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2016

CREATING THE PERFECT KITCHEN



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ELECTRICAL
APPLIANCES
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CE-1009

GAS APPLIANCES
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USA GAS AND
ELECTRICAL
APPLIANCES
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UKRAINE PRODUCT
CERTIFICATE



ISO 9000 QUALITY
MANAGEMENT
SYSTEM

CE-1783

GAS APPLIANCES
PRODUCT
CERTIFICATE



THE RESTRICTION
OF HAZARDOUS SUB-
STANCES DIRECTIVE
(WEEE)



TURKEY PRODUCT
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TÜV-CB



**WE DESIGN
WE PRODUCE
WE INSTALL**



ALREADY IN 5 CONTINENTS, OVER 100 COUNTRIES!

With more than 4500 different kind of high quality professional kitchen appliances and equipment ranging from preparation to cooking equipments, carrying to display units and from hot-cold lines to working benches and dishwashers, Öztiryakiler has been offering turnkey solutions and complete commercial kitchen design services since 1958. With 130.000 m² production area equipped with latest technology, 1300 employees and more than 2000 internationally acknowledged product & product group certifications, we design, we produce and we install.



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öztiryakiler®
ENDÜSTRİYEL KAPLAMA

Industrial coating, pastry and
bakery equipment

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Medical & Sanitary

Stainless steel sanitary and
medical equipment

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700 SERIES

SNACK 650 SERIES

OTHER COOKING UNITS

DONER GRILL MACHINES

PREPARATION MACHINES

COLD UNITS

DISHWASHERS & VEGETABLE WASHERS

KITCHEN AND SERVICE TROLLEYS

SERVING COUNTERS

SINK UNITS AND WORKING BENCHES



OSOGF 8090 **CE-1783**
Gas Ranges With Oven

- Ease of cleaning and extra strength with 2mm laser cut deep drawn monoblock cooktop
- Choice of 2,4 or 6 open burners combined with gas or electric static oven with piezo spark ignition
- Flame failure safety devices on all open burners
- Pilot light on each burner for best performance and significant reduction in energy-consumption
- Ease of cleaning and extra strength with deep drawn 2mm monoblock cooktop with rounded corners
- New generation brass burners designed for maximum power, combustion and efficiency
- Semi gloss, acid resistant and machine washable cast iron pan stand
- Under-counter static oven:
 - ▶ Fully stainless steel chamber with 3 level chrome coated removable rack guide for grid/pan 2/1GN
 - ▶ 40mm thick stainless steel door to ensure good insulation
 - ▶ Ergonomic and strong door handles
 - ▶ Micro perforated stainless steel gas burners designed to increase efficiency and provide rapid heating
 - ▶ Thermostatic temperature control between 100-300°C
 - ▶ New design deep drawn door and chamber front support for closure without gasket and better hygiene
 - ▶ Dimensions:
 - 4 burner gas range oven: GN 2/1
 - 6 burner gas range oven: GN 2/1
 - "S" model 6 burner gas range oven: 1060x550x275mm

	TYPE	CODE	L	W	H	OVEN TYPE	OVEN	SUPPLY VOLTAGE	BURNER POWER	OVEN TEMP.	TOTAL	PRICE
	OSOGF 8090	7865.N1.80908.10	800	900	850	GAS	8 kW	-	2 x 6 + 2 x 10 kW	100 - 300°C	40 kW	
	OSOGF 8090 P	7865.N1.80908.10P	800	900	850	GAS	8 kW	-	4 x 10 kW	100 - 300°C	48 kW	
	OSOGF 12090	7865.N1.12908.10	1200	900	850	GAS	8 kW	-	3 x 6 + 3 x 10 kW	100 - 300°C	56 kW	
	OSOGF 12090 S	7865.N1.12908.50	1200	900	850	GAS	13 kW	-	3 x 6 + 3 x 10 kW	100 - 300°C	61 kW	
	OSOGF 8090 C	7865.N1.80908.12	800	900	850	GAS	8 kW		1 x 10 kW	100 - 300°C	18 kW	
	OSOGEF 8090	7865.N1.80908.10E	800	900	850	ELEC(oven)	6 kW	400 V 3 NPE 50/60 Hz.	2 x 6 + 2 x 10 kW	50 - 300°C	32 kW	
	OSOGEF 8090 P	7865.N1.80908.10PE	800	900	850	ELEC(oven)	6 kW	400 V 3 NPE 50/60 Hz.	4 x 10 kW	50 - 300°C	40 kW	
	OSOGEF 12090	7865.N1.12908.10E	1200	900	850	ELEC(oven)	6 kW	400 V 3 NPE 50/60 Hz.	3 x 6 + 3 x 10 kW	50 - 300°C	48 kW	
	OSOGEF 12090 S	7865.N1.12908.50E	1200	900	850	ELEC(oven)	9 kW	400 V 3 NPE 50/60 Hz.	3 x 6 + 3 x 10 kW	50 - 300°C	48 kW	



OSOG 4090 **CE-1783**
Gas Boiling Tops

	TYPE	CODE	L	W	H	BURNER POWER	POWER	PRICE
	OSOG 4090	7865.N1.40903.20	400	900	280	6 + 10 kW	16 kW	
	OSOG 8090	7865.N1.80903.20	800	900	280	2 x 6 + 2 x 10 kW	32 kW	
	OSOG 8090 P	7865.N1.80903.20P	800	900	280	4 x 10 kW	40 kW	
	OSOG 8090 T	7865.N1.80903.53	800	900	280	4 + 10 kW	14 kW	
	OSOG 12090	7865.N1.12903.20	1200	900	280	3 x 6 + 3 x 10 kW	48 kW	



OSOEF 8090 CE EAC UAT 081
Electric Ranges With Oven

- Ease of cleaning and extra strength with 2mm laser cut deep drawn monoblock cooktop
- Cast iron hot plates hermetically sealed to one piece top
- Overheat protection by safety switch
- Temperature control between 90-450°C by 6 position selector switch
- Under-counter static oven:
 - ▶ Fully stainless steel chamber with 3 level chrome coated removable rack guide for grid/pan 2/1GN
 - ▶ Heating elements located on top and the bottom with individual control
 - ▶ 40mm thick stainless steel door to ensure good insulation
 - ▶ Ergonomic and strong door handles
 - ▶ Thermostatic temperature control between 50-300°C
 - ▶ New design deep drawn door and chamber front support for closure without gasket and better hygiene
 - ▶ Dimensions:
 - 4 hot plate electric range oven: GN 2/1
 - 6 hot plate electric range oven: GN 2/1
 - "S" model 6 hot plate electric range oven: 1060x550x275mm

	TYPE	CODE	MODEL	L	W	H	OVEN TEMPERATURE	SUPPLY VOLTAGE	OVEN	POWER	PRICE FİYAT
	OSOEF 8090	7865.N1.80908.11	ELEC	800	900	850	50 - 300°C	400V/3 NPE 50/60Hz	6 kW	22 kW	
	OSOEF 12090	7865.N1.12908.11	ELEC	1200	900	850	50 - 300°C	400V/3 NPE 50/60Hz	6 kW	30 kW	
	OSOEF 12090 S	7865.N1.12908.51	ELEC	1200	900	850	50 - 300°C	400V/3 NPE 50/60Hz	9 kW	33 kW	



OSOE 12090 CE EAC UAT 081
Electric Boiling Tops

	TYPE	CODE	L	W	H	SUPPLY VOLTAGE	POWER	TOTAL POWER	PRICE
	OSOE 4090	7865.N1.40903.21	400	900	280	400V / 3 NPE 50 Hz	2 x 4	8 kw	
	OSOE 8090	7865.N1.80903.21	800	900	280	400V / 3 NPE 50 Hz	4 x 4	16 kw	
	OSOE 12090	7865.N1.12903.21	1200	900	280	400V / 3 NPE 50 Hz	6 x 4	24 kw	



OWG 4090 ENEC (UAT 081) CE-1783
Wok Burners

- 2 mm thick stainless steel work top
- High power cast iron burners
- Durable and strong cast iron cooking ring designed to meet heavy load
- Removable cooking ring ensures easier cleaning on the top
- Removable drip tray under the burners for easy cleaning
- Pilot flame and flame failure safety device to ensure safety

	TYPE	CODE	MODEL	L	W	H	POWER	PRICE
	OWG 4090	7865.N1.40903.WK	GAS	400	900	280	14 kW	
	OWG 8090	7865.N1.80903.WK	GAS	800	900	280	28 kW	



OSOG 8090 C ENEC (UAT 081) CE-1783
Gas Solid Top

- Durable cast iron cooking surface of 22mm thickness for maximizing heat retention
- Differentiated thermal zones: Maximum temperature of 500°C for boiling at the center, decreasing to 200°C outwards for simmering
- Single ring cast iron central burner for optimized combustion with pilot light and flame failure safety device
- Piezo ignition
- Removable cooking surface divided into four segments for easy cleaning and maintenance
- Insulated combustion chamber under the cooking plate with insulation between the panels
- Cooking plate placed on woven ceramic fibre support to avoid transmission of heat directly to the work top

	TYPE	CODE	MODEL	L	W	H	POWER	PRICE
	OSOG 8090 C	7865.N1.80903.22	GAS	800	900	280	10 kW	



OSI 4090 CE ENEC
Induction Cookers

- 2 mm thick stainless steel work top
- Glass ceramic cooking surface with independently controlled 2 or 4 heating zones of 3,5kW power
- Overheating safety device
- Almost the entire surface of the ceramic plate can be used without 'dead' spots
- Pan detection device: Heating activated only when the pan is in direct contact with the surface; automatic interruption when the pan is removed from the top ;
- Precise control of the cooking temperature with self-regulated heating zone according to the pan diameter
- Maximum efficiency, less heat dissipation to the kitchen environment

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
	OSI 4090	7865.N1.40903.IS	ELEC	400	900	280	400V / 3 NPE 50 / 60Hz	7 kW	
	OSI 8090	7865.N1.80903.IS	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	14 kW	



OSC 8090 CE ENEC
Infrared Ceramic Cookers

- 2 mm thick stainless steel work top
- 6mm Ceramic glass top cooking surface with 2 or 4 infrared heating zones
- Heating circuit in circular zones with a diameter of 210-300 mm
- Sealed cooking top to prevent leakage and infiltration inside unit
- Warning light to indicate residual surface heat for safety
- Immediate heat transfer from cooking ceramic top to pan
- Maximum efficiency, less heat dissipation to the kitchen environment
- Easy to clean smooth cooking top

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
	OSC 4090	7865.N1.40903.CS	ELEC	400	900	280	400V / 3 NPE 50 / 60Hz	6 kW	
	OSC 8090	7865.N1.80903.CS	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	



OGG 8090 1/2 N   1783
Gas Grills

- 2 mm thick stainless steel work top
- Designed for high productivity, outstanding performance and even heat distribution
- Independently controlled cooking zones for economy during quiet periods
- “Satin finish” or “hard chrome coated” 15mm thick mild steel plate contained in a watertight recess for more efficient cooking
- Large drain hole on cooking surface for ease of operation and cleaning
- Large fat collection drawer with a capacity of 1.5liter for uninterrupted cooking
- Removable stainless steel high splash guards on the rear and sides of cooking surface for operational comfort
- Rapid heat up with stainless steel burners
- Thermostatic temperature control between 100-300°C
- Piezzo spark ignition
- Flame failure safety devices
- Choice of cooking surface: Smooth ,half ribbed or fully ribbed versions are available
- Hard chrome coated mirror finished option for ease of cleaning, reduced heat radiation and scratch resistance

	TYPE	CODE	MODEL	L	W	H	POWER	TEMPERATURE	COOKING SURFACE	PRICE
	 OGG 4090	7864.N1.40903.06	GAS	400	900	280	9 kW	100 - 300 °C	Carbon Steel	
	 OGG 4090	7864.N1.40903.06C	GAS	400	900	280	9 kW	100 - 300 °C	Chrome	
	 OGG 4090 N	7864.N1.40903.03	GAS	400	900	280	9 kW	100 - 300 °C	Carbon Steel	
	 OGG 4090 N	7864.N1.40903.03C	GAS	400	900	280	9 kW	100 - 300 °C	Chrome	
	 OGG 8090	7864.N1.80903.16	GAS	800	900	280	18 kW	100 - 300 °C	Carbon Steel	
	 OGG 8090	7864.N1.80903.16C	GAS	800	900	280	18 kW	100 - 300 °C	Chrome	
	 OGG 8090 1/2 N	7864.N1.80903.19	GAS	800	900	280	18 kW	100 - 300 °C	Carbon Steel	
	 OGG 8090 1/2 N	7864.N1.80903.19C	GAS	800	900	280	18 kW	100 - 300 °C	Chrome	
	 OGG 8090 N	7864.N1.80903.13	GAS	800	900	280	18 kW	100 - 300 °C	Carbon Steel	
	 OGG 8090 N	7864.N1.80903.13C	GAS	800	900	280	18 kW	100 - 300 °C	Chrome	



OGE 4090 CE ENEC
Electric Grills

- 2 mm thick stainless steel work top
- Designed for high productivity, outstanding performance and even heat distribution
- Independently controlled cooking zones for economy during quiet periods
- “Satin finish” or “hard chrome coated” 15mm thick mild steel plate contained in a watertight recess for more efficient cooking
- Large drain hole on cooking surface for ease of operation and cleaning
- Large fat collection drawer with a capacity of 1.5liter for uninterrupted cooking
- Removable stainless steel high splash guards on the rear and sides of cooking surface for operational comfort
- Heating elements positioned under the cooking plate ensures even heat distribution and rapid heat up
- Thermostatic temperature control between 50-300°C
- Choice of cooking surface: Smooth ,half ribbed or fully ribbed versions are available
- Hard chrome coated mirror finished option for ease of cleaning, reduced heat radiation and scratch resistance

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	TEMPERATURE	COOKING SURFACE	PRICE
	OGE 4090	7864.N1.40903.04	ELEC	400	900	280	400V / 3 NPE 50 / 60Hz	6 kW	50 - 300 °C	Carbon Steel	
	OGE 4090 C	7864.N1.40903.04C	ELEC	400	900	280	400V / 3 NPE 50 / 60Hz	6 kW	50 - 300 °C	Chrome	
	OGE 4090 N	7864.N1.40903.01	ELEC	400	900	280	400V / 3 NPE 50 / 60Hz	6 kW	50 - 300 °C	Carbon Steel	
	OGE 4090 N C	7864.N1.40903.01C	ELEC	400	900	280	400V / 3 NPE 50 / 60Hz	6 kW	50 - 300 °C	Chrome	
	OGE 8090	7864.N1.80903.17	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	50 - 300 °C	Carbon Steel	
	OGE 8090 C	7864.N1.80903.17C	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	50 - 300 °C	Chrome	
	OGE 8090 1/2 N	7864.N1.80903.14	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	50 - 300 °C	Carbon Steel	
	OGE 8090 1/2 N C	7864.N1.80903.14C	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	50 - 300 °C	Chrome	
	OGE 8090 N	7864.N1.80903.11	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	50 - 300 °C	Carbon Steel	
	OGE 8090 N C	7864.N1.80903.11C	ELEC	800	900	280	400V / 3 NPE 50 / 60Hz	12 kW	50 - 300 °C	Chrome	



OLG 8090 EAC  CE-1783
Lavastone Grills

- 2 mm thick stainless steel work top
- Micro perforated stainless steel efficient burners optimize cooking experience
- Height adjustable and removable “V” shaped stainless steel grates channel the excess fat into fat collection drawer
- Independently controlled heat zones for maximum versatility
- Piezo spark ignition
- Flame failure safety devices
- Large fat collection drawer on the front side for uninterrupted cooking and easy cleaning

	TYPE	CODE	MODEL	L	W	H	POWER	PRICE
	OLG 4090	7864.N1.40903.12	GAS	400	900	280	10 kW	
	OLG 8090	7864.N1.80903.20	GAS	800	900	280	20 kW	



ODG 8090 EAC  CE-1783
Chargrills

- Independently controlled heat zones for maximum versatility
- Sturdy one piece stainless steel splash guard and removable cast iron grids for ease of cleaning
- Large fat collection drawer on the front side for uninterrupted cooking
- Heavy duty cast iron char radian and flame arrestor broiling grates on each burner
- 130mm wide reversible cast iron grids for self-cleaning and level broiling
- Pitched grease trough in each grate to provide fat run-off and controls flare-ups

	TYPE	CODE	MODEL	L	W	H	POWER	PRICE
	ODG 8090	7864.N1.80903.70	GAS	800	900	280	30 kW	
	ODG 12090	7864.N1.12903.70	GAS	1200	900	280	40 kW	



OFGI 8090 EAC UAT 08 CE-1783
Gas & Electric Fryers

- Durable stainless steel external panels
- AISI 304 stainless steel monoblock fryer tank with rounded corners for ease of cleaning and better hygiene
- Tank capacity of 22 liters
- Oil expansion recess incorporated in the top
- Continuous seal of the tank to the top by robotic welding
- Thermostatic regulation of oil temperature up to a maximum of 190°C
- Supplied with 2 half size basket per each tank
- Safety thermostat with manual reset
- Stainless steel burners and piezzo spark ignition on gas models
- Armored heating elements with low power density ensures optimum service life for the oil
- Heating element can rotate by 90° for ease of cleaning on electric models
- Easy draining with wide bore drain pipe located under the tank
- Production capacity french fries:
 - 4090 35 kg/hr
 - 8090 35+35 kg/hr
- Cooking time 3.5 min.

	TYPE	CODE	MODEL	L	W	H	CAPACITY	SUPPLY VOLTAGE	TEMPERATURE	POWER	PRICE
	OFGI 4090	7856.N1.40908.04	GAS	400	900	850	22 lt	-	110 - 190 °C	22 kW	
	OFGI 8090	7856.N1.80908.14	GAS	800	900	850	22 lt + 22 lt	-	110 - 190 °C	44 kW	
	OFEI 4090	7856.N1.40908.02	ELEC	400	900	850	22 lt	400V / 3 NPE 50 / 60Hz	60 - 190 °C	18 kW	
	OFEI 8090	7856.N1.80908.02	ELEC	800	900	850	22 lt + 22 lt	400V / 3 NPE 50 / 60Hz	60 - 190 °C	36 kW	



OMG 8090 EAC  CE-1783 
Gas & Electric Pasta Cookers

- 2 mm thick stainless steel work top
- AISI 316 stainless steel deep drawn water basin with rounded corners for ease of cleaning and better hygiene
- Continuous seal of the water basin to the top by robotic welding
- High outputs of pasta with 40liters water basin capacity
- Starch removal to keep water fresh for longer and to ensure perfect results
- Drainage surface is provided on which baskets can be placed for draining
- Hot or cold water inlet provided with solenoid valve and a spout
- Easy and fast draining with manual ball-valve
- Micro perforated stainless steel burners with flame failure device on gas models
- Pilot light can be visually controlled through heat resistant ceramic glass
- High efficient armored heating elements located inside the tank for rapid heat up on electric models

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	CAPACITY	POWER	PRICE
	OMG 4090	7858.N1.40908.23	GAS	400	900	850	220 V / NPE 50 / 60Hz	40	18 kW	
	OMG 8090	7858.N1.80908.23	GAS	800	900	850	220 V / NPE 50 / 60Hz	40+40	36 kW	
	OME 4090	7858.N1.40908.11	ELEC	400	900	850	400V / 3 NPE 50 / 60Hz	40	12 kW	
	OME 8090	7858.N1.80908.11	ELEC	800	900	850	400V / 3 NPE 50 / 60Hz	40+40	24 kW	



OPE 4090 CE ENEC
Electric Chip Scuttle

- 2 mm thick stainless steel work top
- Recommended for use in combination with a fryer to allow excess oil to drip in the basin
- Increased holding time with infrared heating element on the back side of the unit
- Perforated false bottom shaped for easy food collection.

TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
 OPE 4090	7831.N1.40903.01	ELEC	400	900	280	230 V / NPE 50 / 60Hz	1 kW	



OBE 8090 CE ENEC
Gas & Electric Bain Marie

- 2 mm thick stainless steel work top
- Used for keeping cooked food at serving temperatures using hot water
- Manual water filling
- Robust front mounted tap for easy drainage
- Thermostatic regulation of water up to a maximum of 90°C with safety thermostat on electric models
- Silicone heating elements with thermal cutout positioned under the base of water basin
- Stainless steel burner located under the water basin for efficient and rapid heating on gas models
- Compatible with standard 2/3 gastronorm containers

!GN containers are ordered separately.

TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	TEMPERATURE	PRICE
 OBG 4090	7854.N1.40903.13	GAS	400	900	280	-	2 kW	-	
 OBG 8090	7854.N1.80903.13	GAS	800	900	280	-	4 kW	-	
 OBE 4090	7854.N1.40903.11	ELEC	400	900	280	230 V / NPE 50 / 60Hz	1 kW	30 - 90 °C	
 OBE 8090	7854.N1.80903.11	ELEC	800	900	280	230 V / NPE 50 / 60Hz	2 kW	30 - 90 °C	



OTGI 100
Gas & Electric Boiling Pans



- 2 mm thick deep drawn stainless steel work top
- Direct or indirect heating systems
- Round or rectangular monoblock boiling pan suitable for cooking, sautéing and poaching
- Large capacity up to 250 liters
- Double skin lid with counter balanced mechanism for easy opening
- High quality thermal insulation of the pan for energy saving
- Energy regulation through a control knob
- 2" chrome-plated draining valve with large athermic handle
- Solenoid valve and chromed swivel tap on top to refill with hot and cold water
- Indirect Boiling pans
 - ▶ Uniformly heated in the base and side walls of the pan by integrally generated saturated steam at a temperature of 110°C and a pressure of 0,4 bar in the jacket.
 - ▶ Safety valve with manometer to avoid overpressure of the steam in the jacket
 - ▶ External valve to evacuate manually excess air accumulated in the jacket during heating phase.
- Micro perforated high performance stainless steel burners with flame failure device on gas models
- Electronic ignition system visually controlled by indicator lamp on the front of gas models
- Incoloy armored heating elements fitted inside the jacket cavity base with safety thermostat on electric models

TYPE	CODE	HEATING TYPE	MODEL	L	W	H	CAPACITY	SUPPLY VOLTAGE	POWER	PRICE
OTGI 100	7855.N1.80908.01	Indirect	GAS	800	900	850	100 lt.	230 V / NPE 50 / 60Hz	22 kW	
OTGI 150	7855.N1.80908.02	Indirect	GAS	800	900	850	150 lt.	230 V / NPE 50 / 60Hz	22 kW	
OTGI 250	7855.N1.10908.03	Indirect	GAS	1000	900	900	250 lt.	230 V / NPE 50 / 60Hz	33 kW	
OTGD 100	7855.N1.80908.11	Direct	GAS	800	900	850	100 lt.	230 V / NPE 50 / 60Hz	22 kW	
OTGD 150	7855.N1.80908.12	Direct	GAS	800	900	850	150 lt.	230 V / NPE 50 / 60Hz	22 kW	
OTGD 250	7855.N1.10908.13	Direct	GAS	1000	900	850	250 lt.	230 V / NPE 50 / 60Hz	33 kW	
OTEI 100	7855.N1.80908.04	Indirect	ELEC	800	900	850	100 lt.	400 V / 3 NPE 50 / 60Hz	18 kW	
OTEI 150	7855.N1.80908.05	Indirect	ELEC	800	900	850	150 lt.	400 V / 3 NPE 50 / 60Hz	18 kW	
OTEI 250	7855.N1.10908.07	Indirect	ELEC	1000	900	850	250 lt.	400 V / 3 NPE 50 / 60Hz	27 kW	



OTE 80 CE ENEC
Gas & Electric Bratt Pans



- High grade 8mm stainless steel thick bottom for corrosion resistance
- Optional 10mm thick duomat cooking surface with the combination of 2 different stainless steel for better thermal stability available on request
- Rounded corners for ease of cleaning
- Electronic ignition system visually controlled by indicator lamp on the front of gas models
- Safety system to cut off gas and heating if the pan is raised
- Safety thermostat to avoid overheating
- Thermostatic temperature control between 50-300°C on gas models and 50-300°C on electric models
- High quality thermal insulation for limited heat radiation and low energy consumption
- Double skin lid with counter balanced mechanism for easy opening
- Manual wheel-operated or optional electrically controlled tilt mechanism
- Solenoid valve and chromed swivel tap on top to refill with hot and cold water.
- Stainless steel burners with flame failure device for optimized combustion on gas models
- Even heat distribution with armored heating elements under the cooking surface on electric models

	TYPE	CODE	MODEL	L	W	H	CAPACITY	SUPPLY VOLTAGE	POWER	PRICE
	OTG 80	7867.N1.80908.01	GAS	800	900	850	80 lt.	230 V / NPE 50 / 60Hz	20 kW	
	OTG 100	7867.N1.10908.02	GAS	1000	900	850	100 lt.	230 V / NPE 50 / 60Hz	24 kW	
	OTG 130	7867.N1.12908.03	GAS	1200	900	850	130 lt.	230 V / NPE 50 / 60Hz	30 kW	
	OTG 205	7867.N1.16908.14	GAS	1600	900	850	205 lt.	400 V / 3 NPE 50 / 60Hz	44 kW	
	OTE 80	7867.N1.80908.04	ELEC	800	900	850	80 lt.	400 V / 3 NPE 50 / 60Hz	9 kW	
	OTE 100	7867.N1.10908.05	ELEC	1000	900	850	100 lt.	400 V / 3 NPE 50 / 60Hz	12 kW	
	OTE 130	7867.N1.12908.06	ELEC	1200	900	850	130 lt.	400 V / 3 NPE 50 / 60Hz	15 kW	
	OTME 205	7867.N1.16908.18	ELEC	1600	900	850	205 lt.	400 V / 3 NPE 50 / 60Hz	21 kW	

OTG 205 and OTME 205 models have tilting system with engine.



OAT 8090
Worktops

- 2 mm thick stainless steel work top
- Compatible with other 900 series appliances
- Heavy duty internal frame

TYPE	CODE	L	W	H	PRICE
OAT 4090	7911.N1.40903.00	400	900	280	
OAT 8090	7911.N1.80903.00	800	900	280	



ODK 4090
Base Cupboards

- Open base cupboards with door option
- Large base compartment for storage of pots, pans, etc.
- Double skin doors with ergonomic handle and magnetic lock to provide maximum comfort and hygiene



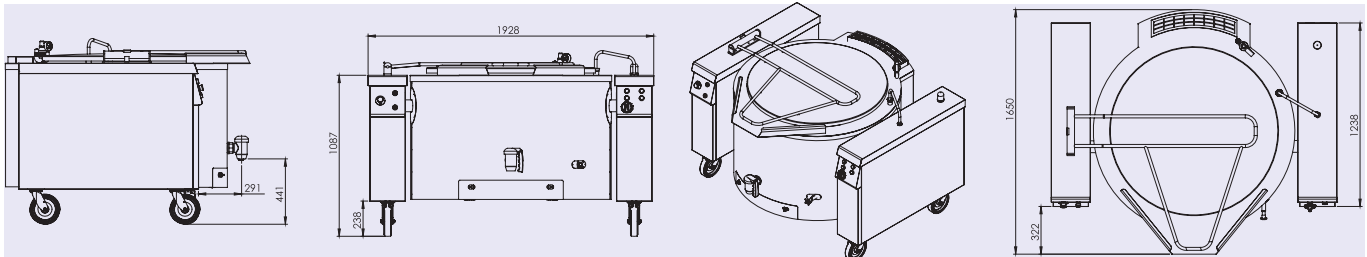
TYPE	CODE	L	W	H	TYPE	PRICE
ODK 4090	7876.N1.40905.00	400	791	570	with door	
ODK 8090	7876.N1.80905.00	800	791	570	with door	
ODK 12090	7876.N1.12905.00	1200	791	570	with door	
OD 4090	7876.N1.40905.10	400	743	570	without door	
OD 8090	7876.N1.80905.10	800	743	570	without door	
OD 12090	7876.N1.12905.10	1200	743	570	without door	



OKTGID 500 ENEC (LAT 087) CE-1783
Automatic Tilting Kettle



- Safety lock system to prevent tilting if the lid is opened
- Gas, electric and external steam models
- Easy tilt mechanism with a control board
- Energy saving and homogeneous heat distribution with indirect cooking
- Kettle made of corrosion proof stainless steel
- Manual lid opening
- 2" chrome-plated draining valve with large athermic handle
- Safety valve with manometer to avoid overpressure of the steam in the jacket
- External valve to evacuate manually excess air accumulated in the jacket during heating phase.
- Flame control system on gas models
- Casters for greater mobility.

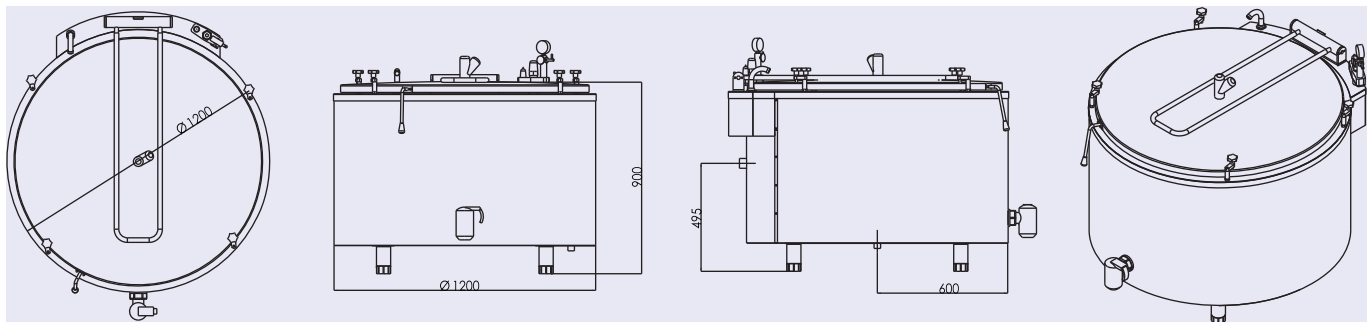


Model	Code	Capacity (lt.)	Power		Discharge Valve Dia. (Ø)	Weight (kg)	Gas Inlet Connection (Ø)	Water Inlet Connection (Ø)	PRICE
			Gas (kw.)	Electric (kw.)					
OKTGID 500	7855.500LG.01	500	56	0,25	2"	400	3/4"	3/4"	

OKBT 500
 External Steam Boiling Pan



- Stainless steel body
- Height adjustable legs
- Available in 400 and 500 liters capacity
- Counter-balanced double skin stainless steel pressure lid with safety valve
- Silicone gasket with lid lock for a perfect seal
- Safety valve with manometer to avoid overpressure of the steam in the jacket
- Articulated spout on the worktop with for filling the boiling pan
- 2" chrome-plated draining valve with large athermic handle
- High quality thermal insulation of the pan for energy saving



Model	Code	Capacity (lt.)	Steam Consumption (kg./h)	Discharge Valve Dia. (Q)	Maximum Pressure Level (kPa)	Steam Inlet Con. (Q)	Steam Outlet Dia. (Q)	Dimensions (Q x H)	Water Inlet Connection (Ø)	PRICE
OKBT 500	7855.00500.00	500	90	2"	40	1 1/2"	3/4"	1000 x 920	3/4"	
OKBT 400	7855.00400.00	400	80	2"	40	1 1/2"	3/4"	1200 x 825	3/4"	

Product Code	Product Description	Model	Type	L	W	H	Oven (kW)	kW	Kcal/h	BTU/h	G20 (m³/h)	G25 (m³/h)	G30 (kg/h)
7854.N1.40903.13	Bainmarie (gas)	OBG 4090	Gas	400	900	280		2	1.720	6.824	0,21	0,25	0,16
7854.N1.80903.13	Bainmarie (gas)	OBG 8090	Gas	800	900	280		4	3.440	13.648	0,42	0,49	0,31
7856.N1.40908.04	Fryer (gas)	OFGI 4090	Gas	400	900	850		22	18.920	75.064	2,33	2,71	1,72
7856.N1.80908.14	Fryer (gas)	OFGI 8090 C	Gas	800	900	850		44	37.840	150.128	4,66	5,41	3,43
7864.N1.80903.13C	Grill (gas) (groove) (chrom)	OGG 8090 N	Gas	800	900	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.80903.16C	Grill (gas) (smooth) (chrom)	OGG 8090	Gas	800	900	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.40903.03	Grill (gas) (groove)	OGG 4090 N	Gas	400	900	280		9	7.740	30.708	0,95	1,11	0,70
7864.N1.40903.06	Grill (gas) (smooth)	OGG 4090	Gas	400	900	280		9	7.740	30.708	0,95	1,11	0,70
7864.N1.40903.06C	Grill (gas) (smooth) (chrom)	OGG 4090	Gas	400	900	280		9	7.740	30.708	0,95	1,11	0,70
7864.N1.40903.03C	Grill (gas) (groove) (chrom)	OGG 4090 N	Gas	400	900	280		9	7.740	30.708	0,95	1,11	0,70
7864.N1.80903.19	Grill (gas) (half groove)	OGG 8090 1_2 N	Gas	800	900	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.80903.13	Grill (gas) (groove)	OGG 8090 N	Gas	800	900	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.80903.16	Grill (gas) (smooth)	OGG 8090	Gas	800	900	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.80903.19C	Grill (gas) (half groove) (chrom)	OGG 8090 1_2 N	Gas	800	900	280		18	15.480	61.416	1,91	2,21	1,40
7865.N1.12903.20	Cooker (gas)	OSOG 12090	Gas	1200	900	280		48	41.280	163.776	5,09	5,90	3,74
7865.N1.40903.20	Cooker (gas)	OSOG 4090	Gas	400	900	280		16	13.760	54.592	1,70	1,97	1,25
7865.N1.80903.20P	Cooker (gas)	OSOG 8090 P	Gas	800	900	280		40	34.400	136.480	4,24	4,92	3,12
7865.N1.80903.20	Cooker (gas)	OSOG 8090	Gas	800	900	280		32	27.520	109.184	3,39	3,94	2,50
7865.N1.80908.10E	Range (gas cooker) (electrical oven)	OSOGEF 8090	Gas	800	900	850		32	27.520	109.184	3,39	3,94	2,50
7865.N1.80908.10PE	Range (gas cooker) (electrical oven)	OSOGEF 8090 P	Gas	800	900	850		40	34.400	136.480	4,24	4,92	3,12
7865.N1.12908.50E	Range (gas cooker) (electrical) (big oven)	OSOGEF 12090 S	Gas	1200	900	850		48	41.280	163.776	5,09	5,90	3,74
7865.N1.12908.50	Range (gas) (big oven)	OSOGF 12090 S	Gas	1200	900	850	13	61	52.460	208.132	6,47	7,50	4,76
7865.N1.12908.10	Range (gas) (cupboard)	OSOGF 12090	Gas	1200	900	850	8	56	48.160	191.072	5,94	6,89	4,37
7865.N1.80908.10P	Range (gas)	OSOGF 8090 P	Gas	800	900	850	8	48	41.280	163.776	5,09	5,90	3,74
7865.N1.80908.10	Range (gas)	OSOGF 8090	Gas	800	900	850	8	40	34.400	136.480	4,24	4,92	3,12
7855.N1.10908.13	Boiling pan (gas) (direct)	OTGD 250	Gas	1000	900	850		33	28.380	112.596	3,50	4,06	2,57
7855.N1.80908.01	Boiling pan (gas) (indirect)	OTGI 100	Gas	800	900	850		22	18.920	75.064	2,33	2,71	1,72
7855.N1.80908.02	Boiling pan (gas) (indirect)	OTGI 150	Gas	800	900	850		22	18.920	75.064	2,33	2,71	1,72
7855.N1.10908.03	Boiling pan (gas) (indirect)	OTGI 250	Gas	1000	900	850		33	28.380	112.596	3,50	4,06	2,57
7864.N1.12903.70	Chargrill (gas)	ODG 12090	Gas	1200	900	280		40	34.400	136.480	4,24	4,92	3,12
7864.N1.80903.70	Chargrill (gas)	ODG 8090	Gas	800	900	280		30	25.800	102.360	3,18	3,69	2,34
7858.N1.80908.23	Pasta cooker (gas)	OMG 8090	Gas	800	900	850		36	30.960	122.832	3,82	4,43	2,81
7858.N1.40908.23	Pasta cooker (gas)	OMG 4090	Gas	400	900	850		18	15.480	61.416	1,91	2,21	1,40
7855.N1.80908.11	Boiling pan (gas) (direct)	OTGD 100	Gas	800	900	850		22	18.920	75.064	2,33	2,71	1,72
7855.N1.80908.12	Boiling pan (gas) (direct)	OTGD 150	Gas	800	900	850		22	18.920	75.064	2,33	2,71	1,72
7864.N1.40903.12	Lavastone grill (gas)	OLG 4090	Gas	400	900	280		10	8.600	34.120	1,06	1,23	0,78
7864.N1.80903.20	Lavastone grill (gas)	OLG 8090	Gas	800	900	280		20	17.200	68.240	2,12	2,46	1,56
7865.N1.80903.WK	Wok burner (gas)	OWG 8090	Gas	800	900	280		28	24.080	95.536	2,97	3,44	2,18
7865.N1.40903.WK	Wok burner (gas)	OWG 4090	Gas	400	900	280		14	12.040	47.768	1,48	1,72	1,09
7865.N1.80903.53	Cooker (gas)	OSOG 8090 T	Gas	800	900	280		14	12.040	47.768	1,48	1,72	1,09
7865.N1.80903.22	Solid top (gas)	OSOG 8090 C	Gas	800	900	280		10	8.600	34.120	1,06	1,23	0,78
7865.N1.80908.12	Range (gas) (gas solid top)	OSOGF 8090 C	Gas	800	900	850	8	18	15.480	61.416	1,91	2,21	1,40
7867.N1.80908.01	Tilting bratt pan (gas) (manuel)	OTG 80	Gas	800	900	850		20	17.200	68.240	2,12	2,46	1,56
7867.N1.10908.02	Tilting bratt pan (gas) (manuel)	OTG 100	Gas	1000	900	850		24	20.640	81.888	2,54	2,95	1,87
7867.N1.12908.03	Tilting bratt pan (gas) (manuel)	OTG 130	Gas	1200	900	850		30	25.800	102.360	3,18	3,69	2,34
7867.N1.16908.14	Tilting bratt pan (gas) (automatic)	OTMG 205	Gas	1600	900	850		44	37.840	150.128	4,66	5,41	3,43



PROFESSIONAL 900 SERIES

700 SERIES

700 Series

SNACK 650 SERIES

OTHER COOKING UNITS

DONER GRILL MACHINES

PREPARATION MACHINES

COLD UNITS

DISHWASHERS & VEGETABLE WASHERS

KITCHEN AND SERVICE TROLLEYS

SERVING COUNTERS

SINK UNITS AND WORKING BENCHES



OSOGF 8070 CE EAC

Gas Ranges

- Choice of 2 or 4 open burners combined with gas or electric static oven with piezo spark ignition
- Flame failure safety devices on all open burners
- Pilot light on each burner for best performance and significant reduction in energy-consumption
- Chrome plated burners designed for maximum power, combustion and efficiency
- Under-counter static oven:
 - ▶ Fully stainless steel chamber with 3 level chrome coated removable rack guide for grid/pan 2/1GN
 - ▶ 40mm thick stainless steel door to ensure good insulation
 - ▶ Ergonomic and strong door handles
 - ▶ Micro perforated stainless steel gas burners designed to increase efficiency and provide rapid heating
 - ▶ Thermostatic temperature control between 100-300°C
 - ▶ New design deep drawn door and chamber front support for closure without gasket and better hygiene
 - ▶ 4 burner gas range oven dimensions suitable for grid/pan 2/1GN

	TYPE	CODE	L	W	H	OVEN TYPE	OVEN POWER	SUPPLY VOLTAGE	BURNER POWER	TOTAL POWER	PRICE
	OSOGF 8070	7865.N1.80708.10	800	700	850	GAS	7 kW	-	4 x 5 kW	27 kW	
	OSOGEF 8070	7865.N1.80708.10E	800	700	850	ELEC (oven)	6 kW	400V 50/60Hz.	4 x 5 kW	26 kW	



OSOG 4070 CE EAC

Gas Boiling Tops

	TYPE	CODE	MODEL	L	W	H	POWER	PRICE
	OSOG 4070	7865.N1.40703.33	GAS	400	700	280	10 kW	
	OSOG 8070	7865.N1.80703.35	GAS	800	700	280	20 kW	



OSOEF 8070 CE EAC (UAT 08) (RHS)
Electric Ranges

- Ease of cleaning and extra strength with 1,5mm laser cut deep drawn monoblock cooktop
- Cast iron hot plates hermetically sealed to one piece top
- Overheat protection by safety switch
- Temperature control between 90-450°C by 6 position selector switch
- Under-counter static oven:
 - ▶ Fully stainless steel chamber with 3 level chrome coated removable rack guide for grid/pan 2/1GN
 - ▶ Heating elements located on top and the bottom with individual control
 - ▶ 40mm thick stainless steel door to ensure good insulation
 - ▶ Ergonomic and strong door handles
 - ▶ Thermostatic temperature control between 50-300°C
 - ▶ New design deep drawn door and chamber front support for closure without gasket and better hygiene
 - ▶ 4 hot plate electric range oven dimensions suitable for grid/pan 2/1GN

	TYPE	CODE	MODEL	L	W	H	OVEN	BURNER POWER	SUPPLY VOLTAGE	POWER	PRICE
	OSOEF 8070	7865.N1.80708.02	ELEC	800	700	850	6 kW	4 x 2,6 kW	400 V/3 NPE 50/60 Hz	16.4 kW	



OSOE 4070 CE EAC (UAT 08) (RHS)
Electric Boiling Tops

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
	OSOE 4070	7865.N1.40703.12	ELEC	400	700	280	400 V/3 NPE 50/60 Hz	5.2 kW	
	OSOE 8070	7865.N1.80703.14	ELEC	800	700	280	400 V/3 NPE 50/60 Hz	10.4 kW	



OWG 8070   
Wok Burners

- High power cast iron burners
- Durable and strong cast iron cooking ring designed to meet heavy load
- Removable cooking ring ensures easier cleaning on the top
- Removable drip tray under the burners for easy cleaning
- Pilot flame and flame failure safety device to ensure safety

TYPE	CODE	MODEL	L	W	H	POWER	PRICE
 OWG 4070	7865.N1.40703.WK	GAS	400	700	280	14 kW	
 OWG 8070	7865.N1.80703.WK	GAS	800	700	280	28 kW	



OSI 4070 CE EAC UAT 081 VDE
Induction Cookers

- Glass ceramic cooking surface with independently controlled 1 or 2 heating zones of 3,5kW power
- Overheating safety device
- Almost the entire surface of the ceramic plate can be used without 'dead' spots
- Pan detection device: Heating activated only when the pan is in direct contact with the surface; automatic interruption when the pan is removed from the top;
- Precise control of the cooking temperature with self-regulated heating zone according to the pan diameter
- Maximum efficiency, less heat dissipation to the kitchen environment

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
	OSI 4070	7865.N1.40703.IS	ELEC	400	700	280	230 V / NPE 50/60 Hz.	3.5 kW	
	OSI 8070	7865.N1.80703.IS	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	7 kW	



OSC 8070 CE EAC UAT 081 VDE
Infrared Ceramic Cookers

- 6mm Ceramic glass top cooking surface with 2 or 4 infrared heating zones
- Heating circuit in circular zones with a diameter of 210-300 mm
- Sealed cooking top to prevent leakage and infiltration inside unit
- Warning light to indicate residual surface heat for safety
- Immediate heat transfer from cooking ceramic top to pan
- Maximum efficiency, less heat dissipation to the kitchen environment
- Easy to clean smooth cooking top

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
	OSC 4070	7865.N1.40703.CS	ELEC	400	700	280	400 V/3 NPE 50/60 Hz.	4.2 kW	
	OSC 8070	7865.N1.80703.CS	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	8.4 kW	



OGG 8070
Gas Grills

- Designed for high productivity, outstanding performance and even heat distribution
- Independently controlled cooking zones for economy during quiet periods
- “Satin finish” or “hard chrome coated” mild steel plate contained in a watertight recess for more efficient cooking
- Large drain hole on cooking surface for ease of operation and cleaning
- Large fat collection drawer with a capacity of 1.5liter for uninterrupted cooking
- Removable stainless steel high splash guards on the rear and sides of cooking surface for operational comfort
- Rapid heat up with stainless steel burners
- Thermostatic temperature control between 100-300°C
- Piezzo spark ignition
- Flame failure safety devices
- Choice of cooking surface: Smooth ,half ribbed or fully ribbed versions are available
- Hard chrome coated mirror finished option for ease of cleaning, reduced heat radiation and scratch resistance

	TYPE	CODE	MODEL	L	W	H	POWER	COOKING SURFACE	PRICE
	OGG 4070	7864.N1.40703.06	GAS	400	700	280	7 kW	Carbon Steel	
	OGG 4070	7864.N1.40703.06C	GAS	400	700	280	7 kW	Chrome	
	OGG 4070 N	7864.N1.40703.03	GAS	400	700	280	7 kW	Carbon Steel	
	OGG 4070 N	7864.N1.40703.03C	GAS	400	700	280	7 kW	Chrome	
	OGG 8070	7864.N1.80703.19	GAS	800	700	280	14 kW	Carbon Steel	
	OGG 8070	7864.N1.80703.19C	GAS	800	700	280	14 kW	Chrome	
	OGG 8070 1/2 N	7864.N1.80703.16	GAS	800	700	280	14 kW	Carbon Steel	
	OGG 8070 1/2 N	7864.N1.80703.16C	GAS	800	700	280	14 kW	Chrome	
	OGG 8070 N	7864.N1.80703.13	GAS	800	700	280	14 kW	Carbon Steel	
	OGG 8070 N	7864.N1.80703.13C	GAS	800	700	280	14 kW	Chrome	



OGE 8070 CE EAC 
Electric Grills

- Designed for high productivity, outstanding performance and even heat distribution
- Independently controlled cooking zones for economy during quiet periods
- “Satin finish” or “hard chrome coated” mild steel plate contained in a watertight recess for more efficient cooking
- Large drain hole on cooking surface for ease of operation and cleaning
- Large fat collection drawer with a capacity of 1.5liter for uninterrupted cooking
- Removable stainless steel high splash guards on the rear and sides of cooking surface for operational comfort
- Heating elements positioned under the cooking plate ensures even heat distribution and rapid heat up
- Thermostatic temperature control between 50-300°C
- Choice of cooking surface: Smooth ,half ribbed or fully ribbed versions are available
- Hard chrome coated mirror finished option for ease of cleaning, reduced heat radiation and scratch resistance

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	COOKING SURFACE	PRICE
	OGE 4070	7864.N1.40703.04	ELEC	400	700	280	400 V/3 NPE 50/60 Hz.	4.5 kW	Carbon Steel	
	OGE 4070 C	7864.N1.40703.04C	ELEC	400	700	280	400 V/3 NPE 50/60 Hz.	4.5 kW	Chrome	
	OGE 4070 N	7864.N1.40703.01	ELEC	400	700	280	400 V/3 NPE 50/60 Hz.	4.5 kW	Carbon Steel	
	OGE 4070 N C	7864.N1.40703.01C	ELEC	400	700	280	400 V/3 NPE 50/60 Hz.	4.5 kW	Chrome	
	OGE 8070	7864.N1.80703.17	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	9 kW	Carbon Steel	
	OGE 8070 C	7864.N1.80703.17C	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	9 kW	Chrome	
	OGE 8070 1/2 N	7864.N1.80703.14	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	9 kW	Carbon Steel	
	OGE 8070 1/2 N C	7864.N1.80703.14C	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	9 kW	Chrome	
	OGE 8070 N	7864.N1.80703.11	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	9 kW	Carbon Steel	
	OGE 8070 N C	7864.N1.80703.11C	ELEC	800	700	280	400 V/3 NPE 50/60 Hz.	9 kW	Chrome	



OLG 8070 CE EAC 
Lavastone Grills

- Micro perforated stainless steel efficient burners optimize cooking experience
- Height adjustable and removable “V” shaped stainless steel grates channel the excess fat into fat collection drawer
- Independently controlled heat zones for maximum versatility
- Piezo spark ignition
- Flame failure safety devices
- Large fat collection drawer on the front side for uninterrupted cooking and easy cleaning

	TYPE	CODE	MODEL	L	W	H	POWER	PRICE
	OLG 4070	7864.N1.40703.12	GAS	400	700	280	7 kW	
	OLG 8070	7864.N1.80703.20	GAS	800	700	280	14 kW	



ODG 8070 CE EAC 
Chargrills

- Independently controlled heat zones for maximum versatility
- Sturdy one piece stainless steel splash guard and removable cast iron grids for ease of cleaning
- Large fat collection drawer on the front side for uninterrupted cooking
- Heavy duty cast iron char radiants and flame arrestor broiling grates on each burner
- 130mm wide reversible cast iron grids for self-cleaning and level broiling
- Pitched grease trough in each grate to provide fat run-off and controls flare-ups

	TYPE	CODE	MODEL	L	W	H	POWER	PRICE
	ODG 8070	7864.N1.80703.70	GAS	800	700	280	20 kW	



OFEI 8070 CE EAC UAT 8070
Gas & Electric Fryers

- Durable stainless steel external panels
- AISI 304 stainless steel monoblock fryer tank with rounded corners for ease of cleaning and better hygiene
- Tank capacity of 12 liters
- Oil expansion recess incorporated in the top
- Continuous seal of the tank to the top by robotic welding
- Thermostatic regulation of oil temperature up to a maximum of 190°C
- Supplied with 1 full size basket per each tank
- Safety thermostat with manual reset
- Stainless steel burners and piezzo spark ignition on gas models
- Armored heating elements with low power density ensures optimum service life for the oil
- Heating element can rotate by 90° for ease of cleaning on electric models
- Easy and safe draining with drain pipe with push and turn safety mechanism, located on the front panel

	TYPE	CODE	L	W	H	SUPPLY VOLTAGE	TEMPERATURE	CAPACITY	POWER	PRICE
	OFGI 4070	7856.N1.40703.03	400	700	280	-	110 - 190 °C	12	10 kW	
	OFGI 8070	7856.N1.80703.13	800	700	280	-	110 - 190 °C	12+12	20 kW	
	OFEI 4070	7856.N1.40703.11	400	700	280	400 V / 3 NPE 50 / 60 Hz	60 - 190 °C	12	11 kW	
	OFEI 8070	7856.N1.80703.11	800	700	280	400 V / 3 NPE 50 / 60 Hz	60 - 190 °C	12+12	22 kW	



OME 4070 CE EAC UAT 8070
Electric Pasta Cooker

- Stainless steel deep drawn water basin with rounded corners for ease of cleaning and better hygiene
- Continuous seal of the water basin to the top by robotic welding
- High outputs of pasta with 20liters water basin capacity
- Starch removal to keep water fresh for longer and to ensure perfect results
- Drainage surface is provided on which baskets can be placed for draining
- Cold water inlet provided with solenoid valve and a spout
- Easy and fast draining with manual rotary control on front panel
- High efficient armored heating elements located inside the tank for rapid heat up on electric models

	TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	CAPACITY	TEMPERATURE	PRICE
	OME 4070	7858.N1.40703.11	ELEC	400	700	280	400 V / 3 NPE 50 / 60 Hz	5.5 kW	20 lt.	30 - 110 °C	



OPE 4070
Electric Chip Scuttle

- Recommended for use in combination with a fryer to allow excess oil to drip in the basin
- Increased holding time with infrared heating element on the back side of the unit
- Perforated false bottom shaped for easy food collection.

TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	POWER	PRICE
OPE 4070	7831.N1.40703.01	ELEC	400	700	280	230 V / NPE 50 / 60 Hz	1 kW	



OBE 4070
Gas & Electric Bain Marie

!GN containers are ordered separately.

- Used for keeping cooked food at serving temperatures using hot water
- Manual water filling
- Continuous seal of the monoblock water basin to the top by robotic welding
- Easy and fast draining with manual rotary control on front panel
- Thermostatic regulation of water up to a maximum of 90°C with safety thermostat on electric models
- Silicone heating elements with thermal cutout positioned under the base of water basin
- Stainless steel burner located under the water basin for efficient and rapid heating on gas models
- Compatible with standard 1/1 gastronorm containers

TYPE	CODE	MODEL	L	W	H	SUPPLY VOLTAGE	TEMPERATURE	POWER	PRICE
OBG 4070	7854.N1.40703.13	GAS	400	700	280	-	-	2 kW	
OBG 8070	7854.N1.80703.13	GAS	800	700	280	-	-	4 kW	
OBE 4070	7854.N1.40703.11	ELEC	400	700	280	230 V / NPE 50 / 60 Hz	30 - 90 °C	1 kW	
OBE 8070	7854.N1.80703.11	ELEC	800	700	280	230 V / NPE 50 / 60 Hz	30 - 90 °C	2 kW	



OTEI 60 CE ENEC

Gas & Electric Boiling Pans

- Direct or indirect heating systems
- Round monoblock boiling pan suitable for cooking, sautéing and poaching
- Double skin lid with counter balanced mechanism for easy opening
- High quality thermal insulation of the pan for energy saving
- Energy regulation through a control knob
- Chrome-plated draining valve with large athermic handle
- Solenoid valve and chromed swivel tap on top to refill with hot and cold water
- Indirect Boiling pans
 - ▶ Uniformly heated in the base and side walls of the pan by integrally generated saturated steam at a temperature of 110°C and a pressure of 0,4bar in the jacket.
 - ▶ Safety valve with manometer to avoid overpressure of the steam in the jacket
 - ▶ External valve to evacuate manually excess air accumulated in the jacket during heating phase.
- Micro perforated high performance stainless steel burners with flame failure device on gas models
- Electronic ignition system visually controlled by indicator lamp on the front of gas models
- Incoloy armored heating elements fitted inside the jacket cavity base with safety thermostat on electric models

	TYPE	CODE	HEATING TYPE	MODEL	L	W	H	CAPACITY	SUPPLY VOLTAGE	POWER	PRICE
	OTGI 60	7855.N1.80708.04	Indirect / Indirekt	GAS	800	700	850	60 lt.	230 V / NPE 50 / 60 Hz	11 kW	
	OTGD 60	7855.N1.80708.14	Direct / Direkt	GAS	800	700	850	60 lt.	230 V / NPE 50 / 60 Hz	11 kW	
	OTEI 60	7855.N1.80708.01	Indirect / Indirekt	ELEC	800	700	850	60 lt.	400 V/3 NPE 50 / 60 Hz	9 kW	



OTE 50 CE ENE  

Gas & Electric Bratt Pans



- High grade 8mm stainless steel thick bottom for corrosion resistance
- Optional 10mm thick duomat cooking surface with the combination of 2 different stainless steel for better thermal stability available on request
- Rounded corners for ease of cleaning
- Electronic ignition system visually controlled by indicator lamp on the front of gas models
- Safety system to cut off gas and heating if the pan is raised
- Safety thermostat to avoid overheating
- Thermostatic temperature control between 120-300°C on gas models and 50-300°C on electric models
- High quality thermal insulation for limited heat radiation and low energy consumption
- Lid with counter balanced mechanism for easy opening
- Manual wheel-operated or optional electrically controlled tilt mechanism
- Solenoid valve and chromed swivel tap on top to refill with hot and cold water.
- Stainless steel burners with flame failure device for optimized combustion on gas models
- Even heat distribution with armored heating elements under the cooking surface on electric models

	TYPE	CODE	MODEL	L	W	H	CAPACITY	SUPPLY VOLTAGE	POWER	PRICE
	OTG 50	7867.N1.80708.04	GAS	800	700	850	50 lt.	230 V / NPE 50 / 60 Hz	13 kW	
	OTE 50	7867.N1.80708.01	GAS	800	700	850	50 lt.	400 V / 3 NPE 50 / 60 Hz	7.5 kW	



OAT 8070
Worktops

- Stainless steel work top
- Compatible with other 700 series appliances
- Heavy duty internal frame

TYPE	CODE	MODEL	L	W	H	NET CAPACITY	PRICE
OAT 4070	7911.N1.40703.00		400	700	280		
OAT 8070	7911.N1.80703.00		800	700	280		



ODK 8070
Base Cupboards

- Open base cupboards with door option
- Large base compartment for storage of pots, pans, etc.
- Double skin doors with ergonomic handle and magnetic lock to provide maximum comfort and hygiene



TYPE	CODE	L	W	H	TYPE	PRICE
ODK 4070	7876.N1.40705.00	400	630	570	with door	
ODK 8070	7876.N1.80705.00	800	630	570	with door	
OD 4070	7876.N1.40705.10	400	580	570	without door	
OD 8070	7876.N1.80705.10	800	580	570	without door	

Product Code	Product Description	Model	Type	L	W	H	Oven (kW)	kW	Kcal/h	BTU/h	G20 (m³/h)	G25 (m³/h)	G30 (kg/h)
7854.N1.40703.13	Bainmarie (gas)	OBG 4070	Gas	400	700	280		2	1.720	6.824	0,21	0,25	0,16
7854.N1.80703.13	Bainmarie (gas)	OBG 8070	Gas	800	700	280		4	3.440	13.648	0,42	0,49	0,31
7856.N1.40703.03	Fryer (gas)	OFGI 4070	Gas	400	700	280		10	8.600	34.120	1,06	1,23	0,78
7856.N1.80703.13	Fryer (gas)	OFGI 8070	Gas	800	700	280		20	17.200	68.240	2,12	2,46	1,56
7864.N1.80703.19C	Grill (gas) (smooth) (chrom)	OGG 8070	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.80703.13C	Grill (gas) (groove) (chrom)	OGG 8070 N	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.40703.06	Grill (gas) (smooth)	OGG 4070	Gas	400	700	280		7	6.020	23.884	0,74	0,86	0,55
7864.N1.40703.03	Grill (gas) (groove)	OGG 4070 N	Gas	400	700	280		7	6.020	23.884	0,74	0,86	0,55
7864.N1.40703.03C	Grill (gas) (groove) (chrom)	OGG 4070 N	Gas	400	700	280		7	6.020	23.884	0,74	0,86	0,55
7864.N1.40703.06C	Grill (gas) (smooth) (chrom)	OGG 4070 C	Gas	400	700	280		7	6.020	23.884	0,74	0,86	0,55
7864.N1.80703.16	Grill (gas) (half groove)	OGG 8070 1_2 N	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.80703.19	Grill (gas) (smooth)	OGG 8070	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.80703.13	Grill (gas) (groove)	OGG 8070 N	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.80703.16C	Grill (gas) (half groove) (chrom)	OGG 8070 1_2 N	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7865.N1.40703.33	Cooker (gas)	OSOG 4070	Gas	400	700	280		10	8.600	34.120	1,06	1,23	0,78
7865.N1.80703.35	Cooker (gas)	OSOG 8070	Gas	800	700	280		20	17.200	68.240	2,12	2,46	1,56
7855.N1.80708.14	Boiling pan (gas) (direct)	OTGD 60	Gas	800	700	850		11	9.460	37.532	1,17	1,35	0,86
7855.N1.80708.04	Boiling pan (gas) (indirect)	OTGI 60	Gas	800	700	850		11	9.460	37.532	1,17	1,35	0,86
7864.N1.80703.70	Chargrill (gas)	ODG 8070	Gas	800	700	280		20	17.200	68.240	2,12	2,46	1,56
7864.N1.80703.20	Lavastone grill (gas)	OLG 8070	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.40703.12	Lavastone grill (gas)	OLG 4070	Gas	400	700	280		7	6.020	23.884	0,74	0,86	0,55
7865.N1.80703.WK	Wok burner (gas)	OWG 8070	Gas	800	700	280		28	24.080	95.536	2,97	3,44	2,18
7865.N1.40703.WK	Wok burner (gas)	OWG 4070	Gas	400	700	280		14	12.040	47.768	1,48	1,72	1,09
7865.N1.80703.53	Cooker (gas)	OSOG 8070 T	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7865.N1.80708.10	Range (gas)	OSOGF 8070	Gas	800	700	850	7	27	23.220	92.124	2,86	3,32	2,11
7867.N1.80708.04	Tilting bratt pan (gas) (manuel)	OTG 50	Gas	800	700	850		13	11.180	44.356	1,38	1,60	1,01



PROFESSIONAL 900 SERIES

700 SERIES

SNACK 650 SERIES

Snack 650
Series

OTHER COOKING UNITS

DONER GRILL MACHINES

PREPARATION MACHINES

COLD UNITS

DISHWASHERS & VEGETABLE WASHERS

KITCHEN AND SERVICE TROLLEYS

SERVING COUNTERS

SINK UNITS AND WORKING BENCHES



OFG 4065
Single Gas Fryer Over Bench With
Double Burner

OFG 7065
Double Gas Fryer Over Bench With
Double Burner



- Stainless steel external panels
- Ergonomic design
- Easy to clean
- Adjustable legs
- Safety thermostat
- Monoblock frying tank
- Thermostatic regulation of oil temperature
- Natural Gas or LPG Compatible
- Drain pipe with push and turn safety mechanism

- Piezo ignition
- Pilot light
- Safety gas valve with thermocouple
- Hygienic
- French fries production capacity:
4065...14kg/hr
7065...14+14 kg/hr
- Frying time 3,5 minutes

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	CAP.	WEI.	m³	PRICE
OFG 7065	7856.80653.14	GAS Sec. Ventil	800	650	300	4x3.5=14 kW	110° - 190°	12 lt. + 12 lt.	32 kg.	0.3 m³	
OFG 4065	7856.40653.04	GAS Sec. Ventil	400	650	300	2x3.5=7 kW	110° - 190°	12 lt.	20 kg.	0.19 m³	



OFA 4065
Single Electric Fryer Over Bench

OFA 7065
Double Electric Fryer Over Bench



- Stainless steel external panels
- Ergonomic design
- Easy to clean
- Adjustable legs
- Monoblock frying tank
- Thermostatic regulation of oil temperature
- Safety thermostat

- Safety switch
- Drain pipe with push and turn safety mechanism
- Hygienic
- French fries production capacity:
4065...14kg/hr
7065...14+14 kg/hr
- Frying time 3 minutes

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	CAP.	SUPPLY VOLTAGE	WEI.	m³	PRICE
OFA 7065	7856.70653.21	ELEC	700	650	300	15 kW	60° - 190°	8 lt. + 8 lt.	400V / 50Hz.	27 kg.	0.29 m³	
OFA 4065	7856.40653.11	ELEC	400	650	300	7.5 kW	60° - 190°	8 lt.	400V / 50Hz.	17 kg.	0.19 m³	



OMF 4065 CE ENE UAT DBT
Electric Pasta Cooker Over Bench

- Stainless steel external panels
- Ergonomic design
- Easy to clean
- Adjustable legs
- Monoblock water basin with a capacity of 20L
- Water inlet tap
- Heat up (20-100°C) 18 min
- Production capacity 13kg/hr
- Cooking time 5-10 min

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	VOL.	CAP.	WEI.	m ³	PRICE
 OMF 4065	7858.40653.11	ELEC	400	650	300	5.5 kW	30 - 110°	400V / 50Hz.	20 lt.	19 kg.	0.19 m ³	

- Stainless steel external panels
- Ergonomic design
- Easy to clean
- Adjustable legs
- Porcelain heating element



OPD 4065 CE ENE UAT DBT
Electric French Fry Warmer Over Bench

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEI.	m ³	PRICE
 OPD 4065	7831.40653.01	ELEC	400	650	300	1 kW	65°	220V-240V / 50Hz.	15 kg.	0.19 m ³	



OGPG 4065 PS
Single Gas Grill Plate Over Bench



OGPG 7065 1/2 N PS
Double Gas Grill Plate Over Bench

- Even heat distribution on the cooking surface
- Piezo ignition
- Removable fat collection drawer
- Heat up (20-200°C) 12 min
- Cooking area:
 - 4065...19 dm²
 - 7065...34 dm²
- Hamburger production capacity (Meat Ø100):
 - 4065...12 kg/hr
 - 7065...24 kg/hr
- Cooking time 6 minutes
- Optional hard chrome coated cooking surface

- Stainless steel external panels
- Natural Gas or LPG compatible
- Choice of cooking surface: Smooth ,half ribbed or fully ribbed versions are available
- Pilot light
- Easy to clean
- Adjustable legs
- Thermostatic temperature control between 100-300°C
- High performance
- Independently controlled cooking zones with two gas valves

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEI.	m ³	PRICE	
Double Grill Plate Over Bench (Groove)											PLATE 39,5 x 48,5 cm. PLATE 69,5 x 48,5 cm.
OGPG 7065 N PS	7864.70653.13	GAS Sec. Ventil	700	650	300	2x6=12 kW	100° - 300°	47 kg.	0.29 m ³		
OGPG 7065 N PS	7864.70653.13C	GAS Sec. Ventil	700	650	300	2x6=12 kW	100° - 300°	47 kg.	0.29 m ³		Hard chrome coated
Double Grill Pl. Ov. B. (SmoothGroove)											
OGPG 7065 1/2N PS	7864.70653.16	GAS Sec. Ventil	700	650	300	2x6=12 kW	100° - 300°	47 kg.	0.29 m ³		
OGPG 7065 1/2N PS	7864.70653.16C	GAS Sec. Ventil	700	650	300	2x6=12 kW	100° - 300°	47 kg.	0.29 m ³		Hard chrome coated
Double Grill Plate Over Bench (Smooth)											
OGPG 7065 PS	7864.70653.19	GAS Sec. Ventil	700	650	300	2x6=12 kW	100° - 300°	47 kg.	0.29 m ³		
OGPG 7065 PS	7864.70653.19C	GAS Sec. Ventil	700	650	300	2x6=12 kW	100° - 300°	47 kg.	0.29 m ³		Hard chrome coated
Single Grill Plate Over Bench (Groove)											
OGPG 4065 N PS	7864.40653.03	GAS Sec. Ventil	400	650	300	6 kW	100° - 300°	29 kg.	0.19 m ³		
OGPG 4065 N PS	7864.40653.03C	GAS Sec. Ventil	400	650	300	6 kW	100° - 300°	29 kg.	0.19 m ³		Hard chrome coated
Single Grill Plate Over Bench											
OGPG 4065 PS	7864.40653.06	GAS Sec. Ventil	400	650	300	6 kW	100° - 300°	29 kg.	0.19 m ³		
OGPG 4065 PS	7864.40653.06C	GAS Sec. Ventil	400	650	300	6 kW	100° - 300°	29 kg.	0.19 m ³		Hard chrome coated



OGP 7065 1/2 N CE EAC GS
Double Electric Grill Plate Over Bench



CE EAC GS
OGP 4065
Single Electric Grill Plate Over Bench

- Even heat distribution on the cooking surface
- Removable fat collection drawer
- Heat up (20-200°C) 12 min
- Cooking area:
 - 4065...19dm²
 - 7065...34dm²
- Hamburger production capacity (Meat Ø100):
 - 4065...12kg/hr
 - 7065...24kg/hr
- Cooking time 6 minutes
- Optional hard chrome coated cooking surface

- Stainless steel external panels
- Choice of cooking surface: Smooth, half ribbed or fully ribbed versions are available
- Easy to clean
- Adjustable legs
- Thermostatic temperature control between 50-300°C
- High performance
- Independently controlled cooking zones

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEI.	m ³	PRICE
Double Grill Plate Over Bench (Groove)											
OGP 7065 N	7864.70653.11	ELEC	700	650	300	7.5 kW	50° - 300°	400V / 50Hz.	45 kg.	0.29 m ³	
OGP 7065 N C	7864.70653.11C	ELEC	700	650	300	7.5 kW	50° - 300°	400V / 50Hz.	45 kg.	0.29 m ³	
Double Grill Pl. Ov. B. (SmoothGroove)											
OGP 70651/2N	7864.70653.14	ELEC	700	650	300	7.5 kW	50° - 300°	400V / 50Hz.	45 kg.	0.29 m ³	
OGP 70651/2N C	7864.70653.14C	ELEC	700	650	300	7.5 kW	50° - 300°	400V / 50Hz.	45 kg.	0.29 m ³	
Double Grill Plate Over Bench (Smooth)											
OGP 7065	7864.70653.17	ELEC	700	650	300	7.5 kW	50° - 300°	400V / 50Hz.	45 kg.	0.29 m ³	
OGP 7065 C	7864.70653.17C	ELEC	700	650	300	7.5 kW	50° - 300°	400V / 50Hz.	45 kg.	0.29 m ³	
Single Grill Plate Over Bench (Groove)											
OGP 4065 N	7864.40653.01	ELEC	400	650	300	4.5 kW	50° - 300°	400V / 50Hz.	28 kg.	0.19 m ³	
OGP 4065 N C	7864.40653.01C	ELEC	400	650	300	4.5 kW	50° - 300°	400V / 50Hz.	28 kg.	0.19 m ³	
Single Grill Plate Over Bench											
OGP 4065	7864.40653.04	ELEC	400	650	300	4.5 kW	50° - 300°	400V / 50Hz.	28 kg.	0.19 m ³	
OGP 4065 C	7864.40653.04C	ELEC	400	650	300	4.5 kW	50° - 300°	400V / 50Hz.	28 kg.	0.19 m ³	

PLATE 39.5 x 48.5 cm.
PLATE 69.5 x 48.5 cm.



