS body
- Copper evaporator
- Low noise level
- Low energy consumption
- Easy maintenance
- Easy cleaning
- CE Norm



THE PERFECT FRYING SOLUTION



Countertop Deep Fryer

The large output, ventless, hoodless, odorless, relentless, countertop deep fryer.

Increase your sales & profits with an expanded menu that will attract new customers with the easy-to-use perfect frying solution from perfect fry.



It's as easy as

1
Insert
Basket



BASKET LOWERS
AUTOMATICALLY

2
Start



BASKET RAISES
AUTOMATICALLY
WHEN FINISHED

3
Frying



4
Remove
& Serve





The Bubbler™ Standard Units

Unit	D15	D25	D35
Bowls	1 X 18L bowls	2 X 18L bowls	3 x 18L bowls
Electrical	D25: 115V / 60Hz / 5.5A D255: 230V / 50Hz / 2.7A D256: 230V / 60Hz / 2.7A	D25: 115V / 60Hz / 5.5A D255: 230V / 50Hz / 2.7A D256: 230V / 60Hz / 2.7A	D35: 115V / 60Hz / 8.5A D355: 230V / 50Hz / 4A D356: 230V / 60Hz / 4A
Refrigeration	1/6 hp	1/6 hp	1/6 hp
Machine Dimensions (H x W x D)	69cm x 25cm x 38cm	69cm x 44cm x 38cm	69cm x 65cm x 38cm
Cup Height	20cm	20cm	20cm
Listings	UL, CUL, CE, NSF 20 (dairy)	UL, CUL, CE, NSF	UL, CUL, CE, NSF

D25



D15

Suggested Uses

- Juice drinks
- Iced Coffee
- Tamarindo
- Chai
- Iced Cappuccino
- Cocktails
- Iced Tea
- Lemonade
- Horchata



E47/E49

The Bubbler™ Mini Units

Unit	E27/E29	E47/E49
Bowls	2 x 9L bowls	4 x 9L bowls
Electrical	E27 / E29: 115V / 60Hz / 3.3A E275 / E295: 230V / 50Hz / 1.7A E276 / E296: 230V / 60Hz / 1.7A	E47 / E49: 115V / 60Hz / 5.5A E475 / E495: 230V / 50Hz / 2.7A E476 / E496: 230V / 60Hz / 2.7A
Refrigeration	1/6 hp	1/5 hp
Machine Dimensions (H x W x D)	65cm x 29cm x 38cm	65cm x 52cm x 38cm
Cup Height	20cm	20cm
Listings	UL, CUL, CE, NSF	UL, CUL, CE, NSF



E27/E29



VBM Lollo 2 Group

VBM Lollo	2 Group
Brewing Groups	2
Brew Head Style	E64
Boiler	11 litre
Thermosyphon System	Heat Exchange
Coffee Preinfusion	Static
Steam Wands	360°
Steam Valve Control	Multi Directional Locking Lever
Length mm	680
Depth mm	560
Height mm	500
Heating Element Watts	4500W
Voltage	240 V
Amps	20 amp



VBM Lollo 3 Group

VBM Lollo	3 Group
Brewing Groups	3
Brew Head Style	E64
Boiler	16 litre
Thermosyphon System	Heat Exchange
Coffee Preinfusion	Static
Steam Wands	360°
Steam Valve Control	Multi Directional Locking Lever
Length mm	930
Depth mm	560
Height mm	500
Heating Element Watts	5500W
Voltage	240 V
Amps	25 amp





VBM Replica



VBM Replica 2 Group



VBM Replica 3 Group

VBM Replica	1 Group	2 Group	3 Group	4 Group
Boiler	5 litre	11 litre	16 litre	25 litre
Thermosiphon system	heat exchange	heat exchange	heat exchange	heat exchange
Coffee Preinfusion	static & electronic	static & electronic	static & electronic	static & electronic
Stainless Steel Wands	360°	360°	360°	360°
Steam Valve Control	1/4 turn	1/4 turn	1/4 turn	1/4 turn
Length mm	530	720	890	1230
Depth mm	535	535	535	525
Height mm	500	500	500	500
Weight kg	60	80	100	120
Heating Element Wattage	1800	3500	4500	5000
Voltage	240V	240V	240V	240V
Boiler Contamination Protection	Non return steam valve and anti-vacuum valve	Non return steam valve and anti-vacuum valve	Non return steam valve and anti-vacuum valve	Non return steam valve and anti-vacuum valve
Group Head Temperature Control	Injector and Hx restrictors	Injector and Hx restrictors	Injector and Hx restrictors	Injector and Hx restrictors
Element Protection	Element time out protection and over temperature thermo switch	Element time out protection and over temperature thermo switch	Element time out protection and over temperature thermo switch	Element time out protection and over temperature thermo switch
Boiler Water Level Control Probe System	Probe system	Probe system	Probe system	Probe system





Easy Juicer™

Citrus Juicer

Ideal for oranges, lemons and limes. Lets you quickly prepare the freshest possible lemonade, limeade, tropical drinks and other seasonal specialties.



Easy Chopper II™

Use for fast, easy chopping, cutting and dicing of onions, tomatoes, potatoes, celery, peppers and other firm vegetables. Great for wedging citrus and other fruits, using the wedger kit.



Easy Frykutter™

Vegetable Cutter

Cut potatoes for French fries and cut carrots and celery sticks. Chop onions, peppers, carrots and tomatoes. Wedge tomatoes for salads and potatoes for steak fries using the wedger kit. Great for wedging fruits too!



Easy Chopper 1/4™

For salsa, pizza toppings, drink garnishes and more. Chops, slices and dices onions, tomatoes, potatoes, celery, peppers and other firm veggies. Great for wedging citrus and other fruits too, when using the wedger kit.





Easy Tomato Slicer™

This is a must have if you like to keep fresh tomatoes on hand for your burgers, sandwiches, salads, salad bars and condiment trays. It's great for slicing strawberries and mushrooms too.



Easy Cheeser™

Cheese Cutter

The Easy Cheeser is perfect for salad bars, deli trays, party packs, in-store sampling, hors d'oeuvres and specialty trays. Great for butter too! Makes individual pats and serving-size squares.



Spiral Fry™

Potato Cutter

Hot, crispy spiral, ribbon, wavy or chip twister fries make a savory, healthful, high-value presentation that customers love. Spiral Fry affords you the highest profit on every serving, and pays for itself in no time. It's perfect for creating signature-item appetizers, and is a great choice for the bar and lounge too.



Easy Cheese Blocker™

Cheese Cutter

Use with the Nemco Easy Cheeser cutter for a total cheese prep center.





Easy Grill Scraper™

The Easy Grill Scraper features an ergonomic handle that channels all the pressure into the blade. That way, your staff can achieve the same desired results with much less effort, and get back to the more fun—and more productive—chores of preparing and cooking a whole lot faster.



Easy Slicer™

Vegetable Slicer

Easy Slicer is the one slicer you need to make fast, easy work of most fruits and vegetables. Unique, adjustable, stainless steel blade provides a full range of slicing options. Fixed blade units also available. Optional shredding plates fit all units.



