



1958

**özti**

CATERING EQUIPMENT  
2015

# CREATING THE PERFECT KITCHEN



TURKEY PRODUCT  
CERTIFICATE



RUSSIA PRODUCT  
CERTIFICATE



ELECTRICAL  
APPLIANCES  
PRODUCT  
CERTIFICATE



GAS APPLIANCES  
PRODUCT  
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USA GAS AND  
ELECTRICAL  
APPLIANCES  
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UKRAINE PRODUCT  
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ISO 9000 QUALITY  
MANAGEMENT  
SYSTEM



GAS APPLIANCES  
PRODUCT  
CERTIFICATE



THE RESTRICTION  
OF HAZARDOUS SUB-  
STANCES DIRECTIVE  
(WEEE)



TURKEY PRODUCT  
CERTIFICATE

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 m<sup>2</sup> 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.



professional  
**solution partner**  
of high end  
kitchen **projects**

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**eekonomoma**

Open buffet, kitchen and  
service equipment

**öztiryakiler**  
ENDÜSTRİYEL KAPLAMA

Industrial coating, pastry and  
bakery equipment

**ozti**  
Medical & Sanitary

Stainless steel sanitary and  
medical equipment

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**700 SERIES**

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**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**   
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**   
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   
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   
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** EAC 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
	<b>OWG 4090</b>	7865.N1.40903.WK	GAS	400	900	280	14 kW	
	<b>OWG 8090</b>	7865.N1.80903.WK	GAS	800	900	280	28 kW	



**OSOG 8090 C** EAC 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
	<b>OSOG 8090 C</b>	7865.N1.80903.22	GAS	800	900	280	10 kW	




**OSI 4090** CE EAC    
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 EAC    
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** EAC CE-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
	<b>OLG 4090</b>	7864.N1.40903.12	GAS	400	900	280	10 kW	
	<b>OLG 8090</b>	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 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
	<b>ODG 8090</b>	7864.N1.80903.70	GAS	800	900	280	30 kW	
	<b>ODG 12090</b>	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
	<b>OMG 4090</b>	7858.N1.40908.23	GAS	400	900	850	220 V / NPE 50 / 60Hz	40	18 kW	
	<b>OMG 8090</b>	7858.N1.80908.23	GAS	800	900	850	220 V / NPE 50 / 60Hz	40+40	36 kW	
	<b>OME 4090</b>	7858.N1.40908.11	ELEC	400	900	850	400V / 3 NPE 50 / 60Hz	40	12 kW	
	<b>OME 8090</b>	7858.N1.80908.11	ELEC	800	900	850	400V / 3 NPE 50 / 60Hz	40+40	24 kW	



**OPE 4090** CE EAC    
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
 <b>OPE 4090</b>	7831.N1.40903.01	ELEC	400	900	280	230 V / NPE 50 / 60Hz	1 kW	



**OBE 8090** CE EAC    
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
 <b>OBG 4090</b>	7854.N1.40903.13	GAS	400	900	280	-	2 kW	-	
 <b>OBG 8090</b>	7854.N1.80903.13	GAS	800	900	280	-	4 kW	-	
 <b>OBE 4090</b>	7854.N1.40903.11	ELEC	400	900	280	230 V / NPE 50 / 60Hz	1 kW	30 - 90 °C	
 <b>OBE 8090</b>	7854.N1.80903.11	ELEC	800	900	280	230 V / NPE 50 / 60Hz	2 kW	30 - 90 °C	

**OTGI 100** CE ENEC (GAS) (ELEC)  
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 EAC   
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



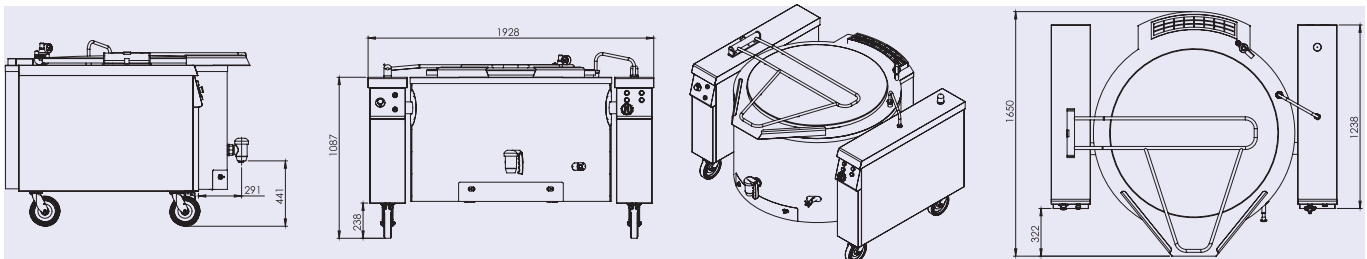
TYPE	CODE	L	W	H	TYPE	PRICE
ODK 4090	7876.N1.40905.00	400	791	570	with door	
ODK 8090	7876.N1.80905.00	800	791	570	with door	
ODK 12090	7876.N1.12905.00	1200	791	570	with door	
OD 4090	7876.N1.40905.10	400	743	570	without door	
OD 8090	7876.N1.80905.10	800	743	570	without door	
OD 12090	7876.N1.12905.10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



OKTGID 500 ENE  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.

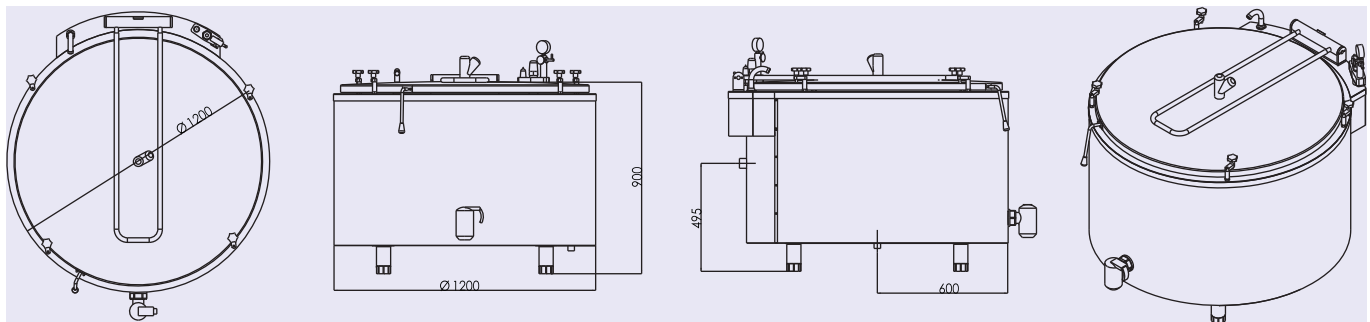


Model	Code	Capacity (lt.)	Power		Discharge Valve Dia. (Ø)	Weight (kg)	Gas Inlet Connection (Ø)	Water Inlet Connection (Ø)	PRICE
			Gas (kw.)	Electric (kw.)					
OKTGID 500	7855.500LG.01	500	56	0,25	2"	400	3/4"	3/4"	

