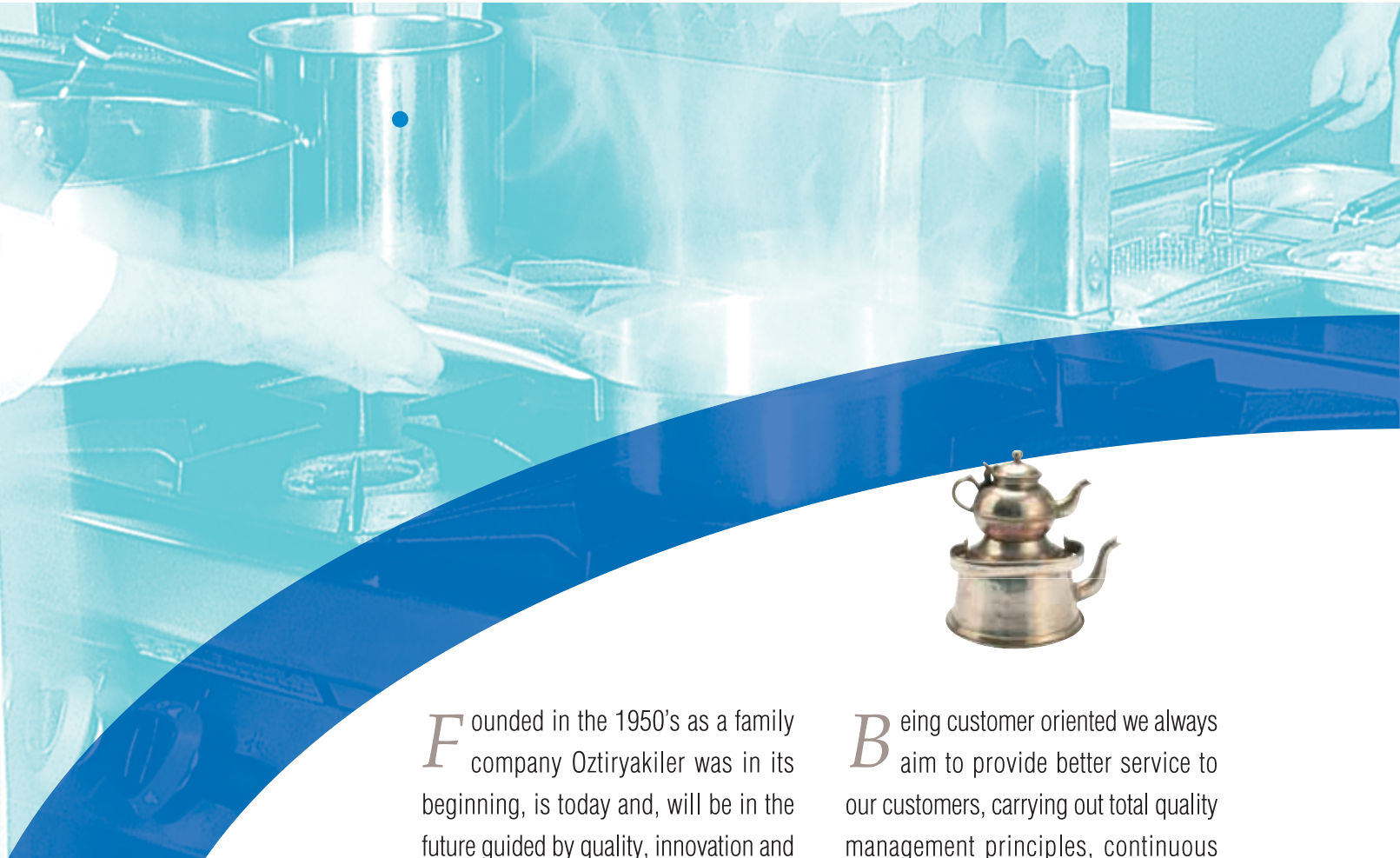




900
series

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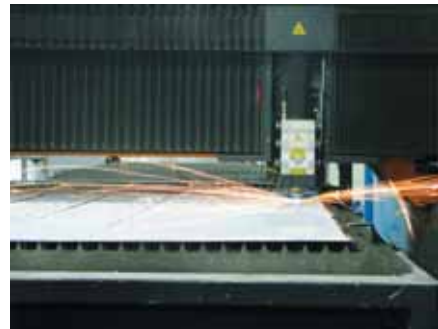


*F*ounded in the 1950's as a family company Oztiryakiler was in its beginning, is today and, will be in the future guided by quality, innovation and confidence. Today we produce more than 4000 different industrial stainless steel kitchen products. Our 150.000 m² manufacturing area meets world standards equipped with the latest technology in machinery and our qualified employees.