Easy Flowering™

Onion Cutter

Create the perfect signature item onion appetizer. Or dip the ends of a flowered raw onion in food coloring to create magnificent onion garnish. Use with colossal and smaller sized onions.



Butter Spreader™

This is the easiest and most efficient way to spread butter! Roller design promotes even, consistent application on all sorts of menu items, for economical portion.



Easy Chicken Slicer™

Cut your labor, not your hands, with the new Easy Chicken Slicer. Compared to the conventional knife-in-hand alternative, the Easy Chicken Slicer performs with superior speed, consistency and, above all, safety—with virtually no training required! Cleanup is a breeze. Sharpened blades are also available for cutting other foods.





Easy Pineapple Corer/Peeler™

Take all the labor out of prepping a pineapple. Nemco's latest countertop innovation completely removes the core and peel with one simple pull of its easy-action, top-down lever. Saves time, effort and food waste. Locking mechanism keeps the handle/blade in the up position while loading a pineapple. Tough aluminum and stainless steel construction and easy disassembly for cleaning extend the life of the unit for great return on investment.



CanPRO™

Compact Can Opener

By cutting along the seam, on the outside of the rim, Nemco's new CanPRO[®] recently emerged as a completely revolutionary way to open cans more easily and safely. Brilliantly conceptualized and carefully developed to include several new design improvements for durability, such as a gearless drive, the CanPRO is now saving time, and elbows, in thousands of commercial kitchens worldwide.



Easy Onion Slicer II™

Ideal for onions, celery, potatoes, pickles, firm tomatoes, oranges, lemons and limes.



Easy Wedger™

& Easy Apple Corer

Easy Wedger is ideal for beverage operations. Use it for fresh lemon, lime and orange garnishes. Works great at the salad bar too. Try it with tomatoes, pickles, potatoes, cucumbers and zucchini.





ShripPRO 2000™

Keep pace with the demand of your hungriest shrimp lovers! In just one hour, the ShripPro instantly and consistently deveins, cuts, butterflies or splits up to 6,000 shrimp! Operators can hand-feed or attach the feeder tray for higher volumes. Either way, the ShripPro does all the work with virtually no risk of injury. Compact, portable design saves space and makes for easy storage.



Easy Lettucekutter™

Ideal for chopping iceberg and other lettuces, as well as slicing melons for fruit trays. Also slices lettuce for tacos and sandwiches. 55650-CS can be used to slice cooked chicken for wraps and salads.



ProShucker®

The ProShucker quickly and cleanly opens up to a dozen oysters a minute with virtually 0% risk and 100% yield. A dull threaded bit gently pries open the shell. Works fast and evacuates all mud and shell fragments so you get maximum meat yield with minimum contamination. Best of all, the ProShucker is so easy to use, it requires almost no training.



Roma Slicer™

This is the must-have tool for operations looking to capitalize on the increasing demand for Caprese salads, personal pizzas, specialty sandwiches and other menu items featuring the smaller, richer, more authentic Roma. Great for slicing other soft produce too – like strawberries, mushrooms and more.



Available in:
1/4 Inch Slice
3/16 Inch Slice





Roller Grill - 10 Hot Dogs

Model 8010



Roller Grill - 18 Hot Dogs

Model 8018 with self-serve guard Model 8018GD



Roller Grill - 27 Hot Dogs

Model 8027SX

Roller Grill - 45 Hot Dogs

Model 8045N with self-serve guard Model 8045NGD



Roller Grill - 36 Hot Dogs

Model 8036SX



Moist Heat Bun/Food Warmer

Model 8027BW



Bun/Food Warmer

Model 8024BW
No Moist Heat



Bun/Food Warmer

Model 8048BW
No Moist Heat



Stainless Steel Bun Box

Model 8045W-SBB



Freestanding Infrared Bulb Warmers

Model 6000A-2
Adjustable height

Model 6000A-1
Adjustable height

Counter-top Infrared Bulb Warmer

Model 6008-4



Clamp-on Infrared Bulb Warmer

Model 6004-4
Adjustable Gooseneck



Ceiling Mount Infrared Bulb Warmer

Model 6002



Bulb Warmer Suggested Uses

Keep plated foods at proper serving temperatures, including pies, breads, and other baked goods. Also great for hot appetizers and side dishes, such as chicken fingers, French fries, poppers and fried shrimp.



Carving Station Infrared Bulb Warmer

Model 6015 polyethylene base

The perfect choice for serving moist, juicy slices of roast beef, prime rib, turkey, ham, leg of lamb and other large cuts at buffets and server stations.



Infrared Strip Heater on Base

Model 6152-24 with pan and screen set Model 66089



Infrared Strip Heater

Model 6150-24 with hanging brackets



Infrared Strip Heater Suggested Uses

Hold foods at proper temperatures until you are ready to serve. A favorite for French fries, rice dishes, baked potatoes, fried chicken, pizza and large pans of food. Also works well as a plate or cup warmer.

Infrared Strip Heater

Model 6150-24 with wire leg kit Model 66099





Super Shot Countertop Steamer

Model 6600

Primed for virtually any cold foods you want to zap into a hot, fresh, plate-ready state—instantly! Ideal for buns, rolls, breads and other baked goods, and just perfect for tortillas. Great for melting cheese or reheating precooked seafood, meats, pasta, fruits, veggies and more!



Countertop Warmer

Model 6100A

Countertop Warmers Suggested Uses

Attractive enough for serving lines, round warmers keep soups, gravies, BBQ sauce, hot dressings and dessert toppings warm and appetizing. Great for the back bar too.

Countertop Warmer

Model 6120A



Mini Steam Table

Model 6060A

Use one Nemco Mini Steam Table in place of several individual units to keep soups, sauces, gravies, stews and other like foods at the perfect temperature. Adapter plates provide maximum versatility on serving lines, allowing complete meal presentations, such as ribs with dipping sauce, mashed potatoes and gravy, plus many other side dishes.



Fresh-O-Matic by Nemco

Model 6625

The Fresh-O-Matic by Nemco can heat, refresh and serve hundreds of piping hot foods, from blueberry muffins, to beef stew, to Mexican burritos, to lobster dinners. You name it. If it's leftover or frozen, it can taste like it's freshly cooked once again.



Soup Merchandisers

Model 6510A-2D7

Turn your customers on to the idea of a hearty bowl of soup with these inviting soup warmer merchandisers. A unique heating element design maintains an even holding temperature and prevents hot spots. Twin warmers have separate thermostats for better temperature control. Plus, the header comes with interchangeable tab cards bearing the names of nearly 50 popular soups.



Model 6510A-S7



Model 6510-T4



Counter Top Boiling Units

Nemco's pasta boiling unit cooks all types of pasta, vegetables and shell fish plus they're ideal for reconstituting food. This convenient counter top model allows you to produce one pound of spaghetti or three pounds of frozen pasta in just a couple of minutes. Initial heat up is 12 minutes and these powerful units recover almost immediately.

Special features include heavy duty baskets constructed of stainless steel with durable plastic coated handles for a cool touch. Individual servings are possible with our accessory set of six baskets. Control panel assembly is removable for cleaning and easy maintenance. Our unique front draining system allows for safe and simple draining.