**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.)	Stean 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 (m <sup>3</sup> /h)	G25 (m <sup>3</sup> /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		2	1.720	6.824	0,21	0,25	0,16
7856.N1.40908.04	Fryer (gas)	OFGI 4090	Gas	400	900	850		4	3.440	13.648	0,42	0,49	0,31
7856.N1.80908.14	Fryer (gas)	OFGI 8090 C	Gas	800	900	850		4	3.440	13.648	0,42	0,49	0,31
7864.N1.80903.13C	Grill (gas) (groove) (chrom)	OGG 8090 N	Gas	800	900	280		10	8.600	34.120	1,06	1,23	0,78
7864.N1.80903.16C	Grill (gas) (smooth) (chrom)	OGG 8090	Gas	800	900	280		22	18.920	75.064	2,33	2,71	1,72
7864.N1.40903.03	Grill (gas) (groove)	OGG 4090 N	Gas	400	900	280		20	17.200	68.240	2,12	2,46	1,56
7864.N1.40903.06	Grill (gas) (smooth)	OGG 4090	Gas	400	900	280		44	37.840	150.128	4,66	5,41	3,43
7864.N1.40903.06C	Grill (gas) (smooth) (chrom)	OGG 4090	Gas	400	900	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.40903.03C	Grill (gas) (groove) (chrom)	OGG 4090 N	Gas	400	900	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.80903.19	Grill (gas) (half groove)	OGG 8090 1_2 N	Gas	800	900	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.80903.13	Grill (gas) (groove)	OGG 8090 N	Gas	800	900	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.80903.16	Grill (gas) (smooth)	OGG 8090	Gas	800	900	280		7	6.020	23.884	0,74	0,86	0,55
7864.N1.80903.19C	Grill (gas) (half groove) (chrom)	OGG 8090 1_2 N	Gas	800	900	280		7	6.020	23.884	0,74	0,86	0,55
7865.N1.12903.20	Cooker (gas)	OSOG 12090	Gas	1200	900	280		7	6.020	23.884	0,74	0,86	0,55
7865.N1.40903.20	Cooker (gas)	OSOG 4090	Gas	400	900	280		7	6.020	23.884	0,74	0,86	0,55
7865.N1.80903.20P	Cooker (gas)	OSOG 8090 P	Gas	800	900	280		9	7.740	30.708	0,95	1,11	0,70
7865.N1.80903.20	Cooker (gas)	OSOG 8090	Gas	800	900	280		9	7.740	30.708	0,95	1,11	0,70
7865.N1.80908.10E	Range (gas cooker) (electrical oven)	OSOGEF 8090	Gas	800	900	850		9	7.740	30.708	0,95	1,11	0,70
7865.N1.80908.10PE	Range (gas cooker) (electrical oven)	OSOGEF 8090 P	Gas	800	900	850		9	7.740	30.708	0,95	1,11	0,70
7865.N1.12908.50E	Range (gas cooker) (electrical) (big oven)	OSOGEF 12090 S	Gas	1200	900	850		14	12.040	47.768	1,48	1,72	1,09
7865.N1.12908.50	Range (gas) (big oven)	OSOGF 12090 S	Gas	1200	900	850		14	12.040	47.768	1,48	1,72	1,09
7865.N1.12908.10	Range (gas) (cupboard)	OSOGF 12090	Gas	1200	900	850		14	12.040	47.768	1,48	1,72	1,09
7865.N1.80908.10P	Range (gas)	OSOGF 8090 P	Gas	800	900	850		14	12.040	47.768	1,48	1,72	1,09
7865.N1.80908.10	Range (gas)	OSOGF 8090	Gas	800	900	850		18	15.480	61.416	1,91	2,21	1,40
7855.N1.10908.13	Boiling pan (gas) (direct)	OTGD 250	Gas	1000	900	850		18	15.480	61.416	1,91	2,21	1,40
7855.N1.80908.01	Boiling pan (gas) (indirect)	OTGI 100	Gas	800	900	850		18	15.480	61.416	1,91	2,21	1,40
7855.N1.80908.02	Boiling pan (gas) (indirect)	OTGI 150	Gas	800	900	850		18	15.480	61.416	1,91	2,21	1,40
7855.N1.10908.03	Boiling pan (gas) (indirect)	OTGI 250	Gas	1000	900	850		48	41.280	163.776	5,09	5,90	3,74
7864.N1.12903.70	Chargrill (gas)	ODG 12090	Gas	1200	900	280		10	8.600	34.120	1,06	1,23	0,78
7864.N1.80903.70	Chargrill (gas)	ODG 8090	Gas	800	900	280		16	13.760	54.592	1,70	1,97	1,25
7858.N1.80908.23	Pasta cooker (gas)	OMG 8090	Gas	800	900	850		20	17.200	68.240	2,12	2,46	1,56
7858.N1.40908.23	Pasta cooker (gas)	OMG 4090	Gas	400	900	850		40	34.400	136.480	4,24	4,92	3,12
7855.N1.80908.11	Boiling pan (gas) (direct)	OTGD 100	Gas	800	900	850		32	27.520	109.184	3,39	3,94	2,50
7855.N1.80908.12	Boiling pan (gas) (direct)	OTGD 150	Gas	800	900	850		32	27.520	109.184	3,39	3,94	2,50
7864.N1.40903.12	Lavastone grill (gas)	OLG 4090	Gas	400	900	280		40	34.400	136.480	4,24	4,92	3,12
7864.N1.80903.20	Lavastone grill (gas)	OLG 8090	Gas	800	900	280		48	41.280	163.776	5,09	5,90	3,74
7865.N1.80903.WK	Wok burner (gas)	OWG 8090	Gas	800	900	280	13	61	52.460	208.132	6,47	7,50	4,76
7865.N1.40903.WK	Wok burner (gas)	OWG 4090	Gas	400	900	280	8	56	48.160	191.072	5,94	6,89	4,37
7865.N1.80903.53	Cooker (gas)	OSOG 8090 T	Gas	800	900	280	8	48	41.280	163.776	5,09	5,90	3,74
7865.N1.80903.22	Solid top (gas)	OSOG 8090 C	Gas	800	900	280	8	40	34.400	136.480	4,24	4,92	3,12
7865.N1.80908.12	Range (gas) (gas solid top)	OSOGF 8090 C	Gas	800	900	850		33	28.380	112.596	3,50	4,06	2,57
7867.N1.80908.01	Tilting bratt pan (gas) (manuel)	OTG 80	Gas	800	900	850		11	9.460	37.532	1,17	1,35	0,86
7867.N1.10908.02	Tilting bratt pan (gas) (manuel)	OTG 100	Gas	1000	900	850		22	18.920	75.064	2,33	2,71	1,72
7867.N1.12908.03	Tilting bratt pan (gas) (manuel)	OTG 130	Gas	1200	900	850		22	18.920	75.064	2,33	2,71	1,72
7867.N1.16908.14	Tilting bratt pan (gas) (automatic)	OTMG 205	Gas	1600	900	850		33	28.380	112.596	3,50	4,06	2,57