Hard chrome coated



Hard chrome coated



Hard chrome coated



Hard chrome coated



Hard chrome coated



OSOG 4065 PS
Gas Cooker With Two Burners
Over Bench



OSOG 6065 PS
Gas Cooker With Four
Burners Over Bench



- Stainless steel external panels
- Safety gas valve with thermocouple
- Natural Gas or LPG compatible
- Pilot light
- Easy to clean
- Adjustable legs
- Piezo ignition
- Ergonomic design
- Aluminium burners

Cooker With Four Burner Over Bench

TYPE	CODE	MODEL	L	W	H	POWER	WEI.	m³	PRICE
OSOG 6065 PS	7865.60653.25	GAS Sec. Ventil	600	650	300	2x3.8+2x3=13.6 kW	26 kg.	0.29 m³	

Cooker With Double Burner Over Bench

TYPE	CODE	MODEL	L	W	H	POWER	WEI.	m³	PRICE
OSOG 4065 PS	7865.40653.23	GAS Sec. Ventil	400	650	300	3+3.8=6.8 kW	20 kg.	0.19 m³	



OSOG 8065 P
Gas Cooker With Four Burners
Over Bench



OSOG 4065 P
Gas Cooker With Two
Burners Over Bench

- Stainless steel external panels
- Safety gas valve with thermocouple
- Natural Gas or LPG compatible
- Pilot light
- Easy to clean
- Adjustable legs
- Piezo ignition
- Ergonomic design
- Cast iron burners

Gas Cooker

TYPE	CODE	MODEL	L	W	H	POWER	WEI.	m³	PRICE
OSOG 8065 P	7865.80653.35	GAS Sec. Ventil	800	650	300	4x4=16 kW	44 kg.	0.33 m³	
OSOG 4065 P	7865.40653.33	GAS Sec. Ventil	400	650	300	2x4=8 kW	25 kg.	0.19 m³	



OSO 6065 CE ENEC

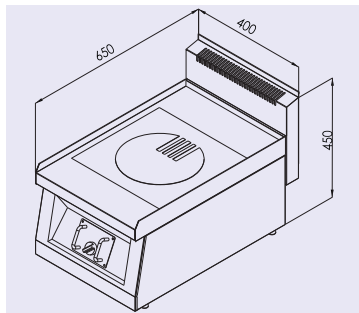
Electric Cooker With Four Hot Plates Over Bench

- Stainless steel external panels
- Easy to clean
- Hygienic
- Cast iron heating element
- Temperature control with 6 position selector switch
- Adjustable legs
- Ergonomic design



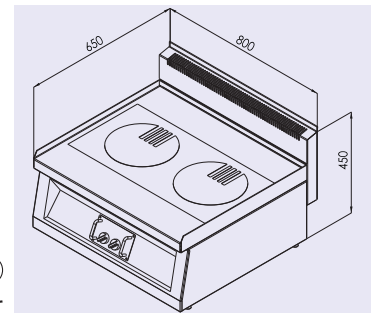
OSO 4065 CE ENEC

Electrical Cooker With Double Hot Plates Over Bench



OIN 4065 CE ENEC

Induction Cooker



OIN 8065 CE ENEC

Induction Cooker

Cooker With Four Hot Plates Over Bench

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEI.	m ³	PRICE
 OSO 6065	7865.60653.14	ELEC.	600	650	300	4x2.6=10.4 kW	450°	400V. / 50Hz.	29 kg.	0.29 m ³	



4x2.6 (Ø 22 cm)=10.4 kW

Cooker With Double Hot Plates Over Bench

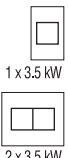
TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEI.	m ³	PRICE
 OSO 4065	7865.40653.12	ELEC.	400	650	300	2x2.6=5.2 kW	450°	400V. / 50Hz.	16 kg.	0.19 m ³	



2x2.6 (Ø 22 cm)=5.2 kW

Induction Cooker

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEI.	m ³	PRICE
 OIN 4065	7865.40653.IN	ELEC.	400	650	300	3.5 kW	30 - 260 °C	220-240V. / 50Hz.	-	0.21 m ³	
 OIN 8065	7865.80653.IN	ELEC.	800	650	300	2x3.5 kW	30 - 260 °C	400V. / 50Hz.	-	0.38 m ³	



1 x 3.5 kW
2 x 3.5 kW



OLIG 4065 PA
Gas Lavastone Grill Over Bench



OLIG 7065 PA
Gas Lavastone Grill Over Bench



Standart `V` Type

- Stainless steel external panels
- Easy to clean
- Hygienic
- Safety gas valve with thermocouple
- Natural Gas or LPG compatible
- Adjustable legs
- Piezo ignition
- Pilot light
- Ergonomic design
- Removable fat collection drawer
- Height adjustable and removable "V" shaped stainless steel grates
- Optional hinged grate to prevent fat dripping and flare-ups



NEW
Patented

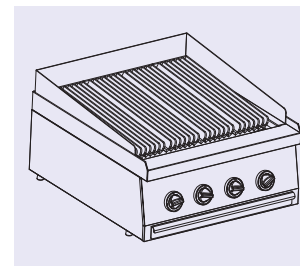
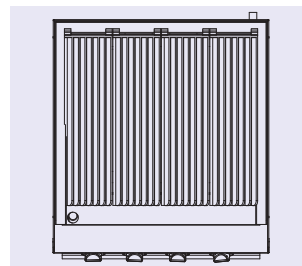
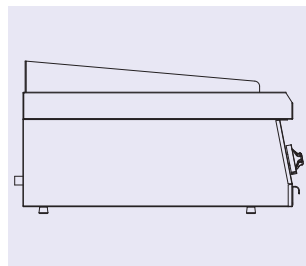
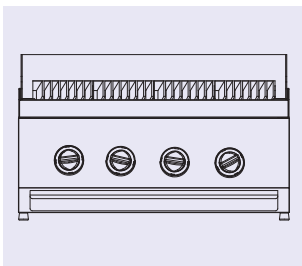
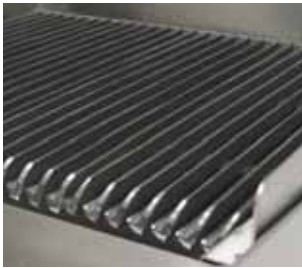
Optional: Avoid flame by optional hinged fat flame stopper!

	TYPE	CODE	MODEL	L	W	H	POWER	WEI.	m³	PRICE
	OLIG 7065 PA	7864.70653.20	GAS Sec. Ventil	700	650	300	2x7=14 kW	54 kg.	0.29 m³	
	OLIG 4065 PA	7864.40653.12	GAS Sec. Ventil	400	650	300	7 kW	29 kg.	0.19 m³	



ODIG 6065  **CE EAC**
Chargrill

- Stainless steel external panels
- Easy to clean
- Hygienic
- Heavy duty
- Natural Gas or LPG compatible
- Water tray to prevent smell
- Pilot light
- Safety gas valve with thermocouple
- Easy to clean grill surface
- Cast iron protection over each burner
- cooking grid with round rods



TYPE	CODE	MODEL	Dimension (mm)			Power	Gas Consumption m ³ /h	Gas Inlet Con.	PRICE
			L	W	H				
ODIG 6065	7864.60653.70	GAS	600	650	370	16 kW	2.12	1/2 "	



OKTEI 60
 Indirect Boiling Pan

Monoblock Bowl



- Indirect heating systems
- Round monoblock boiling pan
- Lid with counter balanced mechanism for easy opening
- High quality thermal insulation of the pan for energy saving
- Energy regulation through a control knob on the front panel
- Draining valve on the front
- Safety valve with manometer to avoid overpressure of the steam in the jacket
- External valve to evacuate manually excess air accumulated in the jacket during heating phase.
- Heating elements fitted inside the jacket cavity base with safety thermostat

TYPE	CODE	MODEL	L	W	H	POWER	SUPPLY VOLTAGE	CAP.	WEI.	m³	PRICE
OKTEI 60	7855.07065.01	ELEC.	700	650	850	9 kW	400V / 50Hz.	60 lt.	84 kg.	0.78 m³	



Hilton - Abu Dhabi



OFOG 7065 P   
Gas Range With Oven

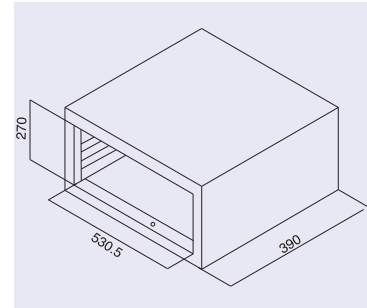


OFOG 8065 P   
Gas Range With Oven

- Stainless steel body
- Safety gas valve with termocouple
- Easy to clean
- Hygienic
- GN 1/1 oven size
- Available for LPG or Natural Gas
- Long life

- Heavy duty top cast iron
- Oven thermostat adjustment from 100°C to 300°C
- Oven shelves are removable
- Pilot flame
- Ergonomic design
- Isolated oven
- Removable wire tray size GN 1/1

!Gas ranges can be used both with electrical and gas oven.



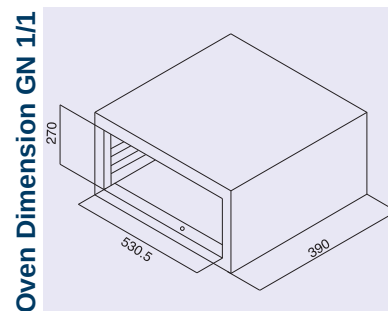
Oven Dimension GN 1/1

TYPE	CODE	MODEL	L	W	H	BURNER kW	OVEN kW	POWER	WEI.	 m³	PRICE
 OFOG 7065 P	7865.07658.00	GAS Sec.Ventil	700	650	850	2x3+2x3.8	5	18.6 kW	71 kg.	0.69 m³	
 OFOG 8065 P	7865.08658.10	GAS Sec.Ventil	800	650	850	4x4	5	21 kW	105 kg.	0.77 m³	





OFO 7065 14.4
Electrical Range



- Stainless steel body
- Easy to clean
- Hygienic
- GN 1/1 oven size
- Cast iron heating element
- 6 position switch to control resistance
- Adjustable legs
- Long life
- Oven thermostat adjustment from 50°C to 300°C
- Oven top resistance can be operated together separately
- Oven shelves are removable
- Ergonomic design
- Isolated oven
- Removable wire tray size GN 1/1



4x2.6(Ø 22 cm)+4(Oven/Firm)= 14.4 kW

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEI.	SUPPLY VOLTAGE	m ³	PRICE
OFO 7065 14.4	7865.07658.02	ELEC	700	650	850	4x2.6=14.4 kW	50 - 300 °C	73 kg.	400V / 50Hz.	0.69 m ³	



OSBG 7065 CE ENE
Gas Sauce Bain-Marie
Over Bench



OSBG 4065 CE ENE
Gas Sauce Bain-Marie
Over Bench

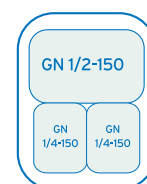


OSB 4065 CE ENE
Electrical Sauce Bain-Marie

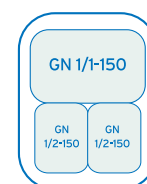


OSB 7065 CE ENE
Electrical Sauce Bain-Marie
Over Bench

- Easy to clean
- Stainless Steel body
- Hygienic
- Stainless Steel burner(for gas models)
- Piezoelectric ignition(for gas models)
- Safety gas valve with thermocouple (for gas models)
- Available for LPG or Natural Gas (for gas models)
- Ergonomic design
- Adjustable legs
- Long life
- All models are supplied with water drainage



OSB 4065
OSBG 4065



OSB 7065
OSBG 7065

!GN containers are ordered seperately

TYPE	CODE	MODEL	L	W	H	POWER	WEI.	m ³	PRICE
Sauce Bain Marie Over Bench									
OSBG 7065	7854.70653.13	GAS Sec. Ventil	700	650	300	2.5 kW	33 kg.	0.29 m ³	
Sauce Bain Marie Over Bench									
OSBG 4065	7854.40653.13	GAS Sec. Ventil	400	650	300	1.5 kW	19 kg.	0.19 m ³	

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEI.	SUPPLY VOLTAGE	m ³	PRICE
Sauce Bain Marie Over Bench											
OSB 7065	7854.70653.11	ELEC	700	650	300	2 kW	30 - 90°	32 kg.	220V-240V/50Hz.	0.29 m ³	
Sauce Bain Marie Over Bench											
OSB 4065	7854.40653.11	ELEC	400	650	300	1 kW	30 - 90°	18 kg.	220V-240V/50Hz.	0.19 m ³	



OAT 7065
Working Bench

- Stainless steel body
- Ergonomic design
- Hygienic
- Long life
- Adjustable legs



OAT 4065
Working Bench

TYPE	CODE	L	W	H	WEI.	 m ³	PRICE
OAT 7065	7911.70653.00	700	650	300	14 kg.	0.29 m ³	
OAT 4065	7911.40653.00	400	650	300	9 kg.	0.19 m ³	

Counter Type Cold Units

- Stainless steel body
- Ergonomic design
- Hygienic
- Long life
- Adjustable legs



Standart Counter Type Refrigerators With Door For Cooking Lines

	TYPE	CODE	MODEL	L	W	H	Capacity	Refrigeration Temp.	Total Power	SUPPLY VOLTAGE	WEI.	m ³	PRICE
	CTA 260.01 NTS	7919.26NTS.C1	ELEC.	600	1420	600	101 lt.	-2 / +8 °C	0.51 kW	220V./50Hz.	80 kg.	0.89 m ³	
	CTA 460.01 NTS	7919.36NTS.C1	ELEC.	600	1880	600	160 lt.	-2 / +8 °C	0.40 kW	220V./50Hz.	112 kg.	1.19 m ³	

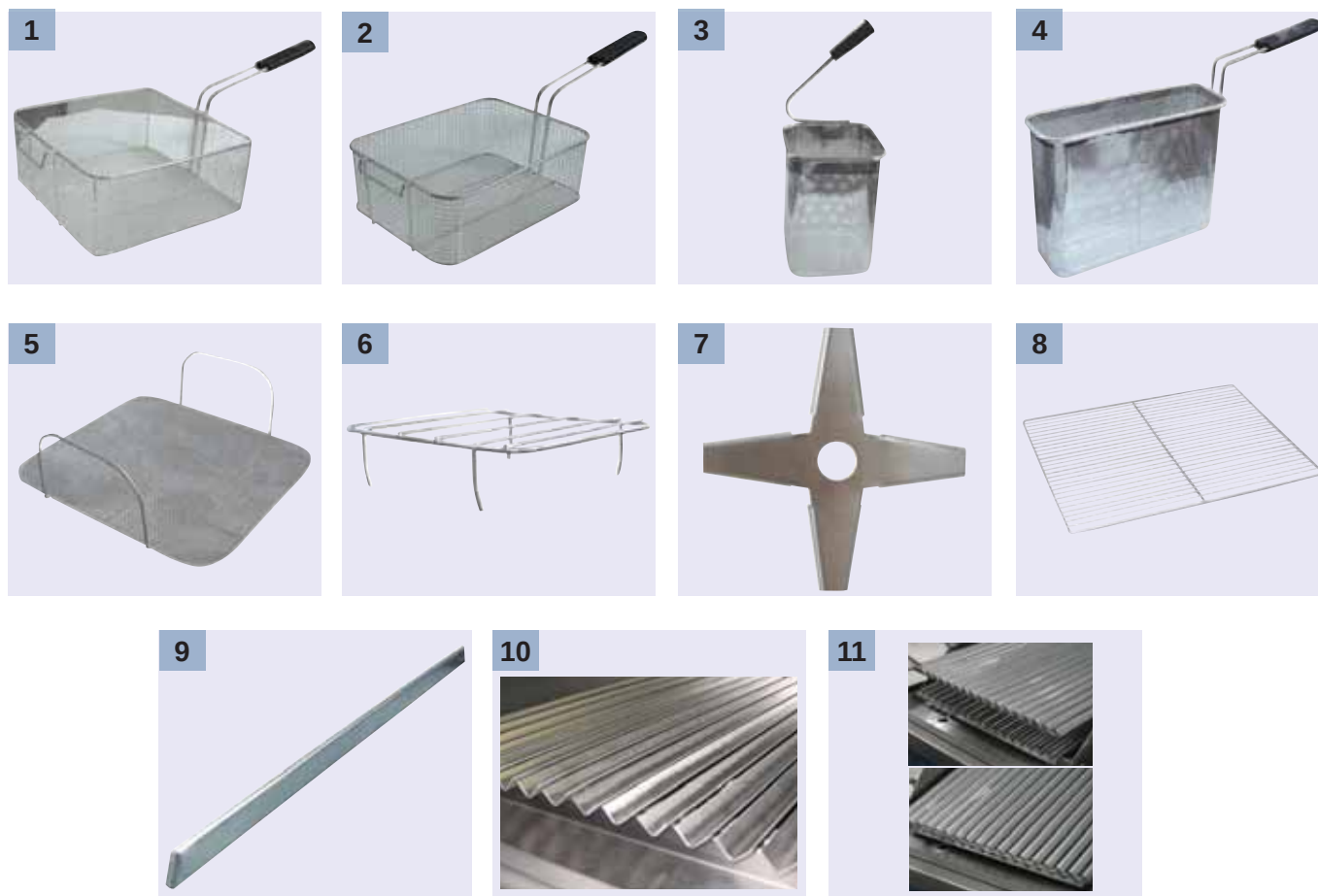
NTS: Static refrigeration at regular temperature.

Underneath Cupboards

CODE	L	W	H	WEI.	m ³	PRICE
7876.40605.00	400	600	550	11 kg.	0.21 m ³	
7876.60605.00	600	600	550	14 kg.	0.30 m ³	
7876.70605.00	700	600	550	16 kg.	0.35 m ³	
7876.80605.00	800	600	550	17 kg.	0.39 m ³	

Underneath Benches 

CODE	L	W	H	WEI.	m ³	PRICE
7876.40605.10	400	580	550	8 kg.	0.21 m ³	
7876.60605.10	600	580	550	11 kg.	0.30 m ³	
7876.70605.10	700	580	550	13 kg.	0.35 m ³	
7876.80605.10	800	580	550	15 kg.	0.39 m ³	



Patented

TYPE	CODE	APPLIANCE	PRICE
1- BASKET	6260.00072.31	Gas fryer	
2- BASKET	6260.00072.19	Electrical fryer	
3- BASKET	0339.01313.01	Electrical pasta cooker	
4- SEPET	0339.02808.01	Electrical pasta cooker	
5- OIL TANK FILTER	6260.00072.12	Gas fryer	
6- OIL TANK FILTER	6260.00072.13	Electrical fryer	
7- FLAME REDUCER	2865.00009.01	Gas range	
8- SHELF	6019.00005.27	Electrical and gas range	
9- JOIN PART	7380.59527.80	Appliances	
10- GRILL	2864.65400.IZ for 4065	Lavastone grill	
* 10- GRILL	2864.65700.IZ for 7065	Lavastone grill	
** 11- GRILL	2864.65401.IZ for 4075	Hinged fat flame stopper	
** 11- GRILL	2864.65701.IZ for 8075	Hinged fat flame stopper	

* 2 pieces are necessary for one appliance.

** Avoid flame by optional hinged fat flame stopper.

Gas Consumption

Product Code	Product Description	Type	Model	L	W	H	Closed Burner(kW)	Oven (kW)	kW	Kcal/h	BTU/h	G20 (m ³ /h)	G25 (m ³ /h)	G30 (kg/h)
7856.80653.14	Gas fryer	OFG 7065	GAS	800	650	300			14	12.040	47.768	1,48	1,72	1,1
7856.40653.04	Gas fryer	OFG 4065	GAS	400	650	300			7	6.020	23.884	0,74	0,86	0,55
7864.70653.13	Grill	OGPG 7065 N PS	GAS	700	650	300			12	10.320	40.944	1,27	1,47	0,94
7864.70653.16	Grill-plate	OGPG 7065 1/2 N PS	GAS	700	650	300			12	10.320	40.944	1,27	1,47	0,94
7864.70653.19	Plate	OGPG 7065 PS	GAS	700	650	300			12	10.320	40.944	1,27	1,47	0,94
7864.40653.03	Grill	OGPG 4065 N PS	GAS	400	650	300			6	5.160	20.472	0,63	0,74	0,47
7864.40653.06	Plate	OGP 4065 PS	GAS	400	650	300			6	5.160	20.472	0,63	0,74	0,47
7864.70653.13C	Grill	OGPG 7065 N PS	GAS	700	650	300			12	10.320	40.994	1,27	1,47	0,94
7864.70653.16C	Grill	OGPG 7065 1/2 N PS	GAS	700	650	300			12	10.320	40.994	1,27	1,47	0,94
7864.70653.19C	Grill	OGPG 7065 PS	GAS	700	650	300			12	10.320	40.994	1,27	1,47	0,94
7864.40653.03C	Grill	OGPG 4065 N PS	GAS	400	650	300			6	5.160	20.472	0,63	0,74	0,47
7864.40653.06C	Grill	OGPG 4065 PS	GAS	400	650	300			6	5.160	20.472	0,63	0,74	0,47
7865.60653.25	Gas cooker with four burners over bench	OSOG 6065 PS	GAS	600	650	300			13.6	11.696	46.403	1,44	1,67	1,07
7865.40653.23	Gas cooker with single burner over bench	OSOG 4065 PS	GAS	400	650	300			6.8	5.848	23.202	0,72	0,84	0,53
7865.80653.35	Gas cooker with four burners over bench	OSOG 8065 P	GAS	800	650	300			16	13.760	54.592	1,69	1,97	1,26
7865.40653.33	Gas cooker with four burners over bench	OSOG 4065 P	GAS	400	650	300			8	6.880	27.296	0,85	0,98	0,63
7864.70653.20	Lavastone grill	OLIG 7065 PA	GAS	700	650	300			14	12.040	47.768	1,48	1,72	1,1
7864.40653.12	Lavastone grill	OLIG 4065 PA	GAS	400	650	300			7	6.020	23.884	0,74	0,86	0,55
7854.70653.13	Gas Bain-Marie	OSBG 7065	GAS	700	650	300			2.5	2.150	8.530	0,26	0,31	0,2
7854.40653.13	Gas Bain-Marie	OSBG 4065	GAS	400	650	300			1.5	1.290	5.118	0,16	0,18	0,12
7855.07065.04	Indirect boiling pan	OKTGI 60	GAS	700	650	300			11	9.460	37.532	1,16	1,35	0,86
7855.07065.14	Direct boiling pan	OKTGD 60	GAS	700	650	300			11	9.460	37.532	1,16	1,35	0,86
7865.07658.00	Gas range with oven	OFOG 7065	GAS	700	650	850		5	18.6	15.996	63.463	1,96	2,28	1,46
7865.08658.10	Gas range with oven	OFOG 8065 P	GAS	800	650	850		5	21	18.060	71.652	2,22	2,58	1,65
7864.60653.70	Chargrill	ODIG 6065	GAS	600	650	450			20	17.320	68.240	2,12	2,46	1,57

ozti



PROFESSIONAL 900 SERIES

700 SERIES

SNACK 650 SERIES

OTHER COOKING UNITS

Other Cooking
Units

DONER GRILL MACHINES

PREPARATION MACHINES

COLD UNITS

DISHWASHERS & VEGETABLE WASHERS

KITCHEN AND SERVICE TROLLEYS

SERVING COUNTERS

SINK UNITS AND WORKING BENCHES



OSOG 4075 PA
Over Bench Cooker



OSOG 4040 P
Over Bench Cooker



OSO 4075.1
Cooker With Double Plate
Over Bench



OSO 4040.1
Cooker With Single Plate
Over Bench

Cooker With Single Burner Over Bench

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEIGHT	m³	PRICE
OSOG 4040 P	7865.40402.01	GAS Sec.Ventil	400	400	145	4 kW	-	-	11.45 kg.	0.03 m³	
OSO 4040.1	7865.40402.26	ELEC	400	400	145	2.6 kW	450°	220-240V / 50 Hz.	8 kg.	0.03 m³	2.6 kW

Cooker With Double Burners Over Bench

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEIGHT	m³	PRICE
OSOG 4075 PA	7865.80402.02	GAS Sec.Ventil	750	400	145	2x4=8 kW	-	-	20 kg.	0.06 m³	
OSO 4075.1	7865.80402.26	ELEC	750	400	145	2x2.6=5.2 kW	450°	400V / 50 Hz.	12 kg.	0.06 m³	2x2.6=5.2kW



OCGE 4075 1/2 N
CE ENEC
Grill



OCGE 4040
CE ENEC
Grill

Compact Line

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEI.	SUPPLY VOLTAGE	m ³	PRICE
OCGE 4040	7864.40401.04	ELEC	400	400	120	2 kW	50-300	14 kg.	220-240V. / 50Hz.	0.05 m ³	
OCGE 4075 1/2 N	7864.75401.14	ELEC	750	400	120	4 kW	50-300	25.7 kg.	220-240V. / 50Hz.	0.1 m ³	



4+4 PIZZA OVEN
CE ENEC



4 PIZZA OVEN
CE ENEC

CODE	MODEL	CAP.	DIMENSION	IN.DIM.	POWER	TEMP. RANGE	WEI.	m ³	PRICE
(4) Pizza Oven									
8890.P5050.01	ELEC	4 Pizza (25 cm)	800x720x400 mm	500x500 mm	240 - 400 V 4Kw (2x2000 W)	85-450 °C	56 kg.	-	
(4+4) Pizza Oven									
8890.P5050.02	ELEC	4x4 Pizza (25 cm)	800x720x780 mm	500x500 mm	240 - 400 V 8Kw (3x2000 W)	85-450 °C	120 kg.	-	
(5) Pizza Oven									
8890.P6262.01	ELEC	5 Pizza (25 cm)	920x820x440 mm	620x620 mm	240 - 400 V 5Kw (4x1250 W)	85-450 °C	75 kg.	-	
(5+5) Pizza Oven									
8890.P6262.02	ELEC	5x5 Pizza (25 cm)	920x820x780 mm	620x620 mm	400 V 10Kw (8x1250 W)	85-450 °C	144 kg.	-	
(6) Pizza Oven									
8890.P9262.01	ELEC	6 Pizza (30 cm)	1220x820x440mm	920x620 mm	400 V 6Kw (6x1000 W)	85-450 °C	102 kg.	-	
(6+6) Pizza Oven									
8890.P9262.02	ELEC	6+6 Pizza (30 cm)	1220x820x780mm	920x620 mm	400 V 12Kw (12x1000W)	85-450 °C	195 kg.	-	
(9) Pizza Oven									
8890.P9292.01	ELEC	9 Pizza (30 cm)	1220x1140x440	920x920 mm	400 V 8Kw (8x1000 W)	85-450 °C	130 kg.	-	
(9+9) Pizza Oven									
8890.P9292.02	ELEC	9+9 Pizza (30 cm)	1220x1140x780	920x920 mm	400 V 16Kw (16x1000W)	85-450 °C	245 kg.	-	



OKFE 202
Convection Oven

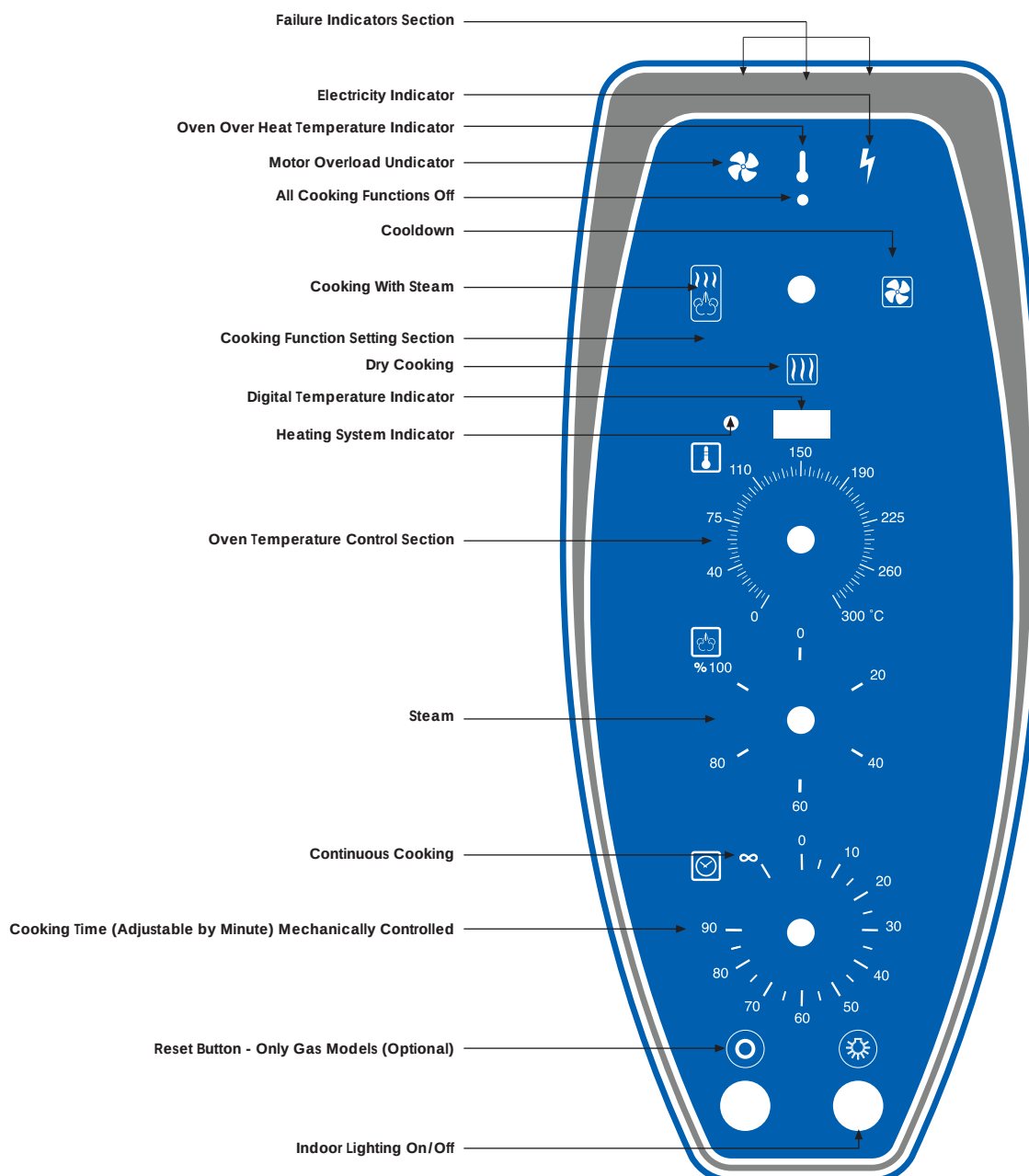
OKFG 101
Convection Oven



TYPE	CODE	Capacity	MODEL	Voltage	Power		Tray Shelves Distance	Max. Temp.	Water Inlet Dia.	Gas Inlet Dia.	Dimension (mm)	PRICE
					Gas	Electricity						
OKFG 202	7890.20G21.03	20 GN 2/1	GAS	230V/50Hz	40 kW	0.8 kW	68 mm	300	R 3/4"	R 1"	1100 x 944 x 2011	
OKFE 202	7890.20G21.01	20 GN 2/1	ELEC.	400V/50Hz	-	42 kW	68 mm	300	R 3/4"	-	1100 x 944 x 1910	
** OKFG 202	7890.20G21.03TK	20 GN 2/1	GAS	230V/50Hz	40 kW	0.8 kW	68 mm	300	R 3/4"	R 1"	1100 x 944 x 2011	
** OKFE 202	7890.20G21.01TK	20 GN 2/1	ELEC.	400V/50Hz	-	42 kW	68 mm	300	R 3/4"	-	1100 x 944 x 1910	
OKFG 102	7890.10G21.03	10 GN 2/1	GAS	230V/50Hz	30 kW	0.4 kW	68 mm	300	R 3/4"	R 3/4"	1100 x 930 x 1203	
OKFE 102	7890.10G21.01	10 GN 2/1	ELEC.	400V/50Hz	-	21 kW	68 mm	300	R 3/4"	-	1100 x 930 x 1057	
OKFG 101	7890.95701.03	10 GN 1/1	GAS	230V/50Hz	19 kW	0.3 kW	68 mm	300	R 3/4"	R 3/4"	900 x 816 x 1203	
OKFE 101	7890.10G11.01	10 GN 1/1	ELEC.	400V/50Hz	-	17 kW	68 mm	300	R 3/4"	-	900 x 818 x 1057	
OKFG 601	7890.6G110.03	6 GN 1/1	GAS	230V/50Hz	12 kW	0.3 kW	68 mm	300	R 3/4"	R 1/2"	900 x 816 x 913	
OKFE 601	7890.95708.01	6 GN 1/1	ELEC.	400V/50Hz	-	11 kW	68 mm	300	R 3/4"	-	900 x 816 x 767	

** Those models are with trolley kit

Control Panel



- 6 GN 1/1 - 10 GN 1/1 - 20 GN 1/1 - 40 GN 1/1 capacity
- All gas models works with LPG and natural gas
- Gas and electrical models are available
- Stainless steel body and cooking cabinet
- Insulated heating cabinet for heat saving
- Safety thermostat against excessive heating inside cabinet
- Digital thermostat heat control
- Injection system for steam
- Silicon sealing on door to prevent heat escape from cabinet during operation.
- Integrated stainless steel fan for even cooking
- Safety door lock switch stops the oven if opened during operation.
- Double glazed, tempered, heat resistant door glass.
- Easy cleaning of cooking cabinet door glass inside.
- Four position function knob
- Secure gas valve with automatic ignition system.
- 20 GN 1/1 adaptable to 10 GN 2/1



**Counter Bench
(Demounted)**
7911.08267.11



**Counter Bench
(Demounted)**
7911.10572.08



Oven Tray Kit
7895.10G21.TK



Trolley for Kit
7895.FK102.10



Trolley & Kit
7895.FK202.20

Ovens Accessories

CODE	L	W	H	WEI.	m ³		PRICE
7911.08267.11	850	610	600			for / OKFG 61 / OKFG 101 / OKFE 61 / OKFE 101	
7911.10572.08	1050	720	600			for / OKFG 102 / OKFE 102	
7895.FK102.10	594	980	853			for / OKFG 102 / OKFE 102	
7895.10G21.TK	580	650	700			for / OKFG 102 / OKFE 102	
7895.FK202.20	640	930	1560			for / OKFG 202 / OKFE 202	



OMD 17170 CE 
Prover Cabinet



OMD 9898 CE 
Prover Cabinet



OBA 70182 MD
CE 
Prover Cabinet

Prover Cabinets

	TYPE	CODE	MODEL	L	W	H	POWER	IN.VOL.	TEMP.	CAP.	PRICE
	OMD 9898	7868.98987.MD	ELEC	982	987	736	1,75 kW	220-240V/50Hz	30 - 65 °C	12 pc 60x40cm TRAY	
	OMD 17170	7868.17107.MD	ELEC	1708	1070	830	1,75 kW	220-240V/50Hz	30 - 65 °C	12 pc 60x40cm TRAY	
	OBA 70182	7919.70182.MD	ELEC	910	827	1816	2 kW	220-240V/50Hz	30 - 80 °C	22 pc 60x40cm TRAY	



OF 10 DS CE ENEC
GN 2/3 Double Fryer



OF 8D - OF 8 DS
CE ENEC
GN 1/2 Double Fryer



OF 8 CE ENEC
GN 1/2 Fryer Without Tap



OF 8S CE ENEC
GN 1/2 Fryer Without Tap



OF 10 S CE ENEC
GN 2/3 Fryer With Drain Tap



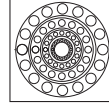
OF 5 CE ENEC
GN 1/3 Fryer Without Tap

GN fryers

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	CAP.	WEI.	SUPPLY VOLTAGE	m ³	PRICE
	OF 5	7856.GN130.05	ELEC	176	430	310	3 kW	190°	5 lt.		220-240V / 50Hz.	0.06 m ³	
	OF 8	7856.GN120.08	ELEC	265	430	310	3 kW	190°	8 lt.		220-240V / 50Hz.	0.09 m ³	
	OF 8S	7856.GN12S.08	ELEC	265	430	310	6 kW	190°	8 lt.		400V / 50Hz.	0.09 m ³	
	OF 10S	7856.GN23S.10	ELEC	350	420	370	9 kW	190°	10 lt.		400V / 50Hz.	0.10 m ³	
	OF 8D	7856.EF8D0.08	ELEC	530	430	310	6 kW	190°	8+8 lt.		2x220V / 50Hz.	0.13 m ³	
	OF 8DS	7856.EF8DS.08	ELEC	530	430	310	12 kW	190°	8+8 lt.		2x400V / 50Hz.	0.15 m ³	
	OF 10DS	7856.EF10D.S0	ELEC	715	420	370	18 kW	190°	10+10 lt.		2x400V / 50Hz.	0.20 m ³	



OYOG 7070 PS
Floor Gas Cooker



FOUR FLAME
32 Kw.



OYOG 7070 P
Floor Gas Cooker



OYOG 6060 P
Floor Gas Cooker



- Stainless Steel body
- Safety gas valve with thermocouple
- Easy to clean
- Hygienic
- Available for LPG or Natural Gas
- Long life
- Heavy duty top cast iron
- Ergonomic design

Floor Type Cooker

TYPE	CODE	MODEL	L	W	H	POWER	WEI.	m ³	PRICE
OYOG 7070 PS	7865.70705.44	GAS Sec.Ventil	700	850	500	Naturel Gases:32 kW LPG Gases: 24 kW	42 kg	0.27 m ³	
OYOG 7070 P	7865.70705.21	GAS Sec.Ventil	700	700	500	14 kW	40 kg	0.27 m ³	
OYOG 6060 P	7865.60605.21	GAS Sec.Ventil	600	600	500	14 kW	28 kg	0.21 m ³	
OYOG 5050 PS	7865.50505.22	GAS Sec.Ventil	500	500	500	10 kW	18 kg	0.09 m ³	
OYOG 4040 P	7865.40405.21	GAS Sec.Ventil	400	400	500	4 kW	18 kg	0.09 m ³	



Four Flame



Double Flame



Double Flame



Double Flame



Single Flame



OYOG 5050 PS
Floor Gas Cooker



OYO 5555
Floor Electrical Cookers



OYOG 4040 P
Floor Gas Cooker



- Stainless steel body
- Easy to clean
- Hygienic
- Resistances are made of cast iron
- 6 position switch to control resistance
- Long life
- Ergonomic design

Floor Type Cooker

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEI.	m ³	PRICE
OYO 5555	7865.55555.01	ELEC/Mono	550	550	500	5 kW	450°	220V-240V/50Hz.	33 kg.	0.17 m ³	



40x40 cm = 5 kW



OUV 4565 CE ENE
Sterilizer (14 Knives)



OUV 4018 CE ENE
Sterilizer (10 Knives)

- Stainless steel body and removable basket
- Ergonomic design
- Easy to clean
- Long life
- Mechanical timer stops when the door is opened
- Lockable

Knife Sterilizer

TYPE	CODE	MODEL	L	W	H	POWER	SUPPLY VOLTAGE	WEI.	m ³	PRICE
Knife Sterilizer (10 Knives)										
OUV 4018	7912.00008.00	ELEC	405	100	550	0.008 kW	220-240V / 50Hz.	9 kg.	0.05 m ³	
Knife Sterilizer (14 Knives)										
OUV 4565	7912.00012.00	ELEC	450	100	650	0.008 kW	220-240V / 50Hz.	9 kg.	0.07 m ³	



OC 100 CE ENE
Electric Soup Kettle (Black)

- External body is electrostatic coated
- It is easy to clean the appliances after using
- Control panel is established on the outside surface
- Keeps warm up to 60-70 °C
- 220-240 V 50 Hz.

GN Soup Bain - Maries

CODE	MODEL	DIMENSION	CAPACITY	PRICE
9479.10061.HK	ELEC	410 x 305 x 305	10 lt	



OEK 425 CE TÜV-CB
Conveyor Toaster



OEK-425 CE EAC
Rheostat Controlling



- Stainless Steel
- Deliveries up to 420 bread slices per hour
- Serves bread slices both from front and back side
- Single or double-sided toasting
- Adjustable level of toaster
- Easy to clean the appliances
- Adjustable conveyor speed with rheostat
- 220-240 V / 50 Hz.

OEK-400 CE TÜV-CB
Switch Controlling - 3 Speed



- Stainless Steel
- Deliveries up to 420 bread slices per hour
- Serves bread slices both from front and back side
- Single or double-sided toasting
- Adjustable level of toaster
- Easy to clean the appliances
- Adjustable conveyor speed with switch (3 speed)
- 220-240 V / 50 Hz.

TYPE	CODE	MODEL	L	W	H	POWER	SUPPLY VOLTAGE	WEI.	m ³	PRICE
 OEK-425	8853.00425.00	ELEC	470	400	340	1.9 kW	220-240V / 50Hz.	19(±5)kg	0.11 m ³	
 OEK-400	8853.00400.00	ELEC	470	400	340	1.9 kW	220-240V / 50Hz.	19(±5)kg	0.11 m ³	



IZG 7050 CE
1/2 Grooved Surface



IZG 7050 02 CE
Smooth Surface

Grill Plates

	TYPE	CODE	MODEL	OUTER DIM. (cm)	INNER DIM. (cm)	POWER	SUPPLY VOLTAGE	WEIGHT (kg)	PRICE
	IZG 7050	8864.07050.00	ELEC	72 x 55 x 26	70 x 50	5 kW	380V/2 NPE 50/60Hz.	32	
	IZG 7050 02	8864.07050.02	ELEC	72 x 55 x 26	70 x 50	5 kW	380V/2 NPE 50/60Hz.	32	



OTM 2530 CE
Grill Toaster



OTM 2735 CE
Grill Toaster

Grill Toaster

	TYPE	CODE	MODEL	OUTER DIM. (cm)	COOKING SURFACE (cm)	POWER	SUPPLY VOLTAGE	WEIGHT (kg)	PRICE
	OTM 2530	8850.02530.00	ELEC	36 x 41 x 28	25 x 30	2.1 kW	230V/ NPE 50/60Hz.	17	
	OTM 2735	8850.02735.00	ELEC	41 x 41 x 28	27 x 35	2.5 kW	230V/ NPE 50/60Hz.	20	
	OTM 2740	8850.02740.00	ELEC	46 x 41 x 28	27 x 40	2.75 kW	230V/ NPE 50/60Hz.	23	
	OTM 2745	8850.02745.00	ELEC	51 x 41 x 28	27 x 45	3 kW	230V/ NPE 50/60Hz.	27	
	OTM 4060	8850.04060.00	ELEC	64 x 48 x 28	40 x 60	6 kW	230V/ NPE 50/60Hz.	45	



OTM 5530 CE
Grill Toaster



OTM 6040 CE
Grill Toaster

Grill Toaster

	TYPE	CODE	MODEL	OUTER DIM. (cm)	COOKING SURFACE (cm)	POWER	SUPPLY VOLTAGE	WEIGHT (kg)	PRICE
	OTM 5530	8850.05530.02	ELEK	56 x 37 x 26	55 x 30	4 kW	380V/ 2 NPE 50/60Hz.	35	
	OTM 6040	8850.06040.02	ELEK	64 x 48 x 29	60 x 40	6 kW	380V/ 2 NPE 50/60Hz.	45	

OS 200 CE ENEC   TI
Electrical Salamander



- Stainless steel body
- Ergonomic design
- Easy to clean
- Long life

TYPE	CODE	MODEL	L	W	H	POWER	SUPPLY VOLTAGE	WEI.	 m ³	PRICE
 OS 200	7850.58575.70	ELEC.	600	580	580	3.2 kW	220-240V/50Hz.	52 kg.	0.33 m ³	
 OS 200	7850.58575.UL	ELEC.	600	580	580	3.6 kW	240V / 60Hz.	52 kg.	0.33 m ³	

ETL CERTIFIED



OKM-1 CE EAC 
Crepe Machine



OKM 1S CE EAC 
Crepe Machine

Crepe preparation unit contains 2 piece 1/6x100GN,
2 piece 1/4x100GN without lid.



OKM-S 
Crepe Preparation Unit Stand

- Stainless steel body
- Ergonomic design
- Easy to clean
- Long life
- Adjustable temperature

Crepe Machine

TYPE		CODE	MODEL	Q	H		POWER	TEMP.	SUPPLY VOLTAGE	WEI.	 m³	PRICE
	OKM-1	7850.40402.20	ELEC	400	145		3.2 kW	50-300°C	220-240V / 50Hz.	21 kg.	0.08 m³	
TYPE		CODE	MODEL	L	W	H	POWER	TEMP.	IN.VOL.	WEI.	 m³	PRICE
	OKM-1S	7850.50801.20	ELEC	500	800	120	3.2 kW	50-300°C	220-240V / 50Hz.	6 kg.	0.16 m³	
	OKM-S	7890.50801.00	-	500	800	120	-	-	-	6 kg.	0.16 m³	

OFK is an easily transportable mobile kitchen trailer capable of catering to 200-400 soldiers at a time. OFK can prepare a wide range of food choices quickly and effectively. Compact and easy to transport, OFK can be towed by any vehicle with a hitch assembly, and can be quickly and easily set up to provide an immediate catering solution. OFK burners can be fuelled by diesel, kerosene or LPG (OFK 03). All parts coming in contact with food are made of high-grade stainless steel.



OKF-01

**Capacity: 400 persons in 2 hours
(800 persons with a simple menu)**

COOKING EQUIPMENT

PRESSURE BOILING PAN 190 LT	FRYING PAN 50 L	OVEN (3 x 2/1 GN) 105 L	HOT WATER UNIT 34 L
2	2	2	2

ADD-ONS

AIR COMPRESSOR	GENERATOR	WATER PURIFICATION	WORKING TABLE / BENCH	WEATHER PROTECTION (PVC TARPULIN)	COTTON FAT-ABSORBING FLEECE	PLATFORM	STEAM COOKER STRAINER (PERFORAD 2/1 GN)
S	S	S	S	0	0	0	S

BURNERS

DIESEL BURNER	SOLID FUEL BURNER
4	4

S : Standard
0 : Optional

OKF-02

**Capacity: 300 persons in 2 hours
(600 persons with a simple menu)**



COOKING EQUIPMENT

PRESSURE BOILING PAN 150 L	FRYING PAN 50 L	OVEN (2 x 2/1 GN) 73 L	HOT WATER UNIT 34 L
2	2	2	2

ADD-ONS

AIR COMPRESSOR	GENERATOR	WATER PURIFICATION	WORKING TABLE / BENCH	WEATHER PROTECTION (PVC TARPULIN)	COTTON FAT-ABSORBING FLEECE	STEAM COOKER STRAINER (PERFORAD 2/1 GN)
S	S	S	S	0	0	S

BURNERS

DIESEL BURNER	SOLID FUEL BURNER
4	4

S : Standard
0 : Optional

**OKF-03 (LPG Model)**

Capacity: 200 persons in 2 hours
(400 persons with a simple menu)

COOKING EQUIPMENT

PRESSURE BOILING PAN 150 L	FRYING PAN 50 L
2	2

BURNERS

LPG BURNER	SOLID FUEL BURNER
4	4

S : Standard
O : Optional

ADD-ONS

WORKING TABLE / BENCH	WEATHER PROTECTION (PVC TARPULIN)	COTTON FAT-ABSORBING FLEECE	LPG TUBE	STEAM COOKER STRAINER (PERFORAD 2/1 GN)
S	O	O	S	S

**OKF-04 (Asia Model)**

Capacity: 800 persons in 2 hours
(Asian food)

COOKING EQUIPMENT

PRESSURE BOILING PAN 190 L	FRYING PAN 50 L	FRYING PAN 100 L	OVEN (3 x 2/1 GN) 105 L	HOT WATER UNIT 34 L
2	1	1	1	2

BURNERS

DIESEL BURNER	SOLID FUEL BURNER
4	4

S : Standard
O : Optional

ADD-ONS

AIR COMPRESSOR	GENERATOR	WATER PURIFICATION	LIFTING	WORKING TABLE / BENCH	WEATHER PROTECTION (PVC TARPULIN)	COTTON FAT-ABSORBING FLEECE	PLATFORM	PRESSURE COOKER STRAINER	STEAM COOKER STRAINER (PERFORAD 2/1 GN)
S	S	S	S	S	O	O	S	S	S

OKF-05 (With Couscous Pot)
Capacity: 400 persons in 2 hours

COOKING EQUIPMENT

PRESSURE BOILING PAN 190 L	FRYING PAN 50 L	OVEN (3 x 2/1 GN) 105 L	HOT WATER UNIT 34 L	COUSCOUS COOKER (STEAM COOKER) 100 L
1	2	2	2	1

ADD-ONS

AIR COMPRESSOR	GENERATOR	WATER PURIFICATION	WORKING TABLE / BENCH	WEATHER PROTECTION (PVC TARPULIN)	COTTON FAT-ABSORBING FLEECE	PLATFORM	COUSCOUS STRAINER	STEAM COOKER STRAINER (PERFORAD 2/1 GN)
S	S	S	S	O	O	S	S	S

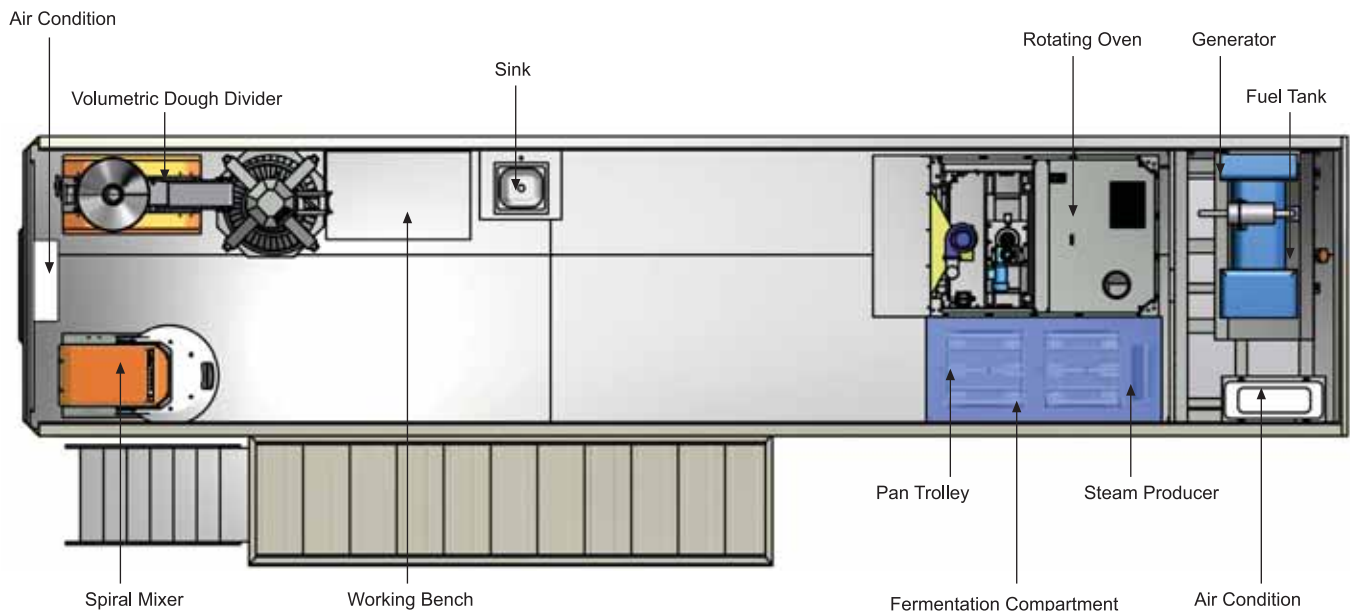
BURNERS

DIESEL BURNER	SOLID FUEL BURNER
4	4

S : Standard
O : Optional



Baking with the OZTI MOBILE BAKERY includes the different steps involved in the process: kneading, weighing, manual forming, fermentation (rising), baking and natural cooling. Having arrived on site OZTI MOBILE BAKERY is ready for operation within the shortest time.





Rotating Oven

Fermentation Compartment



Volumetric Dough Divider

Dough Rounding Machine



Spiral Mixer



Baking with the OZTI CONTAINERIZED BAKERY includes the different steps involved in the process: kneading, weighing, manual forming, fermentation (rising), baking and natural cooling. Having arrived on site OZTI CONTAINERIZED BAKERY is ready for operation within the shortest time.



Containerized Bakery

Fermentation Cabinet



Volumetric Dough Divider

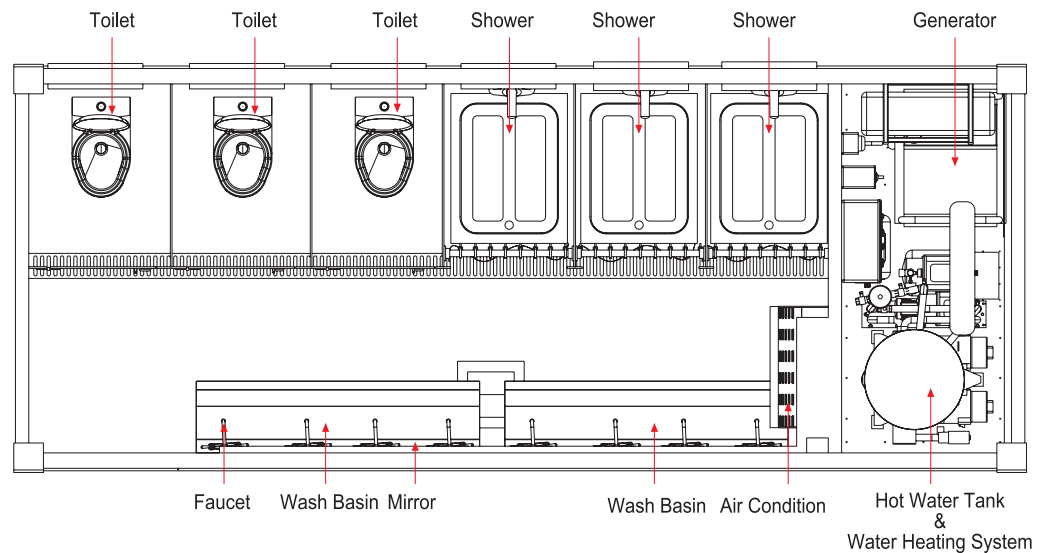


Spiral Mixer





Mobile Sanitary Unit serves for people to perform their basic hygienic needs in field conditions. It is built in a ISO 20' container. The configuration can be modified according to special requirements. The container has a separate engineering area for control panel, diesel driven water heating system, pumps and generator. Water heating system has a capacity of 2000 L/h hot water. The system is independent and complete with its clean/dirty water tank. All sanitary components and accessories are made of stainless steel. The Mobile Sanitary Unit can also be designed on a trailer.





The RO S500 treats water on the basis of reverse osmosis (RO). It is a self-contained water treatment system designed to produce drinking water from fresh, brackish and sea water sources. It removes dust, heavy metals, organic and bacteriologic pollution with chemical-free treatment. The system is mounted on an all-terrain single-axle trailer which can be towed by any vehicle with a hitch assembly, and can be quickly and easily set up to provide an immediate potable water supply. Permeate water quality and all equipment are controlled by PLC.