We are currently exporting to over 105 countries. The quality of our products is guaranteed by the various certificates available worldwide. We are approved and maintain the following certification (ISO 9000, ETL, CE, CE-1009, CE-1783, GOST, TUV-GS, NSF, UKR, SEPRO, ZIK)

*B*eing customer oriented we always aim to provide better service to our customers, carrying out total quality management principles, continuous improvements in the design of our products and on going training programs at every department.

Our brand name "Ozti" promises you nothing but the best.





General Conditions 900 Series

OZTI 900 series designed according to meet overall chef-user expectations. Durability, user friendly control, hygiene, cooking experience, maintenance... All played major role during designed period.

After intensive research and development the design come to life. All of the equipments have designed according to meet strict safety and quality regulations of CE certificate and several other quality assurance certificates.

In order to meet extra sturdiness under any load laser cutted 2 mm thick AISI 304 stainless steel used on all 900 series tops.

The all stainless steel structure increases durability and hygiene meanwhile make it possible to use that valuable investment for long years.

Thanks to high combustion efficiency on gas appliances which reduces the emission level in the working environment, help us to provide energy savings and greener future. All major components are located in front for easy maintenance.

Standalone units and 900 base units are all equipped with heavy duty height adjustable stainless feets but also up to user preference the use of cantilever system is always an option.

900 series counter top units can be mounted on base cupboards with/without doors or cantilever systems.

All 900 series products have a installation gap behind the equipment which creates additional space for gas, electricity and water installations.

All gas appliances are supplied for use with natural or LPG gas conversion jets supplied as standart.

Gas Ranges



- Choice of 2,4 or 6 open burners combined with gas or electric static oven with piezo spark ignition.
- Each open burner on boilingtop is equipped with flame failure safety devices.
- All ranges and boilingtops have Deep Drawn 2 mm monoblock cooktops, tops which have rounded corners for ease of cleaning and extra strength.
- Special designed extra powerful brass burners have designed in order to maximize power, combustion and efficiency.
- Burners are equipped with pilot flames to make usage easier and faster.
- Static oven chamber can be controlled thermostatically between 100-300 °C
- The oven is in AISI 430 stainless steel and equipped with chromed container guides which are removable and have three height settings.
- For maximizing isolation oven door has a thickness of 40 mm which is also equipped with ergonomic strong handles.
- Stainless steel micro perforated gas burners are designed according to increase efficiency provides rapid heating to oven chamber
- 4 burner gas range oven chamber working dimensions are suitable for GN 2/1
- 6 burner gas ranges has a model which has a chamber with working dimensions of 1060x550x275 mm
- On 4 burner ranges the deep drawn oven door and deep drawn chamber front support eliminates the need of additional gasket which decreases heat transfer.
- Each burner has a pan stand made from cast iron semi gloss acid resistant black enamelled finish which is also dishwasher safe

MODEL	CODE	DIMENSIONS (L x W x H)			OVEN TYPE	POWER	
						ELEC	GAS
OSOGF 8090	7865.N1.80908.10	800	900	850	GAS	-	40 kW
OSOGF 8090 P	7865.N1.80908.10P	800	900	850	GAS	-	48 kW
OSOGF 12090	7865.N1.12908.10	1200	900	850	GAS	-	56 kW
OSOGF 12090 S	7865.N1.12908.50	1200	900	850	GAS	-	61 kW
OSOGEF 8090	7865.N1.80908.10E	800	900	850	ELEC	6 kW	32 kW
OSOGEF 8090 P	7865.N1.80908.10PE	800	900	850	ELEC	6 kW	40 kW
OSOGEF 12090	7865.N1.12908.10E	1200	900	850	ELEC	6 kW	48 kW
OSOGEF 12090 S	7865.N1.12908.50E	1200	900	850	ELEC	6 kW	48 kW