Double Spindle Drink Mixer

WDM240

- Two high-performance 1 peak HP motors
- 3 speeds: 16,000, 22,000, 25,000 RPM, and Pulse
- Pulse switch pulses on selected speed
- No-tilt feature – Insert cup under spindle without the need to tilt
- Fully automatic START/STOP operation
- Heavy-duty die-cast housing
- Easily replaceable commercial motors
- 120 VAC, 60 Hz
- UPC – 040072022371
- Ship Weight – 28.6 lbs.
- Cubic Feet – 2.540
- Master Pack – 1

Single Spindle Drink Mixer

WDM120

- High-performance 1 peak HP motor
- 3 speeds: 16,000, 22,000, 25,000 RPM, and Pulse
- Pulse switch pulses on selected speed
- No-tilt feature – Insert cup under spindle without the need to tilt
- Fully automatic START/STOP operation
- Heavy-duty die-cast housing
- Easily replaceable commercial motor
- 120 VAC, 60 Hz
- UPC – 040072015663
- Ship Weight – 18.8 lbs.
- Cubic Feet – 1.434
- Master Pack – 1



Triple Spindle Drink Mixer

WDM360

- Three high-performance 1 peak HP motors
- 3 speeds: 16,000, 22,000, 25,000 RPM, and Pulse
- Pulse switch pulses on selected speed
- No-tilt feature – Insert cup under spindle without the need to tilt
- Fully automatic START/STOP operation
- Heavy-duty die-cast housing
- Easily replaceable commercial motors
- 120 VAC, 60 Hz
- UPC – 040072015670
- Ship Weight – 40.2 lbs.
- Cubic Feet – 2.864
- Master Pack – 1



Stainless Steel Malt Cup

CAC20

- 0.83 Lt
- Drink Mixer accessory





MX1000XTEE



MX1000XTPEE

Hi-Power Blenders

MX1000XTEE / MX1000XTPEE

- Heavy-duty 3.5 peak HP motor
- 45,000 RPM bare motor speed, 1500 watts
- Simple High, Low, Off and Pulse paddle switches
- One-piece dishwasher-safe removable jar pad
- MX1000XTEE — 2-liter BPA-free copolyester container
- MX1000XTPEE — 1.5-liter stackable BPA-free copolyester container

MX1000XTSEE, MX1000XTPSEE

Sound Enclosure Included

- 240 VAC, 50Hz, 6.25 amps
- CE, RoHS (other configurations may be available)

Hi-Power Blenders

MX1050XTEE / MX1050XTPEE

- Heavy-duty 3.5 peak HP motor
 - 45,000 RPM bare motor speed, 1500 watts
 - Easy-to-clean electronic membrane keypad with simple On/Off, High, Low, Stop and Pulse controls
 - One-piece dishwasher-safe removable jar pad
 - MX1050XTEE — 2-liter BPA-free copolyester container
 - MX1050XTPEE — 1.5-liter stackable BPA-free copolyester container
 - MX1050XTSEE, MX1050XTPSEE – Sound Enclosure Included
 - 240 VAC, 50Hz, 6.25 amps
 - CE, RoHS
- (other configurations may be available)



Hi-Power Programmable Blenders

With Sound Enclosure

MX1500XTEE / MX1500XTPEE

- Heavy-duty 3.5 peak HP motor, 1500 watts
- Easy-to-clean electronic membrane keypad
- LCD display with blue backlight for easy viewing and program selection
- 4 reprogrammable beverage stations
- Daily and total drink counter display
- Adjustable speed controls
- MX1500XTEE — 2-liter BPA-free copolyester container
- MX1500XTPEE — 1.5-liter stackable BPA-free copolyester container
- 240 VAC, 50 Hz, 6.25 amps
- CE, RoHS
- (other configurations may be available)



MX1500XTPEE

MX1500XTEE



One-Size-Fits-All EZ-Fit[®]

Cup Dispenser C2410C

146mm (Counter hole diameter) x 590mm (Tube Length)
Approx. Cup Size 236 - 1360ml

- Includes a gasket pack to handle wide range of cup sizes
- Easily change cup sizes without having to change dispenser
- Dispenses paper, plastic, and foam cups one-at-a-time



Lid Organisers

L2100

279 x 318 x 419 mm

L2150

273 x 216 x 419 mm

- Keep lids organized and easily accessible to customers
- Countertop design allows you to move organizer to accommodate changing needs



Lid Towers

L2203

3 Lid compartments, 1 Straw compartment
622 x 140 x 330 mm

L2204

4 Lid compartments, 1 Straw compartment
762 x 140 x 330 mm

- High capacity lid and straw organization
- Countertop design allows you to move organizer and accommodate changing needs



Condiment & Straw Organizer

L2900

241 x 208 x 637 mm



Safe-T-Ice[®] Tote

S1600 - Original 22.7 Lt

S1600 - Shorty[™] 18.9 Lt

- Dedicated container for safe ice transport
- HACCP Hanger[™] reduces back strain and injuries
- Tri-grip[™] design for easier, more controlled handling



Safe-T-Scoop[®] & Guardian System[™]

For Bar and Beverage Stations

Included mounting tools: (1) mounting bracket, (2) wire hanging brackets and (2) suction cups

S15000 - Scoop Guardian[™] System 177-295 ml

- 1 X Saf-T-Scoop[®],
- 1 X Guardian holder with removable drainage cap
- 1 X Set mounting tools

SI5500 - Saf-T-Scoop[®] 177-295 ml

Scoop only

SI7000 - Scoop Guardian[™] System 355-473 ml

- 1 X Saf-T-Scoop[®],
- 1 X Guardian holder with removable drainage cap
- 1 X Set mounting tools

SI7500 - Saf-T-Scoop[®] 355-473 ml

Scoop only



Safe-T-Scoop[®] & Guardian System[™]

For Ice Machines

Included mounting tools: (1) mounting bracket, (2) wire hanging brackets and (2) suction cups

SI9000 - Scoop Guardian[™] System 1.9-2.5 Lt

- 1 x Saf-T-Scoop[®]
- 1 x Guardian holder with removable drainage cap
- 1 x Set mounting tools

SI9500 - Saf-T-Scoop[®] 1.9-2.5 Lt

Scoop only



Klever Cutter[™] Carton Opener

KK401 - Red

- No need to change blades
- Prevents costly injuries to employees
- Prevents damage to products



Kleen-Cup[®]

KLC28C

- Effectively cleans and sanitizes mixer spindles
- Prevents flavor transfer and cross-contamination
- Replaceable brushes



Allergen Saf-T-Zone[™] System

The Allergen Saf-T-Zone[™] System is the first product of its kind, designed to help foodservice operators create special food allergen meal prep procedures.