	OZTI RO S500 (Salty Water)	OZTI RO F600 (Fresh Water)
Production at fresh water	max 600 L/h	max 600 L/h
Production in the sea water flow	max 500 L/h	N/A
Recovery at fresh water	25%	25%
Recovery at sea water	20%	N/A
3 Step Pre-filtration	80µ, 5µ sediment filter, blok carbon filter	80µ, 5µ sediment filter, blok carbon filter
High pressure pump flow	2.5 m ³ /h	4.5 m ³ /h
High pressure pump power	5.5 kW	2.2 kW
Membrane pcs.	3	2
Raw water temperature	+5°C / +35°C	+5°C / +35°C



OZTI Mobile Laundry is designed for washing and drying large quantities of laundry (25 kg of dry laundry per hour). The system is mounted on an all-terrain single-axle trailer. Industrial type washing machine and dryer are heated by means of diesel-driven heating system which reduces energy consumption. Therefore it is advantageous compared to electrically driven systems. OZTI Mobile Laundry can even be used on remote sites because it works independently with its on-board diesel generator. For larger capacities OZTI Mobile Laundry can be built in a 20' container with expanding shelter.





OCK is a self-contained system for food preparation, cooking and warming in an expandable 20' ISO container. Capable of supporting up to 500 soldiers with three hot cook-prepared or heat and serve rations per day OCK is designed for use under extreme climatic conditions at temperature ranging from -32°C up to 60°C. It is well insulated with polyurethane injected wall panels. All cooking modules are heated by separate diesel fueled burners. The electrical needs of the OCK are provided by an on-board 15kVA generator.





All appliances can be produced to work properly in all kind of ships.





OFO 7065 S CE EAC
Range



OSOEF 8090 S
Range
CE EAC



OSOEF 8070 S
Range
CE EAC



OS 200 S
Salamander
CE EAC

Ranges

	TYPE	CODE	MODEL	L	W	H	PLATE (kW)	OVEN (kW)	POWER (kW)	SUPPLY VOLTAGE	m³	PRICE
	OSOEF 8090 S	7865.N1.80908.11G	ELEC	800	900	850	4x4	6	22	440V / 50Hz.	1.12 m³	
	OSOEF 8070 S	7865.N1.80708.02G	ELEC	800	700	850	4x2.6	6	16,4	440V / 50Hz.	0.86 m³	
	OFO 7065 14.4 S	7865.07658.02G	ELEC	700	650	850	4x2.6	4	14,4	440V / 50Hz.	0.69 m³	

Salamander

	TYPE	CODE	MODEL	L	W	H	POWER	SUPPLY VOLTAGE	WEI.	m³	PRICE
	OS 200 S	7850.58575.70G	ELEC.	600	580	580	3.2 kW	440V / 60Hz.	52 kg.	0.33 m³	



OFA 4065 S CE EAC  
Fryer

Electrical Fryers With Lift Up Heating Elements

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	CAP.	SUPPLY VOLTAGE	WEI.	m ³	PRICE
 OFA 7065 S	7856.70653.21G	ELEC.	700	650	300	15 kW	60°-190°	8 lt. + 8 lt.	440V / 50Hz.	27 kg.	0.29 m ³	
 OFA 4065 S	7856.40653.11G	ELEC.	400	650	300	7.5 kW	60°-190°	8 lt.	440V / 50Hz.	17 kg.	0.19 m ³	



OGP 7065 1/2 N S CE EAC  
Grill



OGP 4065 N S
CE EAC  
Grill

Grill

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEI.	m ³	PRICE
Double Grill Plate Over Bench (Groove)											
 OGP 7065 N S	7864.70653.11G	ELEC.	700	650	300	7.5 kW	50°-300°	440V / 50Hz.	45 kg.	0.29 m ³	
Double Grill Pl. Ov. B. (Smooth/Groove)											
 OGP 70651/2N S	7864.70653.14G	ELEC.	700	650	300	7.5 kW	50°-300°	440V / 50Hz.	45 kg.	0.29 m ³	
Double Grill Plate Over Bench (Smooth)											
 OGP 7065 S	7864.70653.17G	ELEC.	700	650	300	7.5 kW	50°-300°	440V / 50Hz.	45 kg.	0.29 m ³	
Single Grill Plate Over Bench (Groove)											
 OGP 4065 N S	7864.40653.01G	ELEC.	400	650	300	4.5 kW	50°-300°	440V / 50Hz.	28 kg.	0.19 m ³	
Single Grill Plate Over Bench (Smooth)											
 OGP 4065 S	7864.40653.04G	ELEC.	400	650	300	4.5 kW	50°-300°	440V / 50Hz.	28 kg.	0.19 m ³	



Accessories

TYPE	CODE	APPLIANCE	PRICE
1-BASKET	6260.00072.57	GN fryer 1/2	
2-BASKET	6260.00072.58	GN fryer 2/3	
3-BASKET	6260.00072.25	GN fryer 1/1	
4-BASKET	6260.00072.63	GN fryer 2/1	
5- FLAME REDUCER	2865.00009.01	Gas range	

Accessories

Product Code	Product Description	Type	Model	L	W	H	kW	Kcal/h	BTU/h	G20 (m³/h)	G25 (m³/h)	G30 (kg/h)
7865.40402.01	Ocak	OSOG 4040 P	GAZ	400	400	145	4	3.440	13.648	0,42	0,49	0,31
7865.80402.02	Ocak	OSOG 4075 PA	GAZ	750	400	145	8	6.880	27.296	0,84	0,98	0,63
7865.70705.44	Yer ocağı gazlı ventilli	OYOG 7070 PS (NG)	GAZ	850	700	500	32	27.520	109.184	3,38	3,9	-
7865.70705.44	Yer ocağı gazlı ventilli	OYOG 7070 PS (LPG)	GAZ	850	700	500	24	20.640	81.888	-	-	1,88
7865.70705.21	Yer ocağı gazlı ventilli	OYOG 7070 P	GAZ	700	700	500	14	12.040	47.768	1,48	1,72	1,10
7865.60605.21	Yer ocağı gazlı ventilli	OYOG 6060 P	GAZ	600	600	500	14	12.040	47.768	1,48	1,72	1,10
7865.50505.21	Yer ocağı gazlı ventilli	OYOG 5050 P	GAZ	500	500	500	4	3.440	13.648	0,42	0,49	0,31
7865.50505.22	Yer ocağı gazlı ventilli	OYOG 5050 PS	GAZ	500	500	500	10	8.600	34120	1,05	1,23	0,78
7865.40405.21	Yer ocağı gazlı ventilli	OYOG 4040 P	GAZ	400	400	500	4	3.440	13.648	0,42	0,49	0,31
7890.20G21.03	Konveksiyonlu fırın	OKFG 202	GAZ	1100	944	2011	40	34.400	136.480	4,23	4,91	3,14
7890.95701.03	Konveksiyonlu fırın	OKFG 101	GAZ	700	950	1050	19	16.340	64.828	2,00	2,33	1,49
7890.20G21.03	Konveksiyonlu fırın	OKFG 102	GAZ	1100	944	2011	30	25.800	102.360	3,15	3,69	2,34
7890.6G110.03	Konveksiyonlu fırın	OKFG 601	GAZ	700	950	750	12	10.392	40.944	1,26	1,47	0,94



PROFESSIONAL 900 SERIES

700 SERIES

SNACK 650 SERIES

OTHER COOKING UNITS

DONER GRILL MACHINES

Doner Grill
Machines

PREPARATION MACHINES

COLD UNITS

DISHWASHERS & VEGETABLE WASHERS

KITCHEN AND SERVICE TROLLEYS

SERVING COUNTERS

SINK UNITS AND WORKING BENCHES



Typ 3GD

Stainless Steel / Upper Drive

Gas Type	: Natural Gas
	: LPG
Consumption	
Natural Gas	: 1.031 m ³ / h
LPG	: 0.767 kg / h
Dimension	: 987 x 450 x 560
Power	: 9.75 kW
Skewer	: 736 mm
Meat Capacity	: 40 kg.
Max. Meat Mountage Height	: 450 mm
Code	: 8859.00GD3.8T
Weight	: 24kg.



* All upper drive models have octagonal fat tray



Typ 4GD

Stainless Steel / Upper Drive

Gas Type	: Natural Gas
	: LPG
Consumption	
Natural Gas	: 1.375 m ³ / h
LPG	: 1.023 kg / h
Dimension	: 1150 x 450 x 560
Power	: 13 kW
Skewer	: 900 mm
Meat Capacity	: 80 kg.
Max. Meat Mountage Height	: 630 mm
Code	: 8859.00GD4.8T
Weight	: 28kg.



* All upper drive models have octagonal fat tray

- Stainless steel construction to meet hygiene standards
- Natural Gas or LPG compatible
- Heated by independently controlled infrared burners
- Dual-rail system allows meats to be broiled close, far or angled in relation to burner
- Right/left rotation by electric motor 1 rpm
- Flame failure gas-cut-out system for safety



Typ 3GUD W CE EAC

Stainless Steel / Lower Drive



Gas Type	: Natural Gas
	: LPG
Consumption	
Natural Gas	: 1.031 m ³ / h
LPG	: 0.767 kg / h
Dimension	: 780 x 530 x 650
Power	: 9.75 kW
Skewer	: 736 mm
Meat Capacity	: 50 kg.
Max. Meat Mountage Height	: 450 mm
Code	: 8859.0GUD3.W0
Weight	: 27 kg.

W: With resistance heater at the bottom of fat tray

Typ 4GUD W CE EAC

Stainless Steel / Lower Drive



Gas Type	: Natural Gas / Doğal Gaz
	: LPG
Consumption	
Natural Gas	: 1.375 m ³ / h
LPG	: 1.023 kg / h
Dimension	: 1070 x 530 x 650
Power	: 13 kW
Skewer	: 900 mm
Meat Capacity	: 90 kg.
Max. Meat Mountage Height	: 630 mm
Code	: 8859.0GUD4.W0
Weight	: 33kg.



- Stainless steel construction to meet hygiene standards
- Natural Gas or LPG compatible
- Heated by independently controlled infrared burners
- Movable heater housing for controlled roasting
- Removable fat collection drawer
- Right/left rotation by electric motor 1 rpm
- Flame failure gas-cut-out system for safety
- Heating system under the monoblock grease pan for keeping cooked meat at serving temperatures



Typ 3E

Stainless Steel / Upper Drive

Dimension	: 987 x 450 x 560
Power	: 5.4 kW 400/230 V
Skewer	: 736 mm
Meat Capacity	: 40 kg.
Max. Meat Mountage Height	: 450 mm
Code	: 8859.000E3.8T
Weight	: 27kg.



Typ 4E

Stainless Steel / Upper Drive

Dimension	: 1150 x 450 x 560
Power	: 7.2 kW 400/230 V
Skewer	: 900 mm
Meat Capacity	: 80 kg.
Max. Meat Mountage Height	: 630 mm
Code	: 8859.000E4.8T
Weight	: 30kg.



- Stainless steel construction to meet hygiene standards
- Heated by independently controlled heating elements behind ceramic glass
- Dual-rail system allows meats to be broiled close, far or angled in relation to burner
- Right/left rotation by electric motor 1 rpm



Typ 3EU W CE EAC
Stainless Steel / Lower Drive

Dimension	: 780 x 530 x 650
Power	: 5.4 kW 400/230 V
Skewer	: 736 mm
Meat Capacity	: 50 kg.
Max. Meat Mountage Height	: 450 mm
Code	: 8859.00EU3.W0
Weight	: 28 kg.



W: With resistance heater at the bottom of fat tray

Typ 4EU W CE EAC
Stainless Steel / Lower Drive

Dimension	: 1070 x 530 x 650
Power	: 7.2 kW 400/230 V
Skewer	: 900 mm
Meat Capacity	: 90 kg.
Max. Meat Mountage Height	: 630 mm
Code	: 8859.00EU4.W0
Weight	: 34 kg.



- Stainless steel construction to meet hygiene standards
- Heated by independently controlled heating elements behind ceramic glass
- Movable heater housing for controlled roasting
- Right/left rotation by electric motor 1 rpm
- Heating system under the monoblock grease pan for keeping cooked meat at serving temperatures



55 GUD CVA

Mobile Bench Döner Grill Machine - 10 Gas Burners - Robax glass - V Type - Lower Drive



Gas Type	: Natural Gas
	: LPG
Consumption	
Natural Gas	: 2,908 m ³ / h
LPG	: 2,164 kg / h
Dimension	: 996 x 1130 x 1890
Power	: 27,5 kW
Skewer	: 1060 mm
Meat Capacity	: 200 kg.
Max. Meat Mountage Height	: 810 mm
Code	: 8859.GUD55.CVA
Weight	: 118 kg.

44 GUD V

Altan Motorlu - Tablalı 8 Radyanlı - Gazlı - V Tipi



Gas Type	: Natural Gas
	: LPG
Consumption	
Natural Gas	: 2,3264 m ³ / h
LPG	: 1,7312 kg / h
Dimension	: 800 x 920 x 1290
Power	: 22,5 kW
Skewer	: 900 mm
Meat Capacity	: 150 kg.
Max. Meat Mountage Height	: 630 mm
Code	: 8859.GUD44.V0
Weight	: 55 kg.



- Stainless steel construction to meet hygiene standards
- Heated by independently controlled burners behind ceramic glass
- Movable heater housing for controlled roasting
- Right/left rotation by electric motor 1 rpm
- Natural Gas or LPG compatible
- Flame failure gas-cut-out system for safety
- Transportable with trolley for the preparation and cooking period
- Robax Thermal Glass

TYPE	CODE		POWER	Meat Capacity	Max. Meat Mountage Height	Skewer	Dimens. (mm)	Price
44GUD-V	8859.GUD44.V0	8 Burners, Gas, V Type, Lower Drive, With Bench	22	150 kg	630 mm	900 mm	800x920x1290	
44GUD-V-CA	8859.GUD44.CVA	8 Burners, Gas, Robax Thermal Glass. V Type, Lower Drive, With Mobile Bench	22	150 kg	630 mm	900 mm	920x920x1840	
55GUD-V	8859.GUD55.V0	10 Burners, Gas, V Type, Lower Drive, With Bench	27,5	200 kg	810 mm	1060 mm	800x920x1290	
55GUD-V-CA	8859.GUD55.CVA	10 Burners, Gas, Robax Thermal Glass. V Type, Lower Drive, With Mobile Bench	27,5	200 kg	810 mm	1060 mm	920x920x2000	

**OGSM 2 CE**

Gas Barbecue - 2 Burners



Gas Type	: Natural Gas
	: LPG
Consumption	
Natural Gas	: 0,529 m ³ / h
LPG	: 0,394 kg / h
Dimension	: 320 x 190 x 370
Power	: 5 kW
Code	: 8859.OGSM2.00
Weight	: 4,67 kg.

- Stainless steel body
- Available with LPG and natural gas
- The heating elements are adjustable and can be operated separately
- Easy to transport
- Practical, smoke free grilling, hygienic, easy to clean
- Valve models automatically cut off the gas by thermoelements for security reasons in the event of flame failure

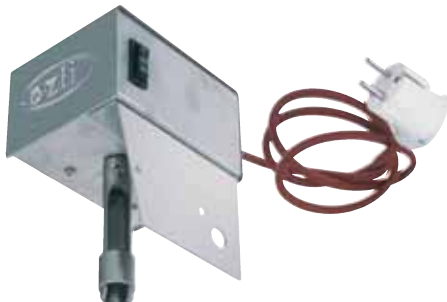
ODKM 100 CE EAC

Doner Slicing Machine

Knife Diameter	: Ø 100 mm
Circling	: 4500 rpm
Electrical Requirement	: 220 V / 24 V
Dimension / Ölçüler	: 290 x 130 x 140 mm
Machine Handle	: 900 gr.
Packed	: 4 kg.
Consumption	: 0.1 kW
Code	: 8350.OZT10.00



- Ergonomically designed
- Adjustable thickness
- Suitable for all kinds of doner meat
- Waterproof
- Cleanable without dismantling

**Doner Grill Machine Motor CE**

Type : DM01
Code : 2859.40000.01

- Voltaj : 220-230 V - 50Hz.
- Voltage : 220/230 V - 50 Hz.
- Power : 3,7 Watt
- Left / Right direction
- Construction of product is made of stainless steel.



OGSDK8R

Gas Shish Grill, 8 Burners



Gas Type	: Natural Gas : LPG
Consumption	
Natural Gas	: 2,326 m ³ / h
LPG	: 1,731 kg / h
Dimension	: 1385 x 650 x 480
Power	: 22 kW
Code	: 8859.OGSDK.8R
Weight	: 68 kg.

OGSDK4R

Gas Shish Grill, 4 Burners



Gas Type	: Natural Gas : LPG
Consumption	
Natural Gas	: 1,163 m ³ / h
LPG	: 0,866 kg / h
Dimension	: 835 x 650 x 480
Power	: 11 kW
Code	: 8859.OGSDK.4R
Weight	: 37 kg.

- Stainless steel body
- Available with LPG and natural gas
- The heating elements are adjustable and can be operated separately
- The security gas valves cut off the gas automatically when the flame is off
- Practical, smoke free grilling, hygienic, easy to clean



PROFESSIONAL 900 SERIES

700 SERIES

SNACK 650 SERIES

OTHER COOKING UNITS

DONER GRILL MACHINES

PREPARATION MACHINES

Preparation
Machines

COLD UNITS

DISHWASHERS & VEGETABLE WASHERS

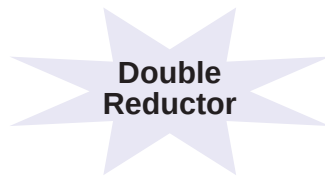
KITCHEN AND SERVICE TROLLEYS

SERVING COUNTERS

SINK UNITS AND WORKING BENCHES



OHY 50 CE ENE
Dough Kneading Machine



OHY 30 CE ENE
Dough Kneading Machine

- Double reductor, upper reductor has two speed, bottom reductor has single speed.
- The ideal machine for kneading all types of dough (pita, pizza, pastry, baklava, börek doughs)
- Bowl, safety guard and mixing tools are made off stainless steel
- Automatic shut off if the safety guard is opened during mixing operation
- It operates without noise and vibration.
- Main body is electrostatic powder coated.

TYPE	CODE	MODEL	L	W	H	POWER	CAP. (kg)	BOWL DIMENSIONS (mm)	FLOUR CAPACITY (kg)	SUPPLY VOLTAGE	WEI.	m ³	PRICE
OHY 30 TF	0820.00030.11	ELEC	520	800	1070	1.27 kW	30	460x290	20	400V. 3NPE / 50Hz.	130 kg.	0.65 m ³	
OHY 50 TF	0820.00050.11	ELEC	600	920	1120	2.15 kW	50	550x345	35	400V. 3NPE / 50Hz.	160 kg.	0.8 m ³	

Speed Controlling by Frequency Inverter



OM 10 CE EAC  
Planet Mixer (FC)

- Main body, mixing tools and bowl are made of stainless steel.
- 3 different tools for beating, mixing, kneading
- It operates with speed control inverter and It can operate in different speeds between 40-160 tour minutes.
- It operates without noise and vibration.
- The safety guard is switch controlled

OM 20 CE EAC  
Gearbox Mixer (FC)



- Gearbox system
- Machine with three gears 40-80-160 d/min
- Easy control system
- Mixing tools and bowl are stainless steel
- Main body is electrostatic powder coated
- It operates without noise and vibration.
- 3 different tools for beating, mixing, kneading
- Machine stops automatically when adjusted time is over
- The safety guard is switch controlled

	TYPE	CODE	MODEL	L	W	H	POWER	CAP.	BOWL DIMENSIONS (mm)	SUPPLY VOLTAGE	WEI.	m ³	PRICE
	OM 10 MF	0810.00010.14	ELEC	450	540	650	0.55 kW	10	260x205	220V. NPE / 50Hz.	48 kg.	0.26 m ³	
	OM 20 TF	0810.00020.01S	ELEC	500	600	820	0.75 kW	20	320x270	400V. 3NPE / 50Hz.	95 kg.	0.4 m ³	

FC: FREQUENCY CONTROLLING

MF: MONOPHASE

TF: THREEPHASE



OM 20
CE EAC CAT DBT



OM 40
CE EAC CAT DBT



OM 60
CE EAC CAT DBT

- All mixing tools and bowl are stainless steel.
- Main body is electrostatic powder coated.
- 3 different tools for beating, mixing, kneading
- It operates without noise and vibration.
- Mechanical speed variator.
- Machine works with a variator control system three phase models with speed of 40-160 spe./ min., monophase models with speed of 55-160 spe./min.
- 0-90 minute timer.
- Automatically stops when adjusted time is over.
- The safety guard is switch controlled.



Bowl Lock Detail

	TYPE	CODE	MODEL	L	W	H	POWER	CAP. (lt)	BOWL DIMENSIONS (mm)	SUPPLY VOLTAGE	WEI.	m ³	PRICE
	OM 20 TF	0810.00020.01	ELEC	600	620	1000	0.55 kW	20	320x270	400V. 3NPE / 50Hz.	108 kg.	0.5 m ³	
	OM 20 MF	0810.00020.04	ELEC	600	620	1000	0.55 kW	20	320x270	220V. NPE / 50Hz.	108 kg.	0.5 m ³	
	OM 40 TF	0810.00040.01	ELEC	630	700	1170	1.1 kW	40	400x400	400V. 3NPE / 50Hz.	170 kg.	0.7 m ³	
	OM 60 TF	0810.00060.01	ELEC	660	820	1250	1.5 kW	60	450x430	400V. 3NPE / 50Hz.	190 kg.	0.87 m ³	

MF: MONOPHASE

TF: THREEPHASE

Converting Chart of the Accessories

TYPE	CODE	20LT./ 10LT. Mixer 10 Lt. Mixer Tools for 20 Lt. Mixer	PRICE	40LT./ 20LT. Mixer 20 Lt. Mixer Tools for 40 Lt. Mixer	PRICE	60LT./40LT. Mixer 40 Lt. Mixer Tools for 60 Lt. Mixer	PRICE
BOWL	CODE/KOD	2810.20010.00		2810.40020.00		2810.60040.00	
MIXING TOOL	CODE/KOD	2810.20010.01		2810.40020.01		2810.60040.01	
KNEADING TOOL	CODE/KOD	2810.20010.02		2810.40020.02		2810.60040.02	
BEATING TOOL	CODE/KOD	2810.20010.03		2810.40020.03		2810.60040.03	



OMG 20
CE EAC GAT DBT



OMG 40
CE EAC GAT DBT



OMG 60
CE EAC GAT DBT

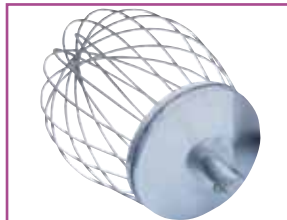
- Gearbox transmission system
- Increased mixing capacity
- Easily adjustable speed
- Wider rpm scale (40-160) spe/min.
- All mixing tools and bowl are stainless steel
- Main body is electrostatic powder coated.
- 3 different tools for beating, mixing kneading
- It operates without noise and vibration.
- 0-90 minute timer
- Automatically stops when adjusted time is over.
- The safety guard is switch controlled

	TYPE	CODE	MODEL	L	W	H	POWER	CAP. Lt.	BOWL DIMENSIONS (mm)	SUPPLY VOLTAGE	WEI.	m ³	PRICE
	OMG 20 TF	0810.00020.03	ELEC	600	600	1020	0.55 kW	20	320x270	400V 3NPE / 50Hz.	135 kg.	0.5 m ³	
	OMG 40 TF	0810.00040.03	ELEC	630	700	1300	1.1 kW	40	400x400	400V 3NPE / 50Hz.	195 kg.	0.74 m ³	
	OMG 60 TF	0810.00060.03	ELEC	660	820	1320	1.5 kW	60	450x430	400V 3NPE / 50Hz.	210 kg.	0.95 m ³	

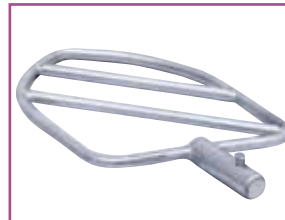
Bowl



Beating Tool



Mixing Tool



Kneading Tool



Standard Accessories

TYPE	CODE	OM 10	PRICE	OM 20	PRICE	OM 40	PRICE	OM 60	PRICE
BOWL	CODE	2810.00010.31		2810.00020.06		2810.00040.06		2810.00060.06	
MIXING TOOL	CODE	2810.00010.13		2810.00020.50		2810.00040.49		2810.00060.14	
KNEADING TOOL	CODE	2810.00010.08		2810.00020.49		2810.00040.48		2810.00060.13	
BEATING TOOL	CODE	2810.00010.16		2810.00020.53		2810.00040.52		2810.00060.17	



PSM 10
CE EAC TÜV-CB



PSM 20
CE EAC TÜV-CB



PSM 30
CE EAC TÜV-CB

**SILICON
CARBIDE
COATED
PEELING
SURFACE**

- Stainless steel body
- Timer stops the machine automatically when adjusted time is over
- Compatible with HACCP requirements
- The engine is thermic protected
- Evacuation from the front lid
- It peels and washes the potatoes automatically
- PSM 10 model; peels 10 kg. potatoes per minute,
PSM 20 model peels 20 kg. potatoes per minute
PSM 30 model peels 30 kg. potatoes per minute



	TYPE	CODE	MODEL	L	W	H	POWER	CAP. Lt.	SUPPLY VOLTAGE	WEI.	m ³	PRICE
	PSM 10 TF	0840.00010.11	ELEC	420	700	900	0.75 kW	10 kg.	400V 3NPE / 50Hz.	41 kg.	0.49 m ³	
	PSM 10 MF	0840.00010.14	ELEC	420	700	900	0.75 kW	10 kg.	220V NPE / 50Hz.	41 kg.	0.49 m ³	
	PSM 20 TF	0840.00020.01	ELEC	520	830	1000	1.11 kW	20 kg.	400V 3NPE / 50Hz.	71 kg.	0.73 m ³	
	PSM 30 TF	0840.00030.01	ELEC	620	920	1100	1.5 kW	30 kg.	400V 3NPE / 50Hz.	88 kg.	1 m ³	



PSM 10
CE EAC TÜV-CB



PSM 20
CE EAC TÜV-CB



PSM 30
CE EAC TÜV-CB

**SILICON
CARBIDE
COATED
PEELING
SURFACE**

- Stainless steel body
- Timer stops the machine automatically when adjusted time is over
- Compatible with HACCP requirements
- The engine is thermic protected
- Evacuation from the front lid
- It peels and washes the potatoes automatically
- PSM 10 model peels 10 kg. potatoes per minute,
PSM 20 model peels 20 kg. potatoes per minute
PSM 30 model peels 30 kg. potatoes per minute

	TYPE	CODE	MODEL	L	W	H	POWER	CAP. Lt.	SUPPLY VOLTAGE	WEI.	m ³	PRICE
	PSM 10 TF	0840.00010.21	ELEC	420	700	1300	0.75 kW	10 kg.	400V 3NPE / 50Hz.	55 kg.	0.67 m ³	
	PSM 20 TF	0840.00020.21	ELEC	520	830	1500	1.1 kW	20 kg.	400V 3NPE / 50Hz.	88 kg.	0.96 m ³	
	PSM 30 TF	0840.00030.21	ELEC	620	920	1500	1.5 kW	30 kg.	220V NPE / 50Hz.	110 kg.	1.30 m ³	

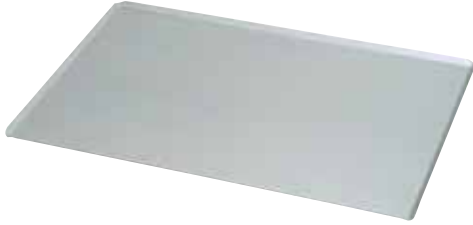


EDM 3613
Bread Slicer Machine

- Bread slice thickness is 13 mm
- Bread contacting surfaces are made of stainless steel
- Easy to transport with carrying handles wheels
- Adjustable pressing system according to height of bread
- Thanks to adjustment lever cuts bread without breaking into pieces
- Bread machine automatically stops after slicing process
- The body electrostatic coated.

	TYPE	CODE	MODEL	L	W	H	POWER	CAP.	SUPPLY VOLTAGE	WEI.	m ³	PRICE
	EDM 3613	0830.03613.00	ELEC	700	700	1050	0.37 kW		240V NPE / 50Hz.	140 kg.	0.83 m ³	

• Sheet Pan, Uncoated



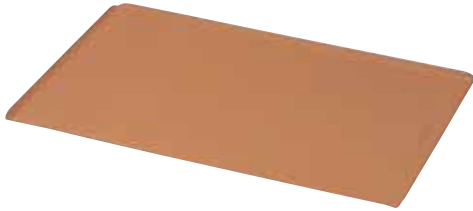
CODE	DIMENSION	ALM.	ALM.THICK (mm)
7145.05333.06	325 x 530	5754	2
7145.04060.14	400 x 600	5754	1.5
7145.04060.46	400 x 600	5754	2

• Perforated Sheet Pan, Uncoated



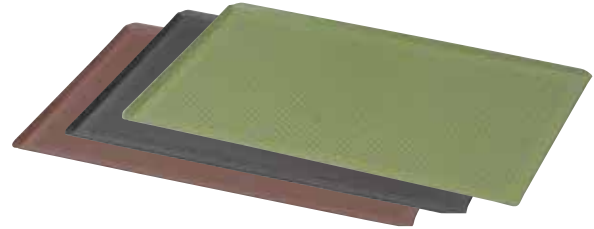
CODE	DIMENSION	ALM.	ALM.THICK (mm)
7145.05333.05	325 x 530	5754	2
7145.04060.16	400 x 600	5754	1.5
7145.04060.45	400 x 600	5754	2

• Sheet Pan, Non-stick Coated



CODE	DIMENSION	ALM.	ALM.THICK (mm)
7145.05333.07	325 x 530	5754	2
7145.04060.15	400 x 600	5754	1.5
7145.04060.01	400 x 600	5754	2

• Perforated Sheet Pan, Non-stick Coated



CODE	DIMENSION	ALM.	ALM.THICK (mm)
7145.05333.00	325 x 530	5754	2
7145.04060.17	400 x 600	5754	1.5
7145.04060.42	400 x 600	5754	2

• Deep Drawn Pan, Uncoated



CODE	DIMENSION	ALM.	ALM.THICK (mm)
7145.04060.30	400 x 600	1050	1.5
7145.06080.04	590 x 800	1050	1.5
7145.06080.01	590 x 800	1050	2

• Perforated Deep Drawn Pan, Uncoated



CODE	DIMENSION	ALM.	ALM.THICK (mm)
7145.04060.32	400 x 600	1050	1.5
7145.06080.08	590 x 800	1050	1.5
7145.06080.00	590 x 800	1050	2

• Deep Drawn Pan, Non-stick Coated



CODE	DIMENSION	ALM.	ALM.THICK (mm)
7145.04060.31	400 x 600	1050	1.5
7145.06080.07	600 x 800	1050	1.5
7145.06080.03	600 x 800	1050	2

• Perforated Deep Drawn Pan, Non-stick Coated



CODE	DIMENSION	ALM.	ALM.THICK (mm)
7145.04060.33	400 x 600	1050	1.5
7145.06080.11	600 x 800	1050	1.5
7145.06080.02	600 x 800	1050	2

• Sandwich Pan, Non-stick Coated



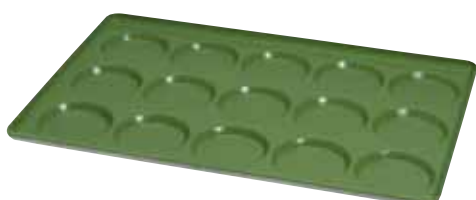
CODE	DIMENSION	ROLL	ROLL DIM. (mm)	MATERIAL
7145.05074.13	500 x 740	15	185 x 55	Alusteel
7145.05980.10	590 x 800	18	205 x 65	Aluminum
7145.06090.03	600 x 900	18	215 x 65	Aluminum

• Hamburger Pan, Non-stick Coated



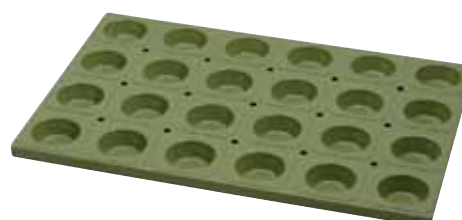
CODE	DIMENSION	ROLL	ROLL DIM. (mm)	MATERIAL
7145.05074.14	500 x 740	24	Ø 100	Alusteel
7145.05980.04	590 x 800	30	Ø 105	Aluminum
7145.06090.04	600 x 900	35	Ø 105	Aluminum

• Pide Pan, Non-stick Coated



CODE	DIMENSION	ROLL	ROLL DIM. (mm)	MATERIAL
7145.05074.07	500 x 740	15	Ø 125	Alusteel
7145.05980.09	590 x 800	20	Ø 125	Aluminum

• Muffin Cake Pan, Non-stick Coated



CODE	DIMENSION	CUP	CUP DIM.	COATING
7145.04060.18	400 x 600	24	70x50x25	Silicon
7145.04060.36	400 x 600	24	70x50x25	PTFE

• Baguette Pan Non-stick Coated



CODE	DIMENSION	CHANNEL DIM.OPT.
7145.04060.05	400 x 600	6
7145.05365.05	530 x 650	6
7145.06080.05	600 x 800	6

• Pizza Pan Non-stick Coated



CODE	DIMENSION	MATERIAL
7631.00017.00	Ø17	Aluminum
7631.00023.00	Ø23	Aluminum
7631.00025.00	Ø25	Aluminum
7631.00030.00	Ø30	Aluminum

• Round Bread Pan Strap of Two



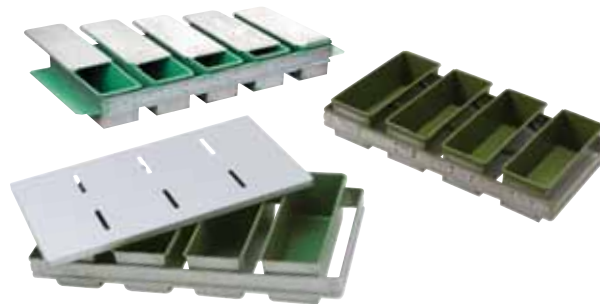
CODE	DIMENSION	MATERIAL
7145.00019.02	190 x 160 x 55	Alusteel
7145.00023.02	230 x 180 x 55	Alusteel

• Conical Bread Pan Strap of Two



CODE	DIMENSION (mm)	MATERIAL
7145.25166.02	250 x 160 x 55	Alusteel

• Toast Bread Pan, Non-stick Coated



CODE	DIMENSION	CUP
7145.90902.01	90x90x280	5
7145.01010.02	100x100x300	5
7145.01111.01	110x110x160	5
7145.01010.32	100x100x300	1
7145.01010.30	100x100x300	4



PROFESSIONAL 900 SERIES

700 SERIES

SNACK 650 SERIES

OTHER COOKING UNITS

DONER GRILL MACHINES

PREPARATION MACHINES

COLD UNITS

Cold Units

DISHWASHERS & VEGETABLE WASHERS

KITCHEN AND SERVICE TROLLEYS

SERVING COUNTERS

SINK UNITS AND WORKING BENCHES



Clean-Free Condenser

Wire-frame special condenser

Clean-free condenser guarantees high performance at all times.



Hidden evaporator for compact design

Maximum internal capacity minimal temperature increase during defrost.



Efficient air circulation

Most efficient air distribution inside with a specially designed air channel.



GN 2/1 capacity versatile and hygienic inner liner

The inner liners which are deep drawn comply with the highest hygiene standards and are made of stainless steel. The inner liners with rounded corners maximizes hygiene and makes cleaning easy.



Rounded corners for maximum hygiene

Facilitate easy cleaning and more hygienic inner structure



Height adjustable stainless steel legs

Marine type legs or swivelling wheels both as an option



CFC-Free cooling gas

High efficient Mono-block refrigeration system

Low energy compressors
Large surface area evaporator, electrostatically painted to prevent corrosion
High efficient fans
CFC-Free cooling gas R134A/R404A



HACCP digital control panel

High/Low temperature alarm, open door alarm and high condenser temperature alarm saving/display. Basic humidity control function and MODBUS protocol supplied. Enable networking with central data logging and alarm systems
Less energy consumption is realised thanks to smart defrost



Automatic fan cut-out switch and internal led light

Minimizes the inflow of warm air from the outside when the door is open and keeps the cold air in the appliance, thus saving the energy.
The lowest energy consumption is possible with internal led lighting (internal neon lighting on glass door models)



Removable gasket

Wide magnetic removable gasket, with triple insulation area, provides an effective seal which reduces heat lost.



HFC-Free Polyurethane

80 mm insulated walls

40-42 kg/m³ density environment friendly HFC-Free Polyurethane insulation for low energy consumption



IPX5 water protection & Reversible doors

Full frontal water-proof design. Reversible doors allows the appliances to be adapted to any individual installation site.





GN 600.00 NMV
GN 2/1 Size Refrigerator With Single Door

GN 600.00 LMV
GN 2/1 Size Freezer With Single Door



GN 1200.00 NMV
GN 2/1 Size Refrigerator
With Double Door

GN 1200.00 LMV
GN 2/1 Size Freezer
With Double Door

GN 2/1 Size Refrigerators With Inox Doors

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLGAGE	WEIGHT	m ³	PRICE
GN 600.00 NMV	7919.06NMV.00	ELEC	840	690	2100	610 lt	-2 / +8 °C	0.30 kW	220V/50Hz	145 kg.	1.79 m ³	
GN 1200.00 NMV	7919.12NMV.00	ELEC	840	1410	2100	1410 lt	-2 / +8 °C	0.39 kW	220V/50Hz	224 kg.	3.27 m ³	

NMV: Vantilated monoblock refrigeration at regular temperature.

GN 2/1 Size Freezers With Inox Doors

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLGAGE	WEIGHT	m ³	PRICE
GN 600.00 LMV	7919.06LMV.00	ELEC	840	610	2100	610 lt	-5 / -22 °C	0.59 kW	220V/50Hz	151 kg.	1.79 m ³	
GN 1200.00 LMV	7919.12LMV.00	ELEC	840	1380	2100	1410 lt	-5 / -22 °C	0.77 kW	220V/50Hz	232 kg.	3.27 m ³	

LMV: Vantilated monoblock refrigeration at low temperature.



GN 600.10 NMV CE EAC  
GN 2/1 Size Refrigerator With Double Door

GN 600.10 LMV CE EAC  
GN 2/1 Size Freezer With Double Door



GN 1200.10 NMV CE EAC  
GN 2/1 Size Refrigerator With 4 Doors

GN 1200.10 LMV CE EAC  
GN 2/1 Size Freezer With 4 Doors

GN 2/1 Size Refrigerators With 1/2 Inox Doors

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
 GN 600.10 NMV	7919.06NMV.10	ELEC	840	690	2100	610 lt	-2 / +8 °C	0.30 kW	220V/50Hz	145 kg.	1.79 m ³	
 GN 1200.10 NMV	7919.12NMV.10	ELEC	840	1380	2100	1410 lt	-2 / +8 °C	0.39 kW	220V/50Hz	224 kg.	3.27 m ³	

NMV: Vantilated monoblock refrigeration at regular temperature.

GN 2/1 Size Freezers With 1/2 Inox Doors

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
 GN 600.10 LMV	7919.06LMV.10	ELEC	840	690	2100	610 lt	-5 / -22 °C	0.59 kW	220V/50Hz	151 kg.	1.79 m ³	
 GN 1200.10 LMV	7919.12LMV.10	ELEC	840	1380	2100	1410 lt	-5 / -22 °C	0.77 kW	220V/50Hz	232 kg.	3.27 m ³	

LMV: Vantilated monoblock refrigeration at low temperature.



GN 600.01 NMV CE EAC  

GN 2/1 Size Refrigerator With Single Glass Door

GN 600.11 NMV CE EAC  

GN 2/1 Size Refrigerator With Double Glass Door



GN 1200.01 NMV CE EAC  

GN 2/1 Size Refrigerator
With Double Glass Door

GN 1200.11 NMV CE EAC  

GN 2/1 Size Refrigerator
With 4 Glass Doors

GN 2/1 Size Refrigerators with Glass Doors

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
 GN 600.01 NMV	7919.06NMV.01	ELEC	840	690	2100	610 lt	-2 / +8 °C	0.31 kW	220V/50Hz	151 kg.	1.79 m ³	
 GN 1200.01 NMV	7919.12NMV.01	ELEC	840	1380	2100	1410 lt	-2 / +8 °C	0.41 kW	220V/50Hz	236 kg.	3.27 m ³	

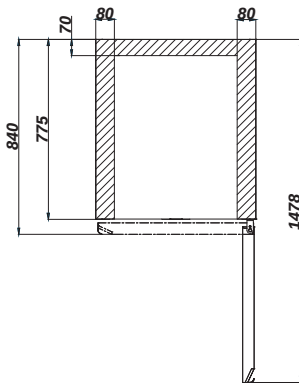
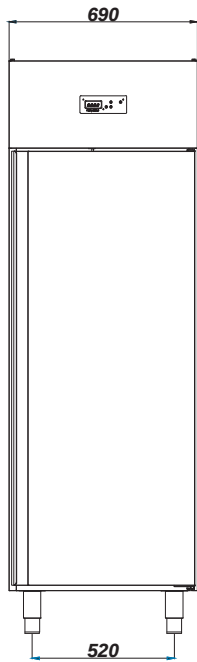
NMV: Vantilated monoblock refrigeration at regular temperature.

GN 2/1 Size Refrigerators with 1/2 Glass Doors

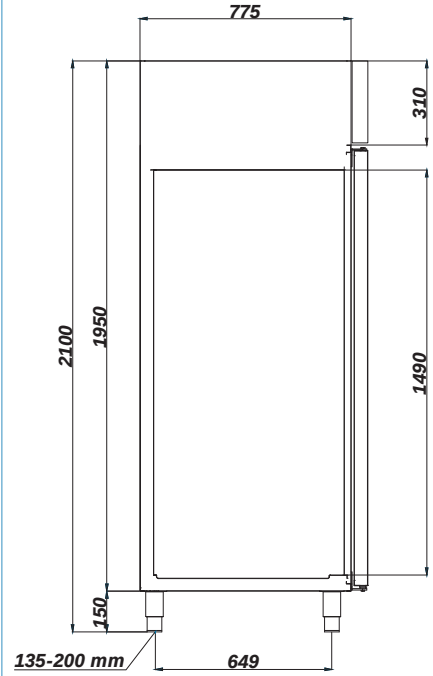
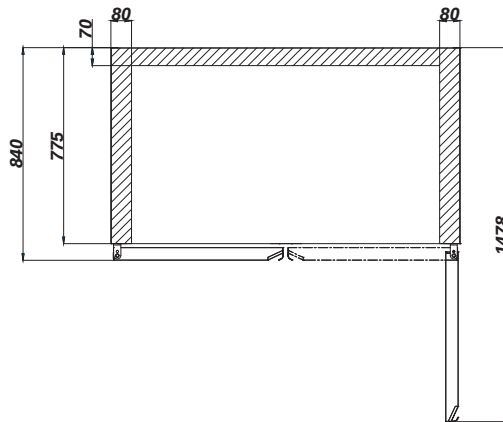
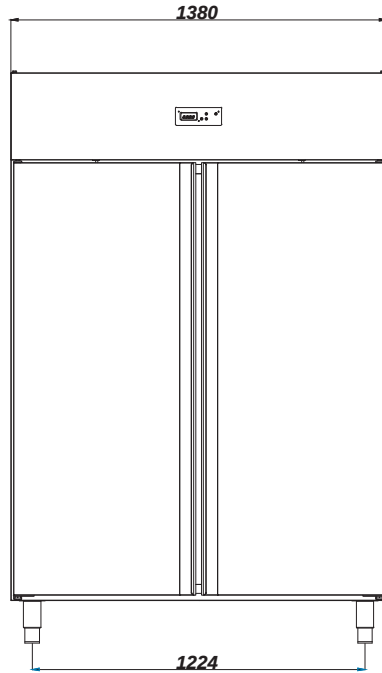
TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
 GN 600.11 NMV	7919.06NMV.11	ELEC	840	690	2100	610 lt	-2 / +8 °C	0.31 kW	220V/50Hz	151 kg.	1.79 m ³	
 GN 1200.11 NMV	7919.12NMV.11	ELEC	840	1380	2100	1410 lt	-2 / +8 °C	0.41 kW	220V/50Hz	236 kg.	3.27 m ³	

NMV: Vantilated monoblock refrigeration at regular temperature.

GN 600



GN 1200



GN 2/1 REFRIGERATED CABINETS			
Model	Temp. Range	Approved for	Refrigerant
NMV Series	-2 / +8 °C	Climate Rating Tropical (43°C)	R134a
LMV Series	-5 / -22 °C	Climate Rating Tropical (43°C)	R404a



Clean-Free Condenser

Wire-frame special condenser
Clean-free condenser guarantees high performance at all times.



Easypack

Easy handling cooling system for after sales services
Maximum internal capacity and minimal temperature increase during defrost.



Efficient air circulation
Most efficient air distribution inside with a specially designed air channel.



Height adjustable stainless steel legs
Marine type legs or swivelling wheels both as an option



Rounded corners for maximum hygiene
Facilitate easy cleaning and more hygienic inner structure



CFC-Free cooling gas

High efficient Mono-block refrigeration system

Low energy compressors
Large surface area evaporator, electrostatically painted to prevent corrosion
High efficient fans
CFC-Free cooling gas R134A/R404A



HACCP digital control panel

High/Low temperature alarm and high condenser temperature alarm saving/display. Basic humidity control function and MODBUS protocol supplied. Enable networking with central data logging and alarm systems
Less energy consumption is realised thanks to smart defrost



Removable gasket

Wide magnetic removable gasket, with triple insulation area, provides an effective seal which reduces heat lost.



HFC-Free Polyurethane

60 mm insulated walls

40-42 kg/m³ density environment friendly HFC-Free Polyurethane insulation for low energy consumption



IPX5 water protection

Full frontal water-proof design.





TA 260.00 NMV
SN 325x430 Size Refrigerated Counter With Double Door

TA 260.00 LMV
SN 325x430 Size Freezer Counter With Double Door

TA 360.00 NMV
SN 325x430 Size Refrigerated Counter With 3 Doors

TA 360.00 LMV
SN 325x430 Size Freezer Counter With 3 Doors



TA 260.01 NMV
SN 325x430 Size Refrigerated Counter With Double Glass Door

TA 360.01 NMV
SN 325x430 Size Refrigerated Counter With 3 Glass Doors

SN 325x430 Size Refrigerated Counters With Inox Doors

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
TA 260.00 NMV	7919.26NMV.00	ELEC	600	1420	850	252 lt	-2 / +8 °C	0.30 kW	220V/50Hz	122 kg.	1.21 m ³	
TA 360.00 NMV	7919.36NMV.00	ELEC	600	1880	850	380 lt	-2 / +8 °C	0.39 kW	220V/50Hz	149 kg.	1.57 m ³	
TA 460.00 NMV	7919.46NMV.00	ELEC	600	2340	850	518 lt	-2 / +8 °C	0.44 kW	220V/50Hz	176 kg.	1.95 m ³	

SN 325x430 Size Freezer Counters With Inox Doors

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
TA 260.00 LMV	7919.26LMV.00	ELEC	600	1420	850	252 lt	-5 / -22 °C	0.50 kW	220V/50Hz	127 kg.	1.21 m ³	
TA 360.00 LMV	7919.36LMV.00	ELEC	600	1880	850	380 lt	-5 / -22 °C	0.60 kW	220V/50Hz	154 kg.	1.57 m ³	
TA 460.00 LMV	7919.46LMV.00	ELEC	600	2340	850	518 lt	-5 / -22 °C	0.75 kW	220V/50Hz	182 kg.	1.95 m ³	

SN 325x430 Size Refrigerated Counters With Glass Doors

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
TA 260.01 NMV	7919.26NMV.01	ELEC	600	1420	850	252 lt	-2 / +8 °C	0.31 kW	220V/50Hz	126 kg	1.21 m ³	
TA 360.01 NMV	7919.36NMV.01	ELEC	600	1880	850	380 lt	-2 / +8 °C	0.41 kW	220V/50Hz	155 kg	1.57 m ³	
TA 460.01 NMV	7919.46NMV.01	ELEC	600	2340	850	518 lt	-2 / +8 °C	0.47 kW	220V/50Hz	184 kg	1.95 m ³	

LMV: Vantilated monoblock refrigeration at low temperature. / NMV: Vantilated monoblock refrigeration at regular temperature.



TA 260.02 NMV CE EAC
SN 325x430 Size Refrigerated Counter
With 4 Drawers

TA 260.02 LMV CE EAC
SN 325x430 Size Freezer Counter
With 4 Drawers

TA 360.02 NMV CE EAC
SN 325x430 Size Refrigerated Counter
With 6 Drawers

TA 360.02 LMV CE EAC
SN 325x430 Size Freezer Counter
With 6 Drawers



SN 325x430 Size Refrigerated Counters With 1/2 Drawers

	TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
	TA 260.02 NMV	7919.26NMV.02	ELEC	600	1420	850	252 lt	-2 / +8 °C	0.39 kW	220V/50Hz	150 kg.	1.21 m ³	
	TA 360.02 NMV	7919.36NMV.02	ELEC	600	1880	850	380 lt	-2 / +8 °C	0.44 kW	220V/50Hz	191 kg.	1.57 m ³	
	TA 460.02 NMV	7919.46NMV.02	ELEC	600	2340	850	518 lt	-2 / +8 °C	0.52 kW	220V/50Hz	232 kg.	1.95 m ³	

NMV: Vantilated monoblock refrigeration at regular temperature.

SN 325x430 Size Freezer Counters With 1/2 Drawers

	TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
	TA 260.02 LMV	7919.26LMV.02	ELEC	600	1420	850	252 lt	-5 / -22 °C	0.60 kW	220V/50Hz	155 kg.	1.21 m ³	
	TA 360.02 LMV	7919.36LMV.02	ELEC	600	1880	850	380 lt	-5 / -22 °C	0.72 kW	220V/50Hz	196 kg.	1.57 m ³	
	TA 460.02 LMV	7919.46LMV.02	ELEC	600	2340	850	518 lt	-5 / -22 °C	0.77 kW	220V/50Hz	238 kg.	1.95 m ³	

LMV: Vantilated monoblock refrigeration at low temperature.



TA 260.03 NMV
SN 325x430 Size Refrigerated Counter
With 6 Drawers

TA 260.03 LMV
SN 325x430 Size Freezer Counter
With 6 Drawers

TA 360.03 NMV
SN 325x430 Size Refrigerated Counter
With 9 Drawers

TA 360.03 LMV
SN 325x430 Size Freezer Counter
With 9 Drawers



SN 325x430 Size Refrigerated Counters With 1/3 Drawers

	TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
	TA 260.03 NMV	7919.26NMV.03	ELEC	600	1420	850	252 lt	-2 / +8 °C	0.39 kW	220V/50Hz	162 kg.	1.21 m ³	
	TA 360.03 NMV	7919.36NMV.03	ELEC	600	1880	850	380 lt	-2 / +8 °C	0.44 kW	220V/50Hz	209 kg.	1.57 m ³	
	TA 460.03 NMV	7919.46NMV.03	ELEC	600	2340	850	518 lt	-2 / +8 °C	0.52 kW	220V/50Hz	256 kg.	1.95 m ³	

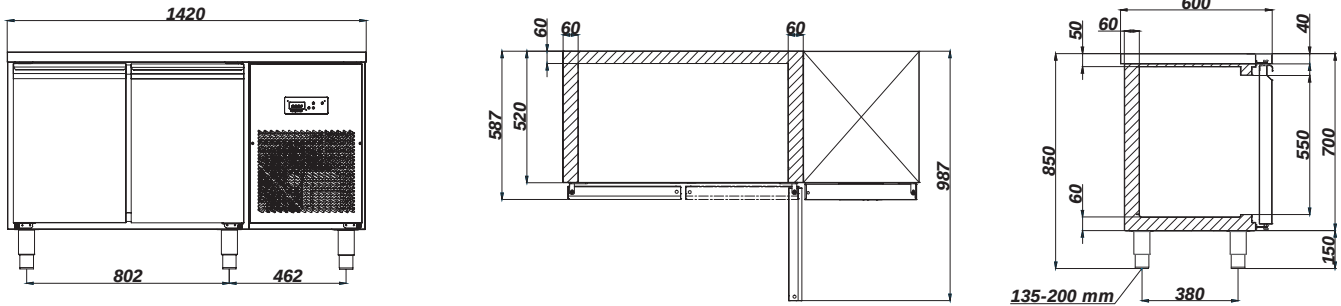
NMV: Vantilated monoblock refrigeration at regular temperature.

SN 325x430 Size Freezer Counters With 1/3 Drawers

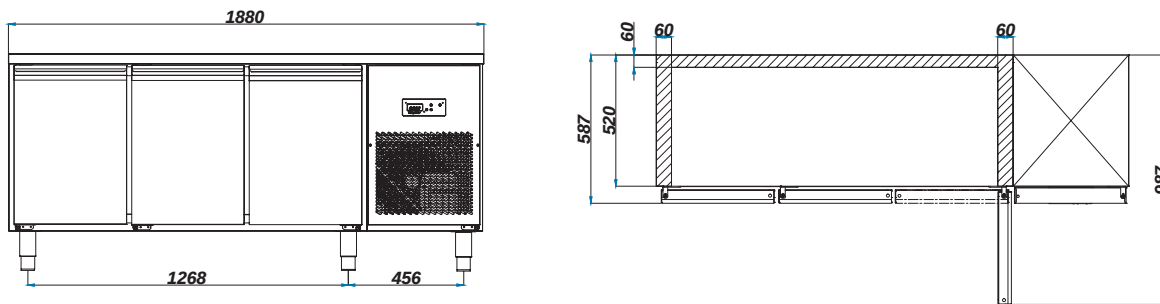
	TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
	TA 260.03 LMV	7919.26LMV.03	ELEC	600	1420	850	252 lt	-5 / -22 °C	0.60 kW	220V/50Hz	167 kg.	1.21 m ³	
	TA 360.03 LMV	7919.36LMV.03	ELEC	600	1880	850	380 lt	-5 / -22 °C	0.72 kW	220V/50Hz	214 kg.	1.57 m ³	
	TA 460.03 LMV	7919.46LMV.03	ELEC	600	2340	850	518 lt	-5 / -22 °C	0.77 kW	220V/50Hz	262 kg.	1.95 m ³	

LMV: Vantilated monoblock refrigeration at low temperature.

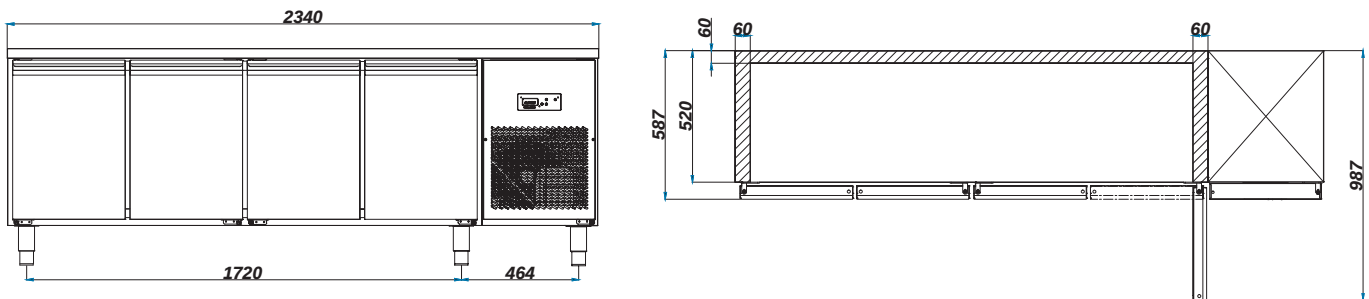
TA 260



TA 360



TA 460



600 SERIES SN 325x430 REFRIGERATED COUNTERS

Model	Temp. Range	Approved for	Refrigerant
NMV Series	-2 / +8 °C	Climate Rating Tropical (43°C)	R134a
LMV Series	-5 / -22 °C	Climate Rating Tropical (43°C)	R404a



TAG 270.00 NMV CE ENEC

GN 1/1 Size Refrigerated Counter With Double Door

TAG 270.00 LMV CE ENEC

GN 1/1 Size Freezer Counter With Double Door

TAG 370.00 NMV CE ENEC

GN 1/1 Size Refrigerated Counter With 3 Doors

TAG 370.00 LMV CE ENEC

GN 1/1 Size Freezer Counter With 3 Doors



TAG 270.01 NMV CE ENEC

GN 1/1 Size Refrigerated Counter With Double Glass Door

TAG 370.01 NMV CE ENEC

GN 1/1 Size Refrigerated Counter With 3 Glass Door

GN 1/1 Size Refrigerated Counters With Inox Doors

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
TAG 270.00 NMV	7919.27NMV.00	ELEC	700	1420	850	301 lt	-2 / +8 °C	0.30 kW	220V/50Hz	144 kg.	1.32 m ³	
TAG 370.00 NMV	7919.37NMV.00	ELEC	700	1880	850	457 lt	-2 / +8 °C	0.39 kW	220V/50Hz	177 kg.	1.78 m ³	
TAG 470.00 NMV	7919.47NMV.00	ELEC	700	2340	850	625 lt	-2 / +8 °C	0.44 kW	220V/50Hz	206 kg.	2.21 m ³	

NMV: Vantilated monoblock refrigeration at regular temperature.

GN 1/1 Size Freezer Counters With Inox Doors

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
TAG 270.00 LMV	7919.27LMV.00	ELEC	700	1420	850	301 lt	-5 / -22 °C	0.5 kW	220V/50Hz	149 kg.	1.32 m ³	
TAG 370.00 LMV	7919.37LMV.00	ELEC	700	1880	850	457 lt	-5 / -22 °C	0.6 kW	220V/50Hz	182 kg.	1.78 m ³	
TAG 470.00 LMV	7919.47LMV.00	ELEC	700	2340	850	625 lt	-5 / -22 °C	0.75 kW	220V/50Hz	212 kg.	2.21 m ³	

LMV: Vantilated monoblock refrigeration at low temperature.

GN 1/1 Size Refrigerated Counters With Glass Doors

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
TAG 270.01 NMV	7919.27NMV.01	ELEC	700	1420	850	301 lt	-2 / +8 °C	0.31 kW	220V/50Hz	148 kg.	1.32 m ³	
TAG 370.01 NMV	7919.37NMV.01	ELEC	700	1880	850	457 lt	-2 / +8 °C	0.41 kW	220V/50Hz	183 kg.	1.78 m ³	
TAG 470.01 NMV	7919.47NMV.01	ELEC	700	2340	850	625 lt	-2 / +8 °C	0.47 kW	220V/50Hz	214 kg.	2.21 m ³	

NMV: Vantilated monoblock refrigeration at regular temperature.


TAG 270.02 NMV CE ENE

GN 1/1 Size Refrigerated Counter With 4 Drawers

TAG 270.02 LMV CE ENE

GN 1/1 Size Freezer Counter With 4 Drawers

TAG 370.02 NMV CE ENE

GN 1/1 Size Refrigerated Counter With 6 Drawers

TAG 370.02 LMV CE ENE

GN 1/1 Size Freezer Counter With 6 Drawers



GN 1/1 Size Refrigerated Counters With 1/2 Drawers

	TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
	TAG 270.02 NMV	7919.27NMV.02	ELEC	700	1420	850	301 lt	-2 / +8 °C	0.39 kW	220V/50Hz	172 kg.	1.32 m ³	
	TAG 370.02 NMV	7919.37NMV.02	ELEC	700	1880	850	457 lt	-2 / +8 °C	0.44 kW	220V/50Hz	219 kg.	1.78 m ³	
	TAG 470.02 NMV	7919.47NMV.02	ELEC	700	2340	850	625 lt	-2 / +8 °C	0.52 kW	220V/50Hz	262 kg.	2.21 m ³	

NMV: Vantilated monoblock refrigeration at regular temperature.

GN 1/1 Size Freezer Counters With 1/2 Drawers

	TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
	TAG 270.02 LMV	7919.27LMV.02	ELEC	700	1420	850	301 lt	-5 / -22 °C	0.60 kW	220V/50Hz	177 kg.	1.32 m ³	
	TAG 370.02 LMV	7919.37LMV.02	ELEC	700	1880	850	457 lt	-5 / -22 °C	0.72 kW	220V/50Hz	224 kg.	1.78 m ³	
	TAG 470.02 LMV	7919.47LMV.02	ELEC	700	2340	850	625 lt	-5 / -22 °C	0.77 kW	220V/50Hz	268 kg.	2.21 m ³	

LMV: Vantilated monoblock refrigeration at low temperature.