Gas Boiling Tops



MODEL	CODE	DIMENSIONS (L x W x H)			POWER
OSOG 8090	7865.N1.80903.20	800	900	280	32 kW
OSOG 8090 P	7865.N1.80903.20P	800	900	280	40 kW
OSOG 8090 T	7865.N1.80903.53	800	900	280	14 kW
OSOG 12090	7865.N1.12903.20	1200	900	280	48 kW

⚡ Electric Ranges



- All ranges and boilingtops have laser cutted 2 mm thick deep drawn monoblock tops to ensure easy cleaning and extra strenght
- The four cast iron plates are hermetically sealed to the one piece top.
- All hot plates have safety switch against over heat.
- Each hot plate have six positioned adjustable controller units which can regulate temperature between 90-450 °C and thus increases user abilities.
- Oven chambers are equipped with individually controlled heating elements on top and bottom so with the three positioned controller user can decide on both or each zone separately
- Static oven chamber can be controlled thermostatically between 50-300 °C
- The oven is in AISI 430 stainless steel and equipped with chromed container guides which are removable and have three height settings.
- 8090 ranges have the deep drawned oven door and deep drawned chamber front support eliminates the need of additional gasket which decreases heat transfer.
- 8090 range oven chamber working dimensions are suitable for GN 2/1
- 6 hob electrical ranges has a model which has a chamber with working dimensions of 1060x550x275 mm.

MODEL	CODE	DIMENSIONS (L x W x H)			SUPPLY VOLTAGE	POWER
OSOEF 8090	7865.N1.80908.11	800	900	850	400 V / 3 NPE 50 Hz	22 kW
OSOEF 12090	7865.N1.12908.11	1200	900	850	400 V / 3 NPE 50 Hz	30 kW
OSOEF 12090 S	7865.N1.12908.51	1200	900	850	400 V / 3 NPE 50 Hz	34 kW

⚡ Electric Boiling Tops



MODEL	CODE	DIMENSIONS (L x W x H)			SUPPLY VOLTAGE	POWER
OSOE 4090	7865.N1.40903.21	400	900	280	400 V / 3 NPE 50 Hz	8 kW
OSOE 8090	7865.N1.80903.21	800	900	280	400 V / 3 NPE 50 Hz	16 kW
OSOE 12090	7865.N1.12903.21	1200	900	280	400 V / 3 NPE 50 Hz	24 kW

Wok Burners



- High powered cast iron burners covering greater heat expectations.
- Durable and strong cast iron cooking ring designed to meet heavy load.
- Removable cooking ring ensures easier cleaning on the top
- The drip tray underneath the burners can be easily removed from the front side which cuts down the cleaning time reduces the need of additional labor time.
- Pilot flame and flame failure device is available for added safety.

MODEL	CODE	DIMENSIONS (L x W x H)			POWER
OWG 4090	7865.N1.40903.WK	400	900	280	14 kW
OWG 8090	7865.N1.80903.WK	800	900	280	28 kW

Gas Solid Tops



- Durable cast iron cooking surface which is 22 mm thick for maximizing unit heat retention.
- The cooking surface creates differentiated temperature zones with a maximum temperature in the center of 500 °C and gradually decreasing to 200 °C at the perimeter, thus allowing for different types of cooking. Boiling at the center – low simmering at perimeter.
- Single ring cast iron central burner with optimized combustion equipped with flame failure device, protected pilot light and piezo ignition for added safety.
- The cooking surface is divided into four segments for easy cleaning and maintenance purposes.
- Insulated combustion chamber beneath the cooking plate with insulation between the panels.
- The cooking plates rests on woven ceramic fibre support to avoid transmission of heat directly to the work top.

MODEL	CODE	DIMENSIONS (L x W x H)			POWER
OSOG 8090 C	7865.N1.80903.22	800	900	280	10 kW

⚡ Induction Cookers



- Glass ceramic cooking surface with 2 or 4 independently controlled induction zones with a power of 3,5 kw per zone.
- Almost the entire surface of the ceramic plate can be used without dead spots.
- Each induction plate is equipped with overheating safety device for added safety.
- The ceramic smooth cooking top is easy to clean and provides maximum hygiene.
- Induction plates maximize the efficiency which enables cost reduction on electricity bill.
- Thanks to the induction technology on which heating is only activated by presence of the suitable pan and the amount of energy delivered is proportional to the pan surface area so all the heat loss typical of conventional systems is eliminated and thus generates energy efficiency equivalent to %90 of consumption meanwhile the system creates less heat dissipation to the kitchen.