- Purple color alerts staff to follow special food allergy procedures
- Includes commercial-grade cutting board, tongs, turner and Chef's knife
- Durable purple case is easy to find in the kitchen and securely protects tools and board

ASZ121812SYS

- 1 x 305 x 457 x 13 mm Saf-T-Grip[®] purple cutting board (CBG121812PR)
- 1 x 254 mm stainless steel chef knife with purple handle
- 1 x 305 mm stainless steel tongs with purple handle
- 1 x 330 mm stainless steel turner with purple handle
(Thermometer not included)

ASZTHERM

Professional digital thermometer with protective sheath

ASZTHERMW

Professional digital thermometer with protective sheath, dishwasher safe

Safe-T-Knife[®] Station

STK1008

- Sanitary, safe and secure storage for kitchen knives
- Protects knives from contamination and accidents
- Easy to assemble and clean





Saf-T-Grip[®] Cutting Boards

CBG912

229 x 305 x 9.5 mm

Blue, Brown, Green, Red, White and Yellow

- Integrated anti-slip grips securely hold board in place
- Food Safety Hook for sanitary transport and storage
- Durable co-polymer material will not warp



Saf-T-Grip[®] Bar/Snack Boards

CBG6938

152 x 229 x 9.5 mm

Black, green, red, white and yellow

- Durable co-polymer construction provides superior heat, chemical and warp resistance
- Material won't dull knives and resists unsanitary cut-grooving
- Smaller size is ideal for tight spaces



Saf-T-Grip[®] 4-Board System

CBGW912QS

229 x 305 x 9.5 mm

4 x white boards with green, yellow, red and white grips

CBGW152012QS

381 x 508 x 13 mm

4 x white boards with green, yellow, red and white grips

- Reduce cross-contamination with color-coded cutting boards
- Includes all the great features and benefits of our Saf-T-Grip[®] family, while allowing you the tradition of a white cutting board



Saf-T-Grip[®] White Cutting Boards

CBGW912

229 x 305 x 9.5 mm

White boards with blue, green, yellow and red grips

- Colored Saf-T-Grip[®] allows for dedicated use, preventing cross contamination
- All the same great features of Saf-T-Grip[®]





Dome[®] Stacker

- Patented, domed lid design in a smaller size; notched lid option
- Connectors provide modularity between Mini Dome[®], Dome[®] and snap-on caddies

BDS2203 - Dome[®] Stacker - 1/1 Mini Dome[®]
4 x 1 0.47 Lt standard trays and bonus 2 x 1.9 Lt trays

BDS2483NL - Dome[®] Stacker - Mini 2/2
4 x 0.71 Lt deep trays, 4 x 0.47 Lt standard trays, 2 x notched lids and 2 x standard lids

BDS2204NL - Dome[®] Stacker - Mini 1/1
4 x 0.71 Lt deep trays, notched lids and bonus 2 x 0.95 Lt trays



BDS4266



BD4005E



BDS2483NL

BDS2203

The Dome[®] Garnish Centers

- Patented, domed lid rotates back for easy access and increased capacity when closed
- Use standard size trays to keep food chilled or deep trays for extra capacity
- Integrated snap-on caddies store straws, stirrers & picks

BD4005S

1 X 2 qt. deep tray
4 X 1 pt. standard trays;
2 X snap-on caddies, handles

BD4006S

6 X 1 pt. standard trays; 2 X
snap-on caddies, handles

BD4023S

2 X 3 pt. deep trays
3 X 1 pt. standard trays
2 X snap-on caddies, handles

BD4005E

1 X 2 qt. deep tray
4 X 1 pt. standard trays;
2 X end caps
1 X snap-on caddy

BD4003

3 X 2 qt. deep trays; 2 X handles

BD4014

4 X 1.5 pt. standard
trays; 2 X handles

BD4004

4 X 3 pt. deep trays; 2 X handles

Mini Dome[®] Garnish Centers

- Patented, domed lid design in a smaller size; notched lid option
- Connectors provide modularity between Mini Dome[®], Dome[®] and snap-on caddies

BD2001

1 x 1.9 Lt deep tray

BD2004NL

2 x 0.71 Lt deep trays (notched domed lid)

BD2002

1 x 0.95 Lt standard tray

BD2002CAR

1 x 0.95 Lt standard tray with caddy

BD2003

2 x 0.47 Lt standard trays

BD2004CAL

2 x 0.7 Lt trays with left hand caddy



BD2001



FSE-FL

Fries Station

FSE-FL / FSS-FL

- Fully 304 stainless steel construction
- Easy-to-remove & clean parts
- Highly durable & reliable ceramic heating elements
- Special design bottom heater for dump pan heating
- Divider could optionally to segregate different product placed in the dump pan.
- Raised edge around dump basket and pre-pack area for easier cleaning
- Poly carbonate shield for pre-pack to keep packed fries fresh & warm
- Low wattage rating & less energy consumption



FSS-FL

Burger Chute

HBC-36-2T

- Full stainless steel construction for ease of cleaning
- Pass-through design
- Angled thermo-perspex flip doors provide easy & clear viewing of the product as well as maximum heat retention which give food safety & hygiene
- Individual control section giving the flexibility to adjust according to your needs
- Dual heat technology with individual heater controls intensity adjustable radiant heater on top side and digital temperature controlled foil heater on bottom side
- Easily removable of parts for cleaning
- Easily accessible electrical panel for service & maintenance



Heated Counter Warmer

HCW3T

- Full stainless steel construction for ease of cleaning
- Pass-through design
- Angled thermo-perspex flip doors provide easy & clear viewing of the product as well as maximum heat retention which give food safety & hygiene
- Individual control section giving the flexibility to adjust according to your needs
- "Dry heat" – top tier will give the heat require to hold your fried product crispy fresh & "Humidified Heat" – bottom tier will provide the humidity required to keep your product warmly moist and fresh
- Automatic water refills thru the use of level sensor with manual by-pass
- Digital temperature display & thermostat control water in the well

Options & Accessories

- Aluminium perforated bun pan
- S/S tong holder



Holding Cabinet

HCPT

- Full stainless steel construction for ease of cleaning
 - Self-contained detachable heating module
 - Powerfully and efficient heating system to provide right temperature required to hold product
 - Uniform temperature of +/-3°C
 - Digital temperature controller
 - Rigid structure frame body
 - Oversize base for protecting cabinet body
 - Self-closing doors with magnetic door gaskets provide maximum heat retention and sealing
 - Removable tray racks
- Options & Accessories
- Aluminium perforated bun pan

Marinator



- Full stainless steel construction for ease of cleaning
- Leak proof drum
- Easy to operate control
- Adjustable timer & auto shut off
- Special design drum capable of marinating up to 80lbs of product each time
- Easy removal of marinated product manually
- Heavy duty swivel caster with brakes

Options & Accessories

- Non perforated 9" poly lug
- Perforated 9" poly lug
- Gasket cover

Breading Table

BTS

- Full stainless steel construction for ease of cleaning
- Optional high backsplash application and integrated bin skirting to keep flour spillage to minimum
- Patented front loading design for ease of exchanging breading bin
- "Slide-In" design for ease of operator fatigue
- Reduce lifting height by 22%
- Improve productivity

Options & Accessories

- Rubber plug
- S/S breading bin
- Plastic breading bin
- S/S vegetable round insert c/w cover
- S/S egg dip basket





Model	BL330
Description	1 HP Blender
Power	600 Watts
Color	Silver (BL330S) Red (BL330R)
Control	2 Speed Toggle (high/low)
Speed	21,500 - 25,500
Container Size	1.3 Kg
Container Material	BPA Free Tritan Copolyester
Voltage	120/60/1 220/50/1 (use BL332)
Dimensions	203mm W x 178 mm x 394 mm H
Net weight	3.2 Kg