TAG 270.03 NMV
GN 1/1 Size Refrigerated Counter With 6 Drawers

TAG 270.03 LMV
GN 1/1 Size Freezer Counter With 6 Drawers

TAG 370.03 NMV
GN 1/1 Size Refrigerated Counter
With 9 Drawers

TAG 370.03 LMV
GN 1/1 Size Freezer Counter
With 9 Drawers



GN 1/1 Size Refrigerated Counters With 1/3 Drawers

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
TAG 270.03 NMV	7919.27NMV.03	ELEC	700	1420	850	301 lt	-2 / +8 °C	0.39 kW	220V/50Hz	184 kg.	1.32 m ³	
TAG 370.03 NMV	7919.37NMV.03	ELEC	700	1880	850	457 lt	-2 / +8 °C	0.44 kW	220V/50Hz	237 kg.	1.78 m ³	
TAG 470.03 NMV	7919.47NMV.03	ELEC	700	2340	850	625 lt	-2 / +8 °C	0.52 kW	220V/50Hz	286 kg.	2.21 m ³	

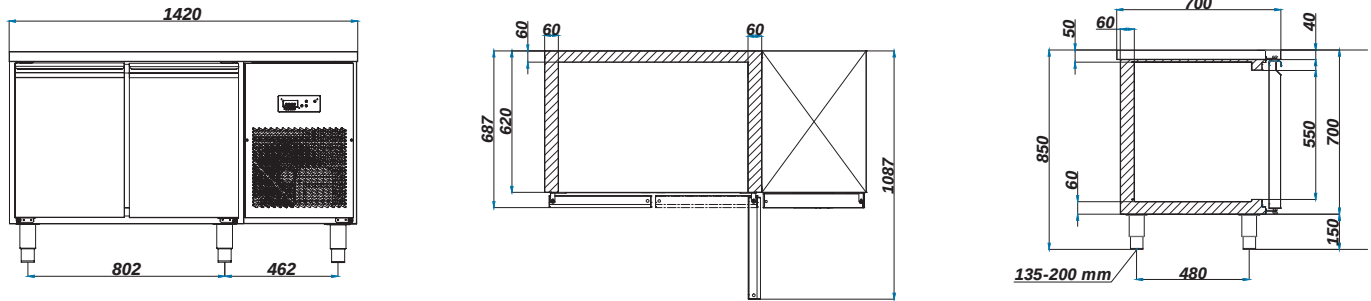
NMV: Vantilated monoblock refrigeration at regular temperature.

GN 1/1 Size Freezer Counters With 1/3 Drawers

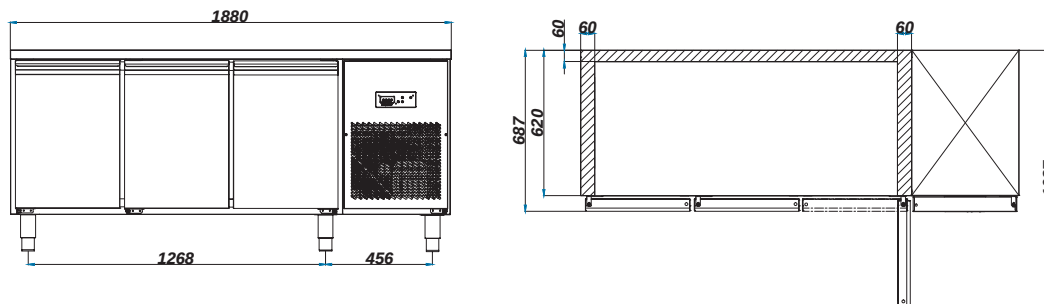
TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
TAG 270.03 LMV	7919.27LMV.03	ELEC	700	1420	850	301 lt	-5 / -22 °C	0.6 kW	220V/50Hz	189 kg.	1.32 m ³	
TAG 370.03 LMV	7919.37LMV.03	ELEC	700	1880	850	457 lt	-5 / -22 °C	0.72 kW	220V/50Hz	242 kg.	1.78 m ³	
TAG 470.03 LMV	7919.47LMV.03	ELEC	700	2340	850	625 lt	-5 / -22 °C	0.77 kW	220V/50Hz	292 kg.	2.21 m ³	

LMV: Vantilated monoblock refrigeration at low temperature.

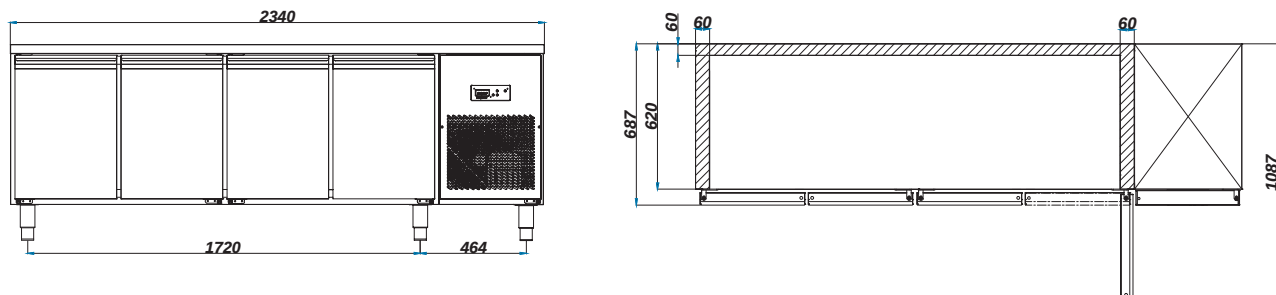
TAG 270



TAG 370



TAG 470



700 SERIES GN 1/1 REFRIGERATED COUNTERS

Model	Temp. Range	Approved for	Refrigerant
NMV Series	-2 / +8 °C	Climate Rating Tropical (43°C)	R134a
LMV Series	-5 / -22 °C	Climate Rating Tropical (43°C)	R404a

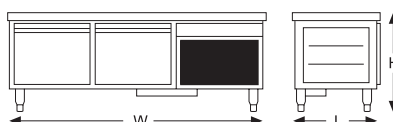


CTA 360.01 NTS
SN 325x430 Size Refrigerated
Undercounter With 3 Doors

CTAG 370.01 NTS
GN 1/1 Size Refrigerated Undercounter
With 3 Doors

CTA 260.01 NTS
SN 325x430 Size Refrigerated Undercounter With Double Doors

CTAG 270.01 NTS
GN 1/1 Size Refrigerated Undercounter With Double Doors



Standard:

- Stainless steel.
- 50 mm insulation thickness
- Environment friendly insulation polyurethane injection at the density of 40-42 kg/m³.
- Automatic defrost water tray.
- HACCP Digital thermometer thermostat.
- The refrigeration system is static cooled.
- Adjustable feet.
- Cooling gas CFC Free: R134A

Refrigerated Under Counters With Inox Doors

TYPE	CODE	MODEL	L	W	H	NET CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
CTA 260.01 NTS	7919.26NTS.C1	ELEC	600	1420	600	136 lt	-2 / +8 °C	0.26 kW	220V/50Hz	88 kg.	0.89 m ³	
CTA 360.01 NTS	7919.36NTS.C1	ELEC	600	1880	600	215 lt	-2 / +8 °C	0.30 kW	220V/50Hz	114 kg.	1.19 m ³	
CTA 460.01 NTS	7919.46NTS.C1	ELEC	600	2400	600	295 lt	-2 / +8 °C	0.35 kW	220V/50Hz	131 kg.	1.5 m ³	
CTAG 270.01 NTS	7919.27NTS.01	ELEC	700	1420	600	170 lt	-2 / +8 °C	0.26 kW	220V/50Hz	100 kg.	1 m ³	
CTAG 370.01 NTS	7919.37NTS.01	ELEC	700	1880	600	265 lt	-2 / +8 °C	0.30 kW	220V/50Hz	126 kg.	1.35 m ³	
CTA 470.01 NTS	7919.47NTS.01	ELEC	700	2400	600	365 lt	-2 / +8 °C	0.35 kW	220V/50Hz	146 kg.	1.72 m ³	

NTS: Static refrigeration at regular temperature.



CTA 360.03 NTS CE EAC
SN 325x430 Size Refrigerated Undercounter
With 6 Drawers

CTAG 370.03 NTS CE EAC
GN 1/1 Size Refrigerated Undercounter
With 6 Drawers

CTA 260.03 NTS CE EAC
SN 325x430 Size Refrigerated Undercounter With 4 Drawers

CTAG 270.03 NTS CE EAC
GN 1/1 Size Refrigerated Undercounter With 4 Drawers



Counter Type Refrigerators With Drawers

	TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
	CTA 260.03 NTS	7919.26NTS.C3	ELEC	600	1420	600	138 lt	-2 / +8 °C	0.28 kW	220V/50Hz	104 kg.	0.89 m ³	
	CTA 360.03 NTS	7919.36NTS.C3	ELEC	600	1880	600	215 lt	-2 / +8 °C	0.36 kW	220V/50Hz	138 kg.	1.19 m ³	
	CTA 460.03 NTS	7919.46NTS.C3	ELEC	600	2400	600	295 lt	-2 / +8 °C	0.40 kW	220V/50Hz	163 kg.	1.5 m ³	
	CTAG 270.03 NTS	7919.27NTS.C3	ELEC	700	1420	600	170 lt	-2 / +8 °C	0.28 kW	220V/50Hz	116 kg.	1 m ³	
	CTAG 370.03 NTS	7919.37NTS.C3	ELEC	700	1880	600	265 lt	-2 / +8 °C	0.36 kW	220V/50Hz	150 kg.	1.35 m ³	
	CTA 470.03 NTS	7919.47NTS.C3	ELEC	700	2400	600	365 lt	-2 / +8 °C	0.40 kW	220V/50Hz	178 kg.	1.72 m ³	

NTS: Static refrigeration at regular temperature.

WORK TOP OPTIONS FOR REFRIGERATED COUNTERS AND UNDER-COUNTERS

	Approved For	INOX		MARBLE		POLYETHYLENE		GRANITE	
		TYPE	CODE	TYPE	CODE	TYPE	CODE	TYPE	CODE
Flat Table 	TA 260	TABL.TA260.01	7920.14260.01	TABL.TA260.02	7920.14260.02	TABL.TA260.27	7920.14260.27	TABL.TA260.37	7920.14260.37
	TA 360	TABL.TA360.01	7920.18860.01	TABL.TA360.02	7920.18860.02	TABL.TA360.27	7920.18860.27	TABL.TA360.37	7920.18860.37
	TA 460	TABL.TA460.01	7920.24060.01	TABL.TA460.02	7920.24060.02	TABL.TA460.27	7920.24060.27	TABL.TA460.37	7920.24060.37
	TAG 270	TABL.TA270.01	7920.14270.01	TABL.TA270.02	7920.14270.02	TABL.TA270.27	7920.14270.27	TABL.TA270.37	7920.14270.37
	TAG 370	TABL.TA370.01	7920.18870.01	TABL.TA370.02	7920.18870.02	TABL.TA370.27	7920.18870.27	TABL.TA370.37	7920.18870.37
	TAG 470	TABL.TA470.01	7920.24070.01	TABL.TA470.02	7920.24070.02	TABL.TA470.27	7920.24070.27	TABL.TA470.37	7920.24070.37
Table with Splashback 	TA 260	TABL.TA260.03	7920.14260.03	TABL.TA260.04	7920.14260.04	TABL.TA260.28	7920.14260.28	TABL.TA260.38	7920.14260.38
	TA 360	TABL.TA360.03	7920.18860.03	TABL.TA360.04	7920.18860.04	TABL.TA360.28	7920.18860.28	TABL.TA360.38	7920.18860.38
	TA 460	TABL.TA460.03	7920.24060.03	TABL.TA460.04	7920.24060.04	TABL.TA460.28	7920.24060.28	TABL.TA460.38	7920.24060.38
	TAG 270	TABL.TA270.03	7920.14270.03	TABL.TA270.04	7920.14270.04	TABL.TA270.28	7920.14270.28	TABL.TA270.38	7920.14270.38
	TAG 370	TABL.TA370.03	7920.18870.03	TABL.TA370.04	7920.18870.04	TABL.TA370.28	7920.18870.28	TABL.TA370.38	7920.18870.38
	TAG 470	TABL.TA470.03	7920.24070.03	TABL.TA470.04	7920.24070.04	TABL.TA470.28	7920.24070.28	TABL.TA470.38	7920.24070.38



CE EAC TAG 270.24 NTV

Refrigerated Counters With Basin

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
TAG 270.24 NTV	7919.27NTV.24	ELEC	700	1420	850	280 lt	+1 / +8 °C	0.35 kW	220V/50Hz	132	1.32	
TAG 370.24 NTV	7919.37NTV.24	ELEC	700	1880	850	460 lt	+1 / +8 °C	0.40 kW	220V/50Hz	168	1.78	
TAG 470.24 NTV	7919.47NTV.24	ELEC	700	2400	850	630 lt	+1 / +8 °C	0.50 kW	220V/50Hz	214	2.22	

Basin work tops are only suitable for NTV models. Climaterating ST (+38°C)



Preparation Cold Unit With Glass

7919.PZC35.00

CE EAC

Preparation Cold Unit With Plexiglass Cover

7919.PZC54.L0 CE EAC



High Top Preparation Cold Unit With Plexiglass Cover

7919.PZC54.H0 CE EAC



Refrigerated Preparation Units

TYPE	CODE	MODEL	L	W	H	GN CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m ³	PRICE
PZC35.00 NTS	7919.PZC35.00	ELEC	1420	340	440	6 x GN1/4	+2 / +8	0,2 kW	220V 50hz	45kg	0.23	
PZC54.00 NTS	7919.PZC54.00	ELEC	1880	340	440	9 x GN1/4	+2 / +8	0,2 kW	220V 50hz	60kg	0.30	
PZC72.00 NTS	7919.PZC72.00	ELEC	2340	340	440	12 x GN1/4	+2 / +8	0,2 kW	220V 50hz	75kg	0.40	
PZC35.L0 NTS	7919.PZC35.L0	ELEC	1420	340	300	6 x GN1/4	+2 / +8	0,2 kW	220V 50hz	38kg	0.16	
PZC54.L0 NTS	7919.PZC54.L0	ELEC	1880	340	300	9 x GN1/4	+2 / +8	0,2 kW	220V 50hz	50kg	0.20	
PZC72.L0 NTS	7919.PZC72.L0	ELEC	2340	340	300	12 x GN1/4	+2 / +8	0,2 kW	220V 50hz	61kg	0.27	
PZC35.H0 NTS	7919.PZC35.H0	ELEC	1420	340	600	6 x GN1/4	+2 / +8	0,2 kW	220V 50hz	42kg	0.32	
PZC54.H0 NTS	7919.PZC54.H0	ELEC	1880	340	600	9 x GN1/4	+2 / +8	0,2 kW	220V 50hz	57kg	0.40	
PZC72.H0 NTS	7919.PZC72.H0	ELEC	2340	340	600	12 x GN1/4	+2 / +8	0,2 kW	220V 50hz	72kg	0.54	

	CODE	ADDITIONAL OPTIONS	FİYAT (€)
	7919.DRAWR.OA	Extra price for GN1/1 Drawers (2/3+1/3) Available only for Counter fridges "A" TYPE DRAWERS	
	7919.DRAWR.OB	Extra price for GN1/1 Drawers (2 x 1/2) Available only for Counter fridges "B" TYPE DRAWERS	
	7919.DRAWR.OC	Extra price for GN1/1 Drawers (3 x 1/3) Available only for Counter fridges "C" TYPE DRAWERS	
	7919.DRAWR.OD	Extra price for GN1/1 Drawers (2 x 1/3) Available only for Under-counter fridges "D" TYPE DRAWERS	
	7919.DRAWR.OE	Extra price for GN1/1 Drawer (1 x 2/3) Available only for Under-counter fridges "E" TYPE DRAWERS	
	7919.CDOOR.OS	Counter type standart door "S" TYPE DOOR	
	7919.CDOOR.OG	Extra price for counter type glass door "G" TYPE DOOR	
	7919.UDOOR.OH	Under-counter type standart door "H" TYPE DOOR	
	7919.KLTMJ.00	Extra price for Key Locks for each door/drawer LOCK	
	7919.GCITA.00	GN1/1 Drawer spacer pair DRAWER SPACER	
	6268.00019.08	GN1/1 Plastic coated grid shelf GN 1/1 SHELF PVC	
	6268.00019.05	GN2/1 Plastic coated grid shelf GN 2/1 SHELF PVC	
	6268.00019.09	SN 325x430 Plastic coated grid shelf SN 325x430 PLASTIC SHELF PVC	

MODEL CODING FOR REFRIGERATED COUNTERS

X : Compressor unit

Example : BBSX

	CODE	ADDITIONAL OPTIONS	FİYAT (€)
	7920.93570.25	Extra price for 4 castors kit (2a+2b) h= 150mm Ø=125mm CASTOR SET	
	7919.RSNTV.M0	Up to 400W Remote condensing unit with R134a (including installation equipments for 15m) REMOTE UNIT "A"	
	7919.RSNTV.M1	Up to 700W Remote condensing unit with R134a (including installation equipments for 15m) REMOTE UNIT "B"	
	7919.RSLTV.M0	Up to 500W Remote condensing unit with R404a (including installation equipments for 15m) REMOTE UNIT "C"	
	7919.RSLTV.M1	Up to 800W Remote condensing unit with R404a (including installation equipments for 15m) REMOTE UNIT "D"	
	7919.SSWCV.M0	Extra price for Water cooled condenser WATER COOLED CONDENSER	
	7919.21122.70	Central monitoring system software SOFTWARE	
	7919.USBSC.00	Data logger for refrigerators USB Recorder USB PORT	
	6234.00009.42	RS485/RS232 adapter to connect to central monitoring system for each refrigerator RS485 / RS232 ADAPTER	
	7919.GEKIT.00	Extra price for Electronically commutated fans ENERGY EFFICIENT FANS	
	6268.00019.21	GN1/1 Stainless steel grid shelf GN 1/1 SHELF SS	
	6268.00019.23	GN2/1 Stainless steel grid shelf GN 2/1 SHELF SS	
	6268.00019.20	SN 325x430 Stainless Steel grid shelf SN 325x430 SHELF SS	

Compartment-1: "B" Type drawers / Compartment-2: "B" type drawers

Compartment-3: "S" Type door / Compartment-4: Compressor unit

SPLIT COLD SERIES (Evap. Temperature -8°C, Cond. Temperature +45°C) HERMETIC R404A

TİP / TYPE	Q (Watt)	P(Hp)	TP (kW)	C.O.P	Komp. Tipi Comp. Type	W (kg)	Besleme Power Supply
CR060 - STA	975	1/2	0,70	1,4	CAE 9460 Z	56	220V / 50 Hz
CR075 - STA	1600	3/4	1,00	1,6	CAJ 9480 Z	57	220V / 50 Hz
CR100 - STA	1708	1/1	1,20	1,4	CAJ 9510 Z	57	220V / 50 Hz
CR110 - STA	2056	1/1+	1,40	1,5	CAJ 9513 Z	60	220V / 50 Hz
CR130 - STA	2436	1,3	1,60	1,5	CAJ 4517 Z	74	220V / 50 Hz
CR150 - STA	3218	1,5	2,20	1,5	CAJ 4519 Z	75	220V / 50 Hz
CR200 - STA	3373	2,0	2,40	1,4	TFH 4524 Z	76	380V / 50 Hz
CR250 - STA	4363	2,5	2,90	1,5	TFH 4531 Z	93	380V / 50 Hz
CR300 - STA	5661	3,0	3,80	1,5	CAE 4540 Z	94	380V / 50 Hz
CR400 - STA	6092	4,0	4,00	1,5	CAJ 4546 Z	96	380V / 50 Hz
CR450 - STA	6924	4,5	4,50	1,5	CAJ 4553 Z	100	380V / 50 Hz
CR500 - STA	7863	5,0	5,00	1,6	CAJ 4561 Z	139	380V / 50 Hz
CR600 - STA	9331	6,0	6,00	1,6	CAJ 4568 Z	142	380V / 50 Hz
CR700 - STA	10056	7,0	5,50	1,5	CAJ 4573 Z	146	380V / 50 Hz

SPLIT COLD SERIES (Evap. Temperature -25°C, Cond. Temperature +45°C) HERMETIC R404A

TİP / TYPE	Q (Watt)	P(Hp)	TP (kW)	C.O.P	Komp. Tipi Comp. Type	W (kg)	Besleme Power Supply
DF100 - STA	1005	1/1	1,2	0,8	CAJ 2446 Z	60	380V / 50 Hz
DF150 - STA	1285	1,5	1,5	0,9	CAJ 2464 Z	60	380V / 50 Hz
DF200 - STA	1865	2,0	2,0	0,9	TFH 2480 Z	76	380V / 50 Hz
DF300 - STA	2518	3,0	2,5	1,0	TFH 2518 Z	96	380V / 50 Hz
DF500 - STA	3687	5,0	3,5	1,1	TAG 2516 Z	96	380V / 50 Hz
DF700 - STA	4702	7,0	4,5	1,0	TAG 2522 Z	96	380V / 50 Hz

Q: Refrigeration Capacity

P: Nominal Compressor Horse Power

C.O.P.: Coefficient of performance

TP: Nominal Compressor Input Power



Split Type Refrigeration Unit

Standart panel-type and special designed cooler and freezer rooms are available. Cold rooms are being manufactured between 1kW-10kW of cooling capacities with hermetic compressors and air-cooled condensers as standard. All equipment and components are world brands having CE and ISO certificates. Customized solutions are provided on request, container type cold rooms, walk-in rooms with higher dimensions, rooms with stainless properties, rooms with special doors, water cooled and central unit systems, semi-hermetic units, gas defrosting etc. could all be offered as project solutions.



Cold Rooms

CODE	L	W	H
7919.CR1515.00	1500	1500	2400
7919.CR1517.00	1500	1750	2400
7919.CR2015.00	2000	1500	2400
7919.CR2022.00	2000	2250	2400
7919.CR2020.00	2000	2000	2400
7919.CR2515.00	2500	1500	2400
7919.CR2517.00	2500	1750	2400
7919.CR2520.00	2500	2000	2400
7919.CR2525.00	2500	2500	2400
7919.CR3015.00	3000	1500	2400
7919.CR3020.00	3000	2000	2400
7919.CR3025.00	3000	2500	2400
7919.CR3030.00	3000	3000	2400
7919.CR3515.00	3500	1500	2400
7919.CR3017.00	3000	1750	2400
7919.CR3520.00	3500	2000	2400
7919.CR3525.00	3500	2500	2400
7919.CR3530.00	3500	3000	2400
7919.CR3535.00	3500	3500	2400
7919.CR4015.00	4000	1500	2400
7919.CR4020.00	4000	2000	2400
7919.CR4025.00	4000	2500	2400

CODE	L	W	H
7919.CR4030.00	4000	3000	2400
7919.CR4035.00	4000	3500	2400
7919.CR4040.00	4000	4000	2400
7919.CR4515.00	4500	1500	2400
7919.CR4520.00	4500	2000	2400
7919.CR4525.00	4500	2500	2400
7919.CR4530.00	4500	3000	2400
7919.CR4535.00	4500	3500	2400
7919.CR4540.00	4500	4000	2400
7919.CR4545.00	4500	4500	2400
7919.CR5025.00	5000	2500	2400
7919.CR5030.00	5000	3000	2400
7919.CR5035.00	5000	3500	2400
7919.CR5040.00	5000	4000	2400
7919.CR5045.00	5000	4500	2400
7919.CR5050.00	5000	5000	2400
7919.CR6030.00	6000	3000	2400
7919.CR6040.00	6000	4000	2400
7919.CR6045.00	6000	4500	2400
7919.CR6050.00	6000	5000	2400
7919.CR6055.00	6000	5500	2400
7919.CR6060.00	6000	6000	2400

Deep Freezer Rooms

CODE	L	W	H
7919.DF1515.00	1500	1500	2400
7919.DF1517.00	1500	1750	2400
7919.DF2015.00	2000	1500	2400
7919.DF2020.00	2000	2000	2400
7919.DF2022.00	2000	2250	2400
7919.DF2015.00	2000	1500	2400
7919.DF2517.00	2500	1750	2400
7919.DF2520.00	2500	2000	2400
7919.DF2525.00	2500	2500	2400
7919.DF3015.00	3000	1500	2400
7919.DF3020.00	3000	2000	2400
7919.DF3025.00	3000	2500	2400
7919.DF3030.00	3000	3000	2400
7919.DF3515.00	3500	1500	2400
7919.DF3017.00	3000	1750	2400
7919.DF3520.00	3500	2000	2400
7919.DF3525.00	3500	2500	2400
7919.DF3530.00	3500	3000	2400
7919.DF3535.00	3500	3500	2400
7919.DF4015.00	4000	1500	2400
7919.DF4020.00	4000	2000	2400
7919.DF4025.00	4000	2500	2400

CODE	L	W	H
7919.DF4030.00	4000	3000	2400
7919.DF4035.00	4000	3500	2400
7919.DF4040.00	4000	4000	2400
7919.DF4515.00	4500	1500	2400
7919.DF4520.00	4500	2000	2400
7919.DF4525.00	4500	2500	2400
7919.DF4530.00	4500	3000	2400
7919.DF4535.00	4500	3500	2400
7919.DF4540.00	4500	4000	2400
7919.DF4545.00	4500	4500	2400
7919.DF5025.00	5000	2500	2400
7919.DF5030.00	5000	3000	2400
7919.DF5035.00	5000	3500	2400
7919.DF5040.00	5000	4000	2400
7919.DF5045.00	5000	4500	2400
7919.DF5050.00	5000	5000	2400
7919.DF6030.00	6000	3000	2400
7919.DF6040.00	6000	4000	2400
7919.DF6045.00	6000	4500	2400
7919.DF6050.00	6000	5000	2400
7919.DF6055.00	6000	5500	2400
7919.DF6060.00	6000	6000	2400



Hermetic / Semi-Hermetic / Scroll Condensing Units and Equipments

Ozticold condensing units are used at industrial and commercial cooling applications as cold rooms, central system fridges and icecream machines. Ozticold cooling units are designed and manufactured to operate at lower sound levels. In order to minimize the sound level, compressors are mounted in a separate compartment and 900 rpm fans are optionally used. Average sound level is measured at 10m distance (ISO3744) and 43db(A) at max. fan cycle. We consider all reliable and ergonomic products for our clients and for the environment. Knowing that the future will be based on energy savings we use our energy most efficiently.

Units are being manufactured from the first quality components according to the latest regulations. In the units Tecumseh, Copeland, Frascold, Bitzer, Dorin, Bock brand name compressors are used. As a standard option condensers are designed for +38/43 °C with R404a gas but depending on the needs special designs for +50/55 °C with R134a gas are also available. All condensers are manufactured with copper tubing and aluminum fins. Coils have ergonomic design and are electrostatically powder painted. Fans are EBM or Ziehl-ABEGG brands and fan speed control can be utilised for energy saving purposes. Also energy savings between 33%-50% can be realised by using inverters at semi-hermetic and scroll units.



Cold room doors can be 80/100/120/150/200 mm in thickness as required with 40/42 kg/m³ of poliurethane density. Door resistances are used at negative temperature room applications. In case the doors are being locked from outside they still can be opened from inside. There are nitrile rubber gaskets in the doors. Sliding, hinged and monorailed doors with any dimensions are available. Stainles Steel and PVC coated doors with peek window can be manufactured on request.

Panels are manufactured in 80/100/120/150 mm thicknesses as required with 40/42 kg/m³ of poliurethane density. 0.5 mm thick wall and ceiling panel sheets are painted with 25 µ thick RAL9002 colour anti-bacterial polyester paint. Surface materials can be stainless steel sheet or PVC coated as required. Floor panels can be PLYWOOD on the poliurethane (Beech tree being durable to 1200 kg/m of loads) or non-slippery stainless steel surfaces on plywoods. Thermal conductivity factor of the panels is 0.022 W/mK and is classified as B2 (normal flammable) according to the TS EN14509 (DIN4102) norms. Depending on the needs B1 type (low-flammable) panels can be manufactured. There is protecting film layer on the panels.



PROFESSIONAL 900 SERIES

700 SERIES

SNACK 650 SERIES

OTHER COOKING UNITS

DONER GRILL MACHINES

PREPARATION MACHINES

COLD UNITS

DISHWASHERS & VEGETABLE WASHERS

KITCHEN AND SERVICE TROLLEYS

SERVING COUNTERS

SINK UNITS AND WORKING BENCHES



OB500 B PLUS

Glasswasher



- Stainless Steel Body including washing and boiler tank
- Hygienic washing tank
- 30 rack per hour (Rack dimension 35 x 35 cm)
- 2.5 lt water consumption per cycle
- Automatic, user friendly control panel
- 1 Washing Programme - Cycle 120 seconds
- Saves energy, detergent and water
- Washing arms in reinforced polypropylene
- Adjustable feet for height optimization
- Easy start up: one button to fill in and heat water in the boiler tank
- Electrical components and cabling according to international standards and security regulations.
- Completely sealed body to guarantee IPX5 water protection
- Thermostat-controlled rinse and washing temperature for efficient washing
- Non-return - Check valve System
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)
- Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)

STANDART EQUIPMENT	STANDART EQUIPMENT	OB500 B	OB500 BT	OB500 B PLUS
Rinse Aid Dispenser	Detergent Dispenser	-	-	✓
1 Glass Rack Promotional with cutlery and cup holders	Rinse Aid Dispenser	✓	✓	✓
Electrical Connection Cable, Flexible Water Supply and Drain Hose	Rinsing Pump	-	-	-
	Drain Pump	-	✓	✓

OB500 B		Technical Features	
Code	0710.00500.02	Dirty water discharge connection	3/4" (Ø 28 mm)
Electric Connection	230V~NPE / 50Hz	Maximum noise	70 dBA
Total rating	3.3 kW	Gross weight	35 (±5) kg
Washing capacity (glass/hr)	500 glass	Dimensions (LxWxD)	420x450x620 mm
Washing capacity (basket/hr)	30	Protection class	IPX5
Washing / Boiler tank capacity	9.2 / 2.8 lt.	Rack dimension	35 x 35 cm
Washing program number	1	Loading height	20 cm
Program times	120 sn	Inclination	6°
Washing water temp.	55-60 °C		
Rinsing water temp.	80-85 °C max.		
Water inlet connection	3/4 "		
Washing pump power	0.27 kW		
Rinsing pump power	-		
Water inlet pressure / Temp.	2-4 Bar / 50 °C		
Heat power (Washing/Rinsing)	2 / 3 kW		

OB500 BT		Technical Features	
Code	0710.00500.09	Dirty water discharge connection	3/4" (Ø 28 mm)
Electric Connection	230V~NPE / 50Hz	Maximum noise	70 dBA
Total rating	3.3 kW	Gross weight	35 (±5) kg
Washing capacity (glass/hr)	500 glass	Dimensions (LxWxD)	420x450x620 mm
Washing capacity (basket/hr)	30	Protection class	IPX5
Washing / Boiler tank capacity	9.2 / 2.8 lt.	Rack dimension	35 x 35 cm
Washing program number	1	Loading height	20 cm
Program times	120 sn	Inclination	6°
Washing water temp.	55-60 °C		
Rinsing water temp.	80-85 °C max.		
Water inlet connection	3/4 "		
Washing pump power	0.27 kW		
Rinsing pump power	-		
Water inlet pressure / Temp.	2-4 Bar / 50 °C		
Heat power (Washing/Rinsing)	2 / 3 kW		

OB500 B PLUS		Technical Features	
Code	0710.00500.19	Dirty water discharge connection	3/4" (Ø 28 mm)
Electric Connection	230V~NPE / 50Hz	Maximum noise	70 dBA
Total rating	3.3 kW	Gross weight	35 (±5) kg
Washing capacity (glass/hr)	500 glass	Dimensions (LxWxD)	420x450x620 mm
Washing capacity (basket/hr)	30	Protection class	IPX5
Washing / Boiler tank capacity	9.2 / 2.8 lt.	Rack dimension	35 x 35 cm
Washing program number	1	Loading height	20 cm
Program times	120 sn	Inclination	6°
Washing water temp.	55-60 °C		
Rinsing water temp.	80-85 °C max.		
Water inlet connection	3/4 "		
Washing pump power	0.27 kW		
Rinsing pump power	-		
Water inlet pressure / Temp.	2-4 Bar / 50 °C		
Heat power (Washing/Rinsing)	2 / 3 kW		

**OBY 500 B 40 x 40**

SE CE ENEC TÜV-CB

Glasswasher



- Stainless Steel Body including washing and boiler tank
- Hygienic washing tank
- 30 rack per hour (Rack dimension 40 x 40 cm)
- 2.5 lt water consumption per cycle
- Automatic, user friendly control panel
- 1 Washing Programme - Cycle 120 seconds
- Saves energy, detergent and water
- Washing arms in reinforced polypropylene
- Adjustable feet for height optimization
- Easy start up: one button to fill in and heat water in the boiler tank
- Electrical components and cabling according to international standards and security regulations.
- Completely sealed body to guarantee IPX5 water protection
- Thermostat-controlled rinse and washing temperature for efficient washing
- Non-return - Check valve System
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)
- Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)

STANDART EQUIPMENT

Rinse Aid Dispenser
1 Glass Rack Promotional with cutlery and cup holders
Electrical Connection Cable, Flexible Water Supply and Drain Hose

OPTIONAL EQUIPMENT

Detergent Dispenser
Drain Pump

OBY 500 B 40x40

Code	0710.00500.04
Electric Connection	230V~NPE / 50Hz
Total rating	3.3 kW
Washing capacity (glass/hr)	500 glass
Washing capacity (basket/hr)	30
Washing / Boiler tank capacity	18,4 / 2,8 lt
Washing program number	1
Program times	120 sn.

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.27 kW
Rinsing pump power	-
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 3 kW

Technical Features

Dirty water discharge connection	3/4" (Ø 28 mm)
Maximum noise	70 dBA
Gross weight	40 (±5) kg
Dimensions (LxWxD)	565x475x750mm
Protection class	IPX5
Rack dimension	40 x 40 cm
Loading height	29,5 cm
Inclination	6°



OBY 500 DE PLUS OBY 500 D PLUS

Dishwasher with Digital Control Panel



- Stainless Steel Body including washing and boiler tank
- Hygienic washing tank
- 35 rack per hour (Rack dimension 50 x 50 cm)
- 2.8 lt water consumption per cycle
- Automatic, user friendly control panel
- Temperature Indication on front panel
- 5 Selectable Washing Programmes
- Saves energy, detergent and water
- Washing arms both available in stainless steel and reinforced polypropylene
- Adjustable feet for height optimization
- Easy start up: one button to fill in and heat water in the boiler tank
- Electrical components and cabling according to international standards and security regulations.
- Completely sealed body to guarantee IPX5 water protection
- Thermostat-controlled rinse and washing temperature for efficient washing
- Non-return - Check valve System
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)
- Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)
- Rinse and wash water temperatures on the screen can be seen in the continuous mode
- On-screen easy-to-failure status monitoring

STANDART EQUIPMENT	OBY 500 DE	OBY 500 DES	OBY 500 DET	OBY 500 DE PLUS	OBY 500 D	OBY 500 DS	OBY 500 DT	OBY 500 D PLUS
Detergent Dispenser	-	✓	-	✓	-	✓	-	✓
Rinse Aid Dispenser	✓	✓	✓	✓	✓	✓	✓	✓
Rinsing Pump	-	-	-	-	✓	✓	✓	✓
Drain Pump	-	-	✓	✓	-	-	✓	✓
3 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓	✓
Electrical Connection Cable, Flexible Water Supply and Drain Hose	✓	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT

OBY 500 DE				Technical Features	
Code	0710.00500.11	Washing water temp.	55-60°C	Dirty water discharge connection	1 1/4 " (Ø 42 mm)
Electric Connection	230V~NPE / 50Hz	Rinsing water temp.	80-85 °C (max.)	Maximum noise	75 dBA
Total rating	5.5 kW	Water inlet connection	3/4 "	Gross weight	70 (±5) kg
Washing capacity (plate/hr)	560 plate (Max.)	Washing pump power	0.66 kW	Dimensions (LxWxD)	595x655x830mm
Washing capacity (basket/hr)	35/27/23/20/18	Rinsing pump power	-	Protection class	IPX5
Washing / Boiler tank capacity	30 / 6 lt	Water inlet pressure / Temp.	2-4 Bar / 50 °C	Rack dimension	50 x 50 cm
Washing program number	5	Heat power (Washing/Rinsing)	2 / 5 kW	Loading height	30 cm
Program times	102/132/152/172/192			Inclination	6°

OBY 500 DES

Code	0710.00500.14
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35/27/23/20/18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	5
Program times	102/132/152/172/192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	-
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	1 1/4 " (Ø 42 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°

OBY 500 DET

Code	0710.00500.12
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35/27/23/20/18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	5
Program times	102/132/152/172/192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	-
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	3/4 " (Ø 28 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°

OBY 500 DE PLUS

Code	0710.00500.15
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35/27/23/20/18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	5
Program times	102/132/152/172/192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	-
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	3/4 " (Ø 28 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°

OBY 500 D

Code	0710.00500.05
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35/27/23/20/18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	5
Program times	102/132/152/172/192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	1 1/4 " (Ø 42 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°

OBY 500 DS

Code	0710.00500.13
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35/27/23/20/18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	5
Program times	102/132/152/172/192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	1 1/4 " (Ø 42 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°

OBY 500 DT

Code	0710.00500.08
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35/27/23/20/18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	5
Program times	102/132/152/172/192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	3/4 " (Ø 28 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°

OBY 500 D PLUS

Code	0710.00500.10
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35/27/23/20/18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	5
Program times	102/132/152/172/192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	3/4 " (Ø 28 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°



OBY 500 E PLUS OBY 500 PLUS

Dishwasher

- Stainless Steel Body including washing and boiler tank
- Hygienic washing tank
- 35 rack per hour (Rack dimension 50 x 50 cm)
- 2.8 l water consumption per cycle
- Automatic, user friendly control panel
- 2 Washing Programme - - Cycle 102-192 seconds
- Saves energy, detergent and water
- Washing arms both available in stainless steel and reinforced polypropylene
- Adjustable feet for height optimization
- Easy start up: one button to fill in and heat water in the boiler tank
- Electrical components and cabling according to international standards and security regulations.
- Completely sealed body to guarantee IPX5 water protection
- Thermostat-controlled rinse and washing temperature for efficient washing
- Non-return - Check valve System
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)
- Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)

STANDART EQUIPMENT	OBY 500 E	OBY 500 ES	OBY 500 ET	OBY 500 E PLUS	OBY 500	OBY 500 S	OBY 500 T	OBY 500 PLUS
Detergent Dispenser	-	✓	-	✓	-	✓	-	✓
Rinse Aid Dispenser	✓	✓	✓	✓	✓	✓	✓	✓
Rinsing Pump	-	-	-	-	✓	✓	✓	✓
Drain Pump	-	-	✓	✓	-	-	✓	✓
3 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓	✓
Electrical Connection Cable, Flexible Water Supply and Drain Hose	✓	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT

OBY 500 E				Technical Features	
Code	0710.00500.00	Washing water temp.	55-60°C	Dirty water discharge connection	1 1/4 " (Ø 42 mm)
Electric Connection	230V~NPE / 50Hz	Rinsing water temp.	80-85 °C (max.)	Maximum noise	75 dBA
Total rating	5.5 kW	Water inlet connection	3/4 "	Gross weight	70 (±5) kg
Washing capacity (plate/hr)	560 plate (Max.)	Washing pump power	0.66 kW	Dimensions (LxWxD)	595x655x830mm
Washing capacity (basket/hr)	35 / 18	Rinsing pump power	-	Protection class	IPX5
Washing / Boiler tank capacity	30 / 6 lt	Water inlet pressure / Temp.	2-4 Bar / 50 °C	Rack dimension	50 x 50 cm
Washing program number	2	Heat power (Washing/Rinsing)	2 / 5 kW	Loading height	30 cm
Program times	102 / 192			Inclination	6°

OBY 500 ES

Code	0710.00500.16
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35 / 18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	2
Program times	102 / 192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	-
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	1 1/4 " (Ø 42 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°

OBY 500 ET

Code	0710.00500.06
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35 / 18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	2
Program times	102 / 192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	-
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	3/4 " (Ø 28 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°

OBY 500 E PLUS

Code	0710.00500.17
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35 / 18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	2
Program times	102 / 192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	-
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	3/4 " (Ø 28 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°

OBY 500

Code	0710.00500.01
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35 / 18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	2
Program times	102 / 192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	1 1/4 " (Ø 42 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°

OBY 500 S

Code	0710.00500.18
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35 / 18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	2
Program times	102 / 192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	1 1/4 " (Ø 42 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°

OBY 500 T

Code	0710.00500.07
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35 / 18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	2
Program times	102 / 192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	3/4 " (Ø 28 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°

OBY 500 PLUS

Code	0710.00500.03
Electric Connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	560 plate (Max.)
Washing capacity (basket/hr)	35 / 18
Washing / Boiler tank capacity	30 / 6 lt
Washing program number	2
Program times	102 / 192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	-
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW

Technical Features

Dirty water discharge connection	3/4 " (Ø 28 mm)
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (LxWxD)	595x655x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	30 cm
Inclination	6°



HT PLUS



Dishwasher with Digital Control Panel



- ✓ Water Saving
- ✓ Energy Saving
- ✓ Chemical Saving
- ✓ Time Saving

(Figures are calculated based on daily use of 3 hours)

- User friendly **Digital Control Panel**
- Stainless steel body, washing and boiler tank
- Monoblock washing tank with round corners - Hygenic
- Maximum capacity 69 rack/hr
- 2.8 lt water consumption per cycle
- 5 Washing Programmes
- PP polypropylene washing arms
- Adjustable feet for height optimization
- Easy start up: single button for water filling and heating in the boiler tank
- Electrical components and wiring according to international standards and security regulations
- Thermostat-controlled, washing and rinsing temperatures
- Non-return - Check valve System
- Digital screen for temperature and error displays

STANDART EQUIPMENT	HT STANDART	HT PLUS
Detergent Dispenser	-	✓
Rinse Aid Dispenser	-	✓
Rinsing Pump	✓	✓
Drain Pump	-	✓
3 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓
Electrical Connection Cable, Flexible Water Supply and Drain Hose	✓	✓
Stainless Steel Washing Arms	OPT	OPT

Monoblock half bowl



HT Standart Technical Features					
Code	0710.000HT.00	Washing water temp.	55-60°C	Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Electric Connection	400V~3NPE / 50Hz	Rinsing water temp.	80-85 °C (max.)	Maximum noise	75 dBA
Total rating	9.66 kW	Water inlet connection	3/4 "	Gross weight	110 (±5) kg
Washing capacity (plate/hr)	1108 plate (Max.)	Washing pump power	0.66 kW	Dimensions (LxWxD)	670x785x1420(1860)mm
Washing capacity (basket/hr)	69/35/27/23/18	Rinsing pump power	0.37 kW	Protection class	IPX5
Washing / Boiler tank capacity	19 / 7 lt	Water inlet pressure / Temp.	2-4 Bar / 50 °C	Rack dimension	50 x 50 cm
Washing program number	5	Heat power (Washing/Rinsing)	3 / 9 kW	Loading height	34 cm
Program times	52/102/132/152/192			Inclination	6°

HT Plus Technical Features					
Code	0710.000HT.01	Washing water temp.	55-60°C	Dirty water discharge con.	3/4 " (Ø 28 mm)
Electric Connection	400V~3NPE / 50Hz	Rinsing water temp.	80-85 °C (max.)	Maximum noise	75 dBA
Total rating	9.66 kW	Water inlet connection	3/4 "	Gross weight	115 (±5) kg
Washing capacity (plate/hr)	1108 plate (Max.)	Washing pump power	0.66 kW	Dimensions (LxWxD)	670x785x1420(1860)mm
Washing capacity (basket/hr)	69/35/27/23/18	Rinsing pump power	0.37 kW	Protection class	IPX5
Washing / Boiler tank capacity	19 / 7 lt	Water inlet pressure / Temp.	2-4 Bar / 50 °C	Rack dimension	50 x 50 cm
Washing program number	5	Heat power (Washing/Rinsing)	3 / 9 kW	Loading height	34 cm
Program times	52/102/132/152/192			Inclination	6°

**OBM 1080 D PLUS**

Dishwasher with Digital Control Panel



- User friendly **Digital Control Panel**
- Stainless steel body, washing and boiler tank
- Monoblock washing tank with round corners - Hygienic
- Maximum capacity 69 rack/hr
- 2.8 lt water consumption per cycle
- 5 Washing Programmes
- PP polypropylene washing arms
- Adjustable feet for height optimization
- Easy start up: single button for water filling and heating in the boiler tank
- Electrical components and wiring according to international standards and security regulations
- Thermostat-controlled, washing and rinsing temperatures
- Non-return - Check valve System
- Digital screen for temperature and error displays

STANDART EQUIPMENT	OBO 1000 D/EKO	OBM 1080 D	OBM 1080 DS	OBM 1080 D PLUS
Detergent Dispenser	-	-	✓	✓
Rinse Aid Dispenser	-	-	✓	✓
Rinsing Pump	-	✓	✓	✓
Drain Pump	-	-	-	✓
3 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓
Electrical Connection Cable, Flexible Water Supply and Drain Hose	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT

OBO 1000 D/EKO

Code	0710.EKO10.05
Electric Connection	400V~3NPE / 50Hz
Total rating	8.16 kW
Washing capacity (plate/hr)	750 plate (Max.)
Washing capacity (basket/hr)	50
Washing / Boiler tank capacity	37 / 7 lt
Washing program number	1
Program times	72

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	-
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	3 / 7,5 kW

Technical Features

Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Maximum noise	75 dBA
Gross weight	105 (±5) kg
Dimensions (LxWxD)	670x785x1420(1860)mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	34 cm
Inclination	6°

OBM 1080 D

Code	0710.01080.05
Electric Connection	400V~3NPE / 50Hz
Total rating	9.66 kW
Washing capacity (plate/hr)	1108 plate (Max.)
Washing capacity (basket/hr)	69/35/27/23/18
Washing / Boiler tank capacity	37 / 7 lt
Washing program number	5
Program times	52/102/132/152/192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	3 / 9 kW

Technical Features

Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Maximum noise	75 dBA
Gross weight	110 (±5) kg
Dimensions (LxWxD)	670x785x1420(1860)mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	34 cm
Inclination	6°

OBM 1080 DS

Code	0710.01080.06
Electric Connection	400V~3NPE / 50Hz
Total rating	9.66 kW
Washing capacity (plate/hr)	1108 plate (Max.)
Washing capacity (basket/hr)	69/35/27/23/18
Washing / Boiler tank capacity	37 / 7 lt
Washing program number	5
Program times	52/102/132/152/192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	3 / 9 kW

Technical Features

Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Maximum noise	75 dBA
Gross weight	110 (±5) kg
Dimensions (LxWxD)	670x785x1420(1860)mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	34 cm
Inclination	6°

OBM 1080 D PLUS

Code	0710.01080.07
Electric Connection	400V~3NPE / 50Hz
Total rating	9.66 kW
Washing capacity (plate/hr)	1108 plate (Max.)
Washing capacity (basket/hr)	69/35/27/23/18
Washing / Boiler tank capacity	37 / 7 lt
Washing program number	5
Program times	52/102/132/152/192

Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0.66 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	3 / 9 kW

Technical Features

Dirty water discharge con.	3/4 " (Ø 28 mm)
Maximum noise	75 dBA
Gross weight	115 (±5) kg
Dimensions (LxWxD)	670x785x1420(1860)mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	34 cm
Inclination	6°



- Stainless Steel Body including washing and boiler tank
- Monoblock washing tank with round corners - Hygienic
- 69 rack per hour for OBM 1080
- 50 rack per hour for OBO 1000 EKO
- 2.8 lt water consumption per cycle
- OBO 1000 EKO: 1 Selectable Washing Programmes
- OBM 1080: 3 Selectable Washing Programmes
- Suitable for corner or in-line installation
- Easy to use electronic control panel
- Washing arms both available in stainless steel and reinforced polypropylene
- Adjustable feet for height optimization
- Easy start up: one button to fill in and heat water in the boiler tank
- Electrical components and cabling according to international standards and security regulations.
- The dishwasher is completely sealed to guarantee IPX5 water protection
- Thermostat-controlled rinse and washing temperature for efficient washing
- Non-return - Check valve System
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)
- Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)

OBM 1080 PLUS OBO 1000 EKO



Dishwasher

OPTIONAL ACCESSORIES

- Stainless Steel Washing Arms
- Detergent Dispenser
- Rinse Aid Dispenser
- Drain Pump

STANDART EQUIPMENT	OBM 1080	OBM 1080 S	OBM 1080 PLUS	OBO 1000 EKO	OBO 1000 S EKO
Detergent Dispenser	-	✓	✓	-	✓
Rinse Aid Dispenser	-	✓	✓	-	✓
Rinsing Pump	✓	✓	✓	-	-
Drain Pump	-	-	✓	-	-
3 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓
Electrical Connection Cable, Flexible Water Supply and Drain Hose	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT

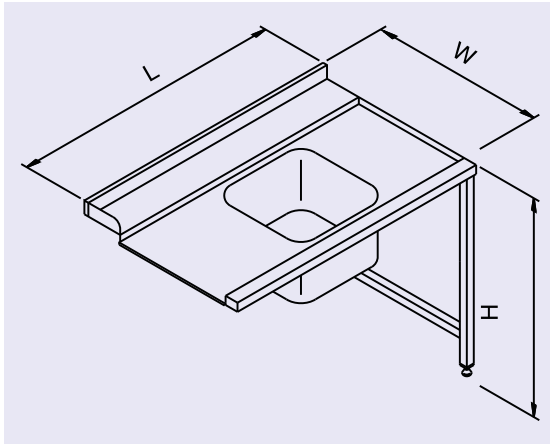
OBM 1080				Technical Features	
Code	0710.01080.00	Washing water temp.	55-60°C	Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Electric Connection	400V~3NPE / 50Hz	Rinsing water temp.	80-85 °C (max.)	Maximum noise	75 dBA
Total rating	9.66 kW	Water inlet connection	3/4 "	Gross weight	110 (±5) kg
Washing capacity (plate/hr)	1108 plate (Max.)	Washing pump power	0.66 kW	Dimensions (LxWxD)	670x785x1420(1860)mm
Washing capacity (basket/hr)	69/35/27	Rinsing pump power	0.37 kW	Protection class	IPX5
Washing / Boiler tank capacity	37 / 7 lt	Water inlet pressure / Temp.	2-4 Bar / 50 °C	Rack dimension	50 x 50 cm
Washing program number	3	Heat power (Washing/Rinsing)	3 / 9 kW	Loading height	34 cm
Program times	52/102/132			Inclination	6°

OBM 1080 S				Technical Features	
Code	0710.01080.01	Washing water temp.	55-60°C	Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Electric Connection	400V~3NPE / 50Hz	Rinsing water temp.	80-85 °C (max.)	Maximum noise	75 dBA
Total rating	9.66 kW	Water inlet connection	3/4 "	Gross weight	110 (±5) kg
Washing capacity (plate/hr)	1108 tabak (Max.)	Washing pump power	0.66 kW	Dimensions (LxWxD)	670x785x1420(1860)mm
Washing capacity (basket/hr)	69/35/27	Rinsing pump power	0.37 kW	Protection class	IPX5
Washing / Boiler tank capacity	37 / 7 lt	Water inlet pressure / Temp.	2-4 Bar / 50 °C	Rack dimension	50 x 50 cm
Washing program number	3	Heat power (Washing/Rinsing)	3 / 9 kW	Loading height	34 cm
Program times	52/102/132			Inclination	6°

OBM 1080 PLUS				Technical Features	
Code	0710.01080.02	Washing water temp.	55-60°C	Dirty water discharge con.	3/4 " (Ø 28 mm)
Electric Connection	400V~3NPE / 50Hz	Rinsing water temp.	80-85 °C (max.)	Maximum noise	75 dBA
Total rating	9.66 kW	Water inlet connection	3/4 "	Gross weight	115 (±5) kg
Washing capacity (plate/hr)	1108 plate (Max.)	Washing pump power	0.66 kW	Dimensions (LxWxD)	670x785x1420(1860)mm
Washing capacity (basket/hr)	69/35/27	Rinsing pump power	0.37 kW	Protection class	IPX5
Washing / Boiler tank capacity	37 / 7 lt	Water inlet pressure / Temp.	2-4 Bar / 50 °C	Rack dimension	50 x 50 cm
Washing program number	3	Heat power (Washing/Rinsing)	3 / 9 kW	Loading height	34 cm
Program times	52/102/132			Inclination	6°

OBO 1000 EKO				Technical Features	
Code	0710.EKO10.00	Washing water temp.	55-60°C	Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Electric Connection	400V~3NPE / 50Hz	Rinsing water temp.	80-85 °C (max.)	Maximum noise	75 dBA
Total rating	8.16 kW	Water inlet connection	3/4 "	Gross weight	105 (±5) kg
Washing capacity (plate/hr)	750 plate (Max.)	Washing pump power	0.66 kW	Dimensions (LxWxD)	670x785x1420(1860)mm
Washing capacity (basket/hr)	50	Rinsing pump power	-	Protection class	IPX5
Washing / Boiler tank capacity	37 / 7 lt	Water inlet pressure / Temp.	2-4 Bar / 50 °C	Rack dimension	50 x 50 cm
Washing program number	1	Heat power (Washing/Rinsing)	3 / 7,5 kW	Loading height	34 cm
Program times	72			Inclination	6°

OBO 1000 S EKO				Technical Features	
Code	0710.EKO10.01	Washing water temp.	55-60°C	Dirty water discharge con.	3/4 " (Ø 28 mm)
Electric Connection	400V~3NPE / 50Hz	Rinsing water temp.	80-85 °C (max.)	Maximum noise	75 dBA
Total rating	8.16 kW	Water inlet connection	3/4 "	Gross weight	105 (±5) kg
Washing capacity (plate/hr)	750 plate (Max.)	Washing pump power	0.66 kW	Dimensions (LxWxD)	670x785x1420(1860)mm
Washing capacity (basket/hr)	50	Rinsing pump power	-	Protection class	IPX5
Washing / Boiler tank capacity	37 / 7 lt	Water inlet pressure / Temp.	2-4 Bar / 50 °C	Rack dimension	50 x 50 cm
Washing program number	1	Heat power (Washing/Rinsing)	3 / 7,5 kW	Loading height	34 cm
Program times	72			Inclination	6°

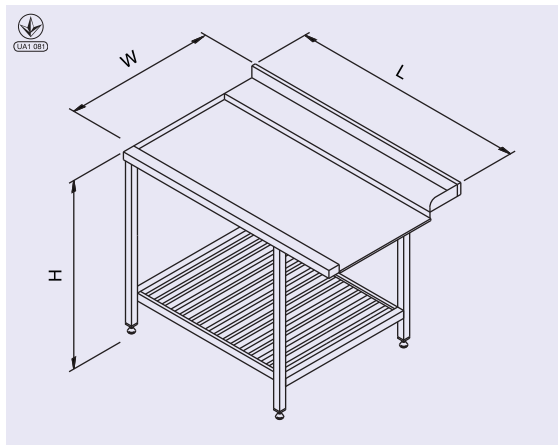


Dishwasher inlet table (right)

CODE / KOD	L	W	H	m ³	PRICE FİYAT
7711.07075.21	700	750	850	0.54 m ³	
7711.09075.21	900	750	850	0.67 m ³	
7711.12075.21	1200	750	850	0.90 m ³	
7711.14075.21	1400	750	850	1.05 m ³	
7711.16075.21	1600	750	850	1.19 m ³	
7711.19075.21	1900	750	850	1.40 m ³	

Dishwasher extra accessories (optional)

TYPE / TİP	CODE / KOD	L	W	H	m ³	PRICE FİYAT
Plate Basket Tabak Basketi	8740.0TB50.00	500	500	100	0.02 m ³	
Glass Basket Bardak Basketi	8740.DBB50.00	500	500	100	0.02 m ³	
Spoon-Fork Basket Çatal-Kaşık Basketi	8740.CKB50.00	500	500	100	0.02 m ³	
Pre-Wash Hose (fix on the table) Ön Yıkama Duşu(tezgahamonte)	9760.10201.26	-	-	-	-	
Pre-Wash Hose (fix on the table) Ön Yıkama Duşu(duvarahamonte)	9760.20102.07	-	-	-	-	
Basket Trolley Basket Taşıma Arabası	7959.60578.40	600	600	850	0.10 m ³	
Rack Extender 25 Compartment 5x5 Yükseltici	8740.0BB25.00	500	500	100	-	
Rack Extender 25 Compartment 5x5 Yükseltici	8740.0BY25.00	500	500	50	-	
Rack Base 36 Compartment 6x6 Bölmeli Bardak Basketi	8740.0BB36.00	500	500	100	-	
Rack Extender 36 Compartment 6x6 Yükseltici	8740.0BY36.00	500	500	50	-	



Dishwasher outlet table (left)

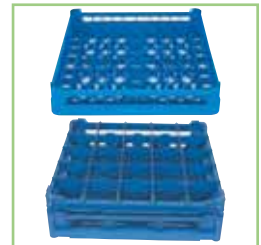
CODE / KOD	L	W	H	m ³	PRICE FİYAT
7711.07075.12	700	750	850	0.54 m ³	
7711.09075.12	900	750	850	0.67 m ³	
7711.12075.12	1200	750	850	0.90 m ³	
7711.14075.12	1400	750	850	1.05 m ³	
7711.16075.12	1600	750	850	1.19 m ³	
7711.19075.12	1900	750	850	1.40 m ³	



Pre-wash hose



Basket basket



Basket

OBM 1080 D	STANDARD ACCESSORIES	EXTRA ACCESSORIES (optional)
	• 3 washing baskets.	• Spare rack (for plates, glasses and cutlery). • Feeding and collecting benches. • Pre-wash hose. • Basket rack trolley. • Spray.

OBO 1000 D/EKO	STANDARD ACCESSORIES	EXTRA ACCESSORIES (optional)
	• 3 washing baskets.	• Spare rack (for plates, glasses and cutlery). • Feeding and collecting benches. • Pre-wash hose. • Basket rack trolley. • Spray.



OBK 1500 E

OBK 1500



Conveyor Type Dishwasher



- Stainless Steel Body including washing and boiler tank
- Hygienic washing tank
- 100 rack per hour (Rack dimension 50 x 50 cm)
- Effective drying through a high powered fan
- 3 lt water consumption per cycle
- Automayic, user friendly control panel
- Continuous Washing through Conveyor System with dryer
- Saves energy, detergent and water
- Stainless steel washing arms
- Adjustable feet for height optimization
- Easy start up: one button to fill in and heat water in the boiler tank
- Electrical components and cabling according to international standards and security regulations.
- Completely sealed to guarantee IPX5 water protection
- Thermostat-controlled rinse and washing temperature for efficient washing
- Non-return - Check valve System
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)
- Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)

STANDART EQUIPMENT

Stainless Steel Washing Arms
Rinsing Pump
5 Baskets Promotional (3x Plate, 1x Glass and 1x Cutlery)
Flexible Water Supply and Drain Hose

OPTIONAL EQUIPMENT

Drain Pump
Detergent Dispenser
Rinse Aid Dispenser

OBK 1500

Code (right)	0710.01500.02
Code (left)	0710.01500.03
Electric Connection	400V~3NPE / 50Hz
Total rating	47 kW
Washing capacity (plate/hr)	1650 plate (Max.)
Washing capacity (basket/hr)	100
Washing / Boiler tank capacity	90 / 18 lt
Washing program number	-

Program times	-
Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	1,5 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	9 / 27 kW

Technical Features

Drying Fan Power	8 kW
Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Maximum noise	80 dBA
Gross weight	270 (±5) kg
Dimensions (LxWxD)	800x2050x1880 mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	42 cm
Inclination	6°

OBK 1500 E

Code (right)	0710.01500.00
Code (left)	0710.01500.01
Electric Connection	400V~3NPE / 50Hz
Total rating	38 kW
Washing capacity (plate/hr)	1650 plate (Max.)
Washing capacity (basket/hr)	100
Washing / Boiler tank capacity	90 / 18 lt
Washing program number	-

Program times	-
Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	1,5 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	9 / 27 kW

Technical Features

Drying Fan Power	-
Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Maximum noise	80 dBA
Gross weight	220 (±5) kg
Dimensions (LxWxD)	800x1750x1500 mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	42 cm
Inclination	6°



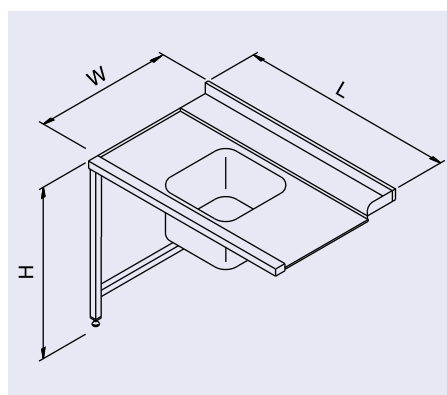
Conveyor Bench

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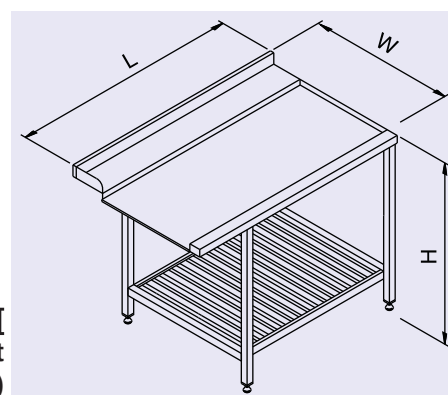


0711.00000.00

The conveyor benches are manufactured according to the customer demands.



**Dishwasher Inlet
Tablet (left)**
EAC



**Dishwasher Outlet
Table (right)**
EAC

CODE	L	W	H	m ³	PRICE
7711.07075.22	700	750	850	0.54 m ³	
7711.09075.22	900	750	850	0.67 m ³	
7711.12075.22	1200	750	850	0.90 m ³	
7711.14075.22	1400	750	850	1.05 m ³	
7711.16075.22	1600	750	850	1.19 m ³	
7711.19075.22	1900	750	850	1.40 m ³	

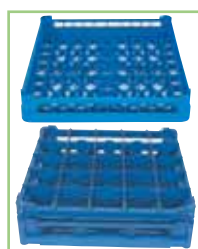
CODE	L	W	H	m ³	PRICE
7711.07075.13	700	750	850	0.54 m ³	
7711.09075.13	900	750	850	0.67 m ³	
7711.12075.13	1200	750	850	0.90 m ³	
7711.14075.13	1400	750	850	1.05 m ³	
7711.16075.13	1600	750	850	1.19 m ³	
7711.19075.13	1900	750	850	1.40 m ³	



Pre-wash hose



Basket basket



Basket

OBK 2000

STANDARD ACCESSORIES

- 5 washing baskets.

EXTRA ACCESSORIES

- Spare rack (for plates, glasses and cutlery).
- Feeding and collecting benches.
- Detergent and brightener dispenser.
- Pre-wash hose.
- Optional drier unit (8.55 kw)
- Basket rack trolley.
- Conveyor bench.