PROFESSIONAL 900 SERIES

700 SERIES

700 Series

SNACK 650 SERIES

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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
<b>OSOGF 8070</b>	7865.N1.80708.10	800	700	850	GAS	7 kW	-	4 x 5 kW	27 kW	
<b>OSOGEF 8070</b>	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
<b>OSOG 4070</b>	7865.N1.40703.33	GAS	400	700	280	10 kW	
<b>OSOG 8070</b>	7865.N1.80703.35	GAS	800	700	280	20 kW	



**OSOEF 8070** CE EAC (UAT 081) (SHP)  
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	4 x 2,6	400 V/3 NPE 50/60 Hz	16.4 kW	





**OSOE 4070** CE EAC (UAT 081) (SHP)  
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** CE EAC   
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
 <b>OWG 4070</b>	7865.N1.40703.WK	GAS	400	700	280	14 kW	
 <b>OWG 8070</b>	7865.N1.80703.WK	GAS	800	700	280	28 kW	



**OSI 4070** CE EAC    
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    
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** CE ENE 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
	<b>OGG 4070</b>	7864.N1.40703.06	GAS	400	700	280	7 kW	Carbon Steel	
	<b>OGG 4070</b>	7864.N1.40703.06C	GAS	400	700	280	7 kW	Chrome	
	<b>OGG 4070 N</b>	7864.N1.40703.03	GAS	400	700	280	7 kW	Carbon Steel	
	<b>OGG 4070 N</b>	7864.N1.40703.03C	GAS	400	700	280	7 kW	Chrome	
	<b>OGG 8070</b>	7864.N1.80703.19	GAS	800	700	280	14 kW	Carbon Steel	
	<b>OGG 8070</b>	7864.N1.80703.19C	GAS	800	700	280	14 kW	Chrome	
	<b>OGG 8070 1/2 N</b>	7864.N1.80703.16	GAS	800	700	280	14 kW	Carbon Steel	
	<b>OGG 8070 1/2 N</b>	7864.N1.80703.16C	GAS	800	700	280	14 kW	Chrome	
	<b>OGG 8070 N</b>	7864.N1.80703.13	GAS	800	700	280	14 kW	Carbon Steel	
	<b>OGG 8070 N</b>	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 radians 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 08) (MHS) 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 08) (MHS) 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** CE EAC   
 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** CE EAC   
 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 UAT 001  
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 EAC   
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 (m <sup>3</sup> /h)	G25 (m <sup>3</sup> /h)	G30 (kg/h)
7854.N1.40703.13	Bainmarie (gas)	OBG 4070	Gas	400	700	280		11	9.460	37.532	1,17	1,35	0,86
7854.N1.80703.13	Bainmarie (gas)	OBG 8070	Gas	800	700	280		40	34.400	136.480	4,24	4,92	3,12
7856.N1.40703.03	Fryer (gas)	OFGI 4070	Gas	400	700	280		30	25.800	102.360	3,18	3,69	2,34
7856.N1.80703.13	Fryer (gas)	OFGI 8070	Gas	800	700	280		36	30.960	122.832	3,82	4,43	2,81
7864.N1.80703.19C	Grill (gas) (smooth) (chrom)	OGG 8070	Gas	800	700	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.80703.13C	Grill (gas) (groove) (chrom)	OGG 8070 N	Gas	800	700	280		22	18.920	75.064	2,33	2,71	1,72
7864.N1.40703.06	Grill (gas) (smooth)	OGG 4070	Gas	400	700	280		22	18.920	75.064	2,33	2,71	1,72
7864.N1.40703.03	Grill (gas) (groove)	OGG 4070 N	Gas	400	700	280		20	17.200	68.240	2,12	2,46	1,56
7864.N1.40703.03C	Grill (gas) (groove) (chrom)	OGG 4070 N	Gas	400	700	280		10	8.600	34.120	1,06	1,23	0,78
7864.N1.40703.06C	Grill (gas) (smooth) (chrom)	OGG 4070 C	Gas	400	700	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.80703.16	Grill (gas) (half groove)	OGG 8070 1_2 N	Gas	800	700	280		7	6.020	23.884	0,74	0,86	0,55
7864.N1.80703.19	Grill (gas) (smooth)	OGG 8070	Gas	800	700	280		20	17.200	68.240	2,12	2,46	1,56
7864.N1.80703.13	Grill (gas) (groove)	OGG 8070 N	Gas	800	700	280		28	24.080	95.536	2,97	3,44	2,18
7864.N1.80703.16C	Grill (gas) (half groove) (chrom)	OGG 8070 1_2 N	Gas	800	700	280		28	24.080	95.536	2,97	3,44	2,18
7865.N1.40703.33	Cooker (gas)	OSOG 4070	Gas	400	700	280		14	12.040	47.768	1,48	1,72	1,09
7865.N1.80703.35	Cooker (gas)	OSOG 8070	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7855.N1.80708.14	Boiling pan (gas) (direct)	OTGD 60	Gas	800	700	850		14	12.040	47.768	1,48	1,72	1,09
7855.N1.80708.04	Boiling pan (gas) (indirect)	OTGI 60	Gas	800	700	850		14	12.040	47.768	1,48	1,72	1,09
7864.N1.80703.70	Chargrill (gas)	ODG 8070	Gas	800	700	280		10	8.600	34.120	1,06	1,23	0,78
7864.N1.80703.20	Lavastone grill (gas)	OLG 8070	Gas	800	700	280	7	27	23.220	92.124	2,86	3,32	2,11
7864.N1.40703.12	Lavastone grill (gas)	OLG 4070	Gas	400	700	280	8	18	15.480	61.416	1,91	2,21	1,40
7865.N1.80703.WK	Wok burner (gas)	OWG 8070	Gas	800	700	280		13	11.180	44.356	1,38	1,60	1,01
7865.N1.40703.WK	Wok burner (gas)	OWG 4070	Gas	400	700	280		20	17.200	68.240	2,12	2,46	1,56
7865.N1.80703.53	Cooker (gas)	OSOG 8070 T	Gas	800	700	280		24	20.640	81.888	2,54	2,95	1,87
7865.N1.80708.10	Range (gas)	OSOGF 8070	Gas	800	700	850		30	25.800	102.360	3,18	3,69	2,34
7867.N1.80708.04	Tilting bratt pan (gas) (manuel)	OTG 50	Gas	800	700	850		44	37.840	150.128	4,66	5,41	3,43