Model	BL360
Description	1 HP Blender
Power	600 Watts
Color	Silver (BL360S) Red (BL360R)
Control	2 Speed Toggle (high/low)
Speed	21,500 - 25,500
Container Size	1 Kg
Container Material	Stainless Steel
Voltage	120/60/1 220/50/1 (use BL362)
Dimensions	133mm W x 178 mm x 394 mm H
Net weight	3.1 Kg



Model	BL390
Description	1 HP Blender
Power	600 Watts
Color	Silver (BL390S) Red (BL390R)
Control	2 Speed Toggle (high/low)
Speed	21,500 - 25,500
Container Size	Combo Pack - 1.3 / 1 Kg
Container Material	Tritan Copolyester + Stainless Steel
Voltage	120/60/1 220/50/1 (use BL392)
Dimensions	Same as BL330 & BL360
Net weight	Same as BL330 & BL360



Model	B2400
Description	2 HP Variable Speed Blender
Power	1500 Watts
Control	On/Off and High/Low Toggle Control
Speed	21,500 - 25,500
Container Size	1.3 Kg
Container Material	BPA Free Tritan Copolyester
Voltage	Available in 120V/60Hz and 220V/50-60HZ (B2502)
Dimensions	197mm W x 229 mm x 514 mm H
Net weight	7 Kg



Model	B2500
Description	2 HP 2 Speed Blender
Power	1500 Watts
Dimensions	197mm W x 229 mm x 514 mm H
Control	On/Off and High/low Toggle Control
Container Size	1.8 Kg
Voltage	Available in 120V/60Hz and 220V/50-60HZ (B2502)
Net weight	7 Kg



P R O F E S S I O N A L

High Performance Butane Stove



90019

- For Indoor Commercial Use
- High Impact Carrying Case
- Automatic Piezo Electronic Ignition
- In Line Regulator with Pressure Sensing Shut Off
- Heat Transfer Plate Maintains High Heat Output
- Boil to Simmer Heat Range
- Use Only Butane Marked BF1010

High Performance Butane Stove



90011

- For Indoor Commercial Use
- High-Impact Carrying Case
- Automatic Piezo Electronic Ignition
- In Line Regulator with Pressure Sensing Shut Off
- Heat Transfer Plate Maintains High Heat Output
- Boil to Simmer Heat Range
- Use Only Butane Marked BF1010

Knife Sharpener

90015GDCM01

- Reversible Carbide Blades



Premium Griddle Scraper

90002

- Engineered to Maximize Production and Minimize Fatigue



Meat Tenderiser

90009

- Make the Toughest Cut of Meat into a Juicy, Flavorful Masterpiece
- 48 Stainless Steel Razor Sharp Blades Penetrate Any Cut of Meat with Ease
- Tenderizing Meat, Poultry or Fish Prior to Marinating will Allow Spices & Flavors to be Absorbed Quickly & Deeply
- Easy to Use – No Assembly Required





Char Broiler Brush

90051

- Commercial Grade Stainless Steel Bristles & Scraper
- Dual-Handle Provides Leverage to Remove Tough Residue Easily



Barbecue Grilling Claws

40209CM

- The Quick and Easy Way to Shred Pork, Beef & Chicken
- Firmly Holds Meats While Lifting or Carving
- Soft Comfortable Rubber Grip for Easy Handling

19 Lt Salad Dryer

90005

- Built-In Brake Extends Life of Gears
- Sanitary Sealed Gearbox
- Convenient Side Handles
- Large 19 Lt Capacity Accommodates Approximately 5-6 Heads of Lettuce



19 Lt Salad Dryer

90008

- Convenient Side Handles for Safe & Easy Transport
- Heavy Duty, Durable & Safe
- Large 19 Lt Capacity Accommodates Approximately 5-6 Heads of Lettuce



9 Lt Salad Dryer

90012

- Built-In Brake Extends Life of Gears
- Sanitary Sealed Gearbox
- Convenient Side Handles
- 9 Lt Capacity Accommodates Approximately 2-3 Heads of Lettuce





Hand Held Grill Brush

90044

- Durable Handle
- Stainless Steel Bristles
- Stainless Steel Scraper Blade



Panini Grill Brush

90052

- 1m Handle
- 196mm Double-Sided Head
- Long Stainless Steel Bristles



Griddle Scraper

90018

- Durable Handle
- Stainless Steel Bristles
- Stainless Steel Scraper Blade



Classic Pizza Oven Brush

90041

- 1m Handle
- 254mm Head
- Brass Bristles
- Stainless Steel Scraper Blade
- Double Crimped Collar



Classic Broiler Brush

90042

- 762mm Handle
- 203mm Head
- Stainless Steel Bristles
- Stainless Steel Scraper Blade
- Double Crimped Collar





Butter Roller

90021

- Spreads Butter Quickly and Evenly
- Prevents Messy Spills and Flareups Around the Grill or Griddle
- Easy to Clean
- Sturdy Stainless Steel Construction



Pro Chopper

90017

- Easily Cut, Dice, Chop and Mince
- Great for Salad, Herbs, Veggies, Dough and More
- Use in a Bowl or on a Cutting Board
- Double Stainless Blades
- Natural Rocking Motion Makes Chopping Quick and Easy
- Commercial Dishwasher Safe



1 Lt

Whipped Cream Dispensers

90068 / 90069

- Easy to Operate
- Eco-Friendly
- Economically Priced with Professional Results



0.5 Lt

1 Lt

Premium Whipped Cream Dispensers

90062 / 90063

- Easy to Operate
- Dishwasher Safe
- For Professional Use Only
- Limited Lifetime Warranty



0.5 Lt



Citrus Wedger

90023

- Makes Perfectly Wedged Lemons and Limes for Drinks and Garnishes
- Produces 8 or 16 Wedges at a Time
- Safer to Use — Eliminates Knife Accidents
- Saves Time with One Easy Motion
- Non-Skid Rubber Feet Keeps Wedger in Place



GN 1/1 Premium



CBT-15
GN Premium - More space and special recessed grips inside make changing of hot or heavy GN-containers easier. Special space for labels.

10023
Outside Dimensions: 600mm x 400mm x 180mm
Inside Dimensions: 538 mm x 337mm x 117mm

10033
Outside Dimensions: 600mm x 400mm x 230mm
Inside Dimensions: 538mm x 337mm x 167mm

10043
Outside Dimensions: 600mm x 400mm x 280mm
Inside Dimensions: 538mm x 337mm x 217mm

10053
Outside Dimensions: 600mm x 400mm x 320mm
Inside Dimensions: 538mm x 337mm x 257mm

10083
Cooling top



Freezer Box

Space-saving insulation box. Hinged side walls and 2-piece lid. Handy and easy to fold-up, stackable. Insulation from -30° up to +90°C.