OBK 2000

CE ENEC TÜV-CB
Conveyor Type Dishwasher

- Stainless Steel Body including washing and boiler tank
- Hygienic washing tank
- 133 rack per hour (Rack dimension 50 x 50 cm)
- Effective drying through a high powered fan
- 3 l water consumption per cycle
- Automatic, user friendly control panel
- Continuous Washing through Conveyor System with dryer
- Saves energy, detergent and water
- Stainless steel washing arms
- Adjustable feet for height optimization
- Easy start up: one button to fill in and heat water in the boiler tank
- Electrical components and cabling according to international standards and security regulations.
- Completely sealed to guarantee IPX5 water protection
- Thermostat-controlled rinse and washing temperature for efficient washing
- Non-return - Check valve System
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)
- Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)

STANDART EQUIPMENT

Stainless Steel Washing Arms
Rinsing Pump
5 Baskets Promotional (3x Plate, 1x Glass and 1x Cutlery)
Flexible Water Supply and Drain Hose

OPTIONAL EQUIPMENT

Drain Pump
Detergent Dispenser
Rinse Aid Dispenser

OBK 2000

Code (right)	0710.02000.01
Code (left)	0710.02000.02
Electric Connection	400V~3NPE / 50Hz
Total rating	48 kW
Washing capacity (plate/hr)	2130 plate (Max.)
Washing capacity (basket/hr)	133
Pre Main Washing/Boiler tank capacity	60 / 90 / 18 lt
Washing program number	-

Program times	-
Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Pre washing pump power	0.72 kW
Main washing pump power	1.5 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	9 / 27 kW

Technical Features

Drying Fan Power	8 kW
Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Maximum noise	80 dBA
Gross weight	350 (±5) kg
Dimensions (LxWxD)	800x2550x1880 mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Loading height	42 cm
Inclination	6°



OKY CE EAC

Pot & Utensil Washer



- **Stainless Steel Body**
- **Hygenic washing tank**
- **GN 2/1 washing ability to featured**
- **60 cm in diameter, cylinder-type pot to wash featured**
- **4.5 lt water consumption per cycle**
- **Easy to use electronic control panel**
- **Washing Programmes**
- **Saves energy, detergent and water**
- **Stainless steel washing arms**
- **Adjustable feet for height optimization**
- **Easy start up: one button to fill in and heat water in the boiler tank**
- **Electrical components and cabling according to international standards and security regulations.**
- **The potwasher is completely sealed to guarantee IPX5 water protection**
- **Thermostat-controlled rinse and washing temperature for efficient washing**
- **Non-return - Check valve System**
- **Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)**
- **Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)**

STANDART EQUIPMENT

Stainless Steel Washing Arms
Rinsing Pump
Drain Pump
Detergent Dispenser
Rinse Aid Dispenser
2 Baskets Promotional (Main and inner frame)
Electrical Connection Cable, Flexible Water Supply and Drain Hose

OKY

Code	0710.000PW.00
Electric Connection	400V~3NPE / 50Hz
Total rating	16.7 kW
Washing capacity (pan/hr)	600 pan (Max.)
Washing capacity (basket/hr)	30/10/7,5
Washing / Boiler tank capacity	65 / 18 lt
Washing program number	3

Program times	120/360/480 sn
Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	2.8 kW
Rinsing pump power	0.37 kW
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	4,5 / 14 kW

Technical Features

Dirty water discharge con.	3/4 " (Ø 28 mm)
Maximum noise	80 dBA
Gross weight	220 (±5) kg
Dimensions (LxWxD)	780x950x2040 mm
Protection class	IPX5
Rack dimension	60 x 70 cm
Loading height	80 cm
Inclination	6°



OSY

CE ENE TÜV-CB

Vegetable Washing Machine Without Dryer



- Stainless steel body
- Washing capacity is 4-6 kg/hour for leaf vegetables and 10-15 kg/hour for root vegetables.
- Washing tank is completely stainless steel.
- Washing tank specially designed for easy cleaning and straining. Equipped with overflow pipe.
- Washing pump is made of special plastic material to prevent corrosion and chemical reactions.
- It is also equipped with limited timer(for drying).

OSY

Code	0720.00057.00
Electricity connection	230V~NPE / 50Hz
Total load	0.66 kW
Washing (Leaf vegetables)	4 - 6 kg
Washing (Heavy vegetables, fruits and frozen food)	10 - 15 kg
Washing time	3 - 4 dk

Drying (Leaf vegetables)	-
Drying (Heavy vegetables, fruits and frozen food)	-
Total water consumption	85 lt
Water inlet connection	3/4 "
Dirty water discharge connection	1 1/4 " (Ø 42mm)
Spin dryer motor speed (rpm)	-

Technical Features

Washing tank capacity	97 lt
Maximum noise	75 dBA
Gross weight	60 (±5) kg
Dimensions (LxWxD)	700x700x850 mm
Protection class	IPX5
Inclination	6°



SKM 4035

Salad and Vegetable Dryers



- Stainless steel body
- Time adjustable and thermic protected
- Machine is automatically stopped, when the cover is opened
- Easy to use and clean
- Vegetables are completely dried within a few seconds.

TYPE	CODE	MODEL	L	W	H	POWER	Basket Hacmi	Basket Çapı(mm)	Basket Derinliği (mm)	SUPPLY VOLTAGE	WEI.	m³	PRICE
SKM 4035	0840.40035.01	ELEC	520	730	1070	0.55 kW	40 lt	400	400	400V 3NPE / 50Hz.	50 kg.	0.73 m³	



OSYMS



Vegetable Washing Machine With Dryer

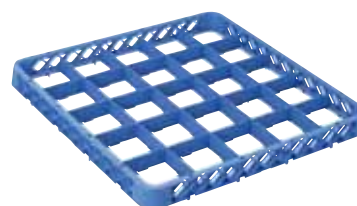


- **Stainless steel body**
- **Washing capacity is 4-6 kg/hour for leaf vegetables and 10-15 kg/hour for root vegetables.**
- **Washing tank is completely stainless steel.**
- **Washing tank specially designed for easy cleaning and straining. Equipped with overflow pipe.**
- **Washing pump is made of special plastic material to prevent corrosion and chemical reactions.**
- **Equipped with timer (for drying).**

OSYMS				Technical Features	
Code	0720.00057.03	Drying (Leaf vegetables)	1,5-2 kg	Washing tank capacity	97 lt
Electricity connection	400V~3NPE / 50Hz	Drying (Heavy vegetables, fruits and frozen food)	4 - 6 kg	Maximum noise	75 dBA
Total load	1 kW	Total water consumption	85 lt	Gross weight	100 (±5) kg
Washing (Leaf vegetables)	4 - 6 kg	Water inlet connection	3/4 "	Dimensions (LxWxD)	700x1000x850 mm
Washing (Heavy vegetables, fruits and frozen food)	10 - 15 kg	Dirty water discharge connection	1 1/4 " (Ø 42mm)	Protection class	IPX5
Cleaning time	3 - 4 dk	Spin dryer motor speed (rpm)	910 d/dk.	Inclination	6°

**base rack with compartment**

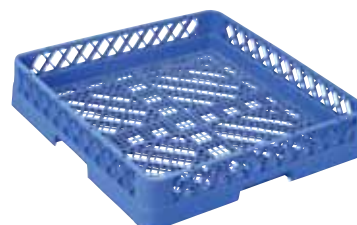
8740.OBB09.00	with 9 compartment	50 x 50 x 10 cm
8740.OBB16.00	with 16 compartment	50 x 50 x 10 cm
8740.OBB25.00	with 25 compartment	50 x 50 x 10 cm
8740.OBB36.00	with 36 compartment	50 x 50 x 10 cm
8740.OBB49.00	with 49 compartment	50 x 50 x 10 cm

**rack extender with compartment**

8740.OBY09.00	with 9 compartment	50 x 50 x 4.5 cm
8740.OBY16.00	with 16 compartment	50 x 50 x 4.5 cm
8740.OBY25.00	with 25 compartment	50 x 50 x 4.5 cm
8740.OBY36.00	with 36 compartment	50 x 50 x 4.5 cm
8740.OBY49.00	with 49 compartment	50 x 50 x 4.5 cm

**rack base for plate and tray**

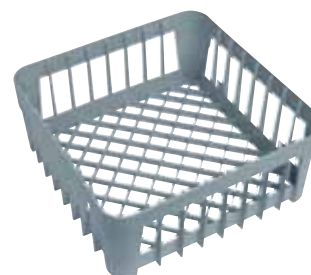
8740.OTB50.00	50 x 50 x 10 cm
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**rack base for cutlery**

8740.CKB50.00	50 x 50 x 10 cm
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**glass rack**

8740.DBB50.00	50 x 50 x 10 cm
---------------	-----------------

**glass rack (for Glasswasher OBY 500 B)**

8740.BMS35.00	35 x 35 x 15 cm
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**plate and tray rack (for Glasswasher OBY 500 B 40 x 40)**

9740.COD21.50	40 x 40 x 11 cm
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**glass rack (for Glasswasher OBY 500 B 40 x 40)**

9740.COD21.46	40 x 40 x 15 cm
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**tray rack**

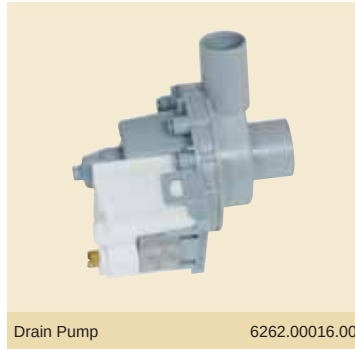
8740.00009.00	50 x 50 x 10 cm
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**8 compartment cutlery rack**

8740.00008.00	
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Rinsing Pump 6262.00012.01



Drain Pump 6262.00016.00



Rinse Aid Dispenser 6262.30666.01
Detergent Dispenser 6262.30666.02



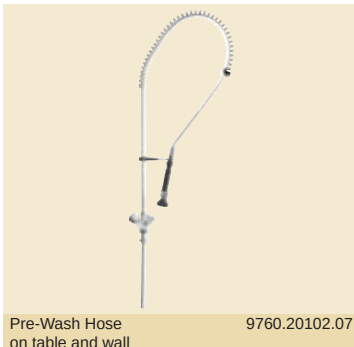
Reinforced Polypropylene washing arms 6262.00033.33



Stainless Steel Washing Arms 6262.00030.06



Basket Trolley 7959.60578.40



Pre-Wash Hose on table and wall 9760.20102.07



Conveyor Benches 0711.00000.01



Corner Conveyor Benches 0711.00000.00



Inlet Table



Outlet Table

LEFT	RIGHT	L	W	H
7711.07075.22	7711.07075.21	700	750	870
7711.09075.22	7711.09075.21	900	750	870
7711.12075.22	7711.12075.21	1200	750	870
7711.14075.22	7711.14075.21	1400	750	870
7711.16075.22	7711.16075.21	1600	750	870
7711.19075.22	7711.19075.21	1900	750	870

LEFT	RIGHT	L	W	H
7711.07075.12	7711.07075.13	700	750	870
7711.09075.12	7711.09075.13	900	750	870
7711.12075.12	7711.12075.13	1200	750	870
7711.14075.12	7711.14075.13	1400	750	870
7711.16075.12	7711.16075.13	1600	750	870
7711.19075.12	7711.19075.13	1900	750	870



PROFESSIONAL 900 SERIES

700 SERIES

SNACK 650 SERIES

OTHER COOKING UNITS

DONER GRILL MACHINES

PREPARATION MACHINES

COLD UNITS

DISHWASHERS & VEGETABLE WASHERS

KITCHEN, SERVICE AND BANQUET TROLLEYS

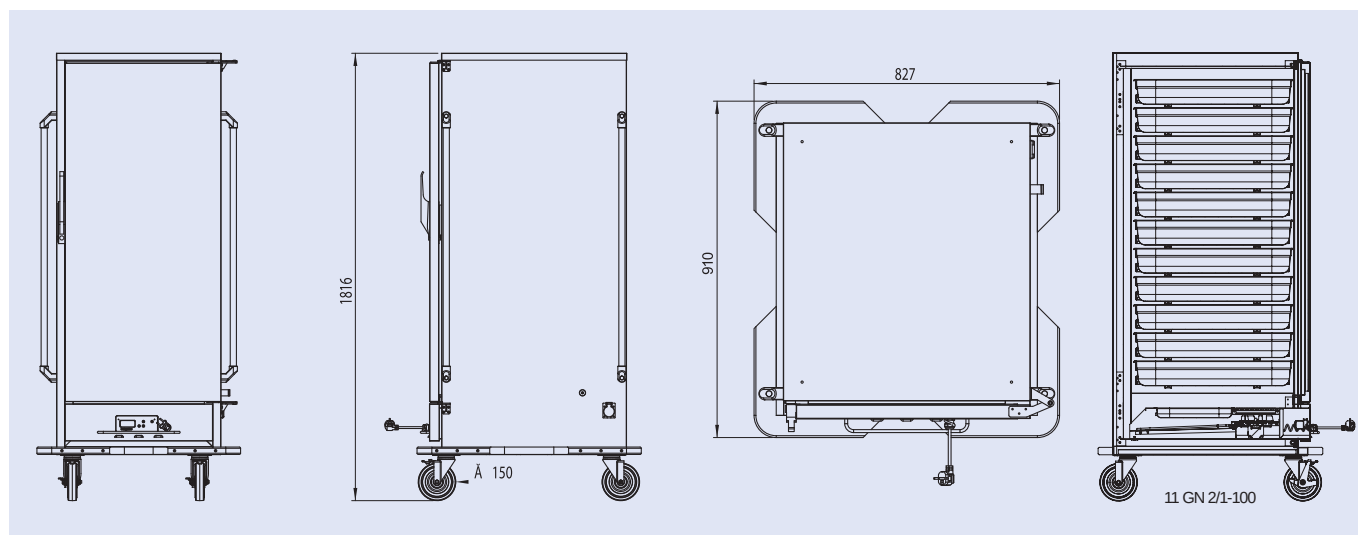
SERVING COUNTERS

SINK UNITS AND WORKING BENCHES



OBA 70182
11 GN 2/1-100 Hot Banquet Trolley
HOT

- The convection-heated banquet trolleys can be used with dry or moist air, depending on what is best for your food.
- Digital control with cabinet temperature display and setting. Fully compliant with HACCP digital controls include visible alarms.
- Large storage area suitable to contain 2/1 GN containers or shelves on anti-tilt pressed runners.
- Optimized bottom to up forced air flow provides even temperature distribution and fast heating in any conditions.
- Cabinet fitted with up to 70 mm thickness of eco friendly polyurethane insulation for best insulating performance.
- Removable triple-chamber balloon magnetic gasket to improve insulation and to reduce energy consumption.
- The gap on the sides-end ensures the circulation of the convection air to achieve even temperature inside the banquet trolley.
- The slide-in heating module can be removed easily.
- The water tank for the moist-air heating can also be removed conveniently.
- Manual water refilling.

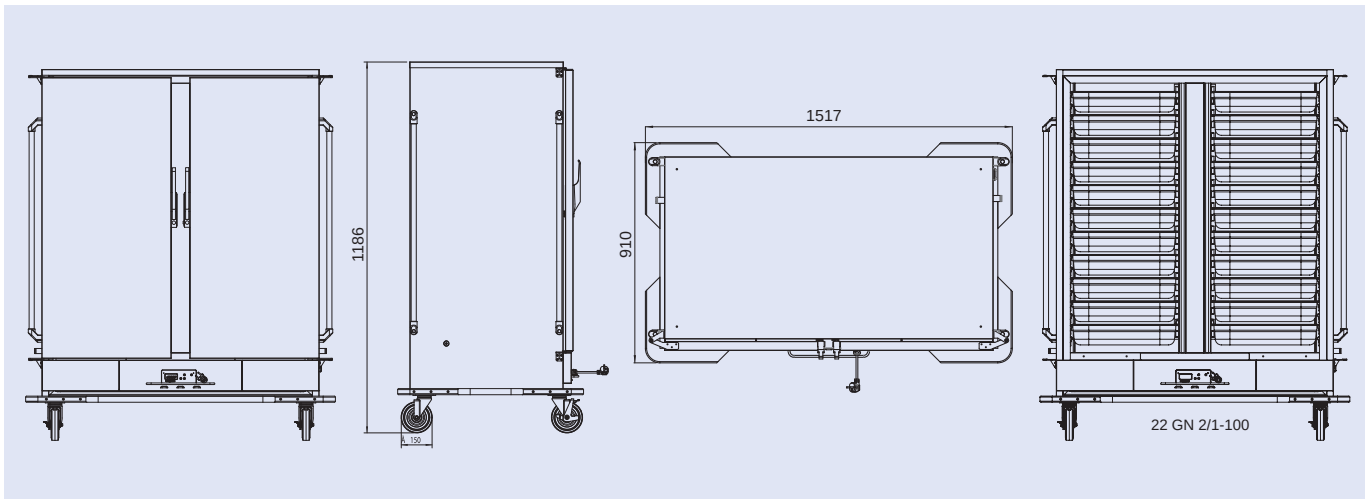


TYPE	CODE	W	L	H	POWER	TEMP.	WEIGHT	VOLTAGE	VOLUME	PRICE
OBA 70182	7919.70182.00	827	910	1816	2 kW	50-80 °C	114 kg	220V / 50Hz	1.72 m ³	



OBA 14018 CE EAC  
 11+11 GN 2/1-100
 Heated Banquet Trolley
HOT

- Complete stainless steel inner and outer body.
- Environment friendly insulation polyurethan injection at the density of 40-42 kg/m³
- Digital thermometer thermostat can be operated between 50-80 °C
- Removable heating system

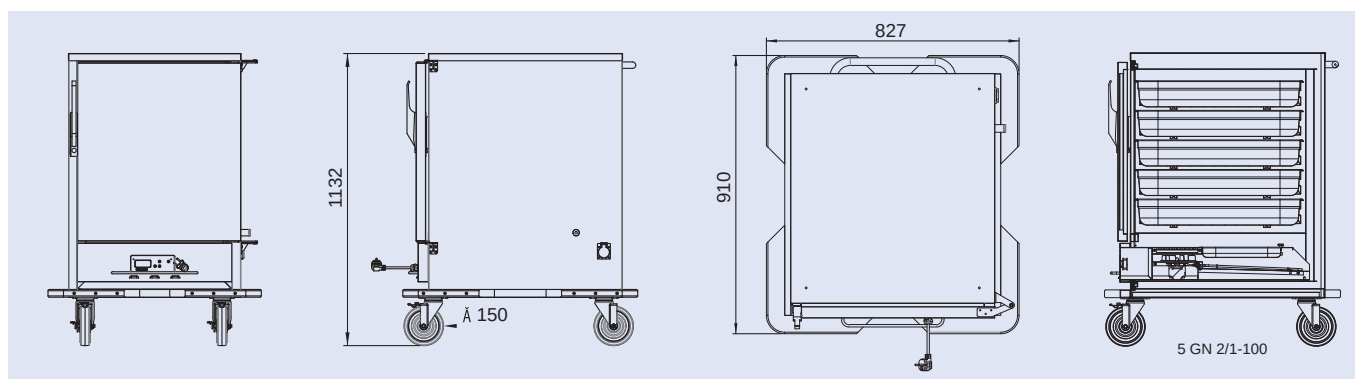


TYPE	CODE	MODEL	W	L	H	POWER	TEMP.	WEIGHT	VOLTAGE	VOLUME	PRICE
 OBA 14018	7919.14018.00	ELEC	1517	910	1816	2 kW	50-80°C	208 kg.	230V. / 50Hz.	3.12 m ³	



OBA 70130   
5 GN 2/1-100 Heated Banquet Trolley
HOT

- Complete stainless steel inner and outer body.
- Environment friendly insulation polyurethan injection at the density of 40-42 kg/m³
- Digital thermometer thermostat can be operated between 50-80 °C
- Removable heating system



TYPE	CODE	MODEL	W	L	H	POWER	TEMP.	WEIGHT	VOLTAGE	VOLUME	PRICE
 OBA 70130	7919.70130.00	ELEC	827	910	1160	2 kW	50-80°C	86 kg.	220V. / 50Hz.	1.21 m ³	

**GNB 600 NMV**

Cold Banquet Trolley

COLD

- Complete stainless steel inner and outer body. Environment friendly insulation polyurethane injection at the density of 40-42 kg /m³ GN 2/1 tray can be fitted. The refrigeration is ventileted, plastic coated adjustable wire shelves. HACCP Digital thermometer and wheels.

Cold Banquet Trolleys With 3 GN 2/1 Shelve

TYPE	CODE	MODEL	W	L	H	CAPACITY	POWER	REFRIGERATION TEMP.	WEIGHT	VOLTAGE	VOLUME	PRICE
 GNB 500 NMV	7919.GNB05.00	ELEC	850	910	1872	500 lt.	0.31 kW	-2 / +8 °C	125 kg.	220V / 50Hz.	1.62 m ³	

Glass Door Banquet Trolleys Approved for GN 2/1

TYPE	CODE	MODEL	W	L	H	POWER	TEMP.	WEIGHT	VOLTAGE	VOLUME	PRICE
 OBAC 14018	7919.14018.01	ELEC	1517	910	1816	2 kW Monofaze	50-80 °C	220 kg.	220V / 50Hz.	2.5 m ³	
 OBAC 70182	7919.70182.01	ELEC	827	910	1816	2 kW Monofaze	50-80 °C	120 kg.	220V / 50Hz.	1.37 m ³	
 OBAC 70130	7919.70130.01	ELEC	827	910	1132	2 kW Monofaze	50-80 °C	90 kg.	220V / 50Hz.	0.9 m ³	



ONBA 70130 CE ENEC
5 GN 2/1-100 Neutral Banquet Trolley
NOTR



CE ENEC **ONBA 70182**
11 GN 2/1-100 Neutral Banquet
Trolley
NOTR

- Complete stainless steel inner and outer body. Environment friendly insulation polyurethane injection at the density of 40-42 kg /m³

GN 2/1 Neutral Banquet Trolleys

TYPE	CODE	MODEL	W	L	H	WEIGHT	VOLUME	PRICE
ONBA 70182	7919.70182.03	Neutral	827	910	1816	108 kg.	1.72 m ³	
ONBA 70130	7919.70130.03	Neutral	827	910	1160	78 kg.	1.21 m ³	



OTDN 4478 CE EAC
80 Plate Double Cartridge
Neutral Dispenser
NOTR



OTDN 4444 CE EAC
40 Plate Single Cartridge
Neutral Dispenser
NOTR



OTI 4478 CE EAC
80 Plate Double Cartridge
With Heated Dispenser
HOT



OTI 4444 CE EAC
40 Plate Single Cartridge
Neutral Dispenser
HOT

- Stainless steel body
- Easy to clean
- Ergonomic design
- Long life
- Adjustable temperature
- Adjustable mechanism (Dimensions between Ø26-Ø32 cm)
- Cover

OTI 43 CE EAC
40 Plate Dispenser
Cartridge With Heater
HOT



Plate Dispensers (Single-Double)

TYPE	CODE	L	W	H	POWER	TEMP.	VOLTAGE	CAPACITY	WEIGHT	m³	PRICE
80 Plate Electrical											
OTI 4478	7868.44780.01	440	780	850	3 kW	30-90°C	220-240V/50Hz	26-32	-		
80 Plate Nötr											
OTDN 4478	7868.44780.00	440	780	850	-	-		26-32	-		
40 Plate Electrical											
OTI 4444	7868.04444.01	440	440	850	1.5 kW	30-90°C	220-240V/50Hz	26-32	-		
40 Plate Electrical											
OTDN 4444	7868.04444.00	440	440	850	-	-	-	26-32	-		

Plate Cartridge

TYPE	CODE	Q	H	POWER	TEMP.	VOLTAGE	CAPACITY	WEIGHT	m³	PRICE
Electrical										
OTI 43	7868.00030.01	430	850	1.5 kW	30-90°C	220-240V/50Hz	26-32	-		
Neutral										
OTKN 43	7868.00030.00	430	850	-	-	-	26-32	-		

OTKN 43 CE EAC
40 Plate Dispenser
Neutral Cartridge
NOTR





OSBA 15070 CE EAC
Refrigerated Salad Bar With Lift
COLD



Oak (OO)



Mahogany (MO)



Walnut (WO)

Standard:

Units is made complete stainless steel body. Underneath refrigerator with 2 doors and suitable for GN 1/1-100 size. Plexiglass roofing can be electrically raised and lowered. Roof light. Digital thermometer thermostat.

!GN containers are ordered seperately.

Salad Bar with Lift and Refrigerator

	TYPE	CODE	MODEL	L	W	H	POWER	WEIGHT	VOLTAGE	m ³	PRICE	
	OSBA 15070	7912.15070.OO	ELEC	1570	720	880/1500	0.25 kW Monofaze	125 kg.	220V./50Hz.	2.4		O
	OSBA 15070	7912.15070.MO	ELEC	1570	720	880/1500	0.25 kW Monofaze	125 kg.	220V./50Hz.	2.4		M
	OSBA 15070	7912.15070.WO	ELEC	1570	720	880/1500	0.25 kW Monofaze	125 kg.	220V./50Hz.	2.4		W



Pizza Stand

	CODE	MODEL	L	W	H	POWER	WEIGHT	VOLTAGE	DEGREES	PRICE
	7ETX.51000.02	ELEK	820	500	600	2 kW	28 kg	220 V / 50 Hz	+30 +90 thermostat	



OSBE 16894 CE ENE TÜV-CB
Salad Bar Without Underneath
Refrigerator (Wood)
COLD

Wooden underneath. Foldable service bar.
Cooling pool runs with static system. Top
light, 4 pcs. GN 1/1-150 capacity, wheels.



Oak
Meşe
(OO)



Mahogany
Maun
(MO)



Walnut
Ceviz
(WO)

!GN containers are ordered seperately.

OSBI 15894 CE ENE
Heated Service
HOT



Wooden underneath. Foldable service bar

Pool is heated with heating elements located under
the pool. 4 pcs. GN 1/1-150 capacity, wheels. Digital
thermometer thermostat.

Heated Service Unit

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP/	WEIGHT	VOLTAGE	m ³	PRICE
	OSBI 15894	7912.15894.OO	ELEC	1565	725/1090	900/1460	2 kW Monofaze	+70/+80°C	66 kg.	220V. / 50Hz.	2.72 m ³	
	OSBI 15894	7912.15894.MO	ELEC	1565	725/1090	900/1460	2 kW Monofaze	+70/+80°C	66 kg.	220V. / 50Hz.	2.72 m ³	
	OSBI 15894	7912.15894.WO	ELEC	1565	725/1090	900/1460	2 kW Monofaze	+70/+80°C	66 kg.	220V. / 50Hz.	2.72 m ³	

O
M
W

Salad Bars

Economical Salad Bar without Underneath Refrigerator

	OSBE16894	7912.16894.OO	ELEC	1565	725/1090	900/1460	0.30 kW Monofaze	+3 / +7 °C	80 kg.	220-240V. / 50Hz.	2.72 m ³	
	OSBE16894	7912.16894.MO	ELEC	1565	725/1090	900/1460	0.30 kW Monofaze	+3 / +7 °C	80 kg.	220-240V. / 50Hz.	2.72 m ³	
	OSBE 16894	7912.16894.WO	ELEC	1565	725/1090	900/1460	0.30 kW Monofaze	+3 / +7 °C	80 kg.	220-240V. / 50Hz.	2.72 m ³	

O
M
W



SBEC 01
Economic Salad Bar With GN Cells
Wooden Surface
COLD

TYPE	CODE	MODEL	L	W	H	POWER	WEIGHT	TEMP.	PRICE
SBEC-01	7EKO.OSBEC.01	COLD	1490	780	1510	0.30 kW	150 kg.	+3 / +7 °C	COLD
SBEH-01	7EKO.OSBEH.01	HOT	1490	780	1510	2.00 kW	130 kg.	+70/+80°C	HOT

! GN containers are ordered seperately.



SBEC 02
Economic Salad Bar With Plate
Wooden Surface
COLD

TYPE	CODE	MODEL	L	W	H	POWER	WEIGHT	VOLTAGE	PRICE
SBEC-02	7EKO.OSBEC.02	COLD	1490	780	1510	0.30 kW	150 kg.	+3 / +7 °C	COLD
SBEH-02	7EKO.OSBEH.02	HOT	1490	780	1510	2.00 kW	130 kg.	+40 / 45 °C	HOT

WOOD COLORS OPTIONS



Pear



Walnut



Teak



Wenge



Kayın



Light Zebrano



Dark Zebrano



Maple



Ebony

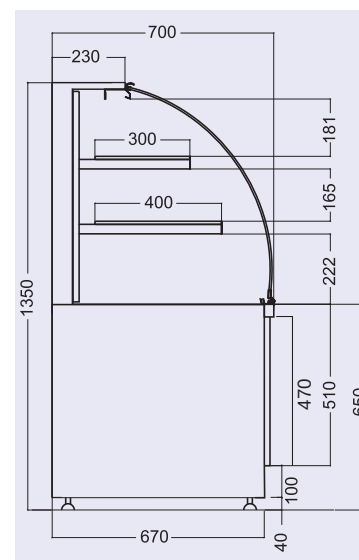


Cherry

There may be differences between the printed colors and the actuals colors of the product.



ETD-11C10 CE   
Curved Glass Display Unit
COLD



!See page 173 for front decor and table options.

Cold

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETD-11C10	7ETD.11C10.SS	ELEC	1000	700	1350	0.85 kW - MF	+4 / +6 °C	195 kg.	220V / 50 Hz.	240 lt.	
	ETD-11C12	7ETD.11C12.SS	ELEC	1200	700	1350	0.85 kW - MF	+4 / +6 °C	210 kg.	220V / 50 Hz.	290 lt.	
	ETD-11C15	7ETD.11C15.SS	ELEC	1500	700	1350	0.85 kW - MF	+4 / +6 °C	253 kg.	220V / 50 Hz.	360 lt.	
	ETD-11C18	7ETD.11C18.SS	ELEC	1800	700	1350	0.95 kW - MF	+4 / +6 °C	280 kg.	220V / 50 Hz.	430 lt.	
	ETD-11C20	7ETD.11C20.SS	ELEC	2000	700	1350	0.95 kW - MF	+4 / +6 °C	311 kg.	220V / 50 Hz.	480 lt.	

COLD
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COLD

Hot

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETD-11H10	7ETD.11H10.SS	ELEC	1000	700	1350	2 kW - MF	+30/+90 °C	160 kg.	220V / 50 Hz.	240 lt.	
	ETD-11H12	7ETD.11H12.SS	ELEC	1200	700	1350	2 kW - MF	+30/+90 °C	190 kg.	220V / 50 Hz.	290 lt.	
	ETD-11H15	7ETD.11H15.SS	ELEC	1500	700	1350	2 kW - MF	+30/+90 °C	210 kg.	220V / 50 Hz.	360 lt.	
	ETD-11H18	7ETD.11H18.SS	ELEC	1800	700	1350	2.5 kW - MF	+30/+90 °C	249 kg.	220V / 50 Hz.	430 lt.	
	ETD-11H20	7ETD.11H20.SS	ELEC	2000	700	1350	2.5 kW - MF	+30/+90 °C	283 kg.	220V / 50 Hz.	480 lt.	

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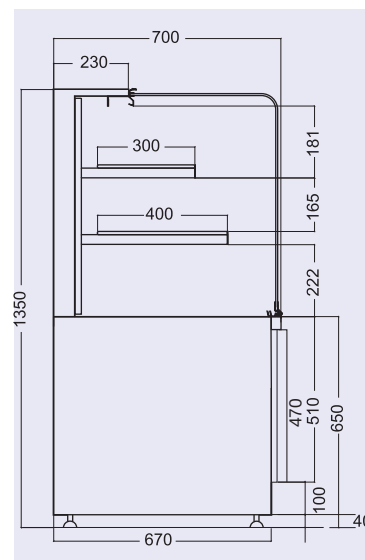
Neutral

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETD-11N10	7ETD.11N10.SS	ELEC	1000	700	1350	0,05 kW - MF	-	160 kg.	220V / 50 Hz.	240 lt.	
	ETD-11N12	7ETD.11N12.SS	ELEC	1200	700	1350	0,05 kW - MF	-	190 kg.	220V / 50 Hz.	290 lt.	
	ETD-11N15	7ETD.11N15.SS	ELEC	1500	700	1350	0,05 kW - MF	-	210 kg.	220V / 50 Hz.	360 lt.	
	ETD-11N18	7ETD.11N18.SS	ELEC	1800	700	1350	0,06 kW - MF	-	249 kg.	220V / 50 Hz.	430 lt.	
	ETD-11N20	7ETD.11N20.SS	ELEC	2000	700	1350	0,06 kW - MF	-	283 kg.	220V / 50 Hz.	480 lt.	

NOTR
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ETD-12C10
Flat Glass Display Unit
COLD



! See page 173 for front decor and table options.

Cold

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETD-12C10	7ETD.12C10.SS	ELEC	1000	700	1350	0.7 kW - MF	+4 / +6 °C	195 kg.	220V / 50 Hz.	240 lt.	
	ETD-12C12	7ETD.12C12.SS	ELEC	1200	700	1350	0.7 kW - MF	+4 / +6 °C	210 kg.	220V / 50 Hz.	290 lt.	
	ETD-12C15	7ETD.12C15.SS	ELEC	1500	700	1350	0.8 kW - MF	+4 / +6 °C	253 kg.	220V / 50 Hz.	360 lt.	
	ETD-12C18	7ETD.12C18.SS	ELEC	1800	700	1350	0.9 kW - MF	+4 / +6 °C	280 kg.	220V / 50 Hz.	430 lt.	
	ETD-12C20	7ETD.12C20.SS	ELEC	2000	700	1350	0.9 kW - MF	+4 / +6 °C	311 kg.	220V / 50 Hz.	480 lt.	

COLD
COLD
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COLD

Hot

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETD-12H10	7ETD.12H10.SS	ELEC	1000	700	1350	2 kW - MF	+30 / +90 °C	160 kg.	220V / 50 Hz.	240 lt.	
	ETD-12H12	7ETD.12H12.SS	ELEC	1200	700	1350	2 kW - MF	+30 / +90 °C	190 kg.	220V / 50 Hz.	290 lt.	
	ETD-12H15	7ETD.12H15.SS	ELEC	1500	700	1350	2 kW - MF	+30 / +90 °C	210 kg.	220V / 50 Hz.	360 lt.	
	ETD-12H18	7ETD.12H18.SS	ELEC	1800	700	1350	2.5 kW - MF	+30 / +90 °C	249 kg.	220V / 50 Hz.	430 lt.	
	ETD-12H20	7ETD.12H20.SS	ELEC	2000	700	1350	2.5 kW - MF	+30 / +90 °C	283 kg.	220V / 50 Hz.	480 lt.	

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HOT

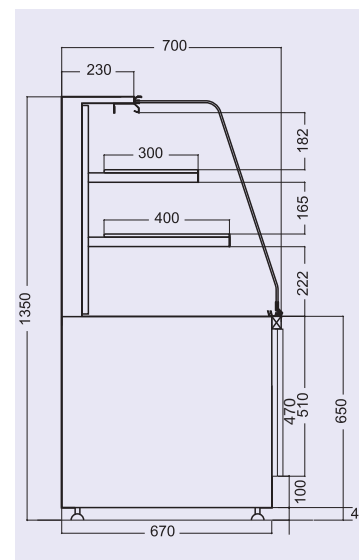
Neutral

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETD-12N10	7ETD.12N10.SS	ELEC	1000	700	1350	0.05 kW - MF	-	160 kg.	220V / 50 Hz.	240 lt.	
	ETD-12N12	7ETD.12N12.SS	ELEC	1200	700	1350	0.05 kW - MF	-	190 kg.	220V / 50 Hz.	290 lt.	
	ETD-12N15	7ETD.12N15.SS	ELEC	1500	700	1350	0.05 kW - MF	-	210 kg.	220V / 50 Hz.	360 lt.	
	ETD-12N18	7ETD.12N18.SS	ELEC	1800	700	1350	0.06 kW - MF	-	249 kg.	220V / 50 Hz.	430 lt.	
	ETD-12N20	7ETD.12N20.SS	ELEC	2000	700	1350	0.06 kW - MF	-	283 kg.	220V / 50 Hz.	480 lt.	

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NOTR



ETD-13C10 CE  
Bent Glass Display Unit
COLD



! See page 173 for front decor and table options.

Cold

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETD-13C10	7ETD.13C10.SS	ELEC	1000	700	1350	0.85 kW - MF	+4 / +6 °C	195 kg.	220V. / 50Hz.	240 lt.	
	ETD-13C12	7ETD.13C12.SS	ELEC	1200	700	1350	0.85 kW - MF	+4 / +6 °C	210 kg.	220V. / 50Hz.	290 lt.	
	ETD-13C15	7ETD.13C15.SS	ELEC	1500	700	1350	0.85 kW - MF	+4 / +6 °C	253 kg.	220V. / 50Hz.	360 lt.	
	ETD-13C18	7ETD.13C18.SS	ELEC	1800	700	1350	0.95 kW - MF	+4 / +6 °C	280 kg.	220V. / 50Hz.	430 lt.	
	ETD-13C20	7ETD.13C20.SS	ELEC	2000	700	1350	0.95 kW - MF	+4 / +6 °C	311 kg.	220V. / 50Hz.	480 lt.	

COLD
COLD
COLD
COLD
COLD

Hot

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETD-13H10	7ETD.13H10.SS	ELEC	1000	700	1350	2 kW - MF	+30 / +90 °C	160 kg.	220V. / 50Hz.	240 lt.	
	ETD-13H12	7ETD.13H12.SS	ELEC	1200	700	1350	2 kW - MF	+30 / +90 °C	190 kg.	220V. / 50Hz.	290 lt.	
	ETD-13H15	7ETD.13H15.SS	ELEC	1500	700	1350	2 kW - MF	+30 / +90 °C	210 kg.	220V. / 50Hz.	360 lt.	
	ETD-13H18	7ETD.13H18.SS	ELEC	1800	700	1350	2.5 kW - MF	+30 / +90 °C	249 kg.	220V. / 50Hz.	430 lt.	
	ETD-13H20	7ETD.13H20.SS	ELEC	2000	700	1350	2.5 kW - MF	+30 / +90 °C	283 kg.	220V. / 50Hz.	480 lt.	

HOT
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HOT

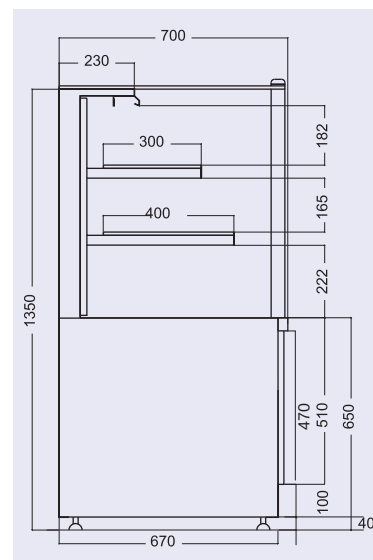
Neutral

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETD-13N10	7ETD.13N10.SS	ELEC	1000	700	1350	0.05 kW - MF	-	160 kg.	220V. / 50Hz.	240 lt.	
	ETD-13N12	7ETD.13N12.SS	ELEC	1200	700	1350	0.05 kW - MF	-	190 kg.	220V. / 50Hz.	290 lt.	
	ETD-13N15	7ETD.13N15.SS	ELEC	1500	700	1350	0.05 kW - MF	-	210 kg.	220V. / 50Hz.	360 lt.	
	ETD-13N18	7ETD.13N18.SS	ELEC	1800	700	1350	0.06 kW - MF	-	249 kg.	220V. / 50Hz.	430 lt.	
	ETD-13N20	7ETD.13N20.SS	ELEC	2000	700	1350	0.06 kW - MF	-	283 kg.	220V. / 50Hz.	480 lt.	

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ETD-14C10 CE
Tubular Glass Display Unit
COLD



!See page 173 for front decor and table options.

Cold

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
ETD-14C10	7ETD.14C10.SS	ELEC	1000	700	1350	0.85 kW - MF	+4 / +6 °C	195 kg.	220V. / 50Hz.	240 lt.	
ETD-14C12	7ETD.14C12.SS	ELEC	1200	700	1350	0.85 kW - MF	+4 / +6 °C	210 kg.	220V. / 50Hz.	290 lt.	
ETD-14C15	7ETD.14C15.SS	ELEC	1500	700	1350	0.85 kW - MF	+4 / +6 °C	253 kg.	220V. / 50Hz.	360 lt.	
ETD-14C18	7ETD.14C18.SS	ELEC	1800	700	1350	0.95 kW - MF	+4 / +6 °C	280 kg.	220V. / 50Hz.	430 lt.	
ETD-14C20	7ETD.14C20.SS	ELEC	2000	700	1350	0.95 kW - MF	+4 / +6 °C	311 kg.	220V. / 50Hz.	480 lt.	

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Hot

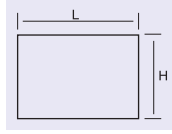
TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
ETD-14H10	7ETD.14H10.SS	ELEC	1000	700	1350	2 kW - MF	+30/+90°C	160 kg.	220V. / 50Hz.	240 lt.	
ETD-14H12	7ETD.14H12.SS	ELEC	1200	700	1350	2 kW - MF	+30/+90°C	190 kg.	220V. / 50Hz.	290 lt.	
ETD-14H15	7ETD.14H15.SS	ELEC	1500	700	1350	2 kW - MF	+30/+90°C	210 kg.	220V. / 50Hz.	360 lt.	
ETD-14H18	7ETD.14H18.SS	ELEC	1800	700	1350	2.5 kW - MF	+30/+90°C	249 kg.	220V. / 50Hz.	430 lt.	
ETD-14H20	7ETD.14H20.SS	ELEC	2000	700	1350	2.5 kW - MF	+30/+90°C	283 kg.	220V. / 50Hz.	480 lt.	

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Neutral

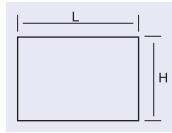
TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
ETD-14N10	7ETD.14N10.SS	ELEC	1000	700	1350	0.05 kW - MF	-	160 kg.	220V. / 50Hz.	240 lt.	
ETD-14N12	7ETD.14N12.SS	ELEC	1200	700	1350	0.05 kW - MF	-	190 kg.	220V. / 50Hz.	290 lt.	
ETD-14N15	7ETD.14N15.SS	ELEC	1500	700	1350	0.05 kW - MF	-	210 kg.	220V. / 50Hz.	360 lt.	
ETD-14N18	7ETD.14N18.SS	ELEC	1800	700	1350	0.06 kW - MF	-	249 kg.	220V. / 50Hz.	430 lt.	
ETD-14N20	7ETD.14N20.SS	ELEC	2000	700	1350	0.06 kW - MF	-	283 kg.	220V. / 50Hz.	480 lt.	

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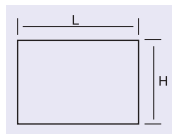
Oak Front Decor

TYPE	CODE	L	H	WEIGHT	m ³	PRICE
ETX-21A10-00	7ETX.21A10.00	1000	470	3.5 kg.	0.04 m ³	
ETX-21A12-00	7ETX.21A12.00	1200	470	4 kg.	0.05 m ³	
ETX-21A15-00	7ETX.21A15.00	1500	470	5 kg.	0.06 m ³	
ETX-21A18-00	7ETX.21A18.00	1800	470	6 kg.	0.07 m ³	
ETX-21A20-00	7ETX.21A20.00	2000	470	7 kg.	0.08 m ³	
ETX-22A06-00	7ETX.22A06.00	600	670	2.8 kg.	0.03 m ³	
ETX-22A09-00	7ETX.22A09.00	900	670	4.2 kg.	0.05 m ³	
ETX-22A10-00	7ETX.22A10.00	1000	670	4.7 kg.	0.06 m ³	
ETX-22A12-00	7ETX.22A12.00	1200	670	5.6 kg.	0.07 m ³	
ETX-22A15-00	7ETX.22A15.00	1500	670	7 kg.	0.08 m ³	
ETX-22A18-00	7ETX.22A18.00	1800	670	8.5 kg.	0.09 m ³	
ETX-22A20-00	7ETX.22A20.00	2000	670	9.4 kg.	0.1 m ³	



Mahogany Front Decor

TYPE	CODE	L	H	WEIGHT	m ³	PRICE
ETX-21A10-M0	7ETX.21A10.M0	1000	470	3.5 kg.	0.04 m ³	
ETX-21A12-M0	7ETX.21A12.M0	1200	470	4 kg.	0.05 m ³	
ETX-21A15-M0	7ETX.21A15.M0	1500	470	5 kg.	0.06 m ³	
ETX-21A18-M0	7ETX.21A18.M0	1800	470	6 kg.	0.07 m ³	
ETX-21A20-M0	7ETX.21A20.M0	2000	470	7 kg.	0.08 m ³	
ETX-22A06-M0	7ETX.22A06.M0	600	670	2.8 kg.	0.03 m ³	
ETX-22A09-M0	7ETX.22A09.M0	900	670	4.2 kg.	0.05 m ³	
ETX-22A10-M0	7ETX.22A10.M0	1000	670	4.7 kg.	0.06 m ³	
ETX-22A12-M0	7ETX.22A12.M0	1200	670	5.6 kg.	0.07 m ³	
ETX-22A15-M0	7ETX.22A15.M0	1500	670	7 kg.	0.08 m ³	
ETX-22A18-M0	7ETX.22A18.M0	1800	670	8.5 kg.	0.09 m ³	
ETX-22A20-M0	7ETX.22A20.M0	2000	670	9.4 kg.	0.1 m ³	

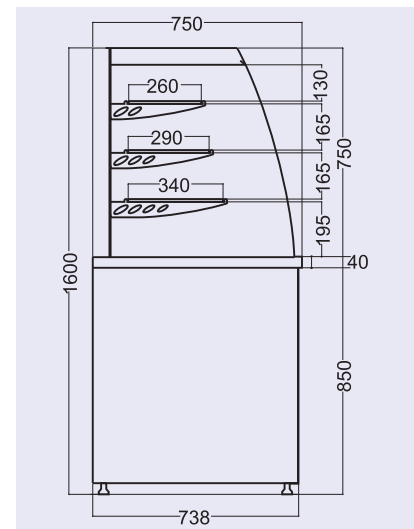


Walnut Front Decor

TYPE	CODE	L	H	WEIGHT	m ³	PRICE
ETX-21A10-W0	7ETX.21A10.W0	1000	470	3.5 kg.	0.04 m ³	
ETX-21A12-W0	7ETX.21A12.W0	1200	470	4 kg.	0.05 m ³	
ETX-21A15-W0	7ETX.21A15.W0	1500	470	5 kg.	0.06 m ³	
ETX-21A18-W0	7ETX.21A18.W0	1800	470	6 kg.	0.07 m ³	
ETX-21A20-W0	7ETX.21A20.W0	2000	470	7 kg.	0.08 m ³	
ETX-22A06-W0	7ETX.22A06.W0	600	670	2.8 kg.	0.03 m ³	
ETX-22A09-W0	7ETX.22A09.W0	900	670	4.2 kg.	0.05 m ³	
ETX-22A10-W0	7ETX.22A10.W0	1000	670	4.7 kg.	0.06 m ³	
ETX-22A12-W0	7ETX.22A12.W0	1200	670	5.6 kg.	0.07 m ³	
ETX-22A15-W0	7ETX.22A15.W0	1500	670	7 kg.	0.08 m ³	
ETX-22A18-W0	7ETX.22A18.W0	1800	670	8.5 kg.	0.09 m ³	
ETX-22A20-W0	7ETX.22A20.W0	2000	670	9.4 kg.	0.1 m ³	



ETD-25C10 TÜV-CB
Self Service Display Unit /
COLD



Cold

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETD-25C10	7ETD.25C10.SS	ELEC	1000	750	1600	0.95 kW - MF	+4 / +6 °C	230 kg.	220V / 50Hz.	320 lt.	
	ETD-25C12	7ETD.25C12.SS	ELEC	1200	750	1600	1.25 kW - MF	+4 / +6 °C	261 kg.	220V / 50Hz.	390 lt.	
	ETD-25C15	7ETD.25C15.SS	ELEC	1500	750	1600	1.25 kW - MF	+4 / +6 °C	286 kg.	220V / 50Hz.	480 lt.	
	ETD-25C18	7ETD.25C18.SS	ELEC	1800	750	1600	1.85 kW - MF	+4 / +6 °C	313 kg.	220V / 50Hz.	580 lt.	
	ETD-25C20	7ETD.25C20.SS	ELEC	2000	750	1600	1.85 kW - MF	+4 / +6 °C	345 kg.	220V / 50Hz.	640 lt.	

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Hot

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETD-25H10	7ETD.25H10.SS	ELEC	1000	750	1600	2 kW - MF	+30 / +90°C	200 kg.	220V / 50Hz.	320 lt.	
	ETD-25H12	7ETD.25H12.SS	ELEC	1200	750	1600	2 kW - MF	+30 / +90°C	228 kg.	220V / 50Hz.	390 lt.	
	ETD-25H15	7ETD.25H15.SS	ELEC	1500	750	1600	2 kW - MF	+30 / +90°C	251 kg.	220V / 50Hz.	480 lt.	
	ETD-25H18	7ETD.25H18.SS	ELEC	1800	750	1600	2.5 kW - MF	+30 / +90°C	278 kg.	220V / 50Hz.	580 lt.	
	ETD-25H20	7ETD.25H20.SS	ELEC	2000	750	1600	2.5 kW - MF	+30 / +90°C	303 kg.	220V / 50Hz.	640 lt.	

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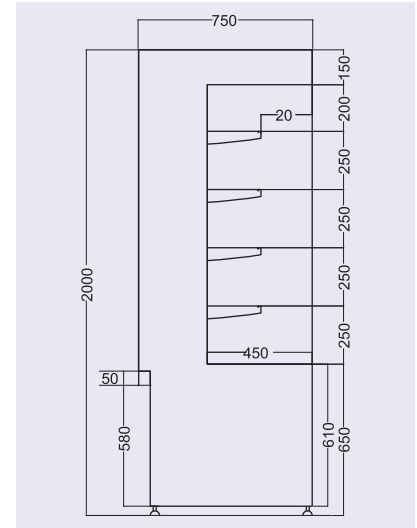
Neutral

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETD-25N10	7ETD.25N10.SS	ELEC	1000	750	1600	0.05 kW - MF	-	200 kg.	220V / 50Hz.	320 lt.	
	ETD-25N12	7ETD.25N12.SS	ELEC	1200	750	1600	0.05 kW - MF	-	228 kg.	220V / 50Hz.	390 lt.	
	ETD-25N15	7ETD.25N15.SS	ELEC	1500	750	1600	0.05 kW - MF	-	251 kg.	220V / 50Hz.	480 lt.	
	ETD-25N18	7ETD.25N18.SS	ELEC	1800	750	1600	0.06 kW - MF	-	278 kg.	220V / 50Hz.	580 lt.	
	ETD-25N20	7ETD.25N20.SS	ELEC	2000	750	1600	0.06 kW - MF	-	303 kg.	220V / 50Hz.	640 lt.	

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ETD-35C10 CE  
Wall Type Self Service
Display Unit
COLD



Cold

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
 ETD-35C10	7ETD.35C10.SS	ELEC	1000	750	2000	0.95 kW - MF	+4 / +6 °C	226 kg.	220V / 50Hz.	490 lt.	
 ETD-35C12	7ETD.35C12.SS	ELEC	1200	750	2000	1.25 kW - MF	+4 / +6 °C	249 kg.	220V / 50Hz.	590 lt.	
 ETD-35C15	7ETD.35C15.SS	ELEC	1500	750	2000	1.85 kW - MF	+4 / +6 °C	270 kg.	220V / 50Hz.	740 lt.	
 ETD-35C18	7ETD.35C18.SS	ELEC	1800	750	2000	1.85 kW - MF	+4 / +6 °C	336 kg.	220V / 50Hz.	880 lt.	
 ETD-35C20	7ETD.35C20.SS	ELEC	2000	750	2000	1.85 kW - MF	+4 / +6 °C	370 kg.	220V / 50Hz.	980 lt.	

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Hot

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
 ETD-35H10	7ETD.35H10.SS	ELEC	1000	750	2000	2 kW - MF	+30 / +90 °C	176 kg.	220V / 50Hz.	490 lt.	
 ETD-35H12	7ETD.35H12.SS	ELEC	1200	750	2000	2 kW - MF	+30 / +90 °C	199 kg.	220V / 50Hz.	590 lt.	
 ETD-35H15	7ETD.35H15.SS	ELEC	1500	750	2000	2 kW - MF	+30 / +90 °C	218 kg.	220V / 50Hz.	740 lt.	
 ETD-35H18	7ETD.35H18.SS	ELEC	1800	750	2000	2.5 kW - MF	+30 / +90 °C	276 kg.	220V / 50Hz.	880 lt.	
 ETD-35H20	7ETD.35H20.SS	ELEC	2000	750	2000	2.5 kW - MF	+30 / +90 °C	300 kg.	220V / 50Hz.	980 lt.	

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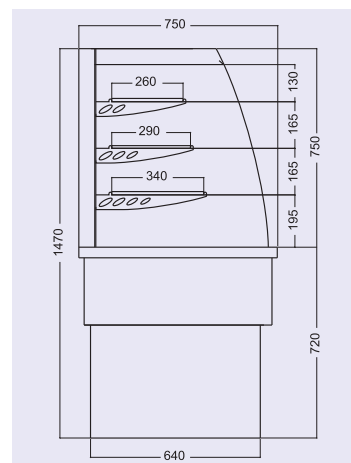
Neutral

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
 ETD-35N10	7ETD.35N10.SS	ELEC	1000	750	2000	0.05 kW - MF	-	176 kg.	220V / 50Hz.	490 lt.	
 ETD-35N12	7ETD.35N12.SS	ELEC	1200	750	2000	0.05 kW - MF	-	199 kg.	220V / 50Hz.	590 lt.	
 ETD-35N15	7ETD.35N15.SS	ELEC	1500	750	2000	0.05 kW - MF	-	218 kg.	220V / 50Hz.	740 lt.	
 ETD-35N18	7ETD.35N18.SS	ELEC	1800	750	2000	0.06 kW - MF	-	276 kg.	220V / 50Hz.	880 lt.	
 ETD-35N20	7ETD.35N20.SS	ELEC	2000	750	2000	0.06 kW - MF	-	300 kg.	220V / 50Hz.	980 lt.	

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ETD-21C10 CE
Self Service Display Unit
COLD



Cold

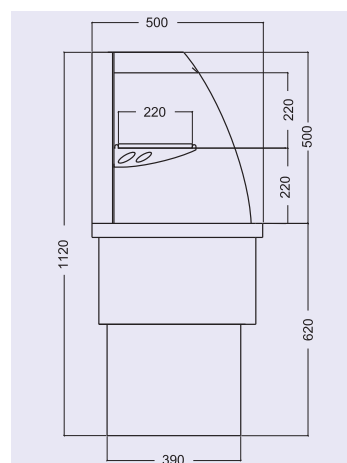
	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETA-21C10	7ETA.21C10.SS	ELEC	1000	750	720/1470	0.95 kW - MF	+4 / +6 °C	170 kg.	220V / 50Hz.	320 lt.	5.726
	ETA-21C12	7ETA.21C12.SS	ELEC	1200	750	720/1470	1.25 kW - MF	+4 / +6 °C	200 kg.	220V / 50Hz.	390 lt.	6.130
	ETA-21C15	7ETA.21C15.SS	ELEC	1500	750	720/1470	1.25 kW - MF	+4 / +6 °C	220 kg.	220V / 50Hz.	480 lt.	6.945
	ETA-21C18	7ETA.21C18.SS	ELEC	1800	750	720/1470	1.85 kW - MF	+4 / +6 °C	240 kg.	220V / 50Hz.	580 lt.	7.455
	ETA-21C20	7ETA.21C20.SS	ELEC	2000	750	720/1470	1.85 kW - MF	+4 / +6 °C	260 kg.	220V / 50Hz.	640 lt.	8.535

Hot

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETA-21H10	7ETA.21H10.SS	ELEC	1000	750	720/1470	2 kW - MF.	+30 / +90 °C	125 kg.	220 V / 50 Hz.	320 lt.	3.015
	ETA-21H12	7ETA.21H12.SS	ELEC	1200	750	720/1470	2 kW - MF.	+30 / +90 °C	150 kg.	220 V / 50 Hz.	390 lt.	3.159
	ETA-21H15	7ETA.21H15.SS	ELEC	1500	750	720/1470	2 kW - MF.	+30 / +90 °C	180 kg.	220 V / 50 Hz.	480 lt.	3.696
	ETA-21H18	7ETA.21H18.SS	ELEC	1800	750	720/1470	2.5 kW - MF.	+30 / +90 °C	215 kg.	220 V / 50 Hz.	580 lt.	3.865
	ETA-21H20	7ETA.21H20.SS	ELEC	2000	750	720/1470	2.5 kW - MF.	+30 / +90 °C	235 kg.	220 V / 50 Hz.	640 lt.	4.716



ETA-22C06 CE
Built-in Self Service Mini Display Unit
COLD



Cold

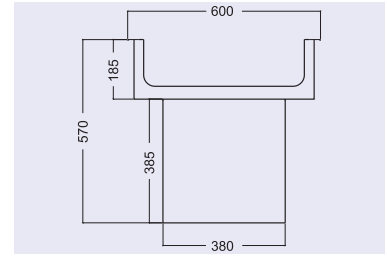
	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETA-22C06	7ETA.22C06.SS	ELEC	600	500	620/1120	0.90 kW - MF	+4 / +6 °C	100 kg.	220V / 50Hz.	90 lt.	2.884
	ETA-22C09	7ETA.22C09.SS	ELEC	900	500	620/1120	0.90 kW - MF	+4 / +6 °C	133 kg.	220V / 50Hz.	140 lt.	3.476
	ETA-22C12	7ETA.22C12.SS	ELEC	1200	500	620/1120	0.90 kW - MF	+4 / +6 °C	163 kg.	220V / 50Hz.	180 lt.	4.010

Hot

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	ETA-22H06	7ETA.22H06.SS	ELEC	600	500	620/1120	2 kW - MF.	+30 / +90 °C	70 kg.	220 V / 50 Hz.	90 lt.	1.575
	ETA-22H09	7ETA.22H09.SS	ELEC	900	500	620/1120	2 kW - MF.	+30 / +90 °C	89 kg.	220 V / 50 Hz.	140 lt.	2.072
	ETA-22H12	7ETA.22H12.SS	ELEC	1200	500	620/1120	2.5 kW - MF.	+30 / +90 °C	104 kg.	220 V / 50 Hz.	180 lt.	2.503



ETA 11C3G CE
Built-in Cold Pool

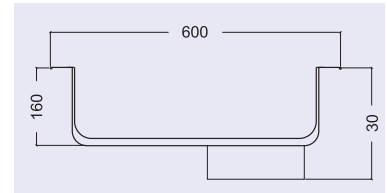


Cold

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
ETA-11C3G	7ETA.11C3G.SS	ELEC	1115	600	570	0.30 kW-MF	+3 / +5 °C	50 kg.	220V. / 50Hz.	54 lt.	
ETA-11C4G	7ETA.11C4G.SS	ELEC	1440	600	570	0.30 kW-MF	+3 / +5 °C	57 kg.	220V. / 50Hz.	72 lt.	
ETA-11C5G	7ETA.11C5G.SS	ELEC	1765	600	570	0.30 kW-MF	+3 / +5 °C	65 kg.	220V. / 50Hz.	90 lt.	
ETA-11C6G	7ETA.11C6G.SS	ELEC	2090	600	590	0.30 kW-MF	+3 / +5 °C	72 kg.	220V. / 50Hz.	130 lt.	



ETA 11H3G CE
Built-in Hot Pool

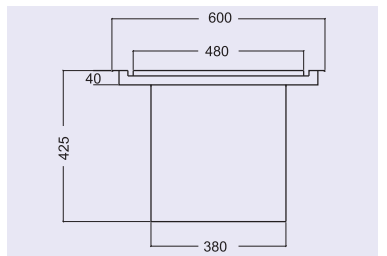


Hot

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
ETA-11H3G	7ETA.11H3G.SS	ELEC	1115	600	300	2 kW-MF	+70 / +80 °C	15 kg.	220V. / 50Hz.	54 lt.	
ETA-11H4G	7ETA.11H4G.SS	ELEC	1440	600	300	2 kW-MF	+70 / +80 °C	19 kg.	220V. / 50Hz.	72 lt.	
ETA-11H5G	7ETA.11H5G.SS	ELEC	1765	600	300	3 kW-MF	+70 / +80 °C	25 kg.	220V. / 50Hz.	90 lt.	
ETA-11H6G	7ETA.11H6G.SS	ELEC	2090	600	300	4 kW-MF	+70 / +80 °C	35 kg.	220V. / 50Hz.	130 lt.	