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   
 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.	m³	PRICE
<b>OMF 4065</b>	7858.40653.11	ELEC	400	650	300	5.5 kW	30 - 110°	400V / 50Hz.	20 lt.	19 kg.	0.19 m³	

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



**OPD 4065** CE ENE   
 Electric French Fry Warmer Over Bench

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEI.	m³	PRICE
<b>OPD 4065</b>	7831.40653.01	ELEC	400	650	300	1 kW	65°	220V-240V / 50Hz.	15 kg.	0.19 m³	



**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 dm<sup>2</sup>
  - 7065...34 dm<sup>2</sup>
- 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 <sup>3</sup>	PRICE	
<b>Double Grill Plate Over Bench (Groove)</b>											
	<b>OGPG 7065 N PS</b>	7864.70653.13	GAS Sec. Ventil	700	650	300	2x6=12 kW	100° - 300°	47 kg.	0.29 m <sup>3</sup>	
	<b>OGPG 7065 N PS</b>	7864.70653.13C	GAS Sec. Ventil	700	650	300	2x6=12 kW	100° - 300°	47 kg.	0.29 m <sup>3</sup>	Hard chrome coated
<b>Double Grill Pl. Ov. B. (SmoothGroove)</b>											
	<b>OGPG 7065 1/2N PS</b>	7864.70653.16	GAS Sec. Ventil	700	650	300	2x6=12 kW	100° - 300°	47 kg.	0.29 m <sup>3</sup>	
	<b>OGPG 7065 1/2N PS</b>	7864.70653.16C	GAS Sec. Ventil	700	650	300	2x6=12 kW	100° - 300°	47 kg.	0.29 m <sup>3</sup>	Hard chrome coated
<b>Double Grill Plate Over Bench (Smooth)</b>											
	<b>OGPG 7065 PS</b>	7864.70653.19	GAS Sec. Ventil	700	650	300	2x6=12 kW	100° - 300°	47 kg.	0.29 m <sup>3</sup>	
	<b>OGPG 7065 PS</b>	7864.70653.19C	GAS Sec. Ventil	700	650	300	2x6=12 kW	100° - 300°	47 kg.	0.29 m <sup>3</sup>	Hard chrome coated
<b>Single Grill Plate Over Bench (Groove)</b>											
	<b>OGPG 4065 N PS</b>	7864.40653.03	GAS Sec. Ventil	400	650	300	6 kW	100° - 300°	29 kg.	0.19 m <sup>3</sup>	
	<b>OGPG 4065 N PS</b>	7864.40653.03C	GAS Sec. Ventil	400	650	300	6 kW	100° - 300°	29 kg.	0.19 m <sup>3</sup>	Hard chrome coated
<b>Single Grill Plate Over Bench</b>											
	<b>OGPG 4065 PS</b>	7864.40653.06	GAS Sec. Ventil	400	650	300	6 kW	100° - 300°	29 kg.	0.19 m <sup>3</sup>	
	<b>OGPG 4065 PS</b>	7864.40653.06C	GAS Sec. Ventil	400	650	300	6 kW	100° - 300°	29 kg.	0.19 m <sup>3</sup>	Hard chrome coated

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



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



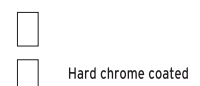
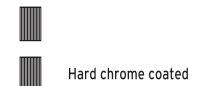
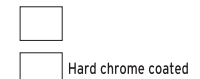
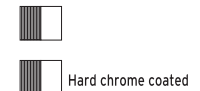
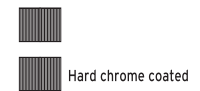
CE EAC GS  
**OGP 4065**  
Single Electric Grill Plate Over Bench

- Even heat distribution on the cooking surface
- Removable fat collection drawer
- Heat up (20-200°C) 12 min
- Cooking area:
  - 4065...19dm<sup>2</sup>
  - 7065...34dm<sup>2</sup>
- 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 <sup>3</sup>	PRICE
<b>Double Grill Plate Over Bench (Groove)</b>											
OGP 7065 N	7864.70653.11	ELEC	700	650	300	7.5 kW	50° - 300°	400V / 50Hz.	45 kg.	0.29 m <sup>3</sup>	
OGP 7065 N C	7864.70653.11C	ELEC	700	650	300	7.5 kW	50° - 300°	400V / 50Hz.	45 kg.	0.29 m <sup>3</sup>	
<b>Double Grill Pl. Ov. B. (SmoothGroove)</b>											
OGP 70651/2N	7864.70653.14	ELEC	700	650	300	7.5 kW	50° - 300°	400V / 50Hz.	45 kg.	0.29 m <sup>3</sup>	
OGP 70651/2N C	7864.70653.14C	ELEC	700	650	300	7.5 kW	50° - 300°	400V / 50Hz.	45 kg.	0.29 m <sup>3</sup>	
<b>Double Grill Plate Over Bench (Smooth)</b>											
OGP 7065	7864.70653.17	ELEC	700	650	300	7.5 kW	50° - 300°	400V / 50Hz.	45 kg.	0.29 m <sup>3</sup>	
OGP 7065 C	7864.70653.17C	ELEC	700	650	300	7.5 kW	50° - 300°	400V / 50Hz.	45 kg.	0.29 m <sup>3</sup>	
<b>Single Grill Plate Over Bench (Groove)</b>											
OGP 4065 N	7864.40653.01	ELEC	400	650	300	4.5 kW	50° - 300°	400V / 50Hz.	28 kg.	0.19 m <sup>3</sup>	
OGP 4065 N C	7864.40653.01C	ELEC	400	650	300	4.5 kW	50° - 300°	400V / 50Hz.	28 kg.	0.19 m <sup>3</sup>	
<b>Single Grill Plate Over Bench</b>											
OGP 4065	7864.40653.04	ELEC	400	650	300	4.5 kW	50° - 300°	400V / 50Hz.	28 kg.	0.19 m <sup>3</sup>	
OGP 4065 C	7864.40653.04C	ELEC	400	650	300	4.5 kW	50° - 300°	400V / 50Hz.	28 kg.	0.19 m <sup>3</sup>	