12643
Outside Dimensions: 685mm x 485mm x 260mm
Inside Dimensions: 625mm x 425mm x 200mm

12673
Outside Dimensions: 685mm x 485mm x 360mm
Inside Dimensions: 625mm x 425mm x 300mm

Drinks to Go



10163
Safe transportation and insulation of drinks, yoghurt, fruit and more. Click-to-connect system expandable from three to twelve beverage holders for various sized plastic cups. Insert for GN and PIZZA Box.
Outside Dimensions: 335mm x 117mm x 135mm
Inside Dimensions: 3 x Ø 69mm - 88mm



Freely expandable



Simply click-to-connect



Frontloader

10400

For safe transportation and insulation of hot, cold and fresh food. It is sturdy, solid and extremely light.

Outside Dimensions: 645mm x 445mm x 625mm
Inside Dimensions: 530mm x 335mm x 525mm
Guide Rails - Distance: 12 - 32mm



Faltbox

10340

Space-saving insulation box. Hinged side walls and 2-piece lid. Handy and easy to fold-up, stackable. Insulation from -30° up to +90°C.

Outside Dimensions: 600mm x 400mm x 250mm
Inside Dimensions: 550mm x 350mm x 200mm



Frontloader

10450

For safe transportation and insulation of hot, cold and fresh food. It is sturdy, solid and extremely light.

Outside Dimensions: 645mm x 445mm x 475mm
Inside Dimensions: 530mm x 335mm x 370mm
Guide Rails - Distance: 8 - 32mm



Boxer

10383

Box for best logistical solutions! Optimized packing size (1/4 Euro-pallet), stackable with most common stacking containers (E2- or bakery baskets), suitable for GN size containers.

Outside Dimensions: 595mm x 395mm x 290mm
Inside Dimensions: 540mm x 340mm x 230mm



Ice Box

13433

For safe transportation and insulation of hot, cold and fresh food. It is sturdy, solid and extremely light.
Outside Dimensions: 600mm x 400mm x 260mm
Inside Dimensions: 3 x (360mm x 165mm x 150mm)



Extension Frame

13473



Shopping Box

For safe transportation and insulation of hot, cold and fresh food. It is sturdy, solid and extremely light.
Ideal for leisure, camping or shopping.
Practical plastic strap.

20955

Blue

Outside Dimensions: 325mm x 265mm x 325mm
Inside Dimensions: 275mm x 215mm x 260mm

20957

Red

Outside Dimensions: 325mm x 265mm x 325mm
Inside Dimensions: 275mm x 215mm x 260mm

20953

Black

Outside Dimensions: 325mm x 265mm x 325mm
Inside Dimensions: 275mm x 215mm x 260mm

20954

Green

Outside Dimensions: 325mm x 265mm x 325mm
Inside Dimensions: 275mm x 215mm x 260mm





12350

Pizza Frontloader

12350

Comfortable front loading pizza box for hot, big size pizza, fresh salads or cold beverages. Including 1 x removable EPP-shelf to separate insulated areas for delivery of hot and cold food. Solid plastic hinges. Easy to open and to close, lockable door. Large interchangeable advertising space on four sides. Weight without signboards 4,6 kg.

Outside Dimensions: 600mm x 580mm x 570mm

Inside Dimensions: 490mm x 490mm x 415mm

12350 + 12153

As an option: use a Pizza Box to separate "hot & cold"

Outside Dimensions: 480mm x 480mm x 265mm

Inside Dimensions: 420mm x 420mm x 197mm



Pizza Frontloader

12300

Comfortable front loading pizza box for hot pizza, fresh salads or cold beverages. Including 1 x removable EPP-shelf separates insulated areas for delivery of hot and cold food. Solid plastic hinges. Lockable front flap. Large advertising space on front flap and sides. Weighs only 3,6 kg.

Outside Dimensions: 490mm x 490mm x 540mm

Inside Dimensions: 420mm x 420mm x 470mm



12350 + 12153

Pizza Box

12013

For safe transportation and insulation of Pizza or other foods. It is sturdy, solid and extremely light.

Outside Dimensions: 490mm x 490mm x 540mm

Inside Dimensions: 420mm x 420mm x 470mm





Cold Plate

70180 / 70183

530mm x 323mm x 38mm

Perfect serving of chilled food! Cold Plate with integrated cooling element, coated aluminium surface and EPP-insulation base. Simply put the Cold Plate into the freezer at -20°C for four hours. Use with GN 1/1 top covers.



Ice Box

10053

Outside Dimensions: 600mm x 400mm x 320mm

Inside Dimensions: 538mm x 337mm x 257mm

12673

Outside Dimensions: 685mm x 485mm x 300mm

Inside Dimensions: 625mm x 425mm x 300mm

GN 1/1 Deluxe



Ergonomic handles for comfortable transportation of heavy loads. Recessed grips on both narrow sides for easy changing of containers.

10233

Outside Dimensions: 675mm x 400mm x 290mm

Inside Dimensions: 535mm x 325mm x 215mm

10253

Outside Dimensions: 675mm x 400mm x 335mm

Inside Dimensions: 535mm x 325mm x 260mm



Wedding Cake Box

Designed for transporting wedding cakes. Individual frame elements measure 145mm in height, allowing for easy adjustments. The base is waterproof, extremely sturdy and easy to handle.

12553 Frame

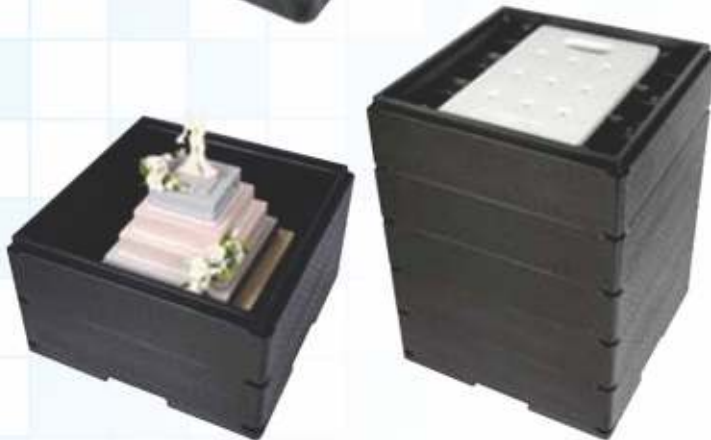
Outside Dimensions: 585mm x 585mm x 145mm

Inside Dimensions: 525mm x 525mm x 145mm

12553 Base

Outside Dimensions: 585mm x 585mm x 30mm

Inside Dimensions: 525mm x 525mm x 30mm



Pizza Soft Bag



Strong plastic fabric, easy to clean, with strap.

12553 Baquette Bag

360mm x 180mm x 180mm

39525 Pizza Bag

400mm x 400mm x 120mm

39535 Pizza Bag

400m x 400mm x 250mm

39545 Pizza Bag

450m x 450mm x 120mm

39555 Pizza Bag

450mm x 450mm x 250mm

39565 Warm Bag

400mm x 400mm x 250mm

39575 Warm Bag

450mm x 450mm x 250mm



Cooling Top

- 10083 GN 1/1 Premium**
Suitable for item no. 10020 - 10063, 10553
- 10283 GN 1/1 Deluxe**
Suitable for item no. 10230 - 10253
- 11083 GN 1/2 Premium**
Suitable for item no. 11023 - 11053
- 11183 EN Stapelbox**
Suitable for item no. 11163 - 11173
- 12683 60/40 Allround**
Suitable for item no. 12623 - 12673



Hot Pack

Hot Pack in GN size without electricity. Ready for use and easy heating in
 > oven: max. 30 minutes at 95°C or
 > bain-marie: max. 35 minutes in boiling water

Cool Pack



Cooling with a system! Colour coding for a demand-driven cooling. Durable quality with reinforced edges and special design to maintain form stability. GN 1/1 with carry handle.