ETA 12C3G CE
Built-in Cold Surface

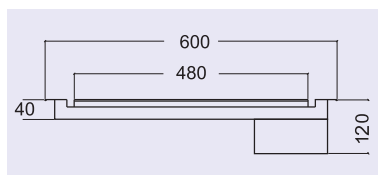


Cold

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
ETA-12C3G	7ETA.12C3G.SS	ELEC	1115	600	425	0.30 kW-MF	+3 / +5 °C	50 kg.	220V. / 50Hz.	-	
ETA-12C4G	7ETA.12C4G.SS	ELEC	1440	600	425	0.30 kW-MF	+3 / +5 °C	57 kg.	220V. / 50Hz.	-	
ETA-12C5G	7ETA.12C5G.SS	ELEC	1765	600	425	0.30 kW-MF	+3 / +5 °C	65 kg.	220V. / 50Hz.	-	
ETA-12C6G	7ETA.12C6G.SS	ELEC	2090	600	425	0.30 kW-MF	+3 / +5 °C	72 kg.	220V. / 50Hz.	-	

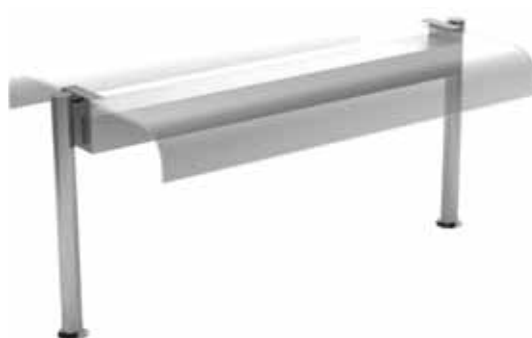


ETA 12H3G CE
Built-in Hot Surface

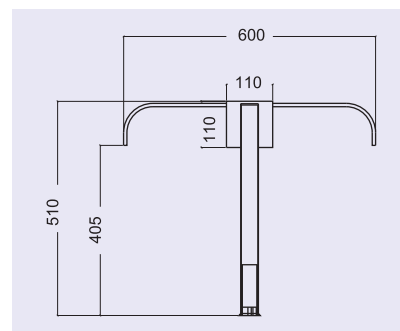


Hot

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
ETA-12H3G	7ETA.12H3G.SS	ELEC	1115	600	120	2 kW-MF	+40 / +45 °C	18 kg.	220V. / 50Hz.	-	
ETA-12H4G	7ETA.12H4G.SS	ELEC	1440	600	120	2 kW-MF	+40 / +45 °C	23 kg.	220V. / 50Hz.	-	
ETA-12H5G	7ETA.12H5G.SS	ELEC	1765	600	120	3 kW-MF	+40 / +45 °C	32 kg.	220V. / 50Hz.	-	
ETA-12H6G	7ETA.12H6G.SS	ELEC	2090	600	120	4 kW-MF	+40 / +45 °C	40 kg.	220V. / 50Hz.	-	



ETX-11F12-BC
Curved Glass Sneeze Guard



Fluorescent

	TYPE	CODE	L	W	H	POWER	TEMP.	HOLE CENTER	WEIGHT	VOLTAGE	m ³	PRICE
	ETX-11F12-BC	7ETX.11F12.BC	1110	600	510	0.03 kW MF	-	1035	25 kg.	220V / 50 Hz.	-	
	ETX-11F15-BC	7ETX.11F15.BC	1435	600	510	0.03 kW MF	-	1360	35 kg.	220V / 50 Hz.	-	
	ETX-11F18-BC	7ETX.11F18.BC	1760	600	510	0.04 kW MF	-	1685	42 kg.	220V / 50 Hz.	-	
	ETX-11F20-BC	7ETX.11F20.BC	2085	600	510	0.05 kW MF	-	2010	49 kg.	220V / 50 Hz.	-	

Led

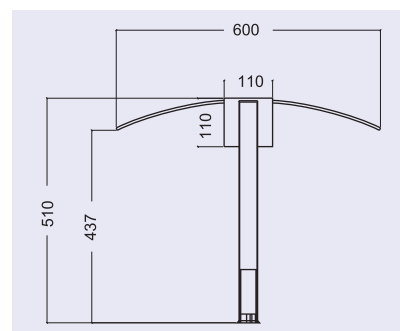
	ETX-11L12-BC	7ETX.11L12.BC	1110	600	510	0.016 kW MF	-	1035	25 kg.	220V / 50 Hz.	-	
	ETX-11L15-BC	7ETX.11L15.BC	1435	600	510	0.020 kW MF	-	1360	35 kg.	220V / 50 Hz.	-	
	ETX-11L18-BC	7ETX.11L18.BC	1760	600	510	0.025 kW MF	-	1685	42 kg.	220V / 50 Hz.	-	
	ETX-11L20-BC	7ETX.11L20.BC	2085	600	510	0.030 kW MF	-	2010	49 kg.	220V / 50 Hz.	-	

Halogen

	ETX-11H12-BC	7ETX.11H12.BC	1110	600	510	0.30 kW MF	+30 / +60 °C	1035	26 kg.	220V / 50 Hz.	-	
	ETX-11H15-BC	7ETX.11H15.BC	1435	600	510	0.60 kW MF	+30 / +60 °C	1360	36 kg.	220V / 50 Hz.	-	
	ETX-11H18-BC	7ETX.11H18.BC	1760	600	510	0.90 kW MF	+30 / +60 °C	1685	44 kg.	220V / 50 Hz.	-	
	ETX-11H20-BC	7ETX.11H20.BC	2085	600	510	1.2 kW MF	+30 / +60 °C	2010	51 kg.	220V / 50 Hz.	-	



ETX-11F12-YC
Bent Glass Sneeze Guard



Fluorescent

	TYPE	CODE	L	W	H	POWER	TEMP.	HOLE CENTER	WEIGHT	VOLTAGE	m ³	PRICE
	ETX-11F12-YC	7ETX.11F12.YC	1110	600	510	0.03 kW MF	-	1035	25 kg.	220V / 50 Hz.	-	
	ETX-11F15-YC	7ETX.11F15.YC	1435	600	510	0.03 kW MF	-	1360	35 kg.	220V / 50 Hz.	-	
	ETX-11F18-YC	7ETX.11F18.YC	1760	600	510	0.04 kW MF	-	1685	42 kg.	220V / 50 Hz.	-	
	ETX-11F20-YC	7ETX.11F20.YC	2085	600	510	0.05 kW MF	-	2010	89 kg.	220V / 50 Hz.	-	

Led

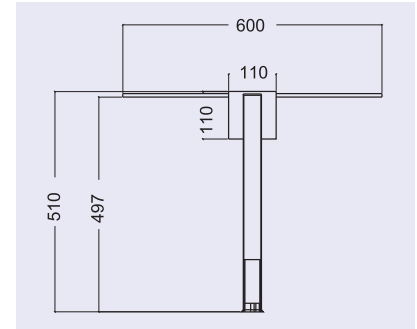
	ETX-11L12-YC	7ETX.11L12.YC	1110	600	510	0.016 kW MF	-	1035	25 kg.	220V / 50 Hz.	-	
	ETX-11L15-YC	7ETX.11L15.YC	1435	600	510	0.020 kW MF	-	1360	35 kg.	220V / 50 Hz.	-	
	ETX-11L18-YC	7ETX.11L18.YC	1760	600	510	0.025 kW MF	-	1685	42 kg.	220V / 50 Hz.	-	
	ETX-11L20-YC	7ETX.11L20.YC	2085	600	510	0.030 kW MF	-	2010	89 kg.	220V / 50 Hz.	-	

Halogen

	ETX-11H12-YC	7ETX.11H12.YC	1110	600	510	0.30 kW MF	+30 / +60 °C	1035	26 kg.	220V / 50 Hz.	-	
	ETX-11H15-YC	7ETX.11H15.YC	1435	600	510	0.60 kW MF	+30 / +60 °C	1360	36 kg.	220V / 50 Hz.	-	
	ETX-11H18-YC	7ETX.11H18.YC	1760	600	510	0.90 kW MF	+30 / +60 °C	1685	44 kg.	220V / 50 Hz.	-	
	ETX-11H20-YC	7ETX.11H20.YC	2085	600	510	1.2 kW MF	+30 / +60 °C	2010	51 kg.	220V / 50 Hz.	-	



ETX-11F12-DC
Flat Glass Sneeze Guard



Fluorescent

	TYPE	CODE	L	W	H	POWER	TEMP.	HOLE CENTER	WEIGHT	VOLTAGE	m ³	PRICE
	ETX-11F12-DC	7ETX.11F12.DC	1110	600	510	0.03 kW MF	-	1035	25 kg.	220V. / 50Hz.	-	
	ETX-11F15-DC	7ETX.11F15.DC	1435	600	510	0.03 kW MF	-	1360	35 kg.	220V. / 50Hz.	-	
	ETX-11F18-DC	7ETX.11F18.DC	1760	600	510	0.04 kW MF	-	1685	42 kg.	220V. / 50Hz.	-	
	ETX-11F20-DC	7ETX.11F20.DC	2085	600	510	0.05 kW MF	-	2010	49 kg.	220V. / 50Hz.	-	

Led

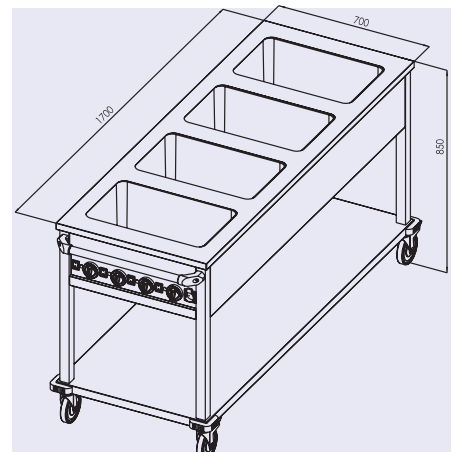
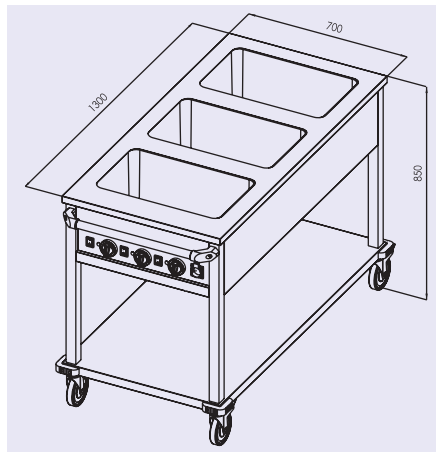
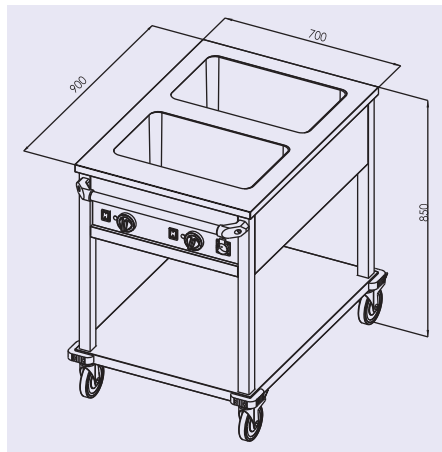
	ETX-11L12-DC	7ETX.11L12.DC	1110	600	510	0.016 kW MF	-	1035	25 kg.	220V. / 50Hz.	-	
	ETX-11L15-DC	7ETX.11L15.DC	1435	600	510	0.020 kW MF	-	1360	35 kg.	220V. / 50Hz.	-	
	ETX-11L18-DC	7ETX.11L18.DC	1760	600	510	0.025 kW MF	-	1685	42 kg.	220V. / 50Hz.	-	
	ETX-11L20-DC	7ETX.11L20.DC	2085	600	510	0.030 kW MF	-	2010	49 kg.	220V. / 50Hz.	-	

Halogen

	ETX-11H12-DC	7ETX.11H12.DC	1110	600	510	0.30 kW MF	+30 / +60 °C	1035	26 kg.	220V. / 50Hz.	-	
	ETX-11H15-DC	7ETX.11H15.DC	1435	600	510	0.60 kW MF	+30 / +60 °C	1360	36 kg.	220V. / 50Hz.	-	
	ETX-11H18-DC	7ETX.11H18.DC	1760	600	510	0.90 kW MF	+30 / +60 °C	1685	44 kg.	220V. / 50Hz.	-	
	ETX-11H20-DC	7ETX.11H20.DC	2085	600	510	1.2 kW MF	+30 / +60 °C	2010	51 kg.	220V. / 50Hz.	-	

OHBETO 2GN/3GN/4GN CE EAC HOT

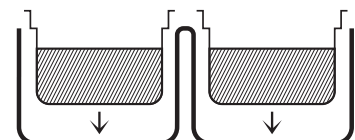
Mobile Bain - Marie With Under Shelf, Front Control Panel



	TYPE	CODE	MODEL	L	W	H	POWER	CAP.	TEMP.	VOLTAGE	WEIGHT	m ³	PRICE
	OHBETY 2GN	7854.2GN11.00	ELEC	900	700	850	2 kW	2 x GN 1/1 - 150	30-90°C	220-240V./50Hz.	-	0.78 m ³	
	OHBETY 3GN	7854.3GN11.00	ELEC	1300	700	850	3 kW	3 x GN 1/1 - 150	30-90°C	220-240V./50Hz.	-	1.11 m ³	
	OHBETY 4GN	7854.4GN11.00	ELEC	1700	700	850	4 kW	4 x GN 1/1 - 150	30-90°C	220-240V./50Hz.	-	1.44 m ³	

IGN CONTAINERS ARE ORDERED SEPERATELY.

- Separately controlled GN pools.
- GN 1/1 20 to GN 1/1 150 models compatible.
- 4 swivel casters, 2 with break.
- Tray sliding shelf and upper shelf are optional

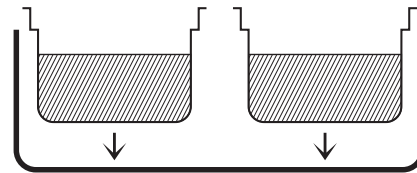




OHBED 12070 CE EAC **HOT**
Mobile Bain - Marie With Cupboard 3 X GN 1/1



OHBED 9070 CE EAC **HOT**
Mobile Bain - Marie With Under Shelf 2 X GN 1/1



•One piece GN bowl

Mobile bain-marie with cupboard 3 x GN 1/1

TYPE	CODE	MODEL	L	W	H	POWER	CAP.	TEMP.	VOLTAGE	WEIGHT	m³	PRICE
OHBED 12070	7854.07128.15	ELEC	1200	700	850	2.6 kW	3xGN 1/1-150	30-90°C	220-240V./50Hz.	1.03 m³	1.03 m³	

Mobile bain-marie with shelf 2 x GN 1/1

TYPE	CODE	MODEL	L	W	H	POWER	CAP.	TEMP.	VOLTAGE	WEIGHT	m³	PRICE
OHBED 9070	7854.07098.25	ELEC	900	700	850	2.6 kW	2xGN 1/1-150	30-90°C	220-240V./50Hz.	-	0.79 m³	



OHBE 13070 CE EAC **HOT**
Bain-Marie Trolley With Serving Bar,
3 Drawer And Capacity Of 3 Pcs GN 1/1

!GN CONTAINERS ARE ORDERED SEPERATELY.

Bain marie trolley with serving bar, 3 drawers and capacity of 3 pcs GN 1/1

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	VOLTAGE	WEIGHT	m³	PRICE
OHBE 13070	7854.13785.10	ELEC	1300	700	850/1300	3.6 kW	30-90°C	220-240V./50Hz.	-	1.71 m³	

**Rack Trolley EAT**

40 x 60 20 Trays TTK welded

40 x 60 20 Trays TTD Demontage

TYPE	CODE	L	W	H	m ³	PRICE
40x60 demontage	7895.46615.00	460	610	1780	0,76 m ³	
40x60 welded	7895.46615.01	460	610	1780	0,76 m ³	

Rack Trolley EAT

GN 1/1 17 Trays Trays TTK Welded

GN 1/1 17 Trays Trays TTD Demontage

TYPE	CODE	L	W	H	m ³	PRICE
GN 1/1 demontage	7895.40550.00	382	550	1660	0,45 m ³	
GN 1/1 welded	7895.40550.01	382	550	1660	0,45 m ³	

Rack Trolley EAT

GN 2/1 17 Trays Trays TTK Welded

GN 2/1 17 Trays Trays TTD Demontage

TYPE	CODE	L	W	H	m ³	PRICE
GN 2/1 demontage	7895.58660.00	590	650	1660	0,76 m ³	
GN 1/1 welded	7895.58660.01	590	650	1660	0,76 m ³	

WELDED

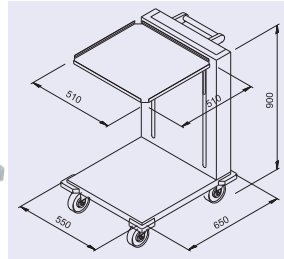
- Stainless steel.
- Manufactured according to the gastronomic size.
- Manufactured with welding system.
- Easy to clean after use.
- 4 swivel casters, 2 with break.
- Suitable for empty and filled trays.

DE-MOUNTED

- Stainless steel.
- Manufactured according to the gastronomic size.
- Easily to demontage / montage by users.
- Easy to clean after use.
- 4 swivel casters, 2 with break.
- Suitable for empty trays.

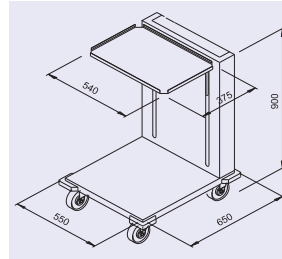


Basket Stacking Trolley



CODE	L	W	H	m ³	PRICE
7959.55659.01	550	650	900	0.45 m ³	

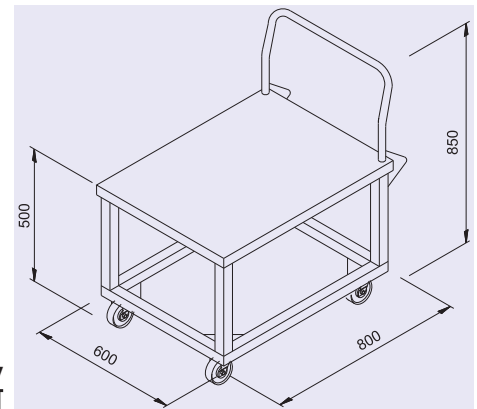
Tray Stacking Trolley



CODE	L	W	H	m ³	PRICE
7959.55302.02	550	650	900/1300	0.45 m ³	



Basket Trolley



Pot Carrying Trolley



CODE	L	W	H	m ³	PRICE
7959.60578.40	600	600	850	0.10 m ³	

CODE	L	W	H	m ³	PRICE
7772.06080.01	600	800	850	0.43 m ³	

* Units are made of stainless steel.



Meat Hanger Trolley
EAT



Stainless Steel Meat Hanger

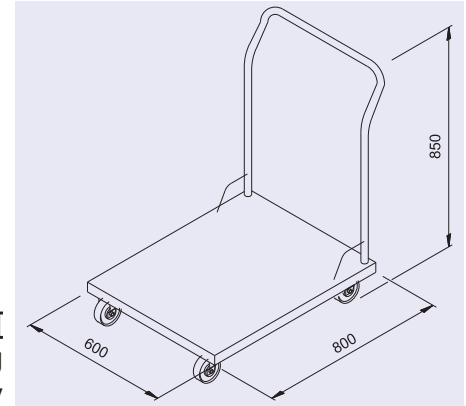
CODE

PRICE

8360.00007.08

CODE	L	W	H	m ³	PRICE
7270.10060.00	1000	600	1750	1.08 m ³	
7270.12060.00	1200	600	1750	1.29 m ³	
7270.14060.00	1400	600	1750	1.51 m ³	
7270.16060.00	1600	600	1750	1.72 m ³	
7270.19060.00	1900	600	1750	2.05 m ³	

Meat hangers are not included.



Cargo Carrying Trolley
EAT

CODE	L	W	H	m ³	PRICE
7772.06080.00	600	800	850	0.43 m ³	



Plate Trolley



CODE	L	W	H	CAPACITY	m ³	PRICE
7959.10052.80	980	500	780	150 tabak	0.44 m ³	

* Units are made of stainless steel.



Dirty Dish Trolley



CODE	L	W	H	m ³	PRICE
7959.87579.50	800	550	850	0.76	



Service Trolley Two Shelves



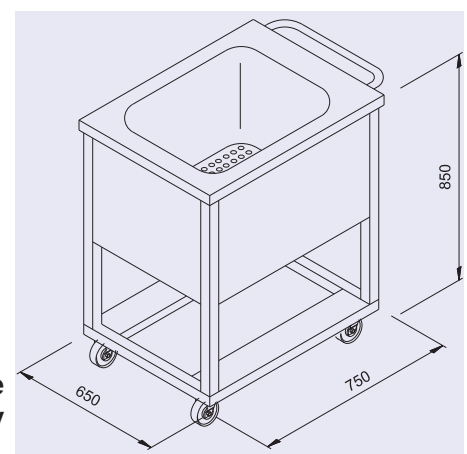
CODE	L	W	H	m ³	PRICE
0913.00507.01	550	800	850	0.14	



Service Trolley Three Shelves



CODE	L	W	H	m ³	PRICE
0913.00508.01	550	800	850	0.14 m ³	



Meat and Vegetable Trolley



CODE	L	W	H	m ³	PRICE
7959.65758.00	650	750	850	0.50 m ³	

* Units are made of stainless steel.



CODE	L	W	H	m³	PRICE
7370.50505.80	500	500	610	0.20	



CODE	L	W	H	m³	PRICE
7370.64436.80	450	650	660	0.26	



CODE	L	W	H	m³	PRICE
8913.IBS27.148	750	420	710	0.102	



CODE	CAPACITY (lt)	L	W	H	PRICE
8893.00120.00	120	-	-	-	
8893.00240.00	240	-	-	-	
8893.00770.00	770	-	-	-	



Waste Bin With Pedal



CODE	CAP. (lt)	m ³	PRICE
8893.00405.00	5 lt.	0.06 m ³	
8893.00413.00	13 lt.	0.15 m ³	
8893.00416.00	16 lt.	0.17 m ³	



Waste Bin With Pedal



CODE	CAP. (lt)	m ³	PRICE
8893.04050.00 Ind. Type / End. Tip	54 lt.	0.65 m ³	
8893.04070.00 Ind. Type / End. Tip	78 lt.	0.85 m ³	
8893.04090.00 Ind. Type / End. Tip	104 lt.	1.10 m ³	



Waste Trolley



CODE	CAP. (lt)	Q	H	m ³	PRICE
0893.04040.01	50 lt	400	400	0.13 m ³	

* Units are made of stainless steel.

[illegible]



PROFESSIONAL 900 SERIES

700 SERIES

SNACK 650 SERIES

OTHER COOKING UNITS

DONER GRILL MACHINES

PREPARATION MACHINES

COLD UNITS

DISHWASHERS & VEGETABLE WASHERS

KITCHEN AND SERVICE TROLLEYS

SERVING COUNTERS

SINK UNITS AND WORKING BENCHES



Hot Serving Counter With GN 1/1 Cells

HOT



Hot Serving Counters

CODE	MODEL	L	W	H	POWER	TEMP.	VOLTAGE	MAX. CAPACITY	m ³	PRICE
7912.12070.00	ELEC	1200	700	850	2.6 kW	30-90°C	220-240V/50Hz.	3xGN 1/1-150	1 m ³	
7912.15070.00	ELEC	1500	700	850	2.6 kW	30-90°C	220-240V/50Hz.	4xGN 1/1-150	1.23 m ³	
7912.19070.00	ELEC	1900	700	850	3.9 kW	30-90°C	220-240V/50Hz.	5xGN 1/1-150	1.54 m ³	

!GN containers are ordered seperately



Neutral Serving Counter With Under Shelf Without Door

NEUTRAL

NEUTRAL

Neutral serving counter

CODE	MODEL	L	W	H	m ³	PRICE
7911.12070.80	Neutral	1200	700	850	1 m ³	
7911.14070.80	Neutral	1500	700	850	1.23 m ³	
7911.16070.80	Neutral	1900	700	850	1.54 m ³	
7911.19070.80	Neutral	2400	700	850	1.93 m ³	



Hot Serving Counter With GN 1/1 Cells, Hot Cupboard

HOT


Hot serving counters with hot cupboard

CODE / KOD	MODEL	L	W	H	POWER	MAX. CAPACITY	TEMP.	VOLTAGE	m ³	PRICE
7912.12070.10	ELEC	1200	700	850	4.1 kW	3xGN 1/1-150	30-90°C	220-240V/50Hz.	1 m ³	
7912.15070.10	ELEC	1500	700	850	4.1 kW	4xGN 1/1-150	30-90°C	220-240V/50Hz.	1.23 m ³	
7912.19070.10	ELEC	1900	700	850	6.9 kW Trifaze	5xGN 1/1-150	30-90°C	400V/50Hz.	1.54 m ³	

!GN containers are ordered separately



Cold Serving Counter

COLD

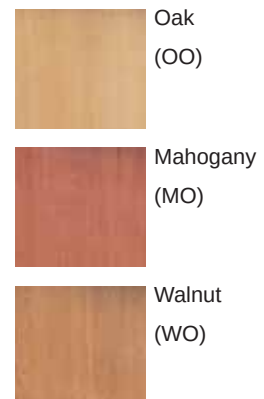

Cold serving counter

CODE	COLD UNIT TYPE	MODEL	L	W	H	POWER	MAX. CAPACITY	REFRIGERATION TEMP.	VOLTAGE	m ³	PRICE
7919.27NTV.24	TAG 270 NTV	ELEC	1420	700	850	0.57 Kw	4xGN 1/1-150	+2 / +5 °C	220 V	1.17 m ³	
7919.37NTV.24	TAG 370 NTV	ELEC	1880	700	850	0.88 Kw	6xGN 1/1-150	+2 / +5 °C	220 V	1.53 m ³	

NTV: Vantilated refrigeration at regular temperature.

Ambient temperature: +32.2 C°

Relative humidity: %65



Wooden Decorated Hot Serving Counter With GN Sized Cells

HOT
CE EAC

CODE	MODEL	L	W	H	POWER	TEMP.	VOLTAGE	MAX.CAPACITY	m ³	PRICE
7912.12070.A0	ELEC	1200	700	850	2.6 kW Trifaze	30-90 °C	220-240V./50Hz.	3xGN 1/1-150	1.50 m ³	
7912.15070.A0	ELEC	1500	700	850	3.9 kW Trifaze	30-90 °C	220-240V./50Hz.	4xGN 1/1-150	1.85 m ³	
7912.19070.A0	ELEC	1900	700	850	3.9 kW Trifaze	30-90 °C	220-240V./50Hz.	5xGN 1/1-150	2.3 m ³	

!GN containers are ordered seperately



Wooden Decorated Neutral Serving Counter

NEUTRAL
EAC

Wooden decorated Neutral serving counters

CODE	MODEL	L	W	H	m ³	PRICE
7912.12078.A8	Neutral	1200	700	850	1.73 m ³	
7912.14078.A8	Neutral	1400	700	850	2.15 m ³	
7912.16078.A8	Neutral	1600	700	850	2.7 m ³	
7912.19078.A8	Neutral	1900	700	850	3.4 m ³	



Wooden Decorated Hot Serving Counter With GN Sized Cells With Hot Cupboard

HOT



CODE	MODEL	L	W	H	POWER	TEMP.	VOLTAGE	MAX.CAPACITY	m ³	PRICE
7912.12070.A1	ELEC	1200	700	850	4.1 kW	30-90 °C	220-240V./50Hz.	3xGN 1/1-150	1.50 m ³	
7912.15070.A1	ELEC	1500	700	850	4.1 kW	30-90 °C	220-240V./50Hz.	4xGN 1/1-150	1.85 m ³	
7912.19070.A1	ELEC	1900	700	850	6.9 kW Trifaze	30-90 °C	400V./50Hz.	5xGN 1/1-150	2.3 m ³	

! GN containers are ordered seperately



Angled, Wooden Decorated Neutral Serving Counter

NEUTRAL



CODE	MODEL	L	W	H	m ³	PRICE
7912.15078.30A	Neutral	1500	700	850	2.26 m ³	



Wooden Decorated Cold Serving Counter With GN Sized Cells

COLD



CODE	COLD UNIT TYPE	MODEL	L	W	H	POWER	REFRIGERATION TEMP.	VOLTAGE	MAX. CAPACITY	m ³	PRICE
7919.27NTV.A4	TAG 270 NTV	ELEC	1420	700	850	0.57kW	+2 / +5	220V. / 50Hz.	4xGN 1/1-150	1.75 m ³	
7919.37NTV.A4	TAG 370 NTV	ELEC	1880	700	850	0.88kW	+2 / +5	220V. / 50Hz.	5xGN 1/1-150	2.59 m ³	

NTV: Air ventilated refrigeration at regular temperature.

Ambient temperature: +32.2 C°

Relative humidity: %65



ERC

Cutlery counter

CODE	MODEL	L	W	H	m ³	PRICE
7912.07070.50	Neutral	700	700	850/1300	0.94m ³	
7912.08070.50	Neutral	800	700	850/1300	1.06m ³	
7912.10070.50	Neutral	1000	700	850/1300	1.3m ³	

GN containers are ordered seperately.



Wooden Decorated
Cutlery Counter

ERC

Cutlery counter

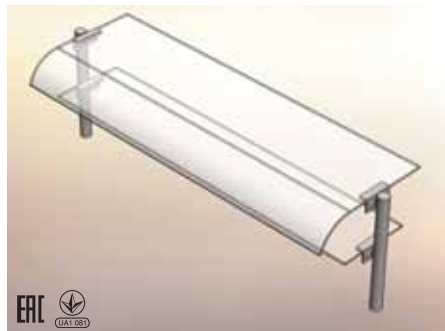
CODE	MODEL	L	W	H	m ³	PRICE
7912.07070.51	Neutral	700	700	850/1380	0.94 m ³	
7912.08070.51	Neutral	800	700	850/1380	1.06 m ³	
7912.10070.51	Neutral	1000	700	850/1380	1.3 m ³	

GN k  v  tler ayrıca sipari  edilecektir /GN containers are ordered seperately



Curved glass serving shelf

CODE	MODEL	L	W	H	m ³	PRICE
7897.12030.03	Neutral	1200	370	470	0.13m ³	
7897.14030.03	Neutral	1400	370	470	0.14m ³	
7897.15030.03	Neutral	1500	370	470	0.16m ³	
7897.16030.03	Neutral	1600	370	470	0.17m ³	
7897.19030.03	Neutral	1900	370	470	0.19m ³	



Double curved glass serving shelf

CODE	MODEL	L	W	H	m ³	PRICE
7897.12030.04	Neutral	1200	370	730	0.18m ³	
7897.14030.04	Neutral	1400	370	730	0.22m ³	
7897.15030.04	Neutral	1500	370	730	0.23m ³	
7897.16030.04	Neutral	1600	370	730	0.25m ³	
7897.19030.04	Neutral	1900	370	730	0.29m ³	



Serving shelf

CODE	MODEL	L	W	H	m ³	PRICE
7897.12030.08	Neutral	1200	370	730	0.13m ³	
7897.14030.08	Neutral	1400	370	730	0.14m ³	
7897.15030.08	Neutral	1500	370	730	0.16m ³	
7897.16030.08	Neutral	1600	370	730	0.17m ³	
7897.19030.08	Neutral	1900	370	730	0.19m ³	



Plinth for serving counter

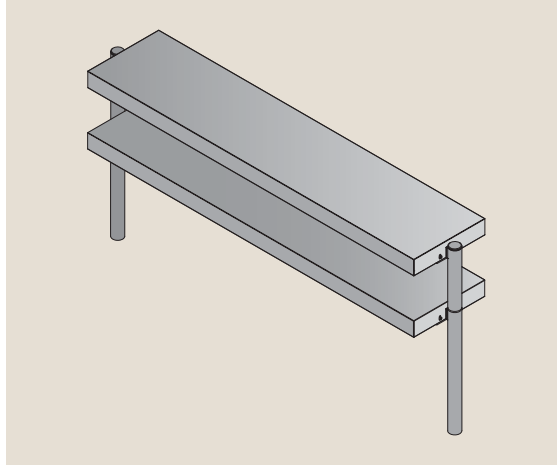
CODE	MODEL	L	W	H	PRICE
7999.07015.80	Neutral	700	15	140	
7999.08015.80	Neutral	800	15	140	
7999.10015.80	Neutral	1000	15	140	
7999.12015.80	Neutral	1200	15	140	
7999.14015.80	Neutral	1400	15	140	
7999.15015.80	Neutral	1500	15	140	
7999.16015.80	Neutral	1600	15	140	
7999.19015.80	Neutral	1900	15	140	

Tray Sliding Shelf

ERC

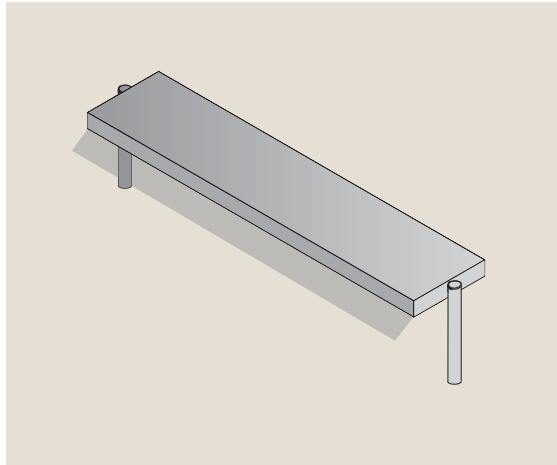


CODE	MODEL	L	W	m ³	PRICE
7897.12030.05	Neutral	1200	300	0.08 m ³	
7897.14030.05	Neutral	1400	300	0.10 m ³	
7897.15030.05	Neutral	1500	300	0.11 m ³	
7897.16030.05	Neutral	1600	300	0.12 m ³	
7897.19030.05	Neutral	1900	300	0.14 m ³	



Double serving counter

CODE	MODEL	L	W	H	PRICE
7897.12030.07	Neutral	1200	300	730	
7897.14030.07	Neutral	1400	300	730	
7897.15030.07	Neutral	1500	300	730	
7897.16030.07	Neutral	1600	300	730	
7897.19030.07	Neutral	1900	300	730	



Single Upper Shelf EAC

CODE	MODEL	L	W	H	m ³	PRICE
7897.12030.02	Neutral	1200	300	470	0.33 m ³	
7897.14030.02	Neutral	1400	300	470	0.38 m ³	
7897.15030.02	Neutral	1500	300	470	0.41 m ³	
7897.16030.02	Neutral	1600	300	470	0.43 m ³	
7897.19030.02	Neutral	1900	300	470	0.50 m ³	



PROFESSIONAL 900 SERIES

700 SERIES

SNACK 650 SERIES

OTHER COOKING UNITS

DONER GRILL MACHINES

PREPARATION MACHINES

COLD UNITS

DISHWASHERS & VEGETABLE WASHERS

KITCHEN AND SERVICE TROLLEYS

SERVING COUNTERS

SINK UNITS AND WORKING BENCHES



Wall mounted, knee operated hand washing sink

CODE	L	W	H	WATER INLET	PRICE
7759.50393.90 with mechanism	500	390	230	SINGLE	
7759.50393.91 with mechanism	500	390	230	HOT-COLD	
7759.50393.92 without mechanism	500	390	230	-	



Wall mounted hand washing sink

CODE	L	W	H	WATER INLET	PRICE
7759.50392.90	500	390	290	SINGLE	



Wall mounted, knee operated hand washing sink

CODE	L	W	H	WATER INLET	PRICE
7759.40332.30 without mechanism	400	330	230	-	
7759.40332.31 with mechanism	400	330	230	SINGLE	
7759.40332.35 with mechanism	400	330	230	HOT-COLD	



Wall mounted hand washing sink

CODE	L	W	H	PRICE
0759.04031.00	400	310	140	



Wall mounted hand washing sink

CODE	L	W	H	PRICE
0759.40311.31	400	310	190	



Janitorial sink unit (Mop Sink)

CODE	L	W	H	WATER ENTRANCE	PRICE
7759.50709.10	500	700	900	SINGLE	



Janitorial sink unit (Mop Sink)

CODE	L	W	H	WATER ENTRANCE	PRICE
7759.50709.00	500	700	900	SINGLE	



Rectangular bowl

CODE	L	W	H	PRICE
0753.35402.10	355	405	190	



Rectangular bowl

CODE	L	W	H	PRICE
0753.03436.08	345	375	140	



Rectangular bowl

CODE	L	W	H	PRICE
0753.40402.10	400	400	250	
0753.40403.10	400	400	300	
0753.45452.10	450	450	250	
0753.45453.10	450	450	300	
0753.40502.10	400	500	250	
0753.40503.10	400	500	300	
0753.45602.10	450	600	250	
0753.45603.10	450	600	300	

Rectangular bowl

CODE	L	W	H	PRICE
0753.50502.10	500	500	250	
0753.50503.10	500	500	300	
0753.50602.10	500	600	250	
0753.50603.10	500	600	300	
0753.60602.10	600	600	250	
0753.60603.10	600	600	300	
0753.70702.10	700	700	250	
0753.70703.10	700	700	300	



Round sink bowl

CODE	Q	PRICE
0753.00023.09	230	
0753.00026.09	260	
0753.00029.09	290	
0753.00038.09	380	



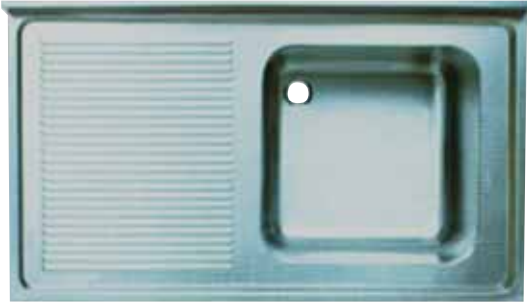
Round sink bowl

CODE	Q	H	PRICE
0753.03818.10	380	180	
0753.04018.10	400	180	



Vanity sink

CODE	L	W	H	PRICE
0753.01719.07	430	480	130	



Single bowl left drainer sink

	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
A	400	400	250	0754.106A0.11	1000	600	
A	400	400	250	0754.126A0.11	1200	600	
E	500	400	250	0754.146E0.11	1400	600	
C	500	500	300	0754.107C0.11	1000	700	
C	500	500	300	0754.127C0.11	1200	700	
C	500	500	300	0754.147C0.11	1400	700	
D	600	500	300	0754.147D0.11	1400	700	



Single bowl sink

	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
A	400	400	250	0754.056A0.01	500	600	
A	400	400	250	0754.066A0.01	600	600	
E	500	400	250	0754.066E0.01	600	600	
E	500	400	250	0754.076E0.01	700	600	
B	400	500	250	0754.057B0.01	500	700	
B	400	500	250	0754.067B0.01	600	700	
C	500	500	300	0754.067C0.01	600	700	
C	500	500	300	0754.077C0.01	700	700	
D	600	500	300	0754.087D0.01	800	700	



Single bowl right drainer sink

	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
A	400	400	250	0754.106A0.15	1000	600	
A	400	400	250	0754.126A0.15	1200	600	
E	500	400	250	0754.146E0.15	1400	600	
C	500	500	300	0754.107C0.15	1000	700	
C	500	500	300	0754.127C0.15	1200	700	
C	500	500	300	0754.147C0.15	1400	700	
D	600	500	300	0754.147D0.15	1400	700	



Single bowl double drainer sink

	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
A	400	400	250	0754.126A0.13	1200	600	
A	400	400	250	0754.146A0.13	1400	600	
A	400	400	250	0754.166A0.13	1600	600	
C	500	500	300	0754.147C0.13	1400	700	
C	500	500	300	0754.167C0.13	1600	700	



ERC

Double bowl right drainer sink

	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
A	400	400	250	0754.146A0.25	1400	600	
A	400	400	250	0754.156A0.25	1500	600	
A	400	400	250	0754.166A0.25	1600	600	
E	500	400	250	0754.166E0.25	1600	600	
E	500	400	250	0754.186E0.25	1800	600	
E	500	400	250	0754.196E0.25	1900	600	
B	400	500	250	0754.157B0.25	1500	700	
B	400	500	250	0754.167B0.25	1600	700	
C	500	500	300	0754.167C0.25	1600	700	
C	500	500	300	0754.187C0.25	1800	700	
C	500	500	300	0754.197C0.25	1900	700	
D	600	500	300	0754.197D0.25	1900	700	
C	500	500	300	0754.207C0.25	2000	700	
D	600	500	300	0754.217D0.25	2100	700	



ERC

Double bowl left drainer sink

	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
A	400	400	250	0754.146A0.21	1400	600	
A	400	400	250	0754.156A0.21	1500	600	
A	400	400	250	0754.166A0.21	1600	600	
E	500	400	250	0754.166E0.21	1600	600	
E	500	400	250	0754.186E0.21	1800	600	
E	500	400	250	0754.196E0.21	1900	600	
B	400	500	250	0754.157B0.21	1500	700	
B	400	500	250	0754.167B0.21	1600	700	
C	500	500	300	0754.167C0.21	1600	700	
C	500	500	300	0754.187C0.21	1800	700	
C	500	500	300	0754.197C0.21	1900	700	
D	600	500	300	0754.197D0.21	1900	700	
D	600	500	300	0754.217D0.21	2100	700	



ERC

Double bowl sink

	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
E	500	400	250	0754.126E0.27	1200	600	
E	500	400	250	0754.146E0.27	1400	600	
C	500	500	300	0754.127C0.27	1200	700	
C	500	500	300	0754.147C0.27	1400	700	
D	600	500	300	0754.147D0.27	1400	700	



ERC

Double bowl double drainer sink

	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
A	400	400	250	0754.166A0.23	1600	600	
E	500	400	250	0754.186E0.23	1800	600	
E	500	400	250	0754.196E0.23	1900	600	
E	500	400	250	0754.246E0.23	2400	600	
C	500	500	300	0754.187C0.23	1800	700	
C	500	500	300	0754.197C0.23	1900	700	
C	500	500	300	0754.207C0.23	2000	700	
D	600	500	300	0754.247D0.23	2400	700	



ERC

Three bowls sink

	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
A	400	400	250	0754.166A0.35	1600	600	
E	500	400	250	0754.186E0.35	1800	600	
E	500	400	250	0754.196E0.35	1900	600	
C	500	500	300	0754.187C0.35	1800	700	
C	500	500	300	0754.197C0.35	1900	700	



ERC

Three bowls left drainer sink

	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
E	500	400	250	0754.216E0.31	2100	600	



ERC

Three bowls right drainer sink

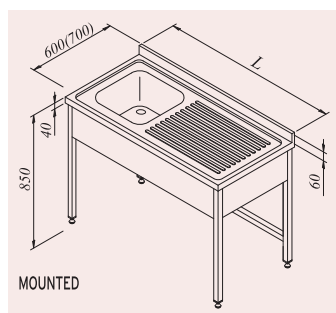
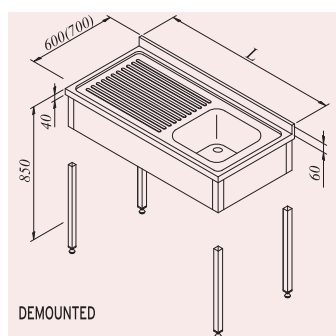
	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
C	500	500	300	0754.247C0.33	2400	700	



ERC

Four bowls sink

	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
A	400	400	250	0754.196A0.41	1900	600	

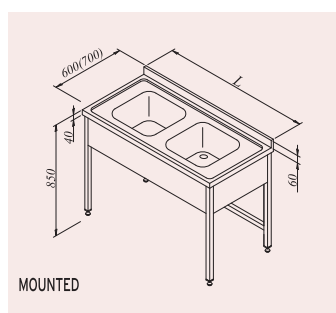
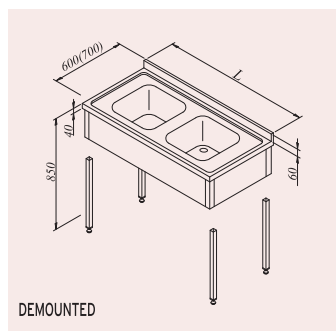
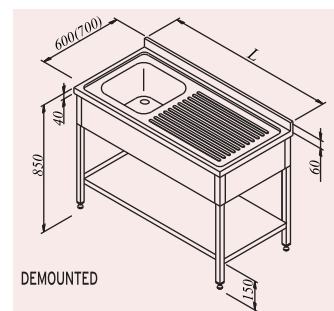
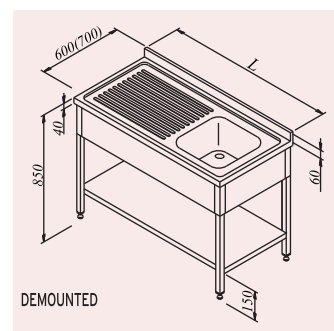


Single bowl, single drainer sink unit with fascia

BOWL			LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	m ³	DEMOUNTED m ³	PRICE (€)
	L	W	H	CODE	DEMOUNTED CODE	CODE	DEMOUNTED CODE					
A	400	400	250	7758.106A5.11	7754.106A5.11	7758.106A5.15	7754.106A5.15	1000	600	850	0.61 m ³	0.23 m ³
A	400	400	250	7758.126A5.11	7754.126A5.11	7758.126A5.15	7754.126A5.15	1200	600	850	0.73 m ³	0.28 m ³
E	500	400	250	7758.146E5.11	7754.146E5.11	7758.146E5.15	7754.146E5.15	1400	600	850	0.85 m ³	0.32 m ³
C	500	500	300	7758.107C5.11	7754.107C5.11	7758.107C5.15	7754.107C5.15	1000	700	850	0.71 m ³	0.27 m ³
C	500	500	300	7758.127C5.11	7754.127C5.11	7758.127C5.15	7754.127C5.15	1200	700	850	0.84 m ³	0.35 m ³
C	500	500	300	7758.147C5.11	7754.147C5.11	7758.147C5.15	7754.147C5.15	1400	700	850	0.98 m ³	0.41 m ³
D	600	500	300	7758.147D5.11	7754.147D5.11	7758.147D5.15	7754.147D5.15	1400	700	850	0.98 m ³	0.41 m ³

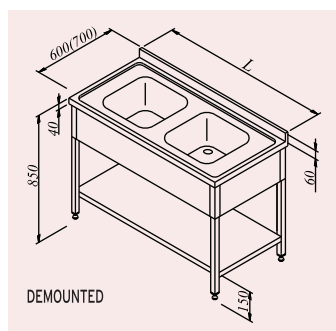
Single bowl, single drainer sink unit with under shelf and fascia

BOWL			LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	m ³	DEMOUNTED m ³	PRICE (€)
	L	W	H	CODE	DEMOUNTED CODE	CODE	DEMOUNTED CODE					
A	400	400	250	7758.106A8.11	7754.106A8.11	7758.106A8.15	7754.106A8.15	1000	600	850	0.61 m ³	0.23 m ³
A	400	400	250	7758.126A8.11	7754.126A8.11	7758.126A8.15	7754.126A8.15	1200	600	850	0.73 m ³	0.28 m ³
E	500	400	250	7758.146E8.11	7754.146E8.11	7758.146E8.15	7754.146E8.15	1400	600	850	0.85 m ³	0.32 m ³
C	500	500	300	7758.107C8.11	7754.107C8.11	7758.107C8.15	7754.107C8.15	1000	700	850	0.71 m ³	0.27 m ³
C	500	500	300	7758.127C8.11	7754.127C8.11	7758.127C8.15	7754.127C8.15	1200	700	850	0.84 m ³	0.35 m ³
C	500	500	300	7758.147C8.11	7754.147C8.11	7758.147C8.15	7754.147C8.15	1400	700	850	0.98 m ³	0.41 m ³
D	600	500	300	7758.147D8.11	7754.147D8.11	7758.147D8.15	7754.147D8.15	1400	700	850	0.98 m ³	0.41 m ³



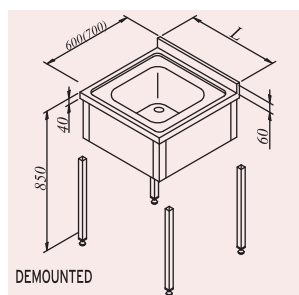
Double bowl sink unit with fascia

BOWL			CODE	DEMOUNTED CODE	L	W	H	m ³	DEMONTED m ³	PRICE (€)
	L	W	H							
E	500	400	250	7758.126E5.27	7754.126E5.27	1200	600	850	0.73 m ³	0.28 m ³
E	500	400	250	7758.146E5.27	7754.146E5.27	1400	600	850	0.85 m ³	0.32 m ³
C	500	500	300	7758.127C5.27	7754.127C5.27	1200	700	850	0.84 m ³	0.35 m ³
C	500	500	300	7758.147C5.27	7754.147C5.27	1400	700	850	0.98 m ³	0.41 m ³
D	600	500	300	7758.147D5.27	7754.147D5.27	1400	700	850	0.98 m ³	0.41 m ³



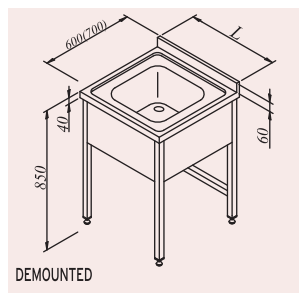
Double bowl sink unit with under shelf and fascia EAC

	BOWL			CODE	DEMOUNTED CODE	L	W	H	m³	DEMONTED m³	PRICE
	L	W	H								
E	500	400	250	7758.126E8.27	7754.126E8.27	1200	600	850	0.73 m³	0.28 m³	
E	500	400	250	7758.146E8.27	7754.146E8.27	1400	600	850	0.85 m³	0.32 m³	
C	500	500	300	7758.127C8.27	7754.127C8.27	1200	700	850	0.84 m³	0.35 m³	
C	500	500	300	7758.147C8.27	7754.147C8.27	1400	700	850	0.98 m³	0.41 m³	
D	600	500	300	7758.147D8.27	7754.147D8.27	1400	700	850	0.98 m³	0.41 m³	



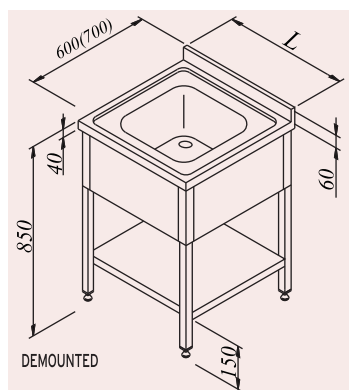
Single bowl sink unit with fascia EAC

	BOWL			CODE	DEMOUNTED CODE	L	W	H	m³	DEMONTED m³	PRICE
	L	W	H								
A	400	400	250	7758.056A5.01	7754.056A5.01	500	600	850	0.31 m³	0.12 m³	
A	400	400	250	7758.066A5.01	7754.066A5.01	600	600	850	0.37 m³	0.14 m³	
E	500	400	250	7758.066E5.01	7754.066E5.01	600	600	850	0.37 m³	0.14 m³	
E	500	400	250	7758.076E5.01	7754.076E5.01	700	600	850	0.43 m³	0.18 m³	
B	400	500	250	7758.057B5.01	7754.057B5.01	500	700	850	0.36 m³	0.14 m³	
B	400	500	250	7758.067B5.01	7754.067B5.01	600	700	850	0.43 m³	0.18 m³	
C	500	500	300	7758.067C5.01	7754.067C5.01	600	700	850	0.43 m³	0.18 m³	
C	500	500	300	7758.077C5.01	7754.077C5.01	700	700	850	0.5 m³	0.21 m³	
D	600	500	300	7758.077D5.01	7754.077D5.01	700	700	850	0.5 m³	0.21 m³	
D	600	500	300	7758.087D5.01	7754.087D5.01	800	700	850	0.57 m³	0.24 m³	



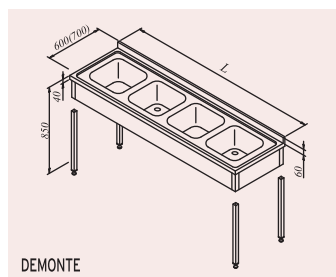
Single bowl sink unit with under shelf and fascia EAC

	BOWL			CODE	DEMOUNTED CODE	L	W	H	m³	DEMONTED m³	PRICE
	L	W	H								
A	400	400	250	7758.056A8.01	7754.056A8.01	500	600	850	0.31 m³	0.12 m³	
A	400	400	250	7758.066A8.01	7754.066A8.01	600	600	850	0.37 m³	0.14 m³	
E	500	400	250	7758.066E8.01	7754.066E8.01	600	600	850	0.37 m³	0.14 m³	
E	500	400	250	7758.076E8.01	7754.076E8.01	700	600	850	0.43 m³	0.18 m³	
B	400	500	250	7758.057B8.01	7754.057B8.01	500	700	850	0.36 m³	0.14 m³	
B	400	500	250	7758.067B8.01	7754.067B8.01	600	700	850	0.43 m³	0.18 m³	
C	500	500	300	7758.067C8.01	7754.067C8.01	600	700	850	0.43 m³	0.18 m³	
C	500	500	300	7758.077C8.01	7754.077C8.01	700	700	850	0.5 m³	0.21 m³	
D	600	500	300	7758.077D8.01	7754.077D8.01	700	700	850	0.5 m³	0.21 m³	
D	600	500	300	7758.087D8.01	7754.087D8.01	800	700	850	0.57 m³	0.24 m³	

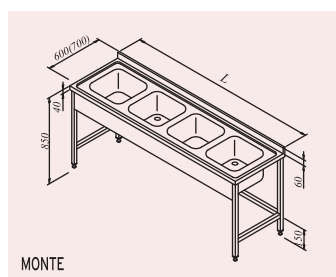


ERC

Four bowls sink unit with fascia



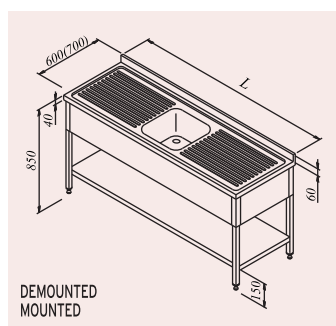
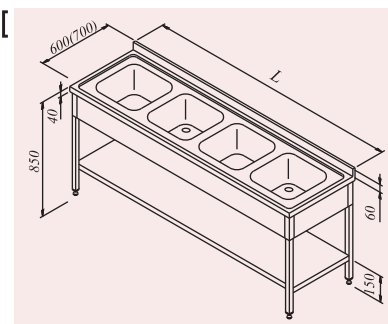
	BOWL			CODE	DEMONTE CODE	L	W	H	m³	DEMONTÉ m³	PRICE
	L	W	H								
A	400	400	250	7758.196A5.41	7754.196A5.41	1900	600	850	1.14 m³	0.44 m³	
A	400	400	250	7758.216A5.41	7754.216A5.41	2100	600	850	1.25 m³	0.48 m³	
E	500	400	250	7758.246E5.41	7754.246E5.41	2400	600	850	1.44 m³	0.55 m³	



Four bowls sink unit with under shelf and fascia

	BOWL			CODE	DEMONTE CODE	L	W	H	m³	DEMONTÉ m³	PRICE
	L	W	H								
A	400	400	250	7758.196A8.41	7754.196A8.41	1900	600	850	1.14 m³	0.44 m³	
A	400	400	250	7758.216A8.41	7754.216A8.41	2100	600	850	1.25 m³	0.48 m³	
E	500	400	250	7758.246E8.41	7754.246E8.41	2400	600	850	1.44 m³	0.55 m³	

ERC



ERC

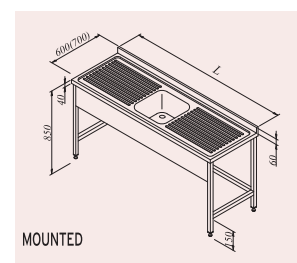
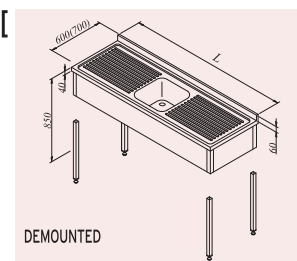
Single bowl, double drainer sink unit with under shelf and fascia

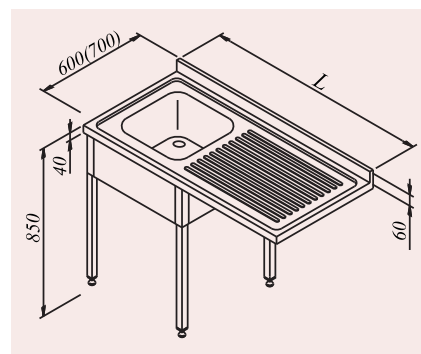
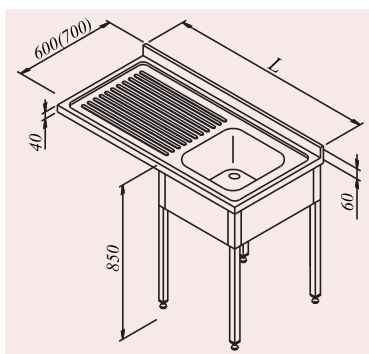
	BOWL			CODE	DEMONTE CODE	L	W	H	m³	DEMONTÉ m³	PRICE
	L	W	H								
A	400	400	250	7758.126A8.13	7754.126A8.13	1200	600	850	0.73 m³	0.28 m³	
A	400	400	250	7758.146A8.13	7754.146A8.13	1400	600	850	0.85 m³	0.32 m³	
A	400	400	250	7758.166A8.13	7754.166A8.13	1600	600	850	0.96 m³	0.37 m³	
C	500	500	300	7758.147C8.13	7754.147C8.13	1400	700	850	0.98 m³	0.41 m³	
C	500	500	300	7758.167C8.13	7754.167C8.13	1600	700	850	1.12 m³	0.46 m³	

Single bowl, double drainer sink unit with fascia

	BOWL			CODE	DEMONTE CODE	L	W	H	m³	DEMONTÉ m³	PRICE
	L	W	H								
A	400	400	250	7758.126A5.13	7754.126A5.13	1200	600	850	0.73 m³	0.28 m³	
A	400	400	250	7758.146A5.13	7754.146A5.13	1400	600	850	0.85 m³	0.32 m³	
A	400	400	250	7758.166A5.13	7754.166A5.13	1600	600	850	0.96 m³	0.37 m³	
C	500	500	300	7758.147C5.13	7754.147C5.13	1400	700	850	0.98 m³	0.41 m³	
C	500	500	300	7758.167C5.13	7754.167C5.13	1600	700	850	1.12 m³	0.46 m³	

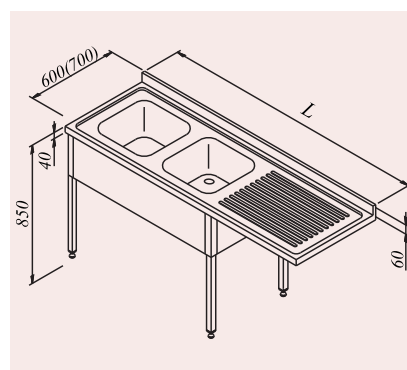
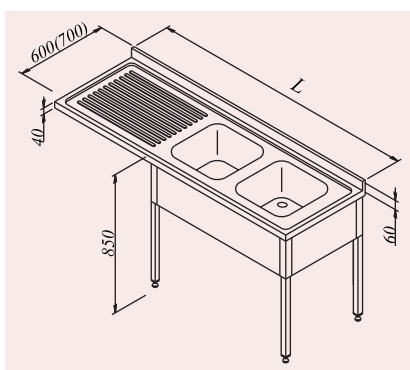
ERC





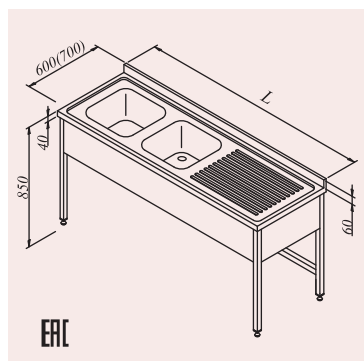
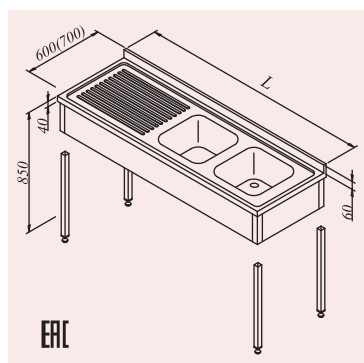
Single bowl, single drainer sink unit for dishwashing machine (square leg)

BOWL				LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	 m³	DEMONTE  m³	PRICE (€)
				CODE	DEMOUNTED CODE	CODE	DEMOUNTED CODE						
A	400	400	250	7758.126AB.11	7754.126AB.11	7758.126AB.15	7754.126AB.15	1200	600	850	0.73 m³	0.28 m³	
E	500	400	250	7758.146EB.11	7754.146EB.11	7758.146EB.15	7754.146EB.15	1400	600	850	0.85 m³	0.32 m³	
C	500	500	300	7758.127CB.11	7754.127CB.11	7758.127CB.15	7754.127CB.15	1200	700	850	0.84 m³	0.35 m³	
C	500	500	300	7758.147CB.1	7754.147CB.11	7758.147CB.15	7754.147CB.15	1400	700	850	0.98 m³	0.41 m³	



Double bowl, single drainer sink unit for dishwashing machine (square leg)

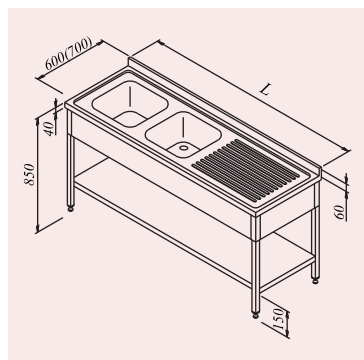
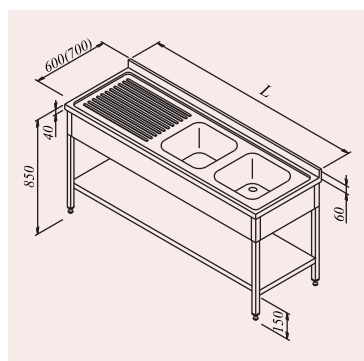
BOWL				LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	 m³	DEMONTE  m³	PRICE (€)
				CODE	DEMOUNTED CODE	CODE	DEMOUNTED CODE						
A	400	400	250	7758.166AB.21	7754.166AB.21	7758.166AB.25	7754.166AB.25	1600	600	850	0.96 m³	0.37 m³	
E	500	400	250	7758.186EB.21	7754.186EB.21	7758.186EB.25	7754.186EB.25	1800	600	850	1.08 m³	0.42 m³	
E	500	400	250	7758.196EB.21	7754.196EB.21	7758.196EB.25	7754.196EB.25	1900	600	850	1.14 m³	0.44 m³	
C	500	500	300	7758.187CB.21	7754.187CB.21	7758.187CB.25	7754.187CB.25	1800	700	850	1.25 m³	0.52m³	
C	500	500	300	7758.197CB.21	7754.197CB.21	7758.197CB.25	7754.197CB.25	1900	700	850	1.32 m³	0.55 m³	
C	500	500	300	7758.207CB.21	7754.207CB.21	7758.207CB.25	7754.207CB.25	2000	700	850	1.39 m³	0.58 m³	