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





**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.	m <sup>3</sup>	PRICE
OSOG 6065 PS	7865.60653.25	GAS Sec. Ventil	600	650	300	2x3.8+2x3=13.6 kW	26 kg.	0.29 m <sup>3</sup>	

**Cooker With Double Burner Over Bench**

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



**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.	m <sup>3</sup>	PRICE
OSOG 8065 P	7865.80653.35	GAS Sec. Ventil	800	650	300	4x4=16 kW	44 kg.	0.33 m <sup>3</sup>	
OSOG 4065 P	7865.40653.33	GAS Sec. Ventil	400	650	300	2x4=8 kW	25 kg.	0.19 m <sup>3</sup>	




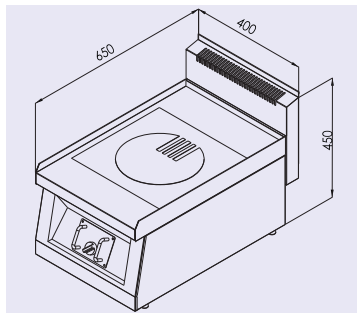


**OSO 6065** CE EAC   
Electric Cooker With Four Hot Plates Over Bench

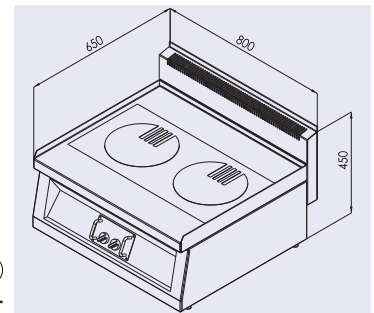
- Stainless steel external panels
- Easy to clean
- Hygienic
- Cast iron heating element
- Temperature control with 6 position selector switch
- Adjustable legs
- Ergonomic design



**OSO 4065** CE EAC   
Electrical Cooker With Double Hot Plates Over Bench




**OIN 4065** CE EAC   
Induction Cooker



**OIN 8065** CE EAC   
Induction Cooker


**Cooker With Four Hot Plates Over Bench**

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



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 <sup>3</sup>	PRICE
 <b>OSO 4065</b>	7865.40653.12	ELEC.	400	650	300	2x2.6=5.2 kW	450°	400V. / 50Hz.	16 kg.	0.19 m <sup>3</sup>	



2x2.6 (Ø 22 cm)=5.2 kW

**Induction Cooker**

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



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**

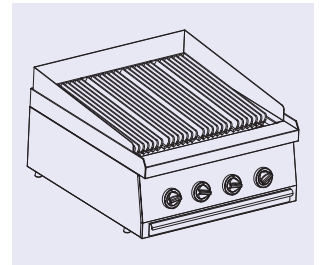
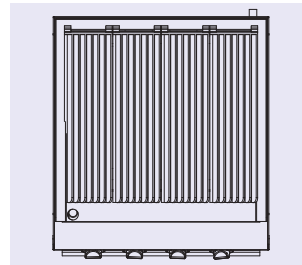
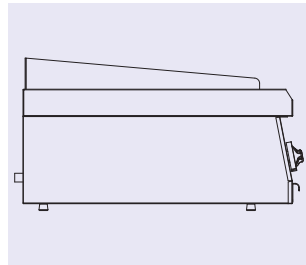
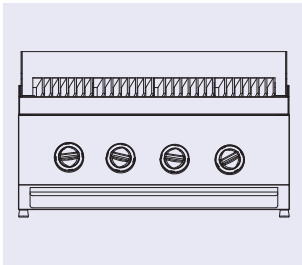
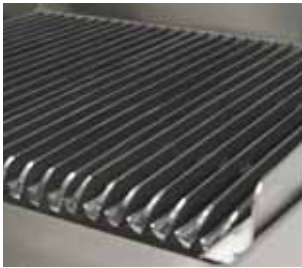
Optional: Avoid flame by optional hinged fat flame stopper!

TYPE	CODE	MODEL	L	W	H	POWER	WEI.	m <sup>3</sup>	PRICE
<b>OLIG 7065 PA</b>	7864.70653.20	GAS Sec. Ventil	700	650	300	2x7=14 kW	54 kg.	0.29 m <sup>3</sup>	
<b>OLIG 4065 PA</b>	7864.40653.12	GAS Sec. Ventil	400	650	300	7 kW	29 kg.	0.19 m <sup>3</sup>	



**ODIG 6065**   
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 (kW)	Gas Consumption m <sup>3</sup> /h	Gas Inlet Con.	PRICE
			L	W	H				
ODIG 6065	7864.60653.70	GAS	600	650	370	16	2.12	1/2 "	