Heat Pack

Innovative heat storage for heating up directly in pizza ovens. Comes with heat resistant cover for use in soft bags and pizzabox.

70700
260mm x 210mm x 5mm



Ego

State of art in cooking due to touch control that allows to manage 147 different programs, steam, internal washing, recipes book, electronic locking door, delta T probe, USB gate.

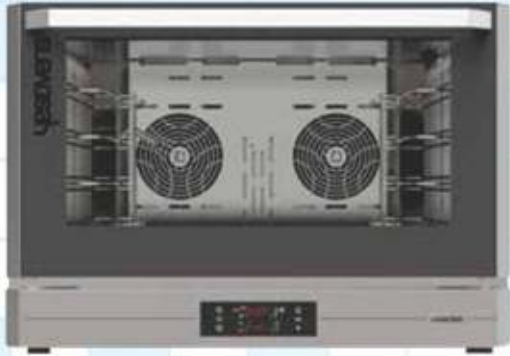


6/7 pan



Mood

Thanks to digital control and other accessories gives to chefs many different cooking options. Side air flow, molded baking chamber and temperature probe are some its features; perfect for restaurants, pastry shops and bakeries.



Digital



Analogue

Essential

Suitable for snack products, easy to use, available also with steamer and digital control. Nice modern looking is perfect for bars and coffee shops.

Baking Option Available



10/11 pan



6/7 pan

Mosaico

Entry level for side airflow, molded baking chamber with manual control. Easy to use, thanks to its cooking quality fits to restaurants, catering and pastry shops.



10 Tray



6 Tray



Star

The bakery and pastry ovens are developed to answer the needs of users who want an extremely precise tool to control and, whereas necessary, to manage cooking depending on the recipe itself. They that can be different from pastry chef to pastry chef but are linked together by the same culinary techniques which are jealously preserved as tradition in particular in the bakery sector. The technological innovation of this line makes cooking an unique and customizable experience up to the last detail and in every single phase, guaranteeing at the same time a cooking uniformity without compromises, which is crucial for bakery products.



10 Tray



6 Tray



Taos

Karma





FBM1



FBM2



FBM3

FBM

FBM granita dispenser for making and dispensing granita and other chilled drinks such as sherbets, cocktails and cold creams. The FBM line includes compact, reliable models with 1 to 3 bowls. Their total visibility increases the number of your sales and ensures high profits. 10 litre capacity, shockproof, food-grade polycarbonate bowls. Thermostats for use as cold drink dispenser and storage during the night. With lighted top covers and patented magnetic drive system.



MILANTOAST

Glass Ceramic Fry Top

17025

Area cm2	kW	Plate	Max T	Cooking Surface (cm)	L x P x H (cm)
855	1,8	Smooth	300 °C	33cm Diam	44 x 38 x 29

Glass Ceramic Fry Top

17080

Area cm2	kW	Plate	Max T	Cooking Surface (cm)	L x P x H (cm)
2.754	3.0	Smooth	350 °C	51 x 54	52 x 58 x 16

17022

Area cm2	kW	Plate	Max T	Cooking Surface (cm)	L x P x H (cm)
1.064	1,1	Smooth	350 °C	36 x 28	36 x 34 x 15



- Designed for a great flexibility in usage: from preparing a gastronomic dish, to the simple heating up of a focaccia
- 5 models for 5 different size requirements
- It is possible to realize "taylor made" models to respond to specific power, dimensions and functional requirements.
- Stainless steel structure, warranty of durability over time
- Smooth, extra thick glass ceramic plate
- Ultra high heating speed
- Max temperature over 350°C (300° for 17025)
- Uniform heating of the plate
- Power regulator (thermostat on 17025)
- Switch and pilot lamp
- Splash guards on 3 sides (not on 17025)
- Scraper included for easy cleaning of the plate
- Removable grease/crumb tray (not for 17025)
- Infra-red heating elements
- New soft-touch ergonomic knob
- 230 V 50 & 60Hz
- Model 17041 has 2 power regulators: one for the right side and one for the left side of the cooking surface.



MILANTOAST

Glass Ceramic Fry Top

17041

Area cm2	kW	Plate	Max T	Cooking Surface (cm)	L x P x H (cm)
1.680	1,8	Smooth	300 °C	59 x 28	59 x 33 x 15



17010

MILANTOAST

Medium Glass Ceramic Grill

- Special for fish, eggs, cheese, meat, vegetables and panini
- 2 grill dimensions cm. 41 - 64
- 6 models, with grooved or smooth grills for any usage
- requirement
- Heat resisting glass, thick ceramic plates
- Large working surface
- Easy to clean
- Balanced upper plate with adjustable closing pressure
- Stainless steel structure, warranty of durability over time
- Ultra high heating speed (300° C in 3 minutes and a half)
- Stainless steel thermostat up to 300° C
- On/off switch with orange pilot lamp
- Removable grease collector drawer, dishwasher-safe
- Cleaning scraper
- Low Energy consumption thanks to heating and insulation
- system (189 W/h consumption for codes 17010, 17011, 17012
- at max temperature and closed cover)
- New soft-touch ergonomic knob

17010

Type	Cooking Surface		kW	Bottom Plate	Top Plate	W x D x H (cm)
	W (cm)	D (cm)				
Medium	36	28	2,1	Smooth	Smooth	41 x 48 x 21

17011

Type	Cooking Surface		kW	Bottom Plate	Top Plate	W x D x H (cm)
	W (cm)	D (cm)				
Medium	36	28	2,1	Smooth	Grooved	41 x 48 x 21

17012

Type	Cooking Surface		kW	Bottom Plate	Top Plate	W x D x H (cm)
	W (cm)	D (cm)				
Medium	36	28	2,1	Grooved	Grooved	41 x 48 x 21

MILANTOAST

Double Glass Ceramic Grill

17060

Type	Cooking Surface		kW	Bottom Plate	Top Plate	W x D x H (cm)
	W (cm)	D (cm)				
Double	59	28	3,2	Smooth	Smooth	64 x 48 x 21

17060

Type	Cooking Surface		kW	Bottom Plate	Top Plate	W x D x H (cm)
	W (cm)	D (cm)				
Double	59	28	3,2	Smooth	Grooved	64 x 48 x 21

17060

Type	Cooking Surface		kW	Bottom Plate	Top Plate	W x D x H (cm)
	W (cm)	D (cm)				
Double	59	28	3,2	Grooved	Grooved	64 x 48 x 21



17060



▼
MILANTOAST

Medium Cast Iron Grill



Code	Type	W (cm)	kW	Bottom Plate	Top Plate	L x P x H (cm)
16000	Medium	29	1,7	Grooved	Grooved	31 x 38 x 17
16001	Medium	29	1,7	Smooth	Grooved	31 x 38 x 17
16002	Medium	29	1,7	Smooth	Smooth	31 x 38 x 17