Double bowl, single drainer sink unit with fascia

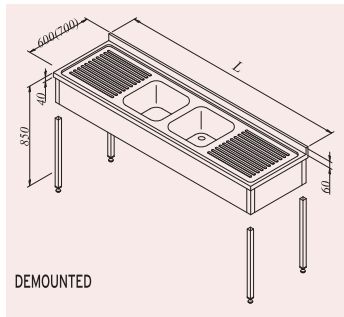
BOWL				LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	 m³	 DEMONTE m³	PRICE (€)
				CODE	DEMOUNTED CODE	CODE	DEMOUNTED CODE						
A	400	400	250	7758.146A5.21	7754.146A5.21	7758.146A5.25	7754.146A5.25	1400	600	850	0.85 m³	0.32 m³	
A	400	400	250	7758.156A5.21	7754.156A5.21	7758.156A5.25	7754.156A5.25	1500	600	850	0.91 m³	0.35 m³	
A	400	400	250	7758.166A5.21	7754.166A5.21	7758.166A5.25	7754.166A5.25	1600	600	850	0.96 m³	0.37 m³	
E	500	400	250	7758.166E5.21	7754.166E5.21	7758.166E5.25	7754.166E5.25	1600	600	850	0.96 m³	0.37 m³	
E	500	400	250	7758.186E5.21	7754.186E5.21	7758.186E5.25	7754.186E5.25	1800	600	850	1.08 m³	0.42 m³	
E	500	400	250	7758.196E5.21	7754.196E5.21	7758.196E5.25	7754.196E5.25	1900	600	850	1.14 m³	0.44 m³	
B	400	500	250	7758.157B5.21	7754.157B5.21	7758.157B5.25	7754.157B5.25	1500	700	850	1.05 m³	0.40 m³	
B	400	500	250	7758.167B5.21	7754.167B5.21	7758.167B5.25	7754.167B5.25	1600	700	850	1.12 m³	0.46 m³	
C	500	500	300	7758.167C5.21	7754.167C5.21	7758.167C5.25	7754.167C5.25	1600	700	850	1.12 m³	0.46 m³	
C	500	500	300	7758.187C5.21	7754.187C5.21	7758.187C5.25	7754.187C5.25	1800	700	850	1.25 m³	0.52 m³	
C	500	500	300	7758.197C5.21	7754.197C5.21	7758.197C5.25	7754.197C5.25	1900	700	850	1.32 m³	0.55 m³	
D	600	500	300	7758.197D5.21	7754.197D5.21	7758.197D5.25	7754.197D5.25	1900	700	850	1.32 m³	0.55 m³	
C	500	500	300	7758.207C5.21	7754.207C5.21	7758.207C5.25	7754.207C5.25	2000	700	850	1.39 m³	0.58 m³	
D	600	500	300	7758.217D5.21	7754.217D5.21	7758.217D5.25	7754.217D5.25	2100	700	850	1.46 m³	0.61 m³	

ERC



Double bowl, single drainer sink unit with under shelf and fascia

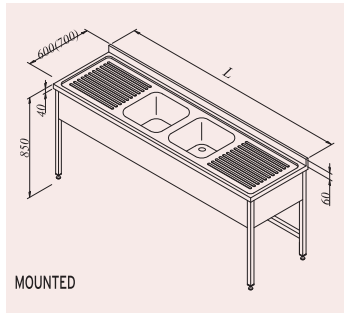
BOWL/GÖZ				LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	 m³	DEMONTÉ  m³	PRICE (€)
				CODE	DEMOUNTED CODE	CODE	DEMOUNTED CODE						
A	400	400	250	7758.146A8.21	7754.146A8.21	7758.146A8.25	7754.146A8.25	1400	600	850	0.85 m³	0.32 m³	
A	400	400	250	7758.156A8.21	7754.156A8.21	7758.156A8.25	7754.156A8.25	1500	600	850	0.91m³	0.35 m³	
A	400	400	250	7758.166A8.21	7754.166A8.21	7758.166A8.25	7754.166A8.25	1600	600	850	0.96 m³	0.37 m³	
E	500	400	250	7758.166E8.21	7754.166E8.21	7758.166E8.25	7754.166E8.25	1600	600	850	0.96 m³	0.37 m³	
E	500	400	250	7758.186E8.21	7754.186E8.21	7758.186E8.25	7754.186E8.25	1800	600	850	1.08 m³	0.42 m³	
E	500	400	250	7758.196E8.21	7754.196E8.21	7758.196E8.25	7754.196E8.25	1900	600	850	1.14 m³	0.44 m³	
B	400	500	250	7758.157B8.21	7754.157B8.21	7758.157B8.25	7754.157B8.25	1500	700	850	1.05 m³	0.40 m³	
B	400	500	250	7758.167B8.21	7754.167B8.21	7758.167B8.25	7754.167B8.25	1600	700	850	1.12 m³	0.46 m³	
C	500	500	300	7758.167C8.21	7754.167C8.21	7758.167C8.25	7754.167C8.25	1600	700	850	1.12 m³	0.46 m³	
C	500	500	300	7758.187C8.21	7754.187C8.21	7758.187C8.25	7754.187C8.25	1800	700	850	1.25 m³	0.52 m³	
C	500	500	300	7758.197C8.21	7754.197C8.21	7758.197C8.25	7754.197C8.25	1900	700	850	1.32 m³	0.55 m³	
D	600	500	300	7758.197D8.21	7754.197D8.21	7758.197D8.25	7754.197D8.25	1900	700	850	1.32 m³	0.55 m³	
C	500	500	300	7758.207C8.21	7754.207C8.21	7758.207C8.25	7754.207C8.25	2000	700	850	1.39 m³	0.58 m³	
D	600	500	300	7758.217D8.21	7754.217D8.21	7758.217D8.25	7754.217D8.25	2100	700	850	1.46 m³	0.61 m³	



EAC

Double bowl, double drainer sink unit with fascia

	BOWL			CODE	DEMOUNTED CODE	L	W	H	m³	DEMONTED m³	PRICE	
	L	W	H									
A	400	400	250	7758.166A5.23	7754.166A5.23	1600	600	850	0.96 m³	0.37 m³		4 legs
E	500	400	250	7758.186E5.23	7754.186E5.23	1800	600	850	1.08 m³	0.42 m³		4 legs
E	500	400	250	7758.196E5.23	7754.196E5.23	1900	600	850	1.14 m³	0.44 m³		4 legs
E	500	400	250	7758.216E5.23	7754.216E5.23	2100	600	850	1.24 m³	0.48 m³		6 legs
E	500	400	250	7758.246E5.23	7754.246E5.23	2400	600	850	1.44 m³	0.55 m³		6 legs
C	500	500	300	7758.187C5.23	7754.187C5.23	1800	700	850	1.25 m³	0.52 m³		4 legs
C	500	500	300	7758.197C5.23	7754.197C5.23	1900	700	850	1.32 m³	0.55 m³		4 legs
C	500	500	300	7758.207C5.23	7754.207C5.23	2000	700	850	1.39 m³	0.58 m³		4 legs
D	600	500	300	7758.247D5.23	7754.247D5.23	2400	700	850	1.67 m³	0.69 m³		6 legs

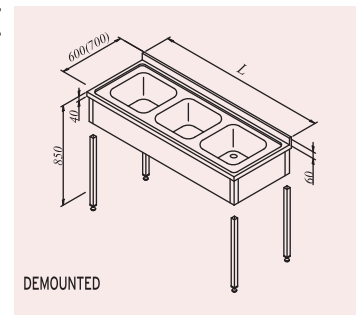


EAC

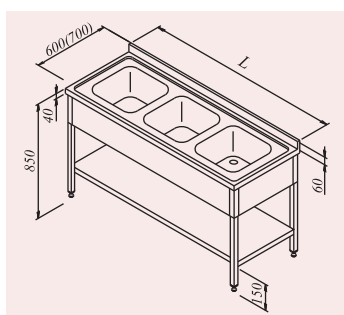
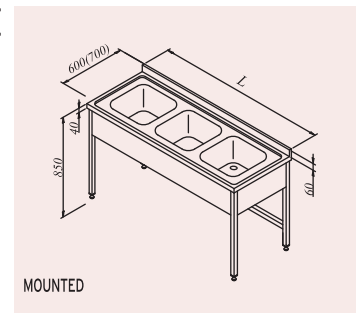
Three bowls sinks with fascia

	BOWL			CODE	DEMOUNTED CODE	L	W	H	m³	DEMONTED m³	PRICE
	L	W	H								
A	400	400	250	7758.166A5.35	7754.166A5.35	1600	600	850	0.96 m³	0.37 m³	
E	500	400	250	7758.186E5.35	7754.186E5.35	1800	600	850	1.08 m³	0.42 m³	
E	500	400	250	7758.196E5.35	7754.196E5.35	1900	600	850	1.14 m³	0.44 m³	
C	500	500	300	7758.187C5.35	7754.187C5.35	1800	700	850	1.25 m³	0.52 m³	
C	500	500	300	7758.197C5.35	7754.197C5.35	1900	700	850	1.32 m³	0.55 m³	

EAC



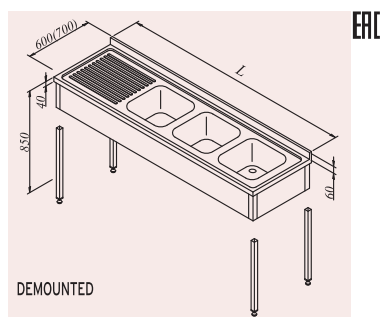
EAC



EAC

Three bowls sink unit with under shelf and fascia

	BOWL			CODE	DEMOUNTED CODE	L	W	H	m³	DEMONTED m³	PRICE
	L	W	H								
A	400	400	250	7758.166A8.35	7754.166A8.35	1600	600	850	0.96 m³	0.37 m³	
E	500	400	250	7758.186E8.35	7754.186E8.35	1800	600	850	1.08 m³	0.42 m³	
E	500	400	250	7758.196E8.35	7754.196E8.35	1900	600	850	1.14 m³	0.44 m³	
C	500	500	300	7758.187C8.35	7754.187C8.35	1800	700	850	1.25 m³	0.52 m³	
C	500	500	300	7758.197C8.35	7754.197C8.35	1900	700	850	1.32 m³	0.55 m³	

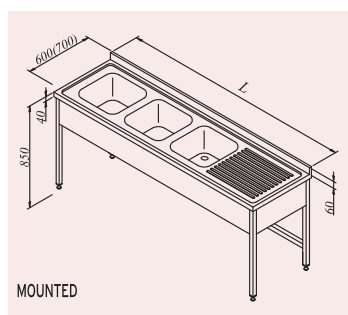


ERC

Three bowls, single drainer sink unit with fascia

BOWL				LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	m³	DEMONTÉ m³	PRICE (€)
	L	W	H	CODE	DEMOUNTED CODE	CODE	DEMOUNTED CODE						
A	400	400	250	7758.196A5.31	7754.196A5.31	7758.196A5.33	7754.196A5.33	1900	600	850	1.14 m³	0.44 m³	
E	500	400	250	7758.216E5.31	7754.216E5.31	7758.216E5.33	7754.216E5.33	2100	600	850	1.25 m³	0.48 m³	
E	500	400	250	7758.246E5.31	7754.246E5.31	7758.246E5.33	7754.246E5.33	2400	600	850	1.44 m³	0.55 m³	
C	500	500	300	7758.247C5.31	7754.247C5.31	7758.247C5.33	7754.247C5.33	2400	700	850	1.67 m³	0.69 m³	

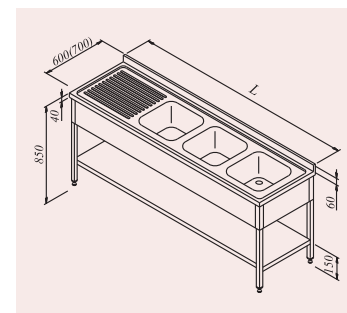
ERC



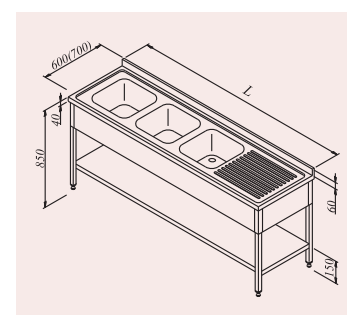
Three bowls, single drainer sink unit with under shelf and fascia

BOWL				LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	m³	DEMONTÉ m³	PRICE (€)
	L	W	H	CODE	DEMOUNTED CODE	CODE	DEMOUNTED CODE						
A	400	400	250	7758.196A8.31	7754.196A8.31	7758.196A8.33	7754.196A8.33	1900	600	850	1.14 m³	0.44 m³	
E	500	400	250	7758.216E8.31	7754.216E8.31	7758.216E8.33	7754.216E8.33	2100	600	850	1.25 m³	0.48 m³	
E	500	400	250	7758.246E8.31	7754.246E8.31	7758.246E8.33	7754.246E8.33	2400	600	850	1.44 m³	0.55 m³	
C	500	500	300	7758.247C8.31	7754.247C8.31	7758.247C8.33	7754.247C8.33	2400	700	850	1.67 m³	0.69 m³	

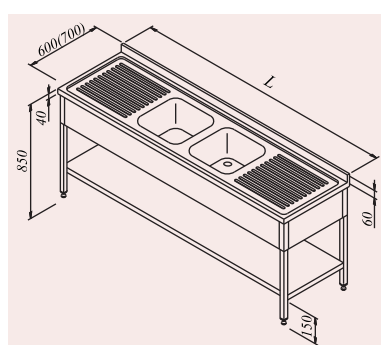
ERC



ERC

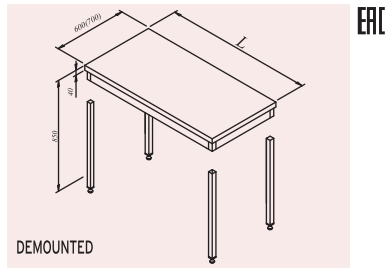


ERC

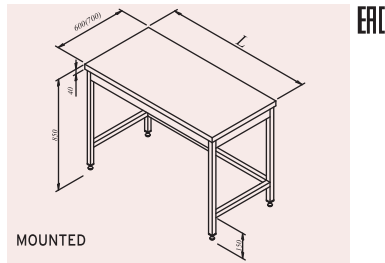


Double bowl, double drainer sink unit with under shelf and fascia

BOWL				CODE	DEMOUNTED CODE	L	W	H	m³	DEMONTÉ m³	PRICE (€)	
	L	W	H									
A	400	400	250	7758.166A8.23	7754.166A8.23	1600	600	850	0.96 m³	0.37 m³		4 legs
E	500	400	250	7758.186E8.23	7754.186E8.23	1800	600	850	1.08 m³	0.42 m³		4 legs
E	500	400	250	7758.196E8.23	7754.196E8.23	1900	600	850	1.14 m³	0.44 m³		4 legs
E	500	400	250	7758.216E8.23	7754.216E8.23	2100	600	850	1.24 m³	0.48 m³		6 legs
E	500	400	250	7758.246E8.23	7754.246E8.23	2400	600	850	1.44 m³	0.55 m³		6 legs
C	500	500	300	7758.187C8.23	7754.187C8.23	1800	700	850	1.25 m³	0.52 m³		4 legs
C	500	500	300	7758.197C8.23	7754.197C8.23	1900	700	850	1.32 m³	0.55 m³		4 legs
C	500	500	300	7758.207C8.23	7754.207C8.23	2000	700	850	1.39 m³	0.58 m³		4 legs
D	600	500	300	7758.247D8.23	7754.247D8.23	2400	700	850	1.67 m³	0.69 m³		6 legs



EAC



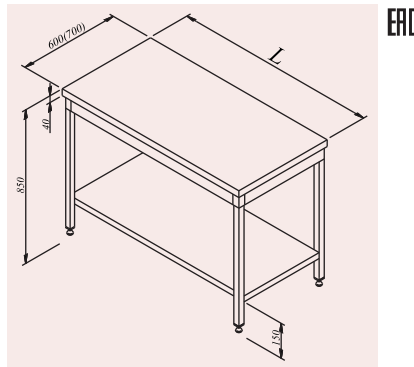
EAC

Working bench without shelf

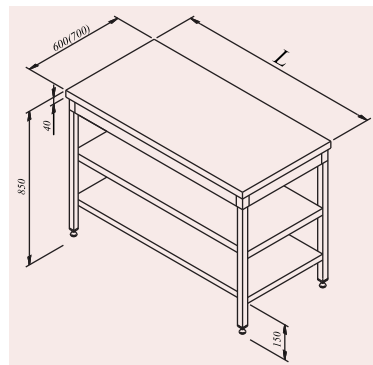
DEMOUNTED CODE	L	W	H	m ³	PRICE (€)
7911.06060.84	600	600	850	-	
7911.09060.84	900	600	850	-	
7911.10060.84	1000	600	850	-	
7911.12060.84	1200	600	850	-	
7911.14060.84	1400	600	850	-	
7911.16060.84	1600	600	850	-	
7911.19060.84	1900	600	850	-	
7911.06070.84	600	700	850	-	
7911.09070.84	900	700	850	-	
7911.10070.84	1000	700	850	-	
7911.12070.84	1200	700	850	-	
7911.14070.84	1400	700	850	-	
7911.16070.84	1600	700	850	-	
7911.19070.84	1900	700	850	-	

Working bench with shelf

DEMOUNTED CODE	L	W	H	m ³	PRICE (€)
7911.06060.85	600	600	850	-	
7911.09060.85	900	600	850	-	
7911.10060.85	1000	600	850	-	
7911.12060.85	1200	600	850	-	
7911.14060.85	1400	600	850	-	
7911.16060.85	1600	600	850	-	
7911.19060.85	1900	600	850	-	
7911.06070.85	600	700	850	-	
7911.09070.85	900	700	850	-	
7911.10070.85	1000	700	850	-	
7911.12070.85	1200	700	850	-	
7911.14070.85	1400	700	850	-	
7911.16070.85	1600	700	850	-	
7911.19070.85	1900	700	850	-	



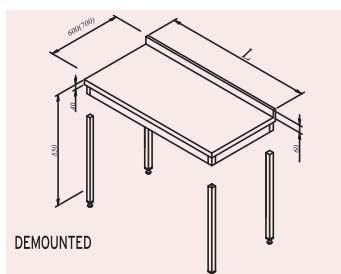
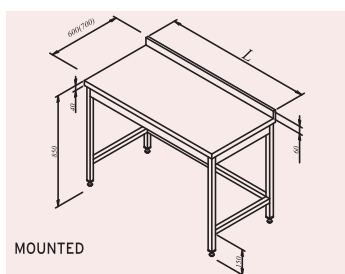
EAC



EAC

Working bench with double shelf

DEMOUNTED CODE	L	W	H	m ³	PRICE (€)
7911.06060.79	600	600	850	-	
7911.09060.79	900	600	850	-	
7911.10060.79	1000	600	850	-	
7911.12060.79	1200	600	850	-	
7911.14060.79	1400	600	850	-	
7911.16060.79	1600	600	850	-	
7911.19060.79	1900	600	850	-	
7911.06070.79	600	700	850	-	
7911.09070.79	900	700	850	-	
7911.10070.79	1000	700	850	-	
7911.12070.79	1200	700	850	-	
7911.14070.79	1400	700	850	-	
7911.16070.79	1600	700	850	-	
7911.19070.79	1900	700	850	-	

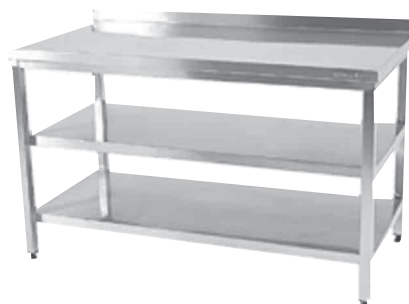
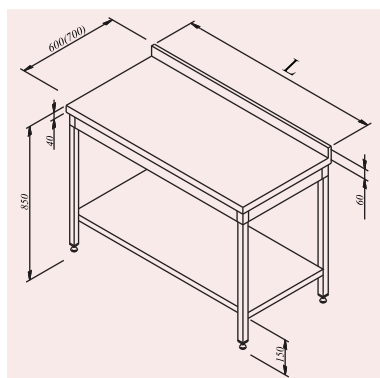


Working bench without shelf

DEMOUNTED CODE	L	W	H	m ³	DEMONTÉ m ³	PRICE (€)
7911.06060.83	600	600	850	0.36 m ³	0.08 m ³	
7911.09060.83	900	600	850	0.07 m ³	0.12 m ³	
7911.10060.83	1000	600	850	0.08 m ³	0.14 m ³	
7911.12060.83	1200	600	850	0.73 m ³	0.16 m ³	
7911.14060.83	1400	600	850	0.84 m ³	0.19 m ³	
7911.16060.83	1600	600	850	0.96 m ³	0.21 m ³	
7911.19060.83	1900	600	850	1.14 m ³	0.25 m ³	
7911.06070.83	600	700	850	0.42 m ³	0.08 m ³	
7911.09070.83	900	700	850	0.46 m ³	0.11 m ³	
7911.10070.83	1000	700	850	0.61 m ³	0.15 m ³	
7911.12070.83	1200	700	850	0.85 m ³	0.16 m ³	
7911.14070.83	1400	700	850	0.97 m ³	0.22 m ³	
7911.16070.83	1600	700	850	1.13 m ³	0.25 m ³	
7911.19070.83	1900	700	850	1.32 m ³	0.29 m ³	

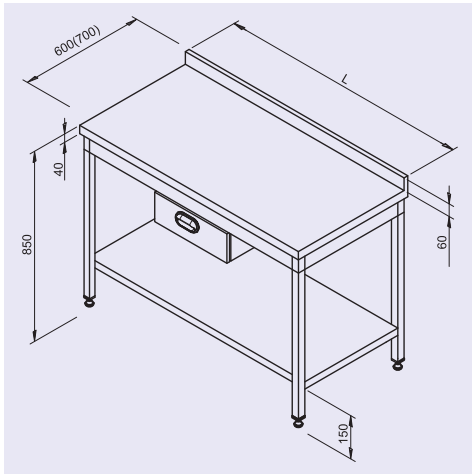
Working bench with under shelf

DEMOUNTED CODE	L	W	H	m ³	DEMONTÉ m ³	PRICE (€)
7911.06060.81	600	600	850	0.36 m ³	0.08 m ³	
7911.09060.81	900	600	850	0.07 m ³	0.16 m ³	
7911.10060.81	1000	600	850	0.08 m ³	0.17 m ³	
7911.12060.81	1200	600	850	0.73 m ³	0.16 m ³	
7911.14060.81	1400	600	850	0.84 m ³	0.19 m ³	
7911.16060.81	1600	600	850	0.96 m ³	0.21 m ³	
7911.19060.81	1900	600	850	1.14 m ³	0.25 m ³	
7911.06070.81	600	700	850	0.42 m ³	0.08 m ³	
7911.09070.81	900	700	850	0.46 m ³	0.11 m ³	
7911.10070.81	1000	700	850	0.61 m ³	0.15 m ³	
7911.12070.81	1200	700	850	0.85 m ³	0.16 m ³	
7911.14070.81	1400	700	850	0.97 m ³	0.22 m ³	
7911.16070.81	1600	700	850	1.13 m ³	0.25 m ³	
7911.19070.81	1900	700	850	1.32 m ³	0.29 m ³	



Working bench with double shelf

DEMOUNTED CODE	L	W	H	m ³	DEMONTÉ m ³	PRICE (€)
7911.06060.82	600	600	850	0.36 m ³	0.08 m ³	
7911.09060.82	900	600	850	0.07 m ³	0.16 m ³	
7911.10060.82	1000	600	850	0.08 m ³	0.17 m ³	
7911.12060.82	1200	600	850	0.73 m ³	0.16 m ³	
7911.14060.82	1400	600	850	0.84 m ³	0.19 m ³	
7911.16060.82	1600	600	850	0.96 m ³	0.21 m ³	
7911.19060.82	1900	600	850	1.14 m ³	0.25 m ³	
7911.06070.82	600	700	850	0.42 m ³	0.08 m ³	
7911.09070.82	900	700	850	0.46 m ³	0.11 m ³	
7911.10070.82	1000	700	850	0.61 m ³	0.15 m ³	
7911.12070.82	1200	700	850	0.85 m ³	0.16 m ³	
7911.14070.82	1400	700	850	0.97 m ³	0.22 m ³	
7911.16070.82	1600	700	850	1.13 m ³	0.25 m ³	
7911.19070.82	1900	700	850	1.32 m ³	0.29 m ³	



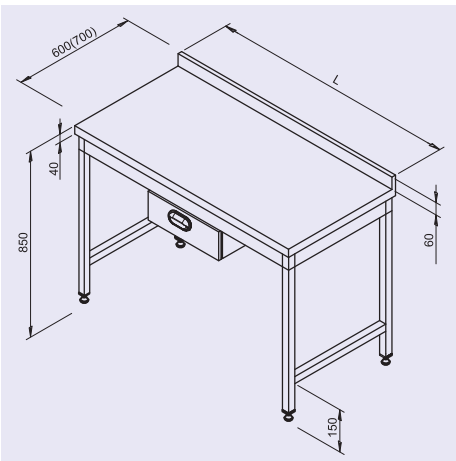
Working bench with drawer and under shelf

CODE	L	W	H	m ³	PRICE (€)
7911.12060.28	1200	600	850	0.73 m ³	
7911.14060.28	1400	600	850	0.84 m ³	
7911.16060.28	1600	600	850	0.96 m ³	
7911.19060.28	1900	600	850	1.14 m ³	
7911.12070.28	1200	700	850	0.85 m ³	
7911.14070.28	1400	700	850	0.97 m ³	
7911.16070.28	1600	700	850	1.13 m ³	
7911.19070.28	1900	700	850	1.32 m ³	



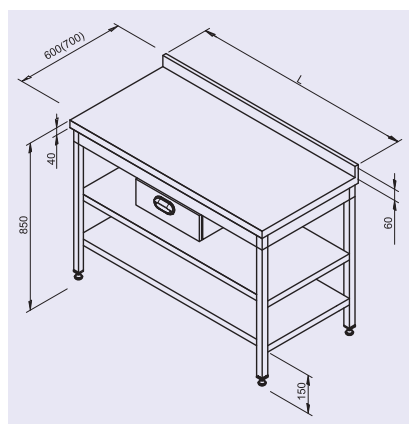
Drawer for working bench

CODE	L	W	H	m ³	PRICE (€)
7999.37574.51	370	572	140		



Working bench with drawer

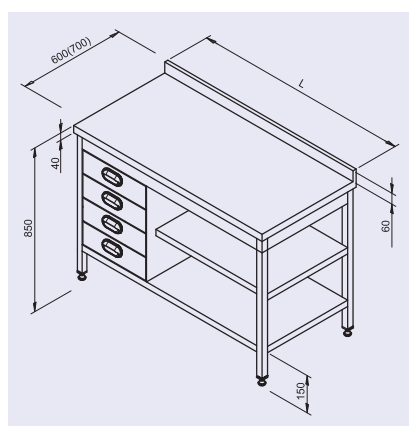
CODE	L	W	H	m ³	PRICE (€)
7911.12060.20	1200	600	850	0.73 m ³	
7911.14060.20	1400	600	850	0.84 m ³	
7911.16060.20	1600	600	850	0.96 m ³	
7911.19060.20	1900	600	850	1.14 m ³	
7911.12070.20	1200	700	850	0.85 m ³	
7911.14070.20	1400	700	850	0.97 m ³	
7911.16070.20	1600	700	850	1.13 m ³	
7911.19070.20	1900	700	850	1.32 m ³	



ERC

Working bench with drawer and double shelf

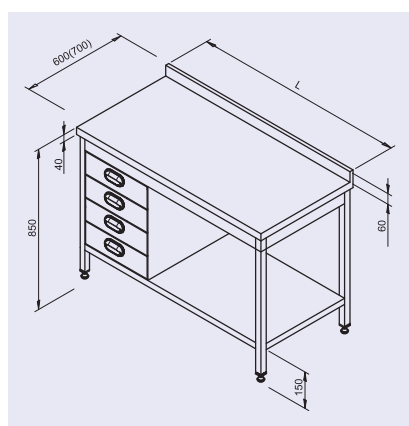
CODE	L	W	H	m ³	PRICE (€)
7911.12060.24	1200	600	850	0.73 m ³	
7911.14060.24	1400	600	850	0.84 m ³	
7911.16060.24	1600	600	850	0.96 m ³	
7911.19060.24	1900	600	850	1.14 m ³	
7911.12070.24	1200	700	850	0.85 m ³	
7911.14070.24	1400	700	850	0.97 m ³	
7911.16070.24	1600	700	850	1.13 m ³	
7911.19070.24	1900	700	850	1.32 m ³	



ERC

Working bench with four drawers and double shelf

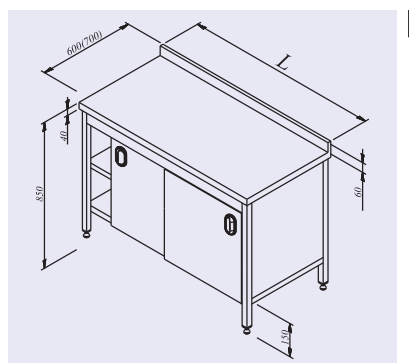
CODE	L	W	H	m ³	PRICE (€)
7911.12060.44	1200	600	850	0.73 m ³	
7911.14060.44	1400	600	850	0.84 m ³	
7911.16060.44	1600	600	850	0.96 m ³	
7911.19060.44	1900	600	850	1.14 m ³	
7911.12070.44	1200	700	850	0.85 m ³	
7911.14070.44	1400	700	850	0.97 m ³	
7911.16070.44	1600	700	850	1.13 m ³	
7911.19070.44	1900	700	850	1.32 m ³	



ERC

Working bench with four drawers, under shelf

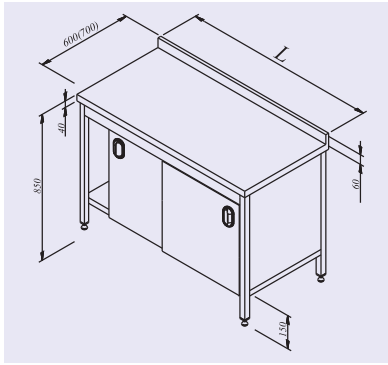
CODE	L	W	H	m ³	PRICE (€)
7911.12060.48	1200	600	850	0.73 m ³	
7911.14060.48	1400	600	850	0.84 m ³	
7911.16060.48	1600	600	850	0.96 m ³	
7911.19060.48	1900	600	850	1.14 m ³	
7911.12070.48	1200	700	850	0.85 m ³	
7911.14070.48	1400	700	850	0.97 m ³	
7911.16070.48	1600	700	850	1.13 m ³	
7911.19070.48	1900	700	850	1.32 m ³	



ERC

Working bench with cupboard and shelf

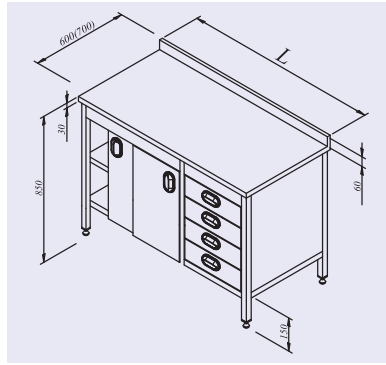
CODE	L	W	H	m ³	PRICE (€)
7911.12060.13	1200	600	850	0.73 m ³	
7911.14060.13	1400	600	850	0.84 m ³	
7911.16060.13	1600	600	850	0.96 m ³	
7911.19060.13	1900	600	850	1.14 m ³	
7911.12070.13	1200	700	850	0.85 m ³	
7911.14070.13	1400	700	850	0.97 m ³	
7911.16070.13	1600	700	850	1.13 m ³	
7911.19070.13	1900	700	850	1.32 m ³	



EAC

Working bench with cupboard

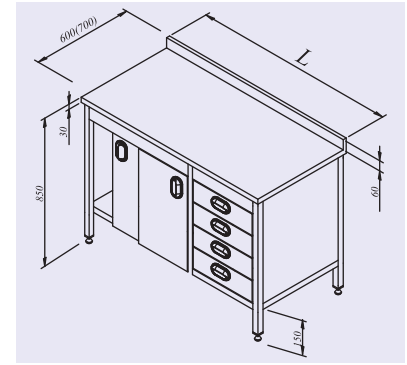
CODE	L	W	H	m ³	PRICE (€)
7911.12060.12	1200	600	850	0.73 m ³	
7911.14060.12	1400	600	850	0.84 m ³	
7911.16060.12	1600	600	850	0.96 m ³	
7911.19060.12	1900	600	850	1.14 m ³	
7911.12070.12	1200	700	850	0.85 m ³	
7911.14070.12	1400	700	850	0.97 m ³	
7911.16070.12	1600	700	850	1.13 m ³	
7911.19070.12	1900	700	850	1.32 m ³	



EAC

Working bench with four drawers, cupboard and shelf

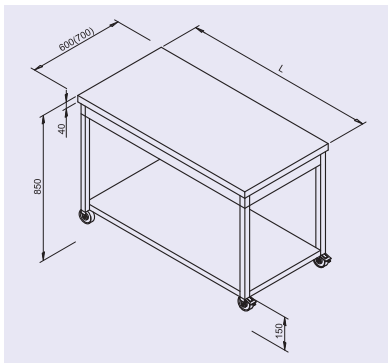
CODE	L	W	H	m ³	PRICE (€)
7911.12060.56	1200	600	850	0.73 m ³	
7911.14060.56	1400	600	850	0.84 m ³	
7911.16060.56	1600	600	850	0.96 m ³	
7911.19060.56	1900	600	850	1.14 m ³	
7911.12070.56	1200	700	850	0.85 m ³	
7911.14070.56	1400	700	850	0.97 m ³	
7911.16070.56	1600	700	850	1.13 m ³	
7911.19070.56	1900	700	850	1.32 m ³	



EAC

Working bench with group drawers and cupboard

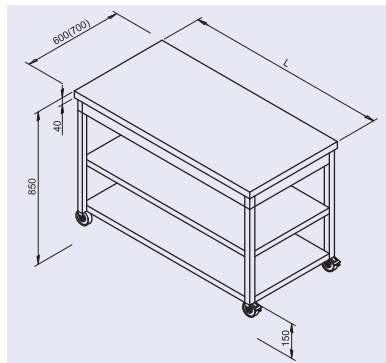
CODE	L	W	H	m ³	PRICE (€)
7911.12060.52	1200	600	850	0.73 m ³	
7911.14060.52	1400	600	850	0.84 m ³	
7911.16060.52	1600	600	850	0.96 m ³	
7911.19060.52	1900	600	850	1.14 m ³	
7911.12070.52	1200	700	850	0.85 m ³	
7911.14070.52	1400	700	850	0.97 m ³	
7911.16070.52	1600	700	850	1.13 m ³	
7911.19070.52	1900	700	850	1.32 m ³	



EAC

Mobile bench with shelf

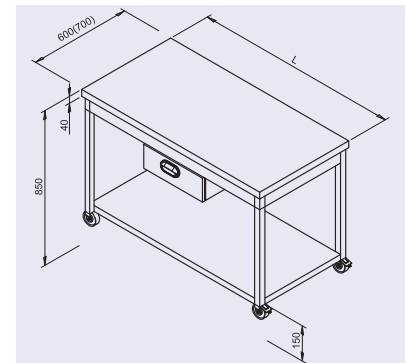
CODE	L	W	H	m ³	PRICE (€)
7911.12060.15	1200	600	850	0.73 m ³	
7911.14060.15	1400	600	850	0.84 m ³	
7911.16060.15	1600	600	850	0.96 m ³	
7911.19060.15	1900	600	850	1.14 m ³	
7911.12070.15	1200	700	850	0.85 m ³	
7911.14070.15	1400	700	850	0.97 m ³	
7911.16070.15	1600	700	850	1.13 m ³	
7911.19070.15	1900	700	850	1.32 m ³	



EAC

Mobile bench with double shelves

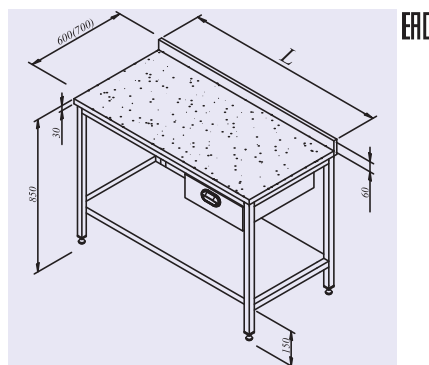
CODE	L	W	H	m ³	PRICE (€)
7911.12060.14	1200	600	850	0.73 m ³	
7911.14060.14	1400	600	850	0.84 m ³	
7911.16060.14	1600	600	850	0.96 m ³	
7911.19060.14	1900	600	850	1.14 m ³	
7911.12070.14	1200	700	850	0.85 m ³	
7911.14070.14	1400	700	850	0.97 m ³	
7911.16070.14	1600	700	850	1.13 m ³	
7911.19070.14	1900	700	850	1.32 m ³	



EAC

Mobile bench with drawer and shelf

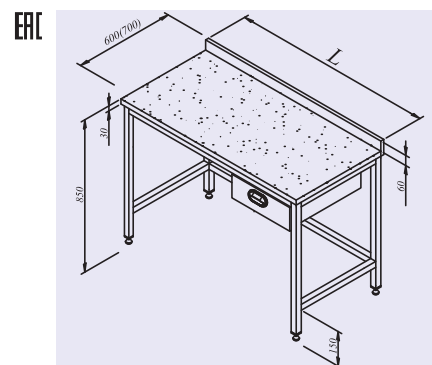
CODE	L	W	H	m ³	PRICE (€)
7911.12060.35	1200	600	850	0.73 m ³	
7911.14060.35	1400	600	850	0.84 m ³	
7911.16060.35	1600	600	850	0.96 m ³	
7911.19060.35	1900	600	850	1.14 m ³	
7911.12070.35	1200	700	850	0.85 m ³	
7911.14070.35	1400	700	850	0.97 m ³	
7911.16070.35	1600	700	850	1.13 m ³	
7911.19070.35	1900	700	850	1.32 m ³	



ERC

Working bench with marble top and drawer

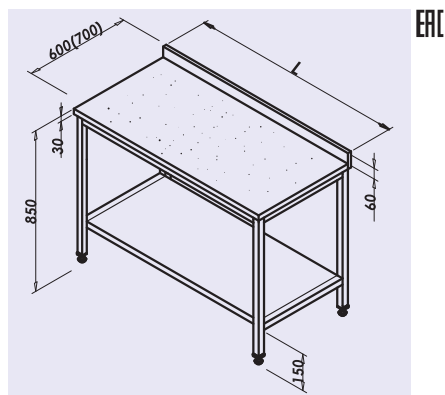
CODE	L	W	H	m ³	PRICE (€)
7911.12070.30	1200	700	850	0.85 m ³	
7911.14070.30	1400	700	850	0.97 m ³	
7911.16070.30	1600	700	850	1.13 m ³	
7911.19070.30	1900	700	850	1.32 m ³	
7911.12080.30	1200	800	850	0.95 m ³	
7911.14080.30	1400	800	850	1.10 m ³	
7911.16080.30	1600	800	850	1.26 m ³	
7911.19080.30	1900	800	850	1.50 m ³	



ERC

Working bench with marble top and drawer

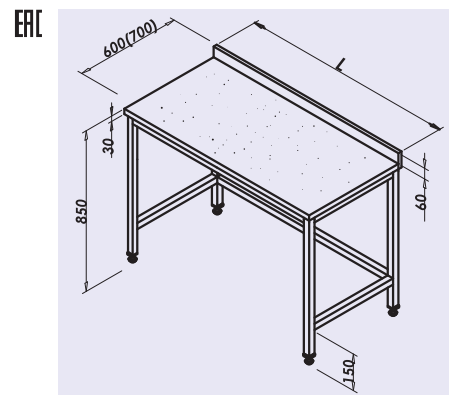
CODE	L	W	H	m ³	PRICE (€)
7911.12070.22	1200	700	850	0.85 m ³	
7911.14070.22	1400	700	850	0.97 m ³	
7911.16070.22	1600	700	850	1.13 m ³	
7911.19070.22	1900	700	850	1.32 m ³	
7911.12080.22	1200	800	850	0.95 m ³	
7911.14080.22	1400	800	850	1.10 m ³	
7911.16080.22	1600	800	850	1.26 m ³	
7911.19080.22	1900	800	850	1.50 m ³	



ERC

Working bench with marble top and shelf

CODE	L	W	H	m ³	PRICE (€)
7911.12070.30M	1200	700	850	0.85 m ³	
7911.14070.30M	1400	700	850	0.97 m ³	
7911.16070.30M	1600	700	850	1.13 m ³	
7911.19070.30M	1900	700	850	1.32 m ³	
7911.12080.30M	1200	800	850	0.95 m ³	
7911.14080.30M	1400	800	850	1.10 m ³	
7911.16080.30M	1600	800	850	1.26 m ³	
7911.19080.30M	1900	800	850	1.50 m ³	



ERC

Working bench with marble top

CODE	L	W	H	m ³	PRICE (€)
7911.12070.22M	1200	700	850	0.85 m ³	
7911.14070.22M	1400	700	850	0.97 m ³	
7911.16070.22M	1600	700	850	1.13 m ³	
7911.19070.22M	1900	700	850	1.32 m ³	
7911.12080.22M	1200	800	850	0.95 m ³	
7911.14080.22M	1400	800	850	1.10 m ³	
7911.16080.22M	1600	800	850	1.26 m ³	
7911.19080.22M	1900	800	850	1.50 m ³	

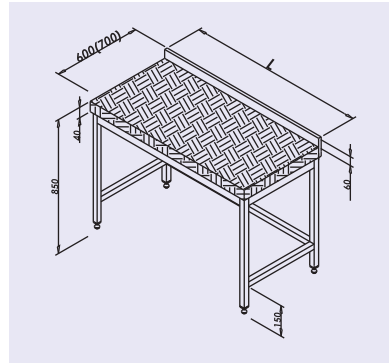


EAL

Meat block with wooden top

CODE	L	W	H	m ³	PRICE (€)
7911.05050.90	500	500	850	0.27 m ³	
7911.06060.90	600	600	850	0.40 m ³	
7911.06070.90	600	700	850	0.44 m ³	
7911.07070.90	700	700	850	0.50 m ³	

Wooden height 100 mm.

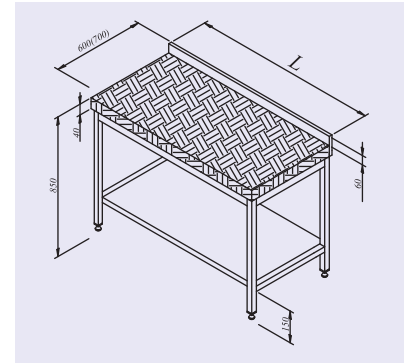


EAL

Working bench with wooden top

CODE	L	W	H	m ³	PRICE (€)
7911.12060.21A	1200	600	850	0.73 m ³	
7911.14060.21A	1400	600	850	0.84 m ³	
7911.16060.21A	1600	600	850	1.96 m ³	
7911.19060.21A	1900	600	850	1.14 m ³	
7911.12070.21A	1200	700	850	0.85 m ³	
7911.14070.21A	1400	700	850	0.97 m ³	
7911.16070.21A	1600	700	850	1.13 m ³	
7911.19070.21A	1900	700	850	1.32 m ³	

Wooden height 40 mm.

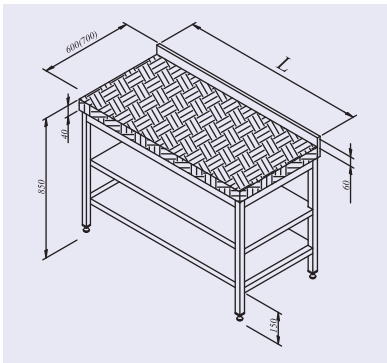


EAL

Working bench with wooden top and shelf

CODE	L	W	H	m ³	PRICE (€)
7911.12060.09	1200	600	850	0.73 m ³	
7911.14060.09	1400	600	850	0.84 m ³	
7911.16060.09	1600	600	850	1.96 m ³	
7911.19060.09	1900	600	850	1.14 m ³	
7911.12070.09	1200	700	850	0.85 m ³	
7911.14070.09	1400	700	850	0.97 m ³	
7911.16070.09	1600	700	850	1.13 m ³	
7911.19070.09	1900	700	850	1.32 m ³	

Wooden height 40 mm.

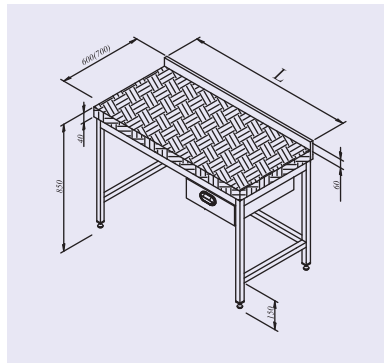


EAL

Working bench with wooden top and double shelf

CODE	L	W	H	m ³	PRICE (€)
7911.12060.04A	1200	600	850	0.73 m ³	
7911.14060.04A	1400	600	850	0.84 m ³	
7911.16060.04A	1600	600	850	1.96 m ³	
7911.19060.04A	1900	600	850	1.14 m ³	
7911.12070.04A	1200	700	850	0.85 m ³	
7911.14070.04A	1400	700	850	0.97 m ³	
7911.16070.04A	1600	700	850	1.13 m ³	
7911.19070.04A	1900	700	850	1.32 m ³	

Wooden height 40 mm.

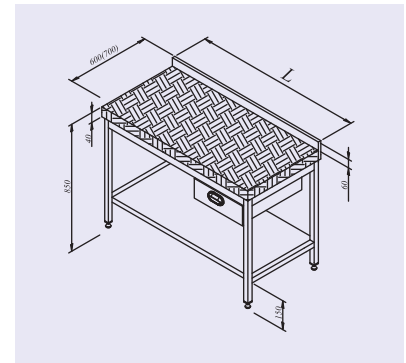


EAL

Working bench with wooden top and drawer

CODE	L	W	H	m ³	PRICE (€)
7911.12060.21	1200	600	850	0.73 m ³	
7911.14060.21	1400	600	850	0.84 m ³	
7911.16060.21	1600	600	850	1.96 m ³	
7911.19060.21	1900	600	850	1.14 m ³	
7911.12070.21	1200	700	850	0.85 m ³	
7911.14070.21	1400	700	850	0.97 m ³	
7911.16070.21	1600	700	850	1.13 m ³	
7911.19070.21	1900	700	850	1.32 m ³	

Wooden height 40 mm.



EAL

Working bench with wooden top, drawer and shelf

CODE	L	W	H	m ³	PRICE (€)
7911.12060.29	1200	600	850	0.73 m ³	
7911.14060.29	1400	600	850	0.84 m ³	
7911.16060.29	1600	600	850	1.96 m ³	
7911.19060.29	1900	600	850	1.14 m ³	
7911.12070.29	1200	700	850	0.85 m ³	
7911.14070.29	1400	700	850	0.97 m ³	
7911.16070.29	1600	700	850	1.13 m ³	
7911.19070.29	1900	700	850	1.32 m ³	

Wooden height 40 mm.

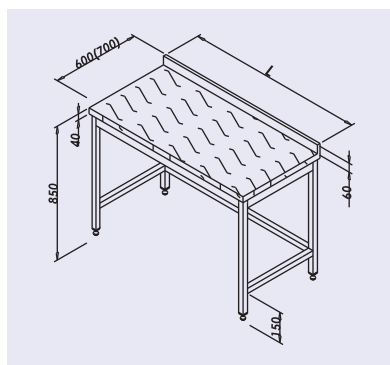


ERL

Meat block with polyethylen top

CODE	L	W	H	m ³	PRICE (€)
7911.05050.91	500	500	850	0.27 m ³	
7911.06060.91	600	600	850	0.40 m ³	
7911.06070.91	600	700	850	0.44 m ³	
7911.07070.91	700	700	850	0.50 m ³	

Polyethylen height 100 mm

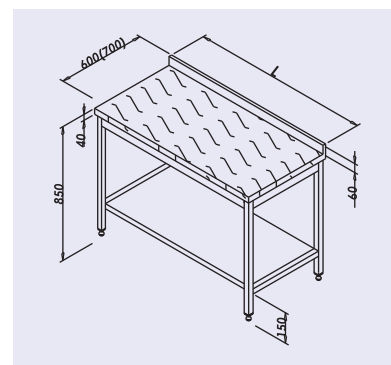


ERL

Working bench with polyethylen top

CODE	L	W	H	m ³	PRICE (€)
7911.12060.23P	1200	600	850	0.73 m ³	
7911.14060.23P	1400	600	850	0.84 m ³	
7911.16060.23P	1600	600	850	1.96 m ³	
7911.19060.23P	1900	600	850	1.14 m ³	
7911.12070.23P	1200	700	850	0.85 m ³	
7911.14070.23P	1400	700	850	0.97 m ³	
7911.16070.23P	1600	700	850	1.13 m ³	
7911.19070.23P	1900	700	850	1.32 m ³	

Polyethylen height 40 mm

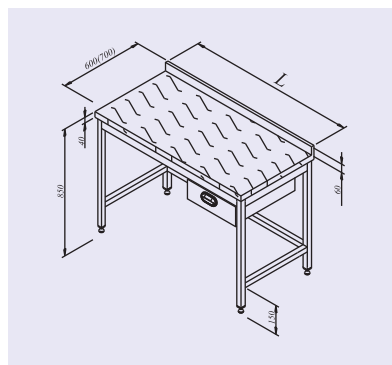


ERL

Working bench with polyethylen top and shelf

CODE	L	W	H	m ³	PRICE (€)
7911.12060.31P	1200	600	850	0.73 m ³	
7911.14060.31P	1400	600	850	0.84 m ³	
7911.16060.31P	1600	600	850	1.96 m ³	
7911.19060.31P	1900	600	850	1.14 m ³	
7911.12070.31P	1200	700	850	0.85 m ³	
7911.14070.31P	1400	700	850	0.97 m ³	
7911.16070.31P	1600	700	850	1.13 m ³	
7911.19070.31P	1900	700	850	1.32 m ³	

Polyethylen height 40 mm

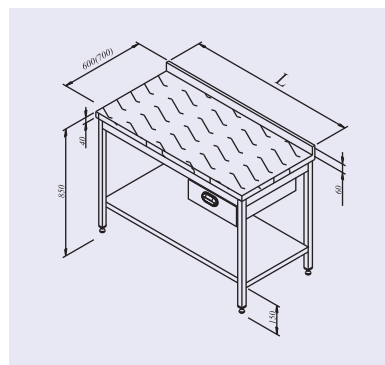


ERL

Working bench with polyethylen top and drawer

CODE	L	W	H	m ³	PRICE (€)
7911.12060.23	1200	600	850	0.73 m ³	
7911.14060.23	1400	600	850	0.84 m ³	
7911.16060.23	1600	600	850	1.96 m ³	
7911.19060.23	1900	600	850	1.14 m ³	
7911.12070.23	1200	700	850	0.85 m ³	
7911.14070.23	1400	700	850	0.97 m ³	
7911.16070.23	1600	700	850	1.13 m ³	
7911.19070.23	1900	700	850	1.32 m ³	

Polyethylen height 40 mm

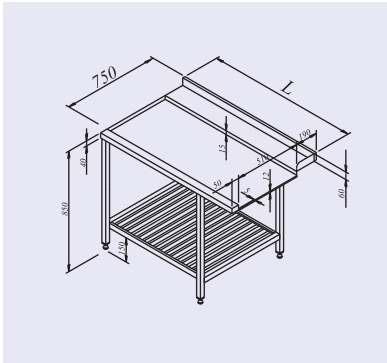


ERL

Working bench with polyethylen top, drawer and shelf

CODE	L	W	H	m ³	PRICE (€)
7911.12060.31	1200	600	850	0.73 m ³	
7911.14060.31	1400	600	850	0.84 m ³	
7911.16060.31	1600	600	850	1.96 m ³	
7911.19060.31	1900	600	850	1.14 m ³	
7911.12070.31	1200	700	850	0.85 m ³	
7911.14070.31	1400	700	850	0.97 m ³	
7911.16070.31	1600	700	850	1.13 m ³	
7911.19070.31	1900	700	850	1.32 m ³	

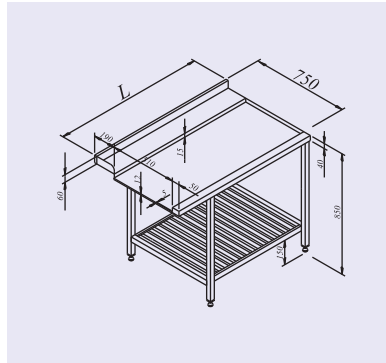
Polyethylen height 40 mm



EAL

Dishwasher outlet table

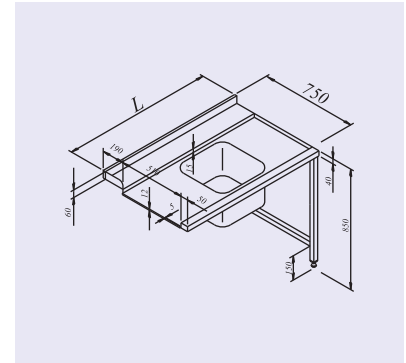
CODE	L	W	H	m ³	PRICE (€)
7711.07075.12	700	750	850	0.54 m ³	
7711.09075.12	900	750	850	0.67 m ³	
7711.12075.12	1200	750	850	0.90 m ³	
7711.14075.12	1400	750	850	1.05 m ³	
7711.16075.12	1600	750	850	1.19 m ³	
7711.19075.12	1900	750	850	1.40 m ³	



EAL

Dishwasher outlet table

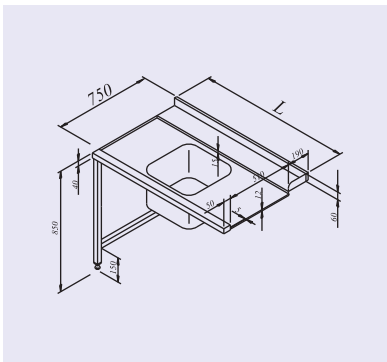
CODE	L	W	H	m ³	PRICE (€)
7711.07075.13	700	750	850	0.54 m ³	
7711.09075.13	900	750	850	0.67 m ³	
7711.12075.13	1200	750	850	0.90 m ³	
7711.14075.13	1400	750	850	1.05 m ³	
7711.16075.13	1600	750	850	1.19 m ³	
7711.19075.13	1900	750	850	1.40 m ³	



EAL

Dishwasher inlet table

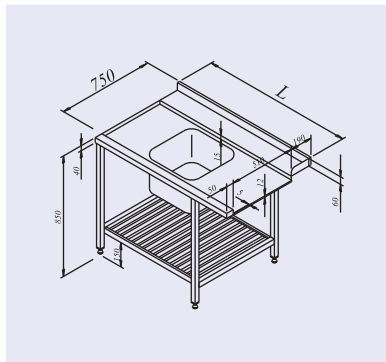
CODE	L	W	H	m ³	PRICE (€)
7711.07075.21	700	750	850	0.54 m ³	
7711.09075.21	900	750	850	0.67 m ³	
7711.12075.21	1200	750	850	0.90 m ³	
7711.14075.21	1400	750	850	1.05 m ³	
7711.16075.21	1600	750	850	1.19 m ³	
7711.19075.21	1900	750	850	1.40 m ³	



EAL

Dishwasher inlet table

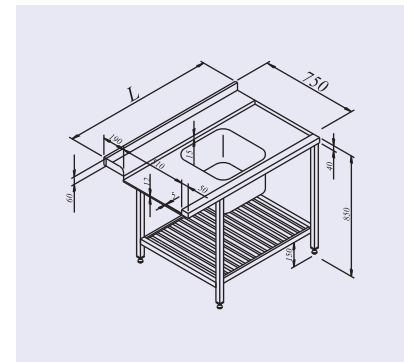
CODE	L	W	H	m ³	PRICE (€)
7711.07075.22	700	750	850	0.54 m ³	
7711.09075.22	900	750	850	0.67 m ³	
7711.12075.22	1200	750	850	0.90 m ³	
7711.14075.22	1400	750	850	1.05 m ³	
7711.16075.22	1600	750	850	1.19 m ³	
7711.19075.22	1900	750	850	1.40 m ³	



EAL

Dishwasher inlet table with under shelf

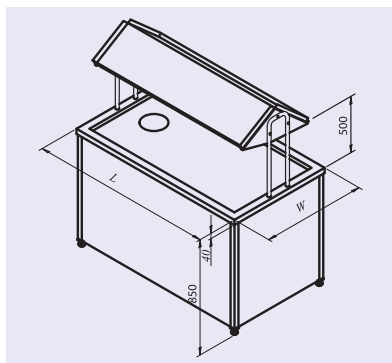
CODE	L	W	H	m ³	PRICE (€)
7711.07075.23	700	750	850	0.54 m ³	
7711.09075.23	900	750	850	0.67 m ³	
7711.12075.23	1200	750	850	0.90 m ³	
7711.14075.23	1400	750	850	1.05 m ³	
7711.16075.23	1600	750	850	1.19 m ³	
7711.19075.23	1900	750	850	1.40 m ³	



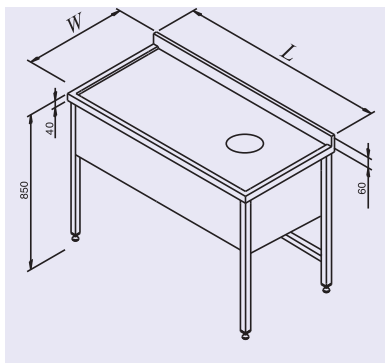
EAL

Dishwasher inlet table with under shelf

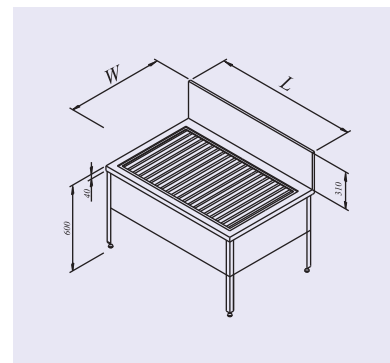
CODE	L	W	H	m ³	PRICE (€)
7711.07075.24	700	750	850	0.54 m ³	
7711.09075.24	900	750	850	0.67 m ³	
7711.12075.24	1200	750	850	0.90 m ³	
7711.14075.24	1400	750	850	1.05 m ³	
7711.16075.24	1600	750	850	1.19 m ³	
7711.19075.24	1900	750	850	1.40 m ³	



ERC



ERC



ERC

Scrapping table with rack shelf

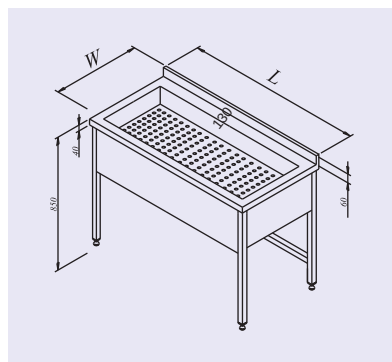
CODE	L	W	H	m ³	PRICE (€)
7712.12090.01	1200	900	850	1.06 m ³	
7712.14090.01	1400	900	850	1.24 m ³	
7712.16090.01	1600	900	850	1.41 m ³	
7712.19090.01	1900	900	850	1.66 m ³	
7712.12011.01	1200	1100	850	1.29 m ³	
7712.14011.01	1400	1100	850	1.50 m ³	
7712.16011.01	1600	1100	850	1.70 m ³	
7712.19011.01	1900	1100	850	2.01 m ³	

Scrapping table without under shelf

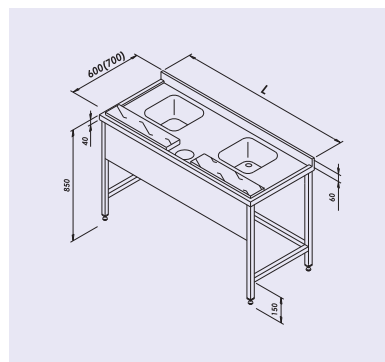
CODE	L	W	H	m ³	PRICE (€)
7712.12060.03	1200	600	850	0.73 m ³	
7712.14060.03	1400	600	850	0.84 m ³	
7712.16060.03	1600	600	850	0.96 m ³	
7712.19060.03	1900	600	850	1.14 m ³	
7712.12070.03	1200	700	850	0.85 m ³	
7712.14070.03	1400	700	850	0.97 m ³	
7712.16070.03	1600	700	850	1.13 m ³	
7712.19070.03	1900	700	850	1.32 m ³	

Pot washing sink

CODE	L	W	H	m ³	PRICE (€)
7771.12080.00	1200	800	600	1.17 m ³	
7771.14080.00	1400	800	600	1.35 m ³	
7771.16080.00	1600	800	600	1.54 m ³	
7771.19080.00	1900	800	600	1.82 m ³	



ERC



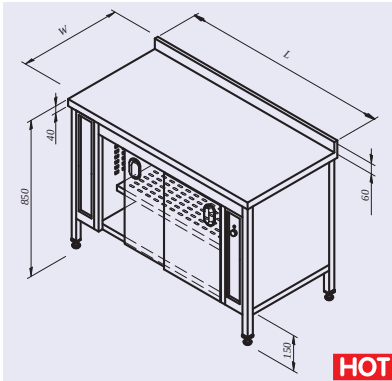
ERC

Bench with strainer

CODE	L	W	H	m ³	PRICE (€)
7911.12060.19	1200	600	850	0.73 m ³	
7911.14060.19	1400	600	850	0.84 m ³	
7911.16060.19	1600	600	850	0.96 m ³	
7911.19060.19	1900	600	850	1.14 m ³	
7911.12070.19	1200	700	850	0.85 m ³	
7911.14070.19	1400	700	850	0.97 m ³	
7911.16070.19	1600	700	850	1.13 m ³	
7911.19070.19	1900	700	850	1.32 m ³	