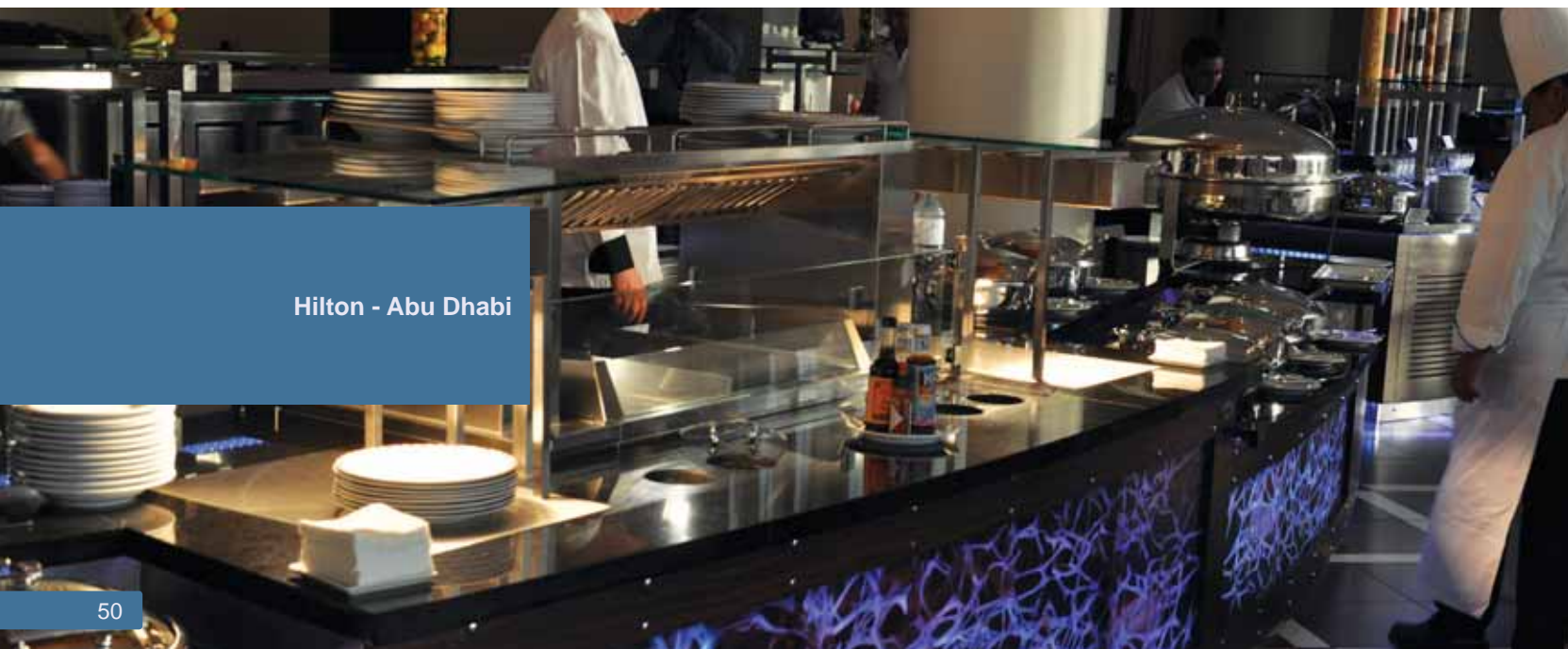
**OKTEI 60** Indirect Boiling Pan

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

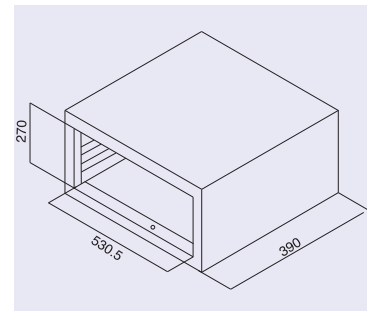


**OFOG 8065 P**     
Gas Range With Oven




- Stainless steel body
- Safety gas valve with thermocouple
- 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.**



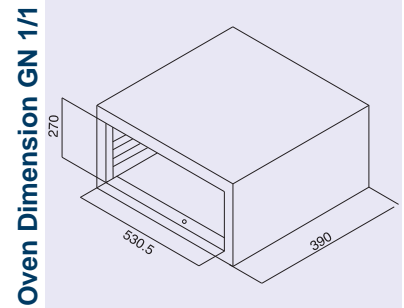
**Oven Dimension GN 1/1**

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







**OFO 7065 14.4 CE EAC**    
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 <sup>3</sup>	PRICE
 <b>OFO 7065 14.4</b>	7865.07658.02	ELEC	700	650	850	4x2.6=14.4 kW	50 - 300 °C	73 kg.	400V / 50Hz.	0.69 m <sup>3</sup>	



**OSBG 7065** CE EAC  
Gas Sauce Bain-Marie  
Over Bench



**OSBG 4065** CE EAC  
Gas Sauce Bain-Marie  
Over Bench

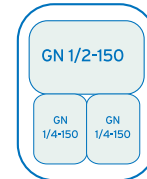


**OSB 4065** CE EAC  
Electrical Sauce Bain-Marie

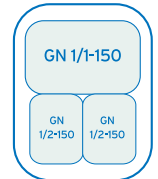


**OSB 7065** CE EAC  
Electrical Sauce Bain-Marie  
Over Bench

- 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 <sup>3</sup>	PRICE
<b>Sauce Bain Marie Over Bench</b>									
OSBG 7065	7854.70653.13	GAS Sec. Ventil	700	650	300	2.5 kW	33 kg.	0.29 m <sup>3</sup>	
<b>Sauce Bain Marie Over Bench</b>									
OSBG 4065	7854.40653.13	GAS Sec. Ventil	400	650	300	1.5 kW	19 kg.	0.19 m <sup>3</sup>	

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



**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 <sup>3</sup>	PRICE
OAT 7065	7911.70653.00	700	650	300	14 kg.	0.29 m <sup>3</sup>	
OAT 4065	7911.40653.00	400	650	300	9 kg.	0.19 m <sup>3</sup>	





Counter Type Cold Units **ERC** 

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



1420x600x600  
2400x600x600

Standart Counter Type Refrigerators With Door For Cooking Lines

TYPE	CODE	MODEL	L	W	H	Capacity	Refrigeration Temp.	Total Power	SUPPLY VOLTAGE	WEI.	m <sup>3</sup>	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 <sup>3</sup>	
 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 <sup>3</sup>	

NTS: Static refrigeration at regular temperature.



400x600x550mm

600x600x550mm  
700x600x550mm  
800x600x550mm

Underneath Cupboards **ERC**

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

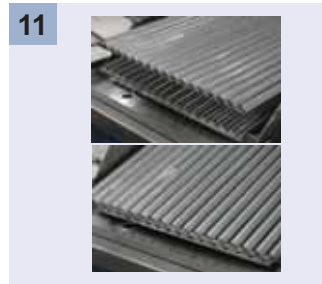
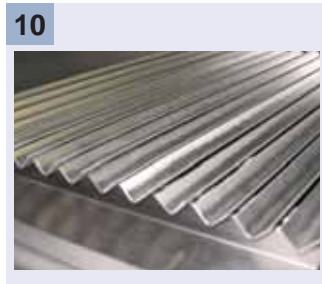
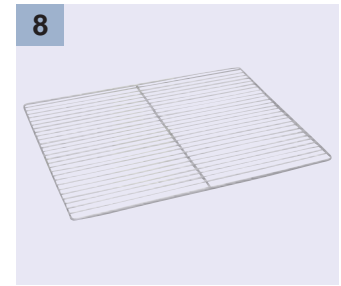
Underneath Benches **ERC**



400x580x550 mm

600x580x550 mm  
700x580x550 mm  
800x580x550 mm

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



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 <sup>3</sup> /h)	G25 (m <sup>3</sup> /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**   
Cooker With Double Plate   
Over Bench



**OSO 4040**   
Cooker With Single Plate   
Over Bench

### Cooker With Single Burner Over Bench

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEI.	m <sup>3</sup>	PRICE
<b>OSOG 4040 P</b>	7865.40402.01	GAS Sec.Ventil	400	400	145	4 kW	-	-	11.45 kg.	0.03 m <sup>3</sup>	
<b>OSO 4040</b>	7865.40402.15	ELEC	400	400	145	1.5 kW	450°	220-240V / 50 Hz.	8 kg.	0.03 m <sup>3</sup>	(Ø18 cm)= 1.5 kW
<b>OSO 4040.1</b>	7865.40402.26	ELEC	400	400	145	2.6 kW	450°	220-240V / 50 Hz.	8 kg.	0.03 m <sup>3</sup>	2.6 kW