MODEL	CODE	DIMENSIONS (L x W x H)			POWER
OSI 4090	7865.N1.40903.IS	400	900	280	7 kW
OSI 8090	7865.N1.80903.IS	800	900	280	14 kW

⚡ Electric Infrared Cooking Tops



- Ceramic glass top cooking surface with 2 or 4 infrared heating zones has a thickness of 6 mm
- The circular heating zones with a diameter of 210-300 mm give uniform heat to the pan.
- The cooking top is sealed to prevent leakage and infiltration inside the unit.
- For added safety there is a warning light to indicate residual surface heat.
- Infrared, heating system provides immediate heat transfer from cooking ceramic top to pan.
- The system create less heat dissipation to the kitchen environment.
- The ceramic smooth cooking top is easy to clean and provides maximum hygiene.

MODEL	CODE	DIMENSIONS (L x W x H)			POWER
OSC 4090	7865.N1.40903.CS	400	900	280	6 kW
OSC 8090	7865.N1.80903.CS	800	900	280	12 kW

Gas Grills



- All grills are designed to provide peak productivity, outstanding performance and uniform temperature.
- The griddles have 15 mm thick mild steel satin finish or chromium coated platinas which contained in a water tight recess.
- Large drain hole on cooking surface permits draining of fat in to a large 1.5 litres collector placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface avoids oil splashes which increase safety and operational comfort.
- Stainless steel splash guards can be easily removed for cleaning and are dishwasher safe.
- Stainless steel burners located under the cooking surface are thermostatically controlled between 100-300 °C provides optimum gas usage and ensures even heat distribution.
- Piezo spark ignition for added safety.
- All burners are equipped with flame failure devices.
- All flat, all ribbed or half ribbed cooking surfaces are available for various kind of cooking styles.
- For greater comfort, less radiated heat and greater scratch resistance in addition hard chromed mirror finished cooking surface are available on all models.
- On full size modules temperature can be controlled separately by individual thermostats for each cooking surface zone.



MODEL	CODE	DIMENSIONS (L x W x H)			POWER
		L	W	H	
OGG 4090	7864.N1.40903.06	400	900	280	9 kW
OGG 4090 C	7864.N1.40903.06C	400	900	280	9 kW
OGG 4090 N	7864.N1.40903.03	400	900	280	9 kW
OGG 4090 N C	7864.N1.40903.03C	400	900	280	9 kW
OGG 8090	7864.N1.80903.16	800	900	280	18 kW
OGG 8090 C	7864.N1.80903.16C	800	900	280	18 kW
OGG 8090 1/2 N	7864.N1.80903.19	800	900	280	18 kW
OGG 8090 1/2 N C	7864.N1.80903.19C	800	900	280	18 kW
OGG 8090 N	7864.N1.80903.13	800	900	280	18 kW
OGG 8090 N C	7864.N1.80903.13C	800	900	280	18 kW

Electric Grills



- All grills are designed to provide peak productivity, outstanding performance and uniform temperature.
- The griddles have 15 mm thick mild steel satin finish or chromium coated platinas which contained in a water tight recess.
- Large drain hole on cooking surface permits draining of fat in to a large 1.5 litres collector placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface avoids oil splashes which increase safety and operational comfort.
- Stainless steel splash guards can be easily removed for cleaning and are dishwasher safe.
- Special designed heating elements under the cooking surface ensures even heat distribution and provides faster heat recovery times on the surface.
- Cooking surface temperature is adjustable between 50-300 °C with thermostatic control.
- On full size modules temperature can be controlled separately by individual thermostats for each cooking surface zone.
- All flat, all ribbed or half ribbed cooking surfaces are available for various kind of cooking styles.
- For greater comfort, less radiated heat and greater scratch resistance in addition hard chromed mirror finished cooking surface are available on all models.