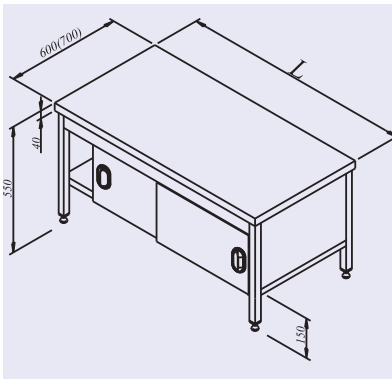
Fish preparation table with double sink

CODE	L	W	H	m ³	PRICE (€)
7758.14070.08	1400	700	850	0.98 m ³	
7758.16070.08	1600	700	850	1.11 m ³	
7758.18070.08	1800	700	850	1.25 m ³	
7758.19070.08	1900	700	850	1.32 m ³	
7758.21070.08	2100	700	850	1.45 m ³	
7758.24070.08	2400	700	850	1.65 m ³	



Electrical heated cupboard

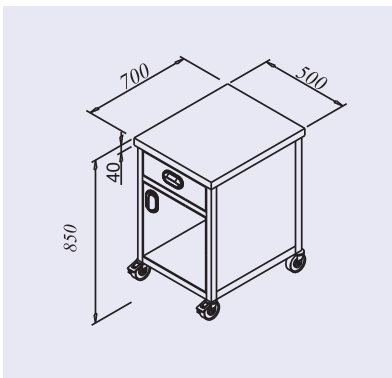
CODE	MODEL	L	W	H	POWER	TEMP.	VOL.	m ³	PRICE (€)
EL 7868.12608.23	ELEC	1200	600	850	1.5 kW	30-90 °C	220 V-240 V/50 Hz.	0.73 m ³	
EL 7868.14608.23	ELEC	1400	600	850	1.5 kW	30-90 °C	220 V-240 V/50 Hz.	0.84 m ³	
EL 7868.16608.23	ELEC	1600	600	850	3 kW	30-90 °C	220 V-240 V/50 Hz.	0.96 m ³	
EL 7868.19608.23	ELEC	1900	600	850	3 kW	30-90 °C	220 V-240 V/50 Hz.	1.14 m ³	
EL 7868.12708.23	ELEC	1200	700	850	1.5 kW	30-90 °C	220 V-240 V/50 Hz.	0.85 m ³	
EL 7868.14708.23	ELEC	1400	700	850	1.5 kW	30-90 °C	220 V-240 V/50 Hz.	0.97 m ³	
EL 7868.16708.23	ELEC	1600	700	850	3 kW	30-90 °C	220 V-240 V/50 Hz.	1.13 m ³	
EL 7868.19708.23	ELEC	1900	700	850	3 kW	30-90 °C	220 V-240 V/50 Hz.	1.32 m ³	



EAC

Underneath Cupboard

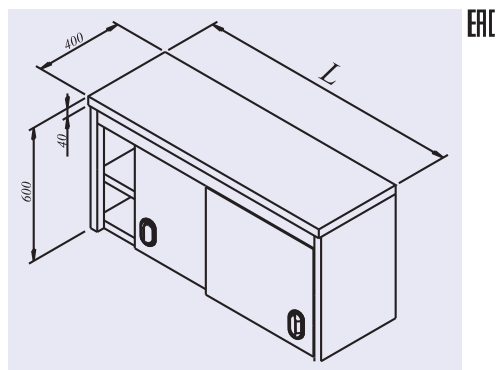
CODE	L	W	H	m ³	PRICE (€)
7876.12060.00	1200	600	550	0.48 m ³	
7876.14060.00	1400	600	550	0.56 m ³	
7876.16060.00	1600	600	550	0.64 m ³	
7876.19060.00	1900	600	550	0.76 m ³	
7876.12070.00	1200	700	550	0.56 m ³	
7876.14070.00	1400	700	550	0.65 m ³	
7876.16070.00	1600	700	550	0.74 m ³	
7876.19070.00	1900	700	550	0.87 m ³	



EAC

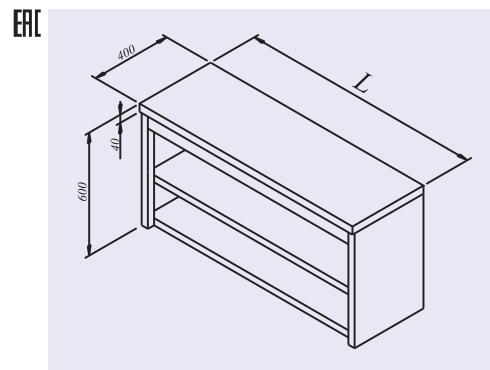
Doner spit mobile bench

CODE	L	W	H	m ³	PRICE (€)
7959.05070.00	500	700	850	0.41 m ³	



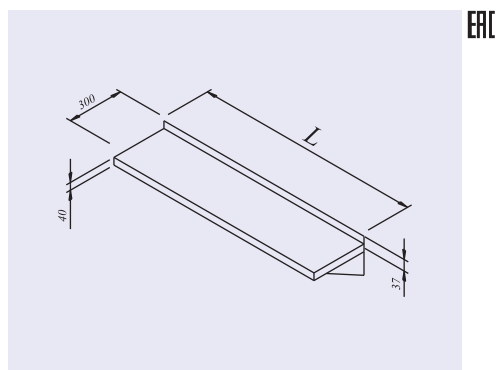
Wall mounted cupboard with door

CODE	L	W	H	m ³	PRICE (€)
7910.10040.00	1000	400	600	0.28 m ³	
7910.12040.00	1200	400	600	0.36 m ³	
7910.14040.00	1400	400	600	0.42 m ³	
7910.16040.00	1600	400	600	0.48 m ³	
7910.19040.00	1900	400	600	0.58 m ³	



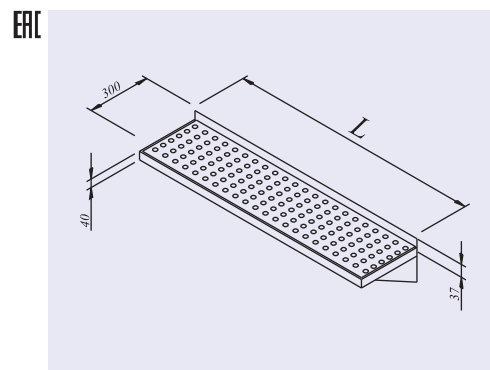
Wall mounted cupboard without door

CODE	L	W	H	m ³	PRICE (€)
7910.10040.01	1000	400	600	0.28 m ³	
7910.12040.01	1200	400	600	0.36 m ³	
7910.14040.01	1400	400	600	0.42 m ³	
7910.16040.01	1600	400	600	0.48 m ³	
7910.19040.01	1900	400	600	0.58 m ³	



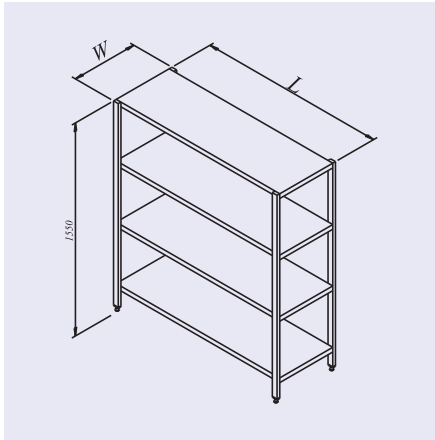
Wall shelf

CODE	L	W	H	m ³	PRICE (€)
7897.10030.30	1000	300	40	-	
7897.12030.30	1200	300	40	-	
7897.14030.30	1400	300	40	-	
7897.16030.30	1600	300	40	-	
7897.19030.30	1900	300	40	-	

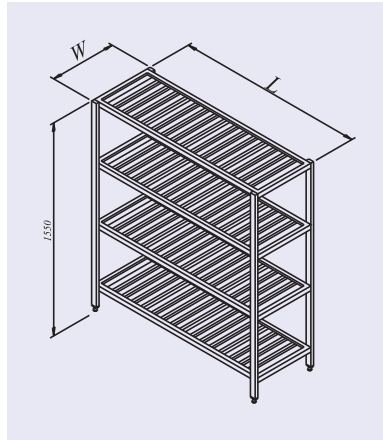


Draining shelf

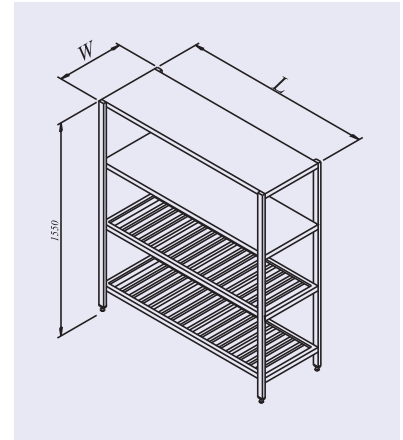
CODE	L	W	H	m ³	PRICE (€)
7897.10030.31	1000	300	40	-	
7897.12030.31	1200	300	40	-	
7897.14030.31	1400	300	40	-	
7897.16030.31	1600	300	40	-	
7897.19030.31	1900	300	40	-	



ERL



ERL



ERL

Storage shelf

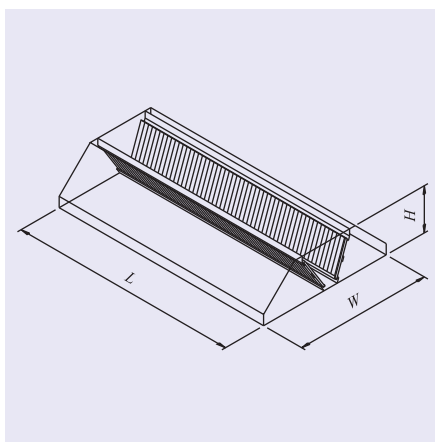
CODE	L	W	H	◇ m³	PRICE (€)
7897.09050.04	900	500	1550	0.83 m³	
7897.12050.04	1200	500	1550	1.10 m³	
7897.14050.04	1400	500	1550	1.27 m³	
7897.16050.04	1600	500	1550	1.65 m³	
7897.19050.04	1900	500	1550	1.71 m³	
7897.09060.04	900	600	1550	0.98 m³	
7897.12060.04	1200	600	1550	1.30 m³	
7897.14060.04	1400	600	1550	1.50 m³	
7897.16060.04	1600	600	1550	1.71 m³	
7897.19060.04	1900	600	1550	2.02 m³	
7897.09070.04	900	700	1550	1.14 m³	
7897.12070.04	1200	700	1550	1.50 m³	
7897.14070.04	1400	700	1550	1.75 m³	
7897.16070.04	1600	700	1550	1.98 m³	
7897.19070.04	1900	700	1550	2.34 m³	
7897.09080.04	900	800	1550	1.29 m³	
7897.12080.04	1200	800	1550	1.70 m³	
7897.14080.04	1400	800	1550	1.97 m³	
7897.16080.04	1600	800	1550	2.24 m³	
7897.19080.04	1900	800	1550	2.65 m³	

Cold room storage shelf

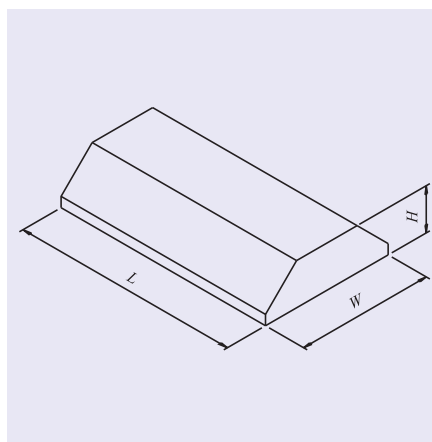
CODE	L	W	H	◇ m³	PRICE (€)
7897.09050.14	900	500	1550	0.83 m³	
7897.12050.14	1200	500	1550	1.10 m³	
7897.14050.14	1400	500	1550	1.27 m³	
7897.16050.14	1600	500	1550	1.65 m³	
7897.19050.14	1900	500	1550	1.71 m³	
7897.09060.14	900	600	1550	0.98 m³	
7897.12060.14	1200	600	1550	1.30 m³	
7897.14060.14	1400	600	1550	1.50 m³	
7897.16060.14	1600	600	1550	1.71 m³	
7897.19060.14	1900	600	1550	2.02 m³	
7897.09070.14	900	700	1550	1.14 m³	
7897.12070.14	1200	700	1550	1.50 m³	
7897.14070.14	1400	700	1550	1.75 m³	
7897.16070.14	1600	700	1550	1.98 m³	
7897.19070.14	1900	700	1550	2.34 m³	
7897.09080.14	900	800	1550	1.29 m³	
7897.12080.14	1200	800	1550	1.70 m³	
7897.14080.14	1400	800	1550	1.97 m³	
7897.16080.14	1600	800	1550	2.24 m³	
7897.19080.14	1900	800	1550	2.65 m³	

Pot-pan storage shelf

CODE	L	W	H	◇ m³	PRICE (€)
7897.09050.40	900	500	1550	0.83 m³	
7897.12050.40	1200	500	1550	1.10 m³	
7897.14050.40	1400	500	1550	1.27 m³	
7897.16050.40	1600	500	1550	1.65 m³	
7897.19050.40	1900	500	1550	1.71 m³	
7897.09060.40	900	600	1550	0.98 m³	
7897.12060.40	1200	600	1550	1.30 m³	
7897.14060.40	1400	600	1550	1.50 m³	
7897.16060.40	1600	600	1550	1.71 m³	
7897.19060.40	1900	600	1550	2.02 m³	
7897.09070.40	900	700	1550	1.14 m³	
7897.12070.40	1200	700	1550	1.50 m³	
7897.14070.40	1400	700	1550	1.75 m³	
7897.16070.40	1600	700	1550	1.98 m³	
7897.19070.40	1900	700	1550	2.34 m³	
7897.09080.40	900	800	1550	1.29 m³	
7897.12080.40	1200	800	1550	1.70 m³	
7897.14080.40	1400	800	1550	1.97 m³	
7897.16080.40	1600	800	1550	2.24 m³	
7897.19080.40	1900	800	1550	2.65 m³	



ERC



ERC

Island type hood with flame guard filter

CODE	L	W	H	m ³	PRICE (€)
7885.15155.10	1500	1500	500	1.32 m ³	
7885.20155.10	2000	1500	500	1.74 m ³	
7885.25155.10	2500	1500	500	2.17 m ³	
7885.30155.10	3000	1500	500	2.60 m ³	
7885.35155.10	3500	1500	500	3.02 m ³	
7885.40155.10	4000	1500	500	3.45 m ³	
7885.45155.10	4500	1500	500	3.87 m ³	
7885.50155.10	5000	1500	500	4.30 m ³	
7885.55155.10	5500	1500	500	4.73 m ³	
7885.60155.10	6000	1500	500	5.15 m ³	
7885.25205.10	2500	2000	500	2.87 m ³	
7885.30205.10	3000	2000	500	3.43 m ³	
7885.35205.10	3500	2000	500	4.00 m ³	
7885.40205.10	4000	2000	500	4.56 m ³	
7885.45205.10	4500	2000	500	5.13 m ³	
7885.50205.10	5000	2000	500	5.70 m ³	
7885.55205.10	5500	2000	500	6.25 m ³	
7885.60205.10	6000	2000	500	6.82 m ³	
7885.25255.10	2500	2500	500	3.57 m ³	
7885.30255.10	3000	2500	500	4.27 m ³	
7885.35255.10	3500	2500	500	4.97 m ³	
7885.40255.10	4000	2500	500	5.68 m ³	
7885.45255.10	4500	2500	500	6.38 m ³	
7885.50255.10	5000	2500	500	7.08 m ³	
7885.55255.10	5500	2500	500	7.78 m ³	
7885.60255.10	6000	2500	500	8.48 m ³	

Island type hood without filter

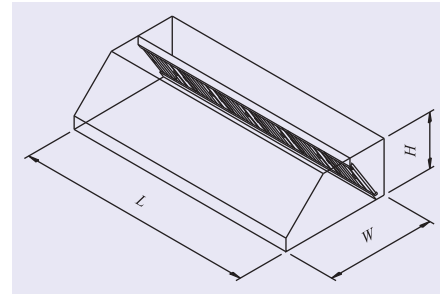
CODE	L	W	H	m ³	PRICE (€)
7885.25155.00	2500	1500	500	2.17 m ³	
7885.30155.00	3000	1500	500	2.60 m ³	
7885.35155.00	3500	1500	500	3.02 m ³	
7885.40155.00	4000	1500	500	3.45 m ³	
7885.45155.00	4500	1500	500	3.87 m ³	
7885.50155.00	5000	1500	500	4.30 m ³	
7885.55155.00	5500	1500	500	4.73 m ³	
7885.60155.00	6000	1500	500	5.15 m ³	
7885.25205.00	2500	2000	500	2.87 m ³	
7885.30205.00	3000	2000	500	3.43 m ³	
7885.35205.00	3500	2000	500	4.00 m ³	
7885.40205.00	4000	2000	500	4.56 m ³	
7885.45205.00	4500	2000	500	5.13 m ³	
7885.50205.00	5000	2000	500	5.70 m ³	
7885.55205.00	5500	2000	500	6.25 m ³	
7885.60205.00	6000	2000	500	6.82 m ³	



EAC

Wall mounted hood without filter

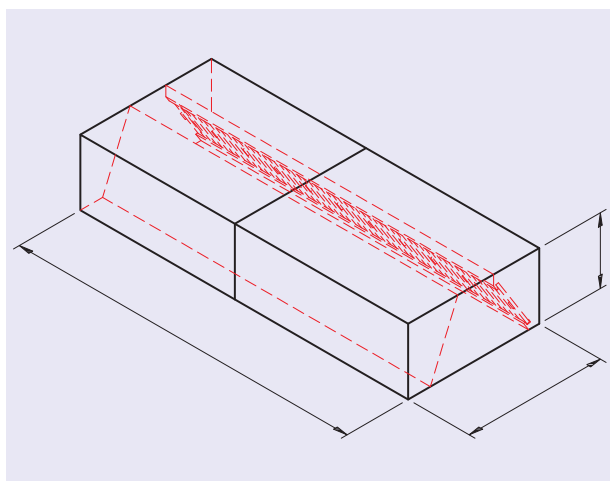
CODE	L	W	H	m^3	PRICE (€)
7885.10105.01	1000	1000	500	0.60 m ³	
7885.15105.01	1500	1000	500	0.90 m ³	
7885.20105.01	2000	1000	500	1.18 m ³	
7885.25105.01	2500	1000	500	1.47 m ³	
7885.30105.01	3000	1000	500	1.76 m ³	
7885.35105.01	3500	1000	500	2.05 m ³	
7885.40105.01	4000	1000	500	2.33 m ³	
7885.12125.01	1200	1200	500	0.85 m ³	
7885.15125.01	1500	1200	500	1.06 m ³	
7885.20125.01	2000	1200	500	1.40 m ³	
7885.25125.01	2500	1200	500	1.75 m ³	
7885.30125.01	3000	1200	500	2.10 m ³	
7885.35125.01	3500	1200	500	2.44 m ³	
7885.40125.01	4000	1200	500	2.78 m ³	
7885.15155.01	1500	1500	500	1.32 m ³	
7885.20155.01	2000	1500	500	1.74 m ³	
7885.25155.01	2500	1500	500	2.17 m ³	
7885.30155.01	3000	1500	500	2.60 m ³	
7885.35155.01	3500	1500	500	3.02 m ³	
7885.40155.01	4000	1500	500	3.45 m ³	
7885.45155.01	4500	1500	500	3.87 m ³	
7885.50155.01	5000	1500	500	4.30 m ³	
7885.55155.01	5500	1500	500	4.73 m ³	
7885.60155.01	6000	1500	500	5.15 m ³	



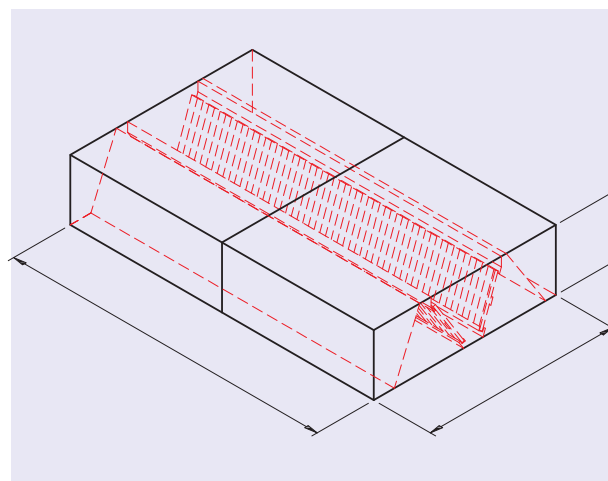
EAC

Wall mounted hood with flame guard filter

CODE	L	W	H	m^3	PRICE (€)
7885.15105.11	1500	1000	500	0.90 m ³	
7885.20105.11	2000	1000	500	1.18 m ³	
7885.25105.11	2500	1000	500	1.47 m ³	
7885.30105.11	3000	1000	500	1.76 m ³	
7885.35105.11	3500	1000	500	2.05 m ³	
7885.40105.11	4000	1000	500	2.33 m ³	
7885.15125.11	1500	1200	500	1.06 m ³	
7885.20125.11	2000	1200	500	1.40 m ³	
7885.25125.11	2500	1200	500	1.75 m ³	
7885.30125.11	3000	1200	500	2.10 m ³	
7885.35125.11	3500	1200	500	2.44 m ³	
7885.40125.11	4000	1200	500	2.78 m ³	
7885.15155.11	1500	1500	500	1.32 m ³	
7885.20155.11	2000	1500	500	1.74 m ³	
7885.25155.11	2500	1500	500	2.17 m ³	
7885.30155.11	3000	1500	500	2.60 m ³	
7885.35155.11	3500	1500	500	3.02 m ³	
7885.40155.11	4000	1500	500	3.45 m ³	
7885.45155.11	4500	1500	500	3.87 m ³	
7885.50155.11	5000	1500	500	4.30 m ³	
7885.55155.11	5500	1500	500	4.73 m ³	
7885.60155.11	6000	1500	500	5.15 m ³	



ERC



ERC

Wall mounted hood with filter and fresh air supply

CODE	L	W	H	m ³	PRICE (€)
7885.20105.12	2000	1000	500	1,18	
7885.25105.12	2500	1000	500	1,47	
7885.30105.12	3000	1000	500	1,76	
7885.35105.12	3500	1000	500	2,05	
7885.40105.12	3500	1000	500	2,05	
7885.15125.12	1500	1200	500	1,07	
7885.20125.12	2000	1200	500	1,41	
7885.25125.12	2500	1200	500	1,75	
7885.30125.12	3000	1200	500	2,10	
7885.35125.12	3500	1200	500	2,44	
7885.40125.12	4000	1200	500	2,78	
7885.15155.12	1500	1500	500	1,32	
7885.20155.12	2000	1500	500	1,75	
7885.25155.12	2500	1500	500	2,17	
7885.30155.12	3000	1500	500	2,60	
7885.35155.12	3500	1500	500	3,03	
7885.40155.12	4000	1500	500	3,45	
7885.45155.12	4500	1500	500	3,88	
7885.50155.12	5000	1500	500	4,31	
7885.55155.12	5500	1500	500	4,73	
7885.60155.12	6000	1500	500	5,16	

Island type hood with filter and fresh air supply

CODE	L	W	H	m ³	PRICE (€)
7885.15155.14	1500	1500	500	1,32	
7885.20155.14	2000	1500	500	1,75	
7885.25155.14	2500	1500	500	2,17	
7885.30155.14	3000	1500	500	2,60	
7885.35155.14	3500	1500	500	3,03	
7885.40155.14	4000	1500	500	3,45	
7885.45155.14	4500	1500	500	3,88	
7885.50155.14	5000	1500	500	4,31	
7885.55155.14	5500	1500	500	4,73	
7885.60155.14	6000	1500	500	5,16	
7885.25205.14	2500	2000	500	2,88	
7885.30205.14	3000	2000	500	3,44	
7885.35205.14	3500	2000	500	4,00	
7885.40205.14	4000	2000	500	4,57	
7885.45205.14	4500	2000	500	5,13	
7885.50205.14	5000	2000	500	5,69	
7885.55205.14	5500	2000	500	6,26	
7885.60205.14	6000	2000	500	6,82	
7885.25255.14	2500	2500	500	3,58	
7885.30255.14	3000	2500	500	4,28	
7885.35255.14	3500	2500	500	4,98	
7885.40255.14	4000	2500	500	5,68	
7885.45255.14	4500	2500	500	6,38	
7885.50255.14	5000	2500	500	7,08	
7885.55255.14	5500	2500	500	7,78	
7885.60255.14	6000	2500	500	8,49	



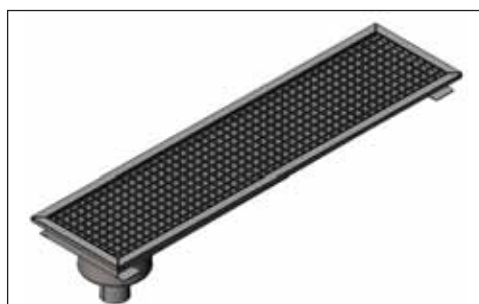
Hood illumination – drop-in type

CODE	POWER	VOLTAGE	PRICE (€)
7250.08020.20	2X18 W=36 W	220-240 V/50HZ	
7250.13020.20	2X36 W=72 W	220-240 V/50HZ	

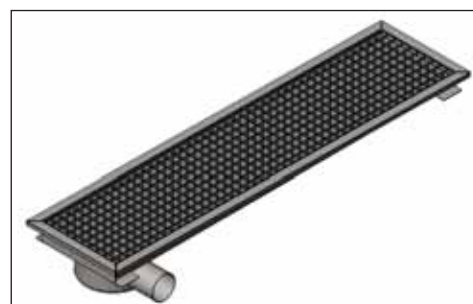


Hood illumination – waterproof type

CODE	POWER	VOLTAGE	PRICE (€)
7250.2X18W.EA	2X18 W=36 W	220-240 V/50HZ	
7250.2X36W.EA	2X36 W=72 W	220-240 V/50HZ	



ERL



ERL

Side Drain Ø 50 Bottom Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.5Y1	290	290	SIDE	50	Ø 50 PVC	BOTTOM	
7960.04929.5Y1	490	290	SIDE	50	Ø 50 PVC	BOTTOM	
7960.07429.5Y1	740	290	SIDE	50	Ø 50 PVC	BOTTOM	
7960.09429.5Y1	940	290	SIDE	50	Ø 50 PVC	BOTTOM	
7960.11829.5Y1	1180	290	SIDE	50	Ø 50 PVC	BOTTOM	
7960.16229.5Y1	1620	290	SIDE	50	Ø 50 PVC	BOTTOM	
7960.20629.5Y1	2060	290	SIDE	50	Ø 50 PVC	BOTTOM	
7961.02929.5Y1	290	290	SIDE	58	Ø 50 PIK	BOTTOM	
7961.04929.5Y1	490	290	SIDE	58	Ø 50 PIK	BOTTOM	
7961.07429.5Y1	740	290	SIDE	58	Ø 50 PIK	BOTTOM	
7961.09429.5Y1	940	290	SIDE	58	Ø 50 PIK	BOTTOM	
7961.11829.5Y1	1180	290	SIDE	58	Ø 50 PIK	BOTTOM	
7961.16229.5Y1	1620	290	SIDE	58	Ø 50 PIK	BOTTOM	
7961.20629.5Y1	2060	290	SIDE	58	Ø 50 PIK	BOTTOM	

Side Drain Ø 50 Right Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.5Y2	290	290	SIDE	50	Ø 50 PVC	RIGHT	
7960.04929.5Y2	490	290	SIDE	50	Ø 50 PVC	RIGHT	
7960.07429.5Y2	740	290	SIDE	50	Ø 50 PVC	RIGHT	
7960.09429.5Y2	940	290	SIDE	50	Ø 50 PVC	RIGHT	
7960.11829.5Y2	1180	290	SIDE	50	Ø 50 PVC	RIGHT	
7960.16229.5Y2	1620	290	SIDE	50	Ø 50 PVC	RIGHT	
7960.20629.5Y2	2060	290	SIDE	50	Ø 50 PVC	RIGHT	
7961.02929.5Y2	290	290	SIDE	58	Ø 50 PIK	RIGHT	
7961.04929.5Y2	490	290	SIDE	58	Ø 50 PIK	RIGHT	
7961.07429.5Y2	740	290	SIDE	58	Ø 50 PIK	RIGHT	
7961.09429.5Y2	940	290	SIDE	58	Ø 50 PIK	RIGHT	
7961.11829.5Y2	1180	290	SIDE	58	Ø 50 PIK	RIGHT	
7961.16229.5Y2	1620	290	SIDE	58	Ø 50 PIK	RIGHT	
7961.20629.5Y2	2060	290	SIDE	58	Ø 50 PIK	RIGHT	



Grease trap

CODE	L	W	H	m³	PRICE (€)
7960.53347.02	52	30	47	-	
7960.95610.02	95	61	105	-	



EAL



EAL



EAL

Side Drain Ø 50 Front Outlet

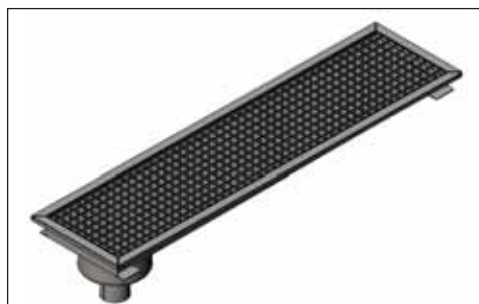
CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.5Y3	290	290	SIDE	50	Ø 50 PVC	FRONT	
7960.04929.5Y3	490	290	SIDE	50	Ø 50 PVC	FRONT	
7960.07429.5Y3	740	290	SIDE	50	Ø 50 PVC	FRONT	
7960.09429.5Y3	940	290	SIDE	50	Ø 50 PVC	FRONT	
7960.11829.5Y3	1180	290	SIDE	50	Ø 50 PVC	FRONT	
7960.16229.5Y3	1620	290	SIDE	50	Ø 50 PVC	FRONT	
7960.20629.5Y3	2060	290	SIDE	50	Ø 50 PVC	FRONT	
7961.02929.5Y3	290	290	SIDE	58	Ø 50 PIK	FRONT	
7961.04929.5Y3	490	290	SIDE	58	Ø 50 PIK	FRONT	
7961.07429.5Y3	740	290	SIDE	58	Ø 50 PIK	FRONT	
7961.09429.5Y3	940	290	SIDE	58	Ø 50 PIK	FRONT	
7961.11829.5Y3	1180	290	SIDE	58	Ø 50 PIK	FRONT	
7961.16229.5Y3	1620	290	SIDE	58	Ø 50 PIK	FRONT	
7961.20629.5Y3	2060	290	SIDE	58	Ø 50 PIK	FRONT	

Side Drain Ø 50 Left Outlet

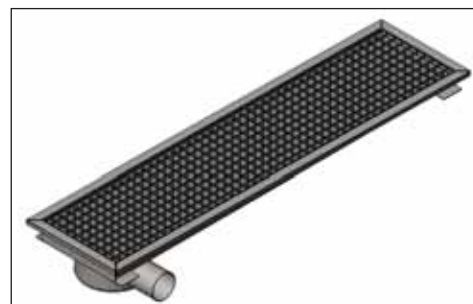
CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.5Y4	290	290	SIDE	50	Ø 50 PVC	LEFT	
7960.04929.5Y4	490	290	SIDE	50	Ø 50 PVC	LEFT	
7960.07429.5Y4	740	290	SIDE	50	Ø 50 PVC	LEFT	
7960.09429.5Y4	940	290	SIDE	50	Ø 50 PVC	LEFT	
7960.11829.5Y4	1180	290	SIDE	50	Ø 50 PVC	LEFT	
7960.16229.5Y4	1620	290	SIDE	50	Ø 50 PVC	LEFT	
7960.20629.5Y4	2060	290	SIDE	50	Ø 50 PVC	LEFT	
7961.02929.5Y4	290	290	SIDE	58	Ø 50 PIK	LEFT	
7961.04929.5Y4	490	290	SIDE	58	Ø 50 PIK	LEFT	
7961.07429.5Y4	740	290	SIDE	58	Ø 50 PIK	LEFT	
7961.09429.5Y4	940	290	SIDE	58	Ø 50 PIK	LEFT	
7961.11829.5Y4	1180	290	SIDE	58	Ø 50 PIK	LEFT	
7961.16229.5Y4	1620	290	SIDE	58	Ø 50 PIK	LEFT	
7961.20629.5Y4	2060	290	SIDE	58	Ø 50 PIK	LEFT	

Side Drain Ø 50 Back Outlet

CODE	L	W	Siphon Position	Outlet Water Diameter	Tube Type	Output Direction	PRICE (€)
7960.02929.5Y5	290	290	SIDE	50	Ø 50 PVC	BACK	
7960.04929.5Y5	490	290	SIDE	50	Ø 50 PVC	BACK	
7960.07429.5Y5	740	290	SIDE	50	Ø 50 PVC	BACK	
7960.09429.5Y5	940	290	SIDE	50	Ø 50 PVC	BACK	
7960.11829.5Y5	1180	290	SIDE	50	Ø 50 PVC	BACK	
7960.16229.5Y5	1620	290	SIDE	50	Ø 50 PVC	BACK	
7960.20629.5Y5	2060	290	SIDE	50	Ø 50 PVC	BACK	
7961.02929.5Y5	290	290	SIDE	58	Ø 50 PIK	BACK	
7961.04929.5Y5	490	290	SIDE	58	Ø 50 PIK	BACK	
7961.07429.5Y5	740	290	SIDE	58	Ø 50 PIK	BACK	
7961.09429.5Y5	940	290	SIDE	58	Ø 50 PIK	BACK	
7961.11829.5Y5	1180	290	SIDE	58	Ø 50 PIK	BACK	
7961.16229.5Y5	1620	290	SIDE	58	Ø 50 PIK	BACK	
7961.20629.5Y5	2060	290	SIDE	58	Ø 50 PIK	BACK	



ERC



ERC

Side Drain Ø 70 Bottom Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.7Y1	290	290	SIDE	75	Ø 70 PVC	BOTTOM	
7960.04929.7Y1	490	290	SIDE	75	Ø 70 PVC	BOTTOM	
7960.07429.7Y1	740	290	SIDE	75	Ø 70 PVC	BOTTOM	
7960.09429.7Y1	940	290	SIDE	75	Ø 70 PVC	BOTTOM	
7960.11829.7Y1	1180	290	SIDE	75	Ø 70 PVC	BOTTOM	
7960.16229.7Y1	1620	290	SIDE	75	Ø 70 PVC	BOTTOM	
7960.20629.7Y1	2060	290	SIDE	75	Ø 70 PVC	BOTTOM	
7961.02929.7Y1	290	290	SIDE	83	Ø 70 PIK	BOTTOM	
7961.04929.7Y1	490	290	SIDE	83	Ø 70 PIK	BOTTOM	
7961.07429.7Y1	740	290	SIDE	83	Ø 70 PIK	BOTTOM	
7961.09429.7Y1	940	290	SIDE	83	Ø 70 PIK	BOTTOM	
7961.11829.7Y1	1180	290	SIDE	83	Ø 70 PIK	BOTTOM	
7961.16229.7Y1	1620	290	SIDE	83	Ø 70 PIK	BOTTOM	
7961.20629.7Y1	2060	290	SIDE	83	Ø 70 PIK	BOTTOM	

Side Drain Ø 70 Right Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.7Y2	290	290	SIDE	75	Ø 70 PVC	RIGHT	
7960.04929.7Y2	490	290	SIDE	75	Ø 70 PVC	RIGHT	
7960.07429.7Y2	740	290	SIDE	75	Ø 70 PVC	RIGHT	
7960.09429.7Y2	940	290	SIDE	75	Ø 70 PVC	RIGHT	
7960.11829.7Y2	1180	290	SIDE	75	Ø 70 PVC	RIGHT	
7960.16229.7Y2	1620	290	SIDE	75	Ø 70 PVC	RIGHT	
7960.20629.7Y2	2060	290	SIDE	75	Ø 70 PVC	RIGHT	
7961.02929.7Y2	290	290	SIDE	83	Ø 70 PIK	RIGHT	
7961.04929.7Y2	490	290	SIDE	83	Ø 70 PIK	RIGHT	
7961.07429.7Y2	740	290	SIDE	83	Ø 70 PIK	RIGHT	
7961.09429.7Y2	940	290	SIDE	83	Ø 70 PIK	RIGHT	
7961.11829.7Y2	1180	290	SIDE	83	Ø 70 PIK	RIGHT	
7961.16229.7Y2	1620	290	SIDE	83	Ø 70 PIK	RIGHT	
7961.20629.7Y2	2060	290	SIDE	83	Ø 70 PIK	RIGHT	



ERIC

Side Drain Ø 70 Front Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.7Y3	290	290	SIDE	75	Ø 70 PVC	FRONT	
7960.04929.7Y3	490	290	SIDE	75	Ø 70 PVC	FRONT	
7960.07429.7Y3	740	290	SIDE	75	Ø 70 PVC	FRONT	
7960.09429.7Y3	940	290	SIDE	75	Ø 70 PVC	FRONT	
7960.11829.7Y3	1180	290	SIDE	75	Ø 70 PVC	FRONT	
7960.16229.7Y3	1620	290	SIDE	75	Ø 70 PVC	FRONT	
7960.20629.7Y3	2060	290	SIDE	75	Ø 70 PVC	FRONT	
7961.02929.7Y3	290	290	SIDE	83	Ø 70 PIK	FRONT	
7961.04929.7Y3	490	290	SIDE	83	Ø 70 PIK	FRONT	
7961.07429.7Y3	740	290	SIDE	83	Ø 70 PIK	FRONT	
7961.09429.7Y3	940	290	SIDE	83	Ø 70 PIK	FRONT	
7961.11829.7Y3	1180	290	SIDE	83	Ø 70 PIK	FRONT	
7961.16229.7Y3	1620	290	SIDE	83	Ø 70 PIK	FRONT	
7961.20629.7Y3	2060	290	SIDE	83	Ø 70 PIK	FRONT	



ERIC

Side Drain Ø 70 Left Outlet

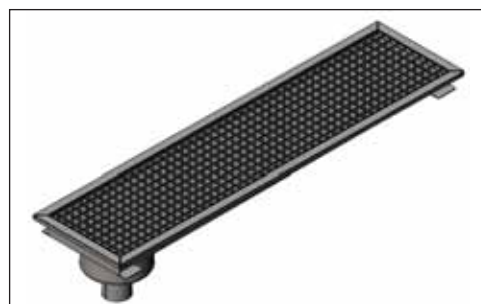
CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.7Y4	290	290	SIDE	75	Ø 70 PVC	LEFT	
7960.04929.7Y4	490	290	SIDE	75	Ø 70 PVC	LEFT	
7960.07429.7Y4	740	290	SIDE	75	Ø 70 PVC	LEFT	
7960.09429.7Y4	940	290	SIDE	75	Ø 70 PVC	LEFT	
7960.11829.7Y4	1180	290	SIDE	75	Ø 70 PVC	LEFT	
7960.16229.7Y4	1620	290	SIDE	75	Ø 70 PVC	LEFT	
7960.20629.7Y4	2060	290	SIDE	75	Ø 70 PVC	LEFT	
7961.02929.7Y4	290	290	SIDE	83	Ø 70 PIK	LEFT	
7961.04929.7Y4	490	290	SIDE	83	Ø 70 PIK	LEFT	
7961.07429.7Y4	740	290	SIDE	83	Ø 70 PIK	LEFT	
7961.09429.7Y4	940	290	SIDE	83	Ø 70 PIK	LEFT	
7961.11829.7Y4	1180	290	SIDE	83	Ø 70 PIK	LEFT	
7961.16229.7Y4	1620	290	SIDE	83	Ø 70 PIK	LEFT	
7961.20629.7Y4	2060	290	SIDE	83	Ø 70 PIK	LEFT	



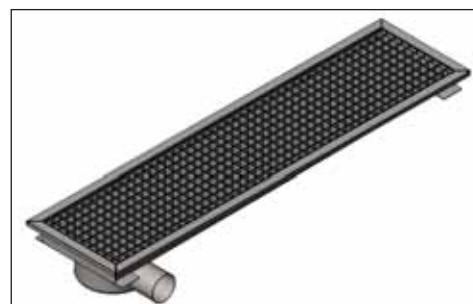
ERIC

Side Drain Ø 70 Back Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.7Y5	290	290	SIDE	75	Ø 70 PVC	BACK	
7960.04929.7Y5	490	290	SIDE	75	Ø 70 PVC	BACK	
7960.07429.7Y5	740	290	SIDE	75	Ø 70 PVC	BACK	
7960.09429.7Y5	940	290	SIDE	75	Ø 70 PVC	BACK	
7960.11829.7Y5	1180	290	SIDE	75	Ø 70 PVC	BACK	
7960.16229.7Y5	1620	290	SIDE	75	Ø 70 PVC	BACK	
7960.20629.7Y5	2060	290	SIDE	75	Ø 70 PVC	BACK	
7961.02929.7Y5	290	290	SIDE	83	Ø 70 PIK	BACK	
7961.04929.7Y5	490	290	SIDE	83	Ø 70 PIK	BACK	
7961.07429.7Y5	740	290	SIDE	83	Ø 70 PIK	BACK	
7961.09429.7Y5	940	290	SIDE	83	Ø 70 PIK	BACK	
7961.11829.7Y5	1180	290	SIDE	83	Ø 70 PIK	BACK	
7961.16229.7Y5	1620	290	SIDE	83	Ø 70 PIK	BACK	
7961.20629.7Y5	2060	290	SIDE	83	Ø 70 PIK	BACK	



ERC



ERC

Side Drain Ø 100 Bottom Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.1Y1	290	290	SIDE	110	Ø 100 PVC	BOTTOM	
7960.04929.1Y1	490	290	SIDE	110	Ø 100 PVC	BOTTOM	
7960.07429.1Y1	740	290	SIDE	110	Ø 100 PVC	BOTTOM	
7960.09429.1Y1	940	290	SIDE	110	Ø 100 PVC	BOTTOM	
7960.11829.1Y1	1180	290	SIDE	110	Ø 100 PVC	BOTTOM	
7960.16229.1Y1	1620	290	SIDE	110	Ø 100 PVC	BOTTOM	
7960.20629.1Y1	2060	290	SIDE	110	Ø 100 PVC	BOTTOM	
7961.02929.1Y1	290	290	SIDE	110	Ø 100 PIK	BOTTOM	
7961.04929.1Y1	490	290	SIDE	110	Ø 100 PIK	BOTTOM	
7961.07429.1Y1	740	290	SIDE	110	Ø 100 PIK	BOTTOM	
7961.09429.1Y1	940	290	SIDE	110	Ø 100 PIK	BOTTOM	
7961.11829.1Y1	1180	290	SIDE	110	Ø 100 PIK	BOTTOM	
7961.16229.1Y1	1620	290	SIDE	110	Ø 100 PIK	BOTTOM	
7961.20629.1Y1	2060	290	SIDE	110	Ø 100 PIK	BOTTOM	

Side Drain Ø 100 Left Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.1Y2	290	290	SIDE	110	Ø 100 PVC	RIGHT	
7960.04929.1Y2	490	290	SIDE	110	Ø 100 PVC	RIGHT	
7960.07429.1Y2	740	290	SIDE	110	Ø 100 PVC	RIGHT	
7960.09429.1Y2	940	290	SIDE	110	Ø 100 PVC	RIGHT	
7960.11829.1Y2	1180	290	SIDE	110	Ø 100 PVC	RIGHT	
7960.16229.1Y2	1620	290	SIDE	110	Ø 100 PVC	RIGHT	
7960.20629.1Y2	2060	290	SIDE	110	Ø 100 PVC	RIGHT	
7961.02929.1Y2	290	290	SIDE	110	Ø 100 PIK	RIGHT	
7961.04929.1Y2	490	290	SIDE	110	Ø 100 PIK	RIGHT	
7961.07429.1Y2	740	290	SIDE	110	Ø 100 PIK	RIGHT	
7961.09429.1Y2	940	290	SIDE	110	Ø 100 PIK	RIGHT	
7961.11829.1Y2	1180	290	SIDE	110	Ø 100 PIK	RIGHT	
7961.16229.1Y2	1620	290	SIDE	110	Ø 100 PIK	RIGHT	
7961.20629.1Y2	2060	290	SIDE	110	Ø 100 PIK	RIGHT	



ERC

Side Drain Ø 100 Front Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.1Y3	290	290	SIDE	110	Ø 100 PVC	FRONT	
7960.04929.1Y3	490	290	SIDE	110	Ø 100 PVC	FRONT	
7960.07429.1Y3	740	290	SIDE	110	Ø 100 PVC	FRONT	
7960.09429.1Y3	940	290	SIDE	110	Ø 100 PVC	FRONT	
7960.11829.1Y3	1180	290	SIDE	110	Ø 100 PVC	FRONT	
7960.16229.1Y3	1620	290	SIDE	110	Ø 100 PVC	FRONT	
7960.20629.1Y3	2060	290	SIDE	110	Ø 100 PVC	FRONT	
7961.02929.1Y3	290	290	SIDE	110	Ø 100 PIK	FRONT	
7961.04929.1Y3	490	290	SIDE	110	Ø 100 PIK	FRONT	
7961.07429.1Y3	740	290	SIDE	110	Ø 100 PIK	FRONT	
7961.09429.1Y3	940	290	SIDE	110	Ø 100 PIK	FRONT	
7961.11829.1Y3	1180	290	SIDE	110	Ø 100 PIK	FRONT	
7961.16229.1Y3	1620	290	SIDE	110	Ø 100 PIK	FRONT	
7961.20629.1Y3	2060	290	SIDE	110	Ø 100 PIK	FRONT	



ERC

Side Drain Ø 100 Left Outlet

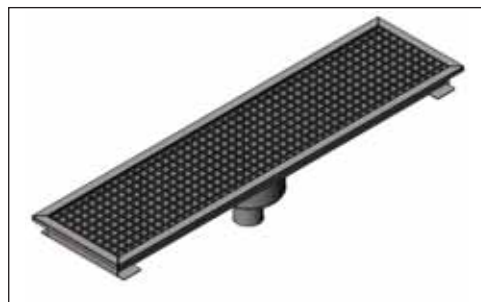
CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.1Y4	290	290	SIDE	110	Ø 100 PVC	LEFT	
7960.04929.1Y4	490	290	SIDE	110	Ø 100 PVC	LEFT	
7960.07429.1Y4	740	290	SIDE	110	Ø 100 PVC	LEFT	
7960.09429.1Y4	940	290	SIDE	110	Ø 100 PVC	LEFT	
7960.11829.1Y4	1180	290	SIDE	110	Ø 100 PVC	LEFT	
7960.16229.1Y4	1620	290	SIDE	110	Ø 100 PVC	LEFT	
7960.20629.1Y4	2060	290	SIDE	110	Ø 100 PVC	LEFT	
7961.02929.1Y4	290	290	SIDE	110	Ø 100 PIK	LEFT	
7961.04929.1Y4	490	290	SIDE	110	Ø 100 PIK	LEFT	
7961.07429.1Y4	740	290	SIDE	110	Ø 100 PIK	LEFT	
7961.09429.1Y4	940	290	SIDE	110	Ø 100 PIK	LEFT	
7961.11829.1Y4	1180	290	SIDE	110	Ø 100 PIK	LEFT	
7961.16229.1Y4	1620	290	SIDE	110	Ø 100 PIK	LEFT	
7961.20629.1Y4	2060	290	SIDE	110	Ø 100 PIK	LEFT	



ERC

Side Drain Ø 100 Back Outlet

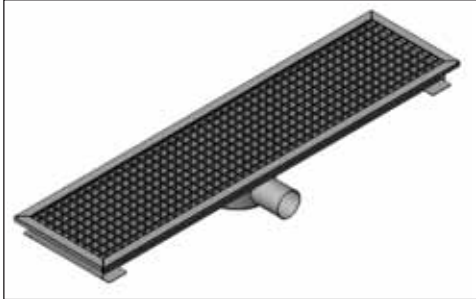
CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.1Y5	290	290	SIDE	110	Ø 100 PVC	BACK	
7960.04929.1Y5	490	290	SIDE	110	Ø 100 PVC	BACK	
7960.07429.1Y5	740	290	SIDE	110	Ø 100 PVC	BACK	
7960.09429.1Y5	940	290	SIDE	110	Ø 100 PVC	BACK	
7960.11829.1Y5	1180	290	SIDE	110	Ø 100 PVC	BACK	
7960.16229.1Y5	1620	290	SIDE	110	Ø 100 PVC	BACK	
7960.20629.1Y5	2060	290	SIDE	110	Ø 100 PVC	BACK	
7961.02929.1Y5	290	290	SIDE	110	Ø 100 PIK	BACK	
7961.04929.1Y5	490	290	SIDE	110	Ø 100 PIK	BACK	
7961.07429.1Y5	740	290	SIDE	110	Ø 100 PIK	BACK	
7961.09429.1Y5	940	290	SIDE	110	Ø 100 PIK	BACK	
7961.11829.1Y5	1180	290	SIDE	110	Ø 100 PIK	BACK	
7961.16229.1Y5	1620	290	SIDE	110	Ø 100 PIK	BACK	
7961.20629.1Y5	2060	290	SIDE	110	Ø 100 PIK	BACK	



ERC

Center Drain Ø 50 Bottom Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.501	290	290	CENTER	50	Ø 50 PVC	BOTTOM	
7960.04929.501	490	290	CENTER	50	Ø 50 PVC	BOTTOM	
7960.07429.501	740	290	CENTER	50	Ø 50 PVC	BOTTOM	
7960.09429.501	940	290	CENTER	50	Ø 50 PVC	BOTTOM	
7960.11829.501	1180	290	CENTER	50	Ø 50 PVC	BOTTOM	
7960.16229.501	1620	290	CENTER	50	Ø 50 PVC	BOTTOM	
7960.20629.501	2060	290	CENTER	50	Ø 50 PVC	BOTTOM	
7961.02929.501	290	290	CENTER	58	Ø 50 PIK	BOTTOM	
7961.04929.501	490	290	CENTER	58	Ø 50 PIK	BOTTOM	
7961.07429.501	740	290	CENTER	58	Ø 50 PIK	BOTTOM	
7961.09429.501	940	290	CENTER	58	Ø 50 PIK	BOTTOM	
7961.11829.501	1180	290	CENTER	58	Ø 50 PIK	BOTTOM	
7961.16229.501	1620	290	CENTER	58	Ø 50 PIK	BOTTOM	
7961.20629.501	2060	290	CENTER	58	Ø 50 PIK	BOTTOM	



EAC

Center Drain Ø 50 Right Outlet

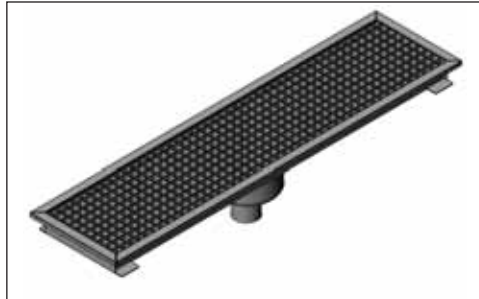
CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.502	290	290	CENTER	50	Ø 50 PVC	RIGHT	
7960.04929.502	490	290	CENTER	50	Ø 50 PVC	RIGHT	
7960.07429.502	740	290	CENTER	50	Ø 50 PVC	RIGHT	
7960.09429.502	940	290	CENTER	50	Ø 50 PVC	RIGHT	
7960.11829.502	1180	290	CENTER	50	Ø 50 PVC	RIGHT	
7960.16229.502	1620	290	CENTER	50	Ø 50 PVC	RIGHT	
7960.20629.502	2060	290	CENTER	50	Ø 50 PVC	RIGHT	
7961.02929.502	290	290	CENTER	58	Ø 50 PIK	RIGHT	
7961.04929.502	490	290	CENTER	58	Ø 50 PIK	RIGHT	
7961.07429.502	740	290	CENTER	58	Ø 50 PIK	RIGHT	
7961.09429.502	940	290	CENTER	58	Ø 50 PIK	RIGHT	
7961.11829.502	1180	290	CENTER	58	Ø 50 PIK	RIGHT	
7961.16229.502	1620	290	CENTER	58	Ø 50 PIK	RIGHT	
7961.20629.502	2060	290	CENTER	58	Ø 50 PIK	RIGHT	



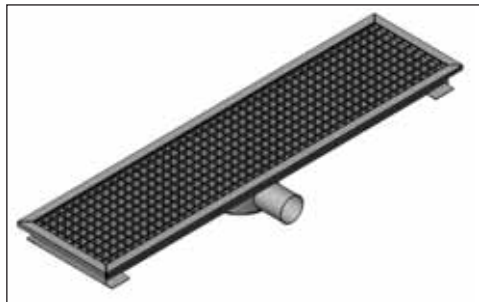
EAC

Center Drain Ø 50 Front Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.503	290	290	CENTER	50	Ø 50 PVC	FRONT	
7960.04929.503	490	290	CENTER	50	Ø 50 PVC	FRONT	
7960.07429.503	740	290	CENTER	50	Ø 50 PVC	FRONT	
7960.09429.503	940	290	CENTER	50	Ø 50 PVC	FRONT	
7960.11829.503	1180	290	CENTER	50	Ø 50 PVC	FRONT	
7960.16229.503	1620	290	CENTER	50	Ø 50 PVC	FRONT	
7960.20629.503	2060	290	CENTER	50	Ø 50 PVC	FRONT	
7961.02929.503	290	290	CENTER	58	Ø 50 PIK	FRONT	
7961.04929.503	490	290	CENTER	58	Ø 50 PIK	FRONT	
7961.07429.503	740	290	CENTER	58	Ø 50 PIK	FRONT	
7961.09429.503	940	290	CENTER	58	Ø 50 PIK	FRONT	
7961.11829.503	1180	290	CENTER	58	Ø 50 PIK	FRONT	
7961.16229.503	1620	290	CENTER	58	Ø 50 PIK	FRONT	
7961.20629.503	2060	290	CENTER	58	Ø 50 PIK	FRONT	



ERC



ERC



ERC

Center Drain Ø 70 Bottom Outlet

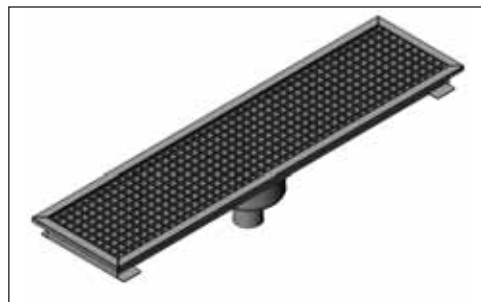
CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.701	290	290	CENTER	75	Ø 70 PVC	BOTTOM	
7960.04929.701	490	290	CENTER	75	Ø 70 PVC	BOTTOM	
7960.07429.701	740	290	CENTER	75	Ø 70 PVC	BOTTOM	
7960.09429.701	940	290	CENTER	75	Ø 70 PVC	BOTTOM	
7960.11829.701	1180	290	CENTER	75	Ø 70 PVC	BOTTOM	
7960.16229.701	1620	290	CENTER	75	Ø 70 PVC	BOTTOM	
7960.20629.701	2060	290	CENTER	75	Ø 70 PVC	BOTTOM	
7961.02929.701	290	290	CENTER	83	Ø 70 PIK	BOTTOM	
7961.04929.701	490	290	CENTER	83	Ø 70 PIK	BOTTOM	
7961.07429.701	740	290	CENTER	83	Ø 70 PIK	BOTTOM	
7961.09429.701	940	290	CENTER	83	Ø 70 PIK	BOTTOM	
7961.11829.701	1180	290	CENTER	83	Ø 70 PIK	BOTTOM	
7961.16229.701	1620	290	CENTER	83	Ø 70 PIK	BOTTOM	
7961.20629.701	2060	290	CENTER	83	Ø 70 PIK	BOTTOM	

Center Drain Ø 70 Right Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.702	290	290	CENTER	75	Ø 70 PVC	RIGHT	
7960.04929.702	490	290	CENTER	75	Ø 70 PVC	RIGHT	
7960.07429.702	740	290	CENTER	75	Ø 70 PVC	RIGHT	
7960.09429.702	940	290	CENTER	75	Ø 70 PVC	RIGHT	
7960.11829.702	1180	290	CENTER	75	Ø 70 PVC	RIGHT	
7960.16229.702	1620	290	CENTER	75	Ø 70 PVC	RIGHT	
7960.20629.702	2060	290	CENTER	75	Ø 70 PVC	RIGHT	
7961.02929.702	290	290	CENTER	83	Ø 70 PIK	RIGHT	
7961.04929.702	490	290	CENTER	83	Ø 70 PIK	RIGHT	
7961.07429.702	740	290	CENTER	83	Ø 70 PIK	RIGHT	
7961.09429.702	940	290	CENTER	83	Ø 70 PIK	RIGHT	
7961.11829.702	1180	290	CENTER	83	Ø 70 PIK	RIGHT	
7961.16229.702	1620	290	CENTER	83	Ø 70 PIK	RIGHT	
7961.20629.702	2060	290	CENTER	83	Ø 70 PIK	RIGHT	

Center Drain Ø 70 Front Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.703	290	290	CENTER	75	Ø 70 PVC	FRONT	
7960.04929.703	490	290	CENTER	75	Ø 70 PVC	FRONT	
7960.07429.703	740	290	CENTER	75	Ø 70 PVC	FRONT	
7960.09429.703	940	290	CENTER	75	Ø 70 PVC	FRONT	
7960.11829.703	1180	290	CENTER	75	Ø 70 PVC	FRONT	
7960.16229.703	1620	290	CENTER	75	Ø 70 PVC	FRONT	
7960.20629.703	2060	290	CENTER	75	Ø 70 PVC	FRONT	
7961.02929.703	290	290	CENTER	83	Ø 70 PIK	FRONT	
7961.04929.703	490	290	CENTER	83	Ø 70 PIK	FRONT	
7961.07429.703	740	290	CENTER	83	Ø 70 PIK	FRONT	
7961.09429.703	940	290	CENTER	83	Ø 70 PIK	FRONT	
7961.11829.703	1180	290	CENTER	83	Ø 70 PIK	FRONT	
7961.16229.703	1620	290	CENTER	83	Ø 70 PIK	FRONT	
7961.20629.703	2060	290	CENTER	83	Ø 70 PIK	FRONT	



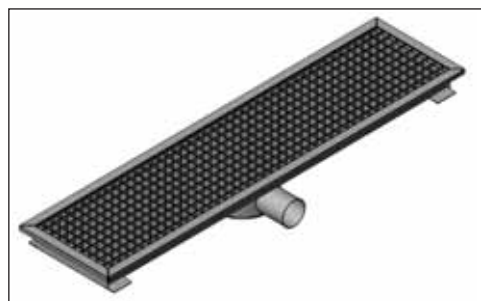
ERC

Center Drain Ø 100 Bottom Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.101	290	290	CENTER	110	Ø 100 PVC	BOTTOM	
7960.04929.101	490	290	CENTER	110	Ø 100 PVC	BOTTOM	
7960.07429.101	740	290	CENTER	110	Ø 100 PVC	BOTTOM	
7960.09429.101	940	290	CENTER	110	Ø 100 PVC	BOTTOM	
7960.11829.101	1180	290	CENTER	110	Ø 100 PVC	BOTTOM	
7960.16229.101	1620	290	CENTER	110	Ø 100 PVC	BOTTOM	
7960.20629.101	2060	290	CENTER	110	Ø 100 PVC	BOTTOM	
7961.02929.101	290	290	CENTER	110	Ø 100 PIK	BOTTOM	
7961.04929.101	490	290	CENTER	110	Ø 100 PIK	BOTTOM	
7961.07429.101	740	290	CENTER	110	Ø 100 PIK	BOTTOM	
7961.09429.101	940	290	CENTER	110	Ø 100 PIK	BOTTOM	
7961.11829.101	1180	290	CENTER	110	Ø 100 PIK	BOTTOM	
7961.16229.101	1620	290	CENTER	110	Ø 100 PIK	BOTTOM	
7961.20629.101	2060	290	CENTER	110	Ø 100 PIK	BOTTOM	

Center Drain Ø 100 Right Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.102	290	290	CENTER	110	Ø 100 PVC	RIGHT	
7960.04929.102	490	290	CENTER	110	Ø 100 PVC	RIGHT	
7960.07429.102	740	290	CENTER	110	Ø 100 PVC	RIGHT	
7960.09429.102	940	290	CENTER	110	Ø 100 PVC	RIGHT	
7960.11829.102	1180	290	CENTER	110	Ø 100 PVC	RIGHT	
7960.16229.102	1620	290	CENTER	110	Ø 100 PVC	RIGHT	
7960.20629.102	2060	290	CENTER	110	Ø 100 PVC	RIGHT	
7961.02929.102	290	290	CENTER	110	Ø 100 PIK	RIGHT	
7961.04929.102	490	290	CENTER	110	Ø 100 PIK	RIGHT	
7961.07429.102	740	290	CENTER	110	Ø 100 PIK	RIGHT	
7961.09429.102	940	290	CENTER	110	Ø 100 PIK	RIGHT	
7961.11829.102	1180	290	CENTER	110	Ø 100 PIK	RIGHT	
7961.16229.102	1620	290	CENTER	110	Ø 100 PIK	RIGHT	
7961.20629.102	2060	290	CENTER	110	Ø 100 PIK	RIGHT	



ERC

Center Drain Ø 100 Front Outlet

CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.103	290	290	CENTER	110	Ø 100 PVC	FRONT	
7960.04929.103	490	290	CENTER	110	Ø 100 PVC	FRONT	
7960.07429.103	740	290	CENTER	110	Ø 100 PVC	FRONT	
7960.09429.103	940	290	CENTER	110	Ø 100 PVC	FRONT	
7960.11829.103	1180	290	CENTER	110	Ø 100 PVC	FRONT	
7960.16229.103	1620	290	CENTER	110	Ø 100 PVC	FRONT	
7960.20629.103	2060	290	CENTER	110	Ø 100 PVC	FRONT	
7961.02929.103	290	290	CENTER	110	Ø 100 PIK	FRONT	
7961.04929.103	490	290	CENTER	110	Ø 100 PIK	FRONT	
7961.07429.103	740	290	CENTER	110	Ø 100 PIK	FRONT	
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7961.11829.103	1180	290	CENTER	110	Ø 100 PIK	FRONT	
7961.16229.103	1620	290	CENTER	110	Ø 100 PIK	FRONT	
7961.20629.103	2060	290	CENTER	110	Ø 100 PIK	FRONT	



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