### Cooker With Double Burners Over Bench

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEI.	m <sup>3</sup>	PRICE
<b>OSOG 4075 PA</b>	7865.80402.02	GAS Sec.Ventil	750	400	145	2x4=8 kW	-	-	20 kg.	0.06 m <sup>3</sup>	
<b>OSO 4075</b>	7865.80402.15	ELEC	750	400	145	2x1.5=3 kW	450°	220-240V / 50 Hz.	12 kg.	0.06 m <sup>3</sup>	2x1.5(Ø18 cm)=3kW
<b>OSO 4075.1</b>	7865.80402.26	ELEC	750	400	145	2x2.6=5.2 kW	450°	400V / 50 Hz.	12 kg.	0.06 m <sup>3</sup>	2x2.6=5.2kW



**OCGE 4075 1/2 N**  
CE EAC  
Grill



**OCGE 4040**  
CE EAC  
Grill

**Compact Line**

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEI.	SUPPLY VOLTAGE	m <sup>3</sup>	PRICE
OCGE 4040	7864.40401.04	ELEC	400	400	120	2 kW	50-300	14 kg.	220-240V. / 50Hz.	0.05 m <sup>3</sup>	
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 <sup>3</sup>	



**4+4 PIZZA OVEN**  
CE EAC



**4 PIZZA OVEN**  
CE EAC

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

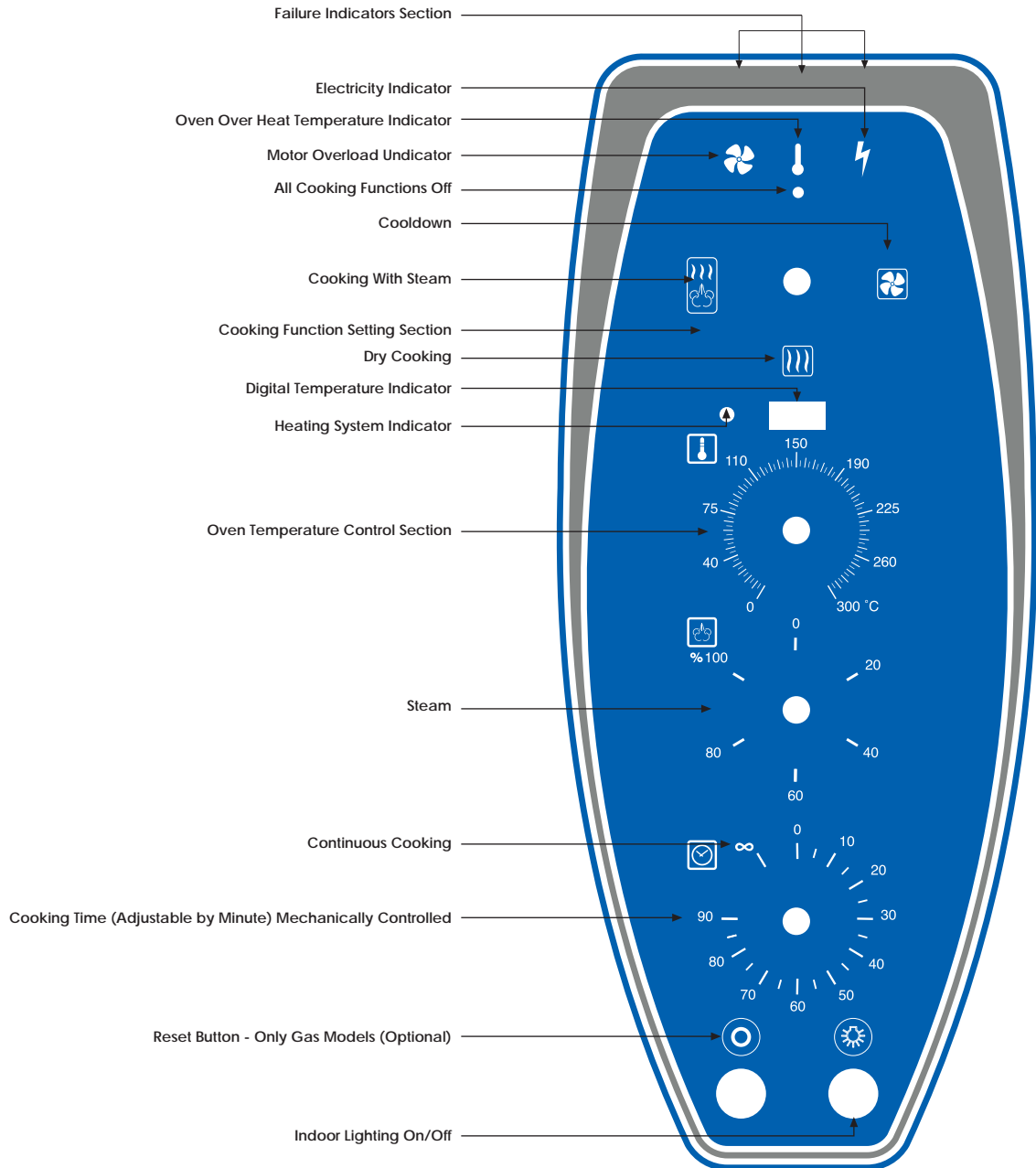


TYPE	CODE	Capacity	MODEL	Voltage	Power		Tray Shelves Distance	Max. Temp.	Water Inlet Dia.	Gas Inlet Dia.	Dimension (mm)	PRICE
					Gas	Electricity						
<b>OKFG 202</b>	7890.20G21.03	20 GN 2/1	GAS	230V/50Hz	40 kW	0.8 kW	68 mm	300	R 3/4"	R 1"	1100 x 944 x 2011	
<b>OKFE 202</b>	7890.20G21.01	20 GN 2/1	ELEC.	400V/50Hz	-	42 kW	68 mm	300	R 3/4"	-	1100 x 944 x 1910	
** <b>OKFG 202</b>	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	
** <b>OKFE 202</b>	7890.20G21.01TK	20 GN 2/1	ELEC.	400V/50Hz	-	42 kW	68 mm	300	R 3/4"	-	1100 x 944 x 1910	
<b>OKFG 102</b>	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	
<b>OKFE 102</b>	7890.10G21.01	10 GN 2/1	ELEC.	400V/50Hz	-	21 kW	68 mm	300	R 3/4"	-	1100 x 930 x 1057	
<b>OKFG 101</b>	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	
<b>OKFE 101</b>	7890.10G11.01	10 GN 1/1	ELEC.	400V/50Hz	-	17 kW	68 mm	300	R 3/4"	-	900 x 818 x 1057	
<b>OKFG 601</b>	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	
<b>OKFE 601</b>	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
- Isolated 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 & Kit**  
7895.FK202.20