▼
MILANTOAST

Large Cast Iron Grill



Code	Type	W (cm)	kW	Bottom Plate	Top Plate	L x P x H (cm)
16030	Large	43	2,8	Grooved	Grooved	45 x 38 x 17
16031	Large	43	2,8	Smooth	Grooved	45 x 38 x 17

▼
MILANTOAST

Double Cast Iron Grill



Code	Type	W (cm)	kW	Bottom Plate	Top Plate	L x P x H (cm)
16050	Double	61	3,5	Grooved	Grooved + Grooved	64 x 38 x 17
16051	Double	61	3,5	1/2 Smooth 1/2 Grooved	Smooth + Grooved	64 x 38 x 17
16052	Double	61	3,5	Smooth	Grooved + Grooved	64 x 38 x 17
16053	Double	61	3,5	Smooth	Smooth + Smooth	64 x 38 x 17
16054	Double	61	3,5	1/2 Smooth 1/2 Grooved	Grooved + Grooved	64 x 38 x 17
16055	Double	61	3,5	Smooth	Smooth + Grooved	64 x 38 x 17



▼
MILANTOAST

Bruschetta Oven

- Baking at sight to stimulate customer's attention.
- Oven with rotating surfaces.
- Stainless steel structure, ensuring a long-term durability.
- Stainless steel long-life heating elements.
- Switches for load control.
- Alarm lights.
- Output: 8 bruschetta.
- Output max n/h slices: 90 bruschetta.
- 230 V 50 & 60 Hz.



Elios Plus

- Structure made of anti-acid enamelled cast iron.
- 9 Kw burner with double crown iron flame divider.
- Supporting grid suitable for pans with a minimum diameter of 18 cm.
- Removable grease drip tray for easy and safe cleaning.
- Professional ignition with pilote flame and safety system.
- Arranged for LPG and methane gas.
- Approved for professional use.
- Approved for professional indoor use.
- Patented model.



Elios Wok

- Structure made of anti-acid enamelled cast iron.
- 9 Kw burner with double crown iron flame divider.
- Supporting ring suitable for wok type pans with a minimum diameter of 30 cm.
- Removable grease drip tray for easy and safe cleaning.
- Professional ignition with pilote flame and safety system.
- Arranged for LPG and methane gas.
- Approved for professional use.
- Approved for professional indoor use.
- Patented model.



Elios Infrared

- Structure in anti-acid enamelled cast iron.
- Custom made metal switch in matt black or matt gold finishing
- Heating top in ceramic glass Ø 345 mm, thickness 6 mm, hermetically sealed.
- Double circular circuit of 3,4 KW max.
- Internal circuit: Ø 160 mm and 1,3 KW. External circuit: Ø 280 mm and 2,1 KW.
- Max reachable temperature: 600°C
- Voltage 230 V, 50 Hz and 60 Hz, 16A.
- Cooling system with tangential fan to cool down the heat in the base.
- Approved for professional use.





FONDERIA FINCO

Ghisanativa

When we decide to put a grill pan, a frying pan or a casserole in Ghisanativa™ on the fire, we replicate an ancient cooking method of twenty centuries: the most efficient, natural and respectful of the environment, of our health and that of our loved ones. There is no other material that is able to accumulate heat so well, returning it softly to the food during long cooking, in soups, in ragouts, in deep-fry and even in risottos and sauces. And no other utensil reaches the high temperatures that allow the Chef to brown the meat to perfection or to cook in a very short time a rib of Angus without it losing succulence: this because it assures the more uniform "maillard reaction" (a series of reactions involving sugars and proteins between 140°C and 180°C), giving the meat hundreds of new aromas. Each product in Ghisanativa is made naturally non-stick by a special and lasting method based on extra virgin olive oil. It is guaranteed for life, does not require special care, and does not release potentially toxic particles as happens with steel, copper, aluminum and ceramic in the presence of acids or salts. Ghisanativa™ is a cast iron "for good" which can only yield iron to food and in a world of anemics it is almost a manna from heaven.



FONDERIA FINCO

Sothis Cooking Cart

The relationship between form and function has given birth to the first professional cooking-cart, conceived and designed to last.

The best technology, quality and design, SOTHIS is the perfect tool for cooking-shows, flambé cooking, catering and it is conceived for a safe use in theaters and TV studios.





DISPENSING BOTTLES



FIFO Bottle

CB12NSF220-0N

FIFO Bottle with Medium Valve caps, ideal for most sauces including ketchup, mustard, mayo and smooth sauces.

340 g capacity, 12 per pack



FIFO Bottle

CB20NSF220-0N

FIFO Bottle with Medium Valve caps, ideal for most sauces including ketchup, mustard, mayo and smooth sauces.

566 g capacity, 12 per pack



FIFO Bottle

CB32NSF220-0N

FIFO Bottle with Medium Valve caps, ideal for most sauces including ketchup, mustard, mayo and smooth sauces.

900 g capacity, 6 per pack



FIFO Bottle

CB16NSF220-0N

FIFO Bottle with Medium Valve caps, ideal for most sauces including ketchup, mustard, mayo and smooth sauces.

450 g capacity, 12 per pack

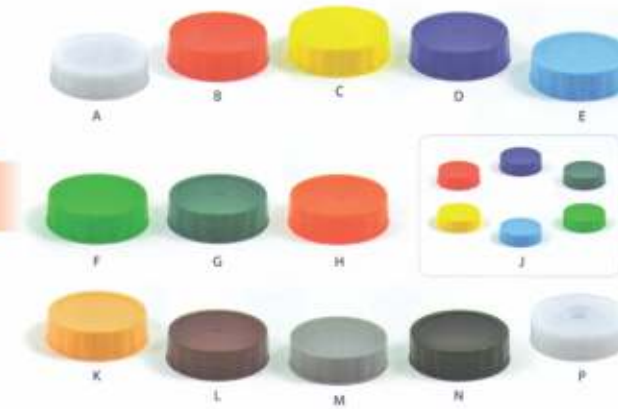


FIFO Bottle

CB24NSF220-0N

FIFO Bottle with Medium Valve caps, ideal for most sauces including ketchup, mustard, mayo and smooth sauces.

680 g capacity, 6 per pack



- A. 4810-100 Label cap white
- B. 4810-110 Label cap red
- C. 4810-120 Label cap yellow
- D. 4810-130 Label cap dark blue
- E. 4810-131 Label cap light blue
- F. 4810-140 Label cap light green
- G. 4810-141 Label cap dark green
- H. 4810-150 Label cap orange
- J. 4810-999 Label cap assorted 6-pk
- K. 4810-151 Label cap cream
- L. 4810-160 Label cap brown
- M. 4810-170 Label cap grey
- N. 4810-180 Label cap black
- P. 4810-100 Label cap, vented. For very thick sauces.

Linbro Office Park, 16 Village Crescent, Linbro Park

Tel: 011 608-1532

Fax: 011 608-0963 www.goldline.co.za info@goldline.co.za

24/7 Service & Maintenance

Official supplier of original Taylor spares
with 24 hour, 7 days a week backup service

After Hour Emergencies 082 562 6174