MODEL	CODE	DIMENSIONS (L x W x H)			POWER
		L	W	H	
OGE 4090	7864.N1.40903.04	400	900	280	9 kW
OGE 4090 C	7864.N1.40903.04C	400	900	280	9 kW
OGE 4090 N	7864.N1.40903.01	400	900	280	9 kW
OGE 4090 N C	7864.N1.40903.01C	400	900	280	9 kW
OGE 8090	7864.N1.80903.17	800	900	280	18 kW
OGE 8090 C	7864.N1.80903.17C	800	900	280	18 kW
OGE 8090 1/2 N	7864.N1.80903.14	800	900	280	18 kW
OGE 8090 1/2 N C	7864.N1.80903.14C	800	900	280	18 kW
OGE 8090 N	7864.N1.80903.11	800	900	280	18 kW
OGE 8090 N C	7864.N1.80903.11C	800	900	280	18 kW

Lavastone Grills



- Gas heating via 2 or 4 micro perforated stainless steel efficient burners ensures even heat distribution which optimize the cooking experience.
- The special designed `V` shaped all stainless steel cooking surface guides the extra fat to the drainage a system on the front side.
- The cooking surface is height adjustable for maximum control on the food and it is easily removable for cleaning and dishwasher safe.
- On full size modules under each grill zone there are two stainless tubular burners which are independently controlled for real precision.
- Piezo spark ignition and pilot light added safety all burners are equipped with flame failure devices
- Oil drip tray located underneath combustion chamber collects extra fat and particulars can be reached from the front side which cuts down the labor time for cleaning.

MODEL	CODE	DIMENSIONS (L x W x H)			POWER
OLG 4090	7864.N1.40903.12	400	900	280	10 kW
OLG 8090	7864.N1.80903.20	800	900	280	20 kW

Chargrills



- Individually controlled burners increases the heat control on the cooking surface.
- Cast iron cooking grids can be lift of for ease of cleaning.
- Thanks to the special designed 130 mm wide cast iron cooking grids which are reversible for level broiling and self cleaning also gives an option to the chefs for grilling different menu items on the desired side of the grid.
- Stainless steel splashguard is removable and dishwasher safe and this function reduces cleaning time.
- Grease drawer which is located underneath the cooking surface enables collecting of residual cooking grease and fat easily with less labor time for cleaning. The grease drawer is also easily accesible from the front side.
- Heavy duty cast iron char radiants and flame arrestor broiling graters on each burner is standart on all models.
- All Cooking grids pitched grease through provides fat run off ad controls flare ups.

MODEL	CODE	DIMENSIONS (L x W x H)			POWER
ODG 8090	7864.N1.80903.70	800	900	280	30 kW
ODG 12090	7864.N1.12903.70	1200	900	280	40 kW

Gas & Electric Fryers



- Frying well is monoblock with rounded corners for ease of cleaning and increased hygiene.
- Well capacity is 22 litres.
- Wells have oil expansion recess incorporated in the top are seamlessly robotic welded into the top of the equipment
- All stainless steel body ensures long life and extra strength.
- Thermostatic regulation of oil temperature to a maximum of 190 °C well is equipped with limit thermostat to avoid over heating .
- Gas models have stainless steel burners designed according to increase efficiency and piezo spark igniton for added safety.
- Each well has supplied with two half size baskets as standart.
- Conveniently located drainage under the well provides an easy and safe discharge operation of used oil.
- Electric unit wells are equipped with special designed rotational heating elements which provides more accurate oil temperature control and also increases ease of cleaning.
- Armoured heating elements with low power density ensures optimum service life for the oil.

MODEL	CODE	DIMENSIONS (L x W x H)			POWER
OFGI 4090	7856.N1.40908.04	400	900	850	22 kW
OFGI 8090	7856.N1.80908.14	800	900	850	44 kW
OFEI 4090	7856.N1.40908.02	400	900	850	18 kW
OFEI 8090	7856.N1.80908.02	800	900	850	36 kW

Gas & Electric Pasta Cookers



- Deep drawned one piece water basin made of AISI 316 for ease of cleaning and long life.
- Water basin is seamlessly welded into the top of the appliance.
- Drainage surface is provided on which baskets can be placed for draining purposes on each well.
- 40 litres water basin for maximum output.
- Automatic starch removal function during cooking in order to improve water quality overtime.
- The appliance is fitted with solenid valve for operates cold or hot water and is supplied to the basin directly by means of a spout.
- Large drain with manual ball valve ensures fast emptying of well.
- High efficient micro perforated stainless steel burners with flame failure device and protected pilot flame which can be visually controlled through heat resistant ceramic glass on each well.
- On electrical models armoured efficient heating elements inside the water basin provides rapid heating.