**Trolley for Kit**  
7895.FK102.10


**Ovens Accessories**

CODE	L	W	H	WEI.	m <sup>3</sup>	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
	<b>OMD 9898</b>	7868.98987.MD	ELEC	982	987	736	1,75 kW	220-240V/50Hz	30 - 65 °C	12 pc 60x40cm TRAY	
	<b>OMD 17170</b>	7868.17107.MD	ELEC	1708	1070	830	1,75 kW	220-240V/50Hz	30 - 65 °C	12 pc 60x40cm TRAY	
	<b>OBA 70182</b>	7919.70182.MD	ELEC	910	827	1816	2 kW	220-240V/50Hz	30 - 80 °C	22 pc 60x40cm TRAY	



**OF 10 DS** CE EAC  
GN 2/3 Double Fryer



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



**OF 8** CE EAC  
GN 1/2 Fryer Without Tap



**OF 8S** CE EAC  
GN 1/2 Fryer Without Tap



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






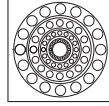
**OF 5** CE EAC  
GN 1/3 Fryer Without Tap

## GN fryers

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



**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.	 m³	PRICE
 <b>OYOG 7070 PS</b>	7865.70705.44	GAS Sec.Ventil	700	850	500	Natural Gases:32 kW LPG Gases: 24 kW	42 kg	0.27 m³	
 <b>OYOG 7070 P</b>	7865.70705.21	GAS Sec.Ventil	700	700	500	14 kW	40 kg	0.27 m³	
 <b>OYOG 6060 P</b>	7865.60605.21	GAS Sec.Ventil	600	600	500	14 kW	28 kg	0.21 m³	
 <b>OYOG 5050 PS</b>	7865.50505.22	GAS Sec.Ventil	500	500	500	10 kW	18 kg	0.09 m³	
 <b>OYOG 4040 P</b>	7865.40405.21	GAS Sec.Ventil	400	400	500	4 kW	18 kg	0.09 m³	

 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.	m³	PRICE
<b>OYO 5555</b>	7865.55555.01	ELEC/Mono	550	550	500	5 kW	450°	220V-240V/50Hz.	33 kg.	0.17 m³	



40x40 cm = 5 kW



**OUV 4565** CE ENE GAT ÖBT  
Sterilizer (14 Knives)



**OUV 4018** CE ENE GAT ÖBT  
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 <sup>3</sup>	PRICE
<b>Knife Sterilizer (10 Knives)</b>										
OUV 4018	7912.00008.00	ELEC	405	100	550	0.008 kW	220-240V / 50Hz.	9 kg.	0.05 m <sup>3</sup>	
<b>Knife Sterilizer (14 Knives)</b>										
OUV 4565	7912.00012.00	ELEC	450	100	650	0.008 kW	220-240V / 50Hz.	9 kg.	0.07 m <sup>3</sup>	



**OC 100** CE ENE GAT ÖBT  
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.

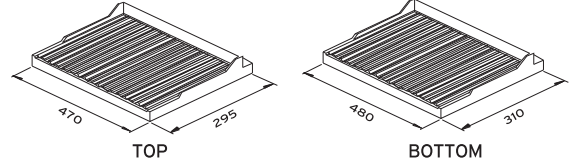
	TYPE	CODE	MODEL	L	W	H	POWER	SUPPLY VOLTAGE	WEI.	 m <sup>3</sup>	PRICE
	<b>OEK-425</b>	8853.00425.00	ELEC	470	400	340	1.9 kW	220-240V / 50Hz.	19(±5)kg	0.11 m <sup>3</sup>	
	<b>OEK-400</b>	8853.00400.00	ELEC	470	400	340	1.9 kW	220-240V / 50Hz.	19(±5)kg	0.11 m <sup>3</sup>	





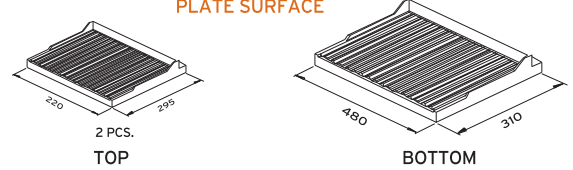
**OTM 1.1** CE EAC   NSF  
Grill Toaster

PLATE SURFACE



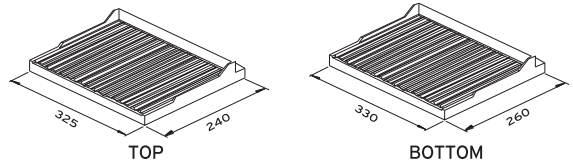
**OTM 2.1** CE EAC   NSF  
Grill Toaster With Double Lid

PLATE SURFACE








**OTM 3.1** CE EAC   NSF  
Grill Toaster

PLATE SURFACE



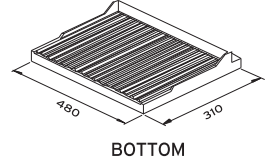
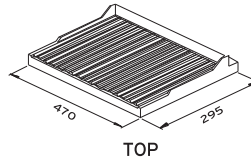
**Toaster with Arc**

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.SIC.	SUPPLY VOLTAGE	WEI.	 m <sup>3</sup>	PRICE
<b>Grill Toaster</b>											
 OTM 1.1	7850.59442.50	ELEC.	590	440	250	2.9 kW	50-300°C	220-240V / 50Hz.	32 kg.	0.1 m <sup>3</sup>	
<b>Grill Toaster</b>											
 OTM 2.1	7850.59442.51	ELEC.	590	440	250	3.2 kW	50-300°C	220-240V / 50Hz.	35 kg.	0.1 m <sup>3</sup>	
<b>Grill Toaster</b>											
 OTM 3.1	7850.59442.52	ELEC.	440	380	250	2.4 kW	50-300°C	220-240V / 50Hz.	25 kg.	0.06 m <sup>3</sup>	
 OTM 4.1	7850.59442.53	ELEC.	340	375	230	2.0 kW	50-300°C	220-240V / 50Hz.	20 kg.	0.04 m <sup>3</sup>	



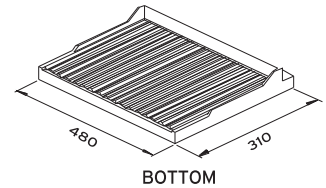
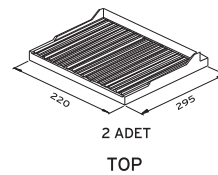
**OTM 1** CE EAC Grill Toaster

PLATE SURFACE



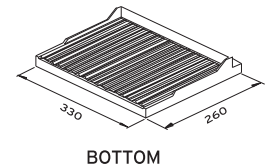