MODEL	CODE	DIMENSIONS (L x W x H)			POWER
OMG 4090	7858.N1.40908.23	400	900	850	18 kW
OMG 8090	7858.N1.80908.23	800	900	850	36 kW
OME 4090	7858.N1.40908.11	400	900	850	12 kW
OME 8090	7858.N1.80908.11	800	900	850	24 kW

Electric Chip Scuttle



- Chip scuttles typically used in combination with a fryer to allow fried portions to drip excess oil in to the well basin and meanwhile holding the food hot.
- Infrared heating element positioned on the back side of the unit increases holding time.
- The perforated false bottom makes easier food collection.

MODEL	CODE	DIMENSIONS (L x W x H)			POWER
OPE 4090	7831.N1.40903.01	400	900	280	1 kW

Gas & Electric Bains Marie



- Bain marie is used for keeping cooked food at serving temperatures using hot water.
- The water well can be manually fill.
- Water drainage with rotary control on front panel allows quick and effective emptying.
- On electrical models water temperature controlled by thermostat with maximum temperature value of 90 °C and a safety thermostat to ensure thermal protection.
- On electrical models silicone heating elements with thermal cutout in overheating positioned under the base of the well.
- On gas models stainless steel burner located underneath the water well for efficient and rapid heating.
- Well designed to take two or four GN 2/3 containers depending on the module size. 80 cm models are equipped with central cross bar.

	MODEL	CODE	DIMENSIONS (L x W x H)			POWER
	OBG 4090	7854.N1.40903.13	400	900	280	2 kW
	OBG 8090	7854.N1.80903.13	800	900	280	4 kW
	OBE 4090	7854.N1.40903.11	400	900	280	1 kW
	OBE 8090	7854.N1.80903.11	800	900	280	2 kW

Gas & Electric Boiling Pans



- The OZTI 900 line offers a particular wide selection of boiling pans. Gas or electric models with direct or indirect heating and capacity from 100-250 litres.
- Round or rectangular kettles are suitable to cook saute or poach all kinds of food products.
- Monoblock well up to 250 litres for ease of cleaning and durability.
- Double skin lid which increase isolation of the cooking vessel has hinged and counterbalanced mechanism for easy opening-closing.
- Firmly fitting lid reduces cooking time and save energy cost.
- Indirect boiling pans provides a uniform heated base and side wells of the kettle by an indirect heating system that uses integrally generated saturated steam at a temperature of 110 °C in the jacket.
- Gas models equipped with robust micro perforated stainless burners with flame failure device for added safety.
- Additional isolation material all over the cooking vessel for minimizing energy cost.
- Energy regulation through a control knob.
- Large capacity drain tap enables easy discharging of the food.
- Safety valve avoids overpressure of the steam in the jacket on indirect heated models.
- Manometer allows to correctly control the functioning of the vessel.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase
- On gas models thanks to the electronic ignition system which increase comfort and the user can follow visually all kind of working status by indicators which are located on front panel.
- The appliance is fitted with solenoid valves for cold-hot water and chromed spout located on top for filling the vessel.
- On electrical models INCOLOY armoured heating elements with safety thermostat positioned in the jacket cavity base which protects the vessel against low water level.
- Supply voltage: 220 V. / ~NPE / 50 Hz.



MODEL	CODE	DIMENSIONS (L x W x H)			CAPACITY	POWER
OTGI 100	7855.N1.80908.01	800	900	850	100 lt.	22 kW
OTGI 150	7855.N1.80908.02	800	900	850	150 lt.	22 kW
OTGI 250	7855.N1.10908.03	1000	900	850	250 lt.	33 kW
OTGD 100	7855.N1.80908.11	800	900	850	100 lt.	22 kW
OTGD 150	7855.N1.80908.12	800	900	850	150 lt.	22 kW
OTGD 250	7855.N1.10908.13	1000	900	850	250 lt.	33 kW
OTEI 100	7855.N1.80908.04	800	900	850	100 lt.	18 kW
OTEI 150	7855.N1.80908.05	800	900	850	150 lt.	18 kW
OTEI 250	7855.N1.10908.07	1000	900	850	250 lt.	27 kW

Gas & Electric Bratt Pans



- The cooking pans bottom is made from high grade 8 mm thick stainless steel as standart for high corrosion resistance.
- As an option cooking surface with duomat bottom which is 10 mm thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and high corrosion is available on request.
- Burners in stainless steel with flame failure device for optimized combustion.
- On gas models thanks to the electronic ignition system which increase comfort and the user can follow visually all kind of working status by indicators which are located on front panel.
- During cooking phase if the pan is tilted, burners will shut off automatically and when the pan tilted back the burners will restart automatically by the use of microswitch.
- Working temperature can be set from 120 to 300 °C on gas models and 50-300 °C on electrical models.
- Energy input controlled by energy regulator.
- Additional heat insulation surrounding the pan provides limited heat radiation and low energy consumption.
- Manual tilting mechanism is standart to facilitate pan emptying also automatic tilting mechanism is available upon request.
- All pan internal surfaces are rounded and polished in order to make easy cleaning.
- On electrical models armoured heating element placed underneath cooking surface, provides even heat distribution.
- The appliance is fitted with solenoid valve for operates cold-hot water and chromed spout for filling the pan.
- Double skin lid which increase insulation of the bratt pan, has hinged and counterbalanced mechanism for easy opening-closing.
- Safety thermostat for avoiding over heating of the pan.
- Supply voltage: 220 V. / ~NPE / 50 Hz.



MODEL	CODE	DIMENSIONS (L x W x H)			CAPACITY	POWER
		L	W	H		
OTG 80	7867.N1.80908.01	800	900	850	80 lt.	20 kW
OTG 100	7867.N1.10908.02	1000	900	850	100 lt.	24 kW
OTG 130	7867.N1.12908.03	1200	900	850	130 lt.	30 kW
OTMG 205	7867.N1.16908.14	1600	900	850	205 lt.	44 kW
OTE 80	7867.N1.80908.04	800	900	850	80 lt.	9 kW
OTE 100	7867.N1.10908.05	1000	900	850	100 lt.	12 kW
OTE 130	7867.N1.12908.06	1200	900	850	130 lt.	15 kW
OTME 205	7867.N1.16908.18	1600	900	850	205 lt.	21 kW

Worktops



- Stainless steel top provides a hygienic heavy duty work surface.
- Unit can be installed with other 900 series appliances
- Heavy duty internal frame increases work load.

MODEL	CODE	DIMENSIONS (L x W x H)			POWER
OAT 4090	7911.N1.40903.00	400	900	280	-
OAT 8090	7911.N1.80903.00	800	900	280	-

Base Cupboards



- Unit can be installed below other 900 top models.
- Large base compartment can be used for storage of pots, pans etc.
- Double skin doors with ergonomic handle and magnetic lock provides maximum comfort and hygiene.
- All cupboards can be supplied without doors but in case of need the doors can be install at any time.



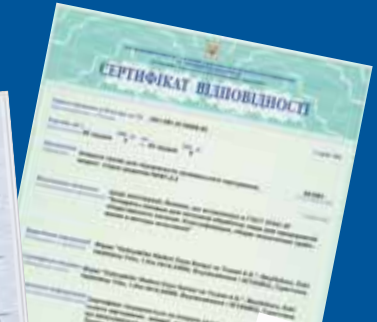
MODEL	CODE	DIMENSIONS (L x W x H)			TYPE
ODK 4090	7876.N1.40905.00	400	900	570	with door
ODK 8090	7876.N1.80905.00	800	900	570	with door
ODK 12090	7876.N1.12905.00	1200	900	570	with door
OD 4090	7876.N1.40905.10	400	900	570	without door
OD 8090	7876.N1.80905.10	800	900	570	without door
OD 12090	7876.N1.12905.10	1200	900	570	without door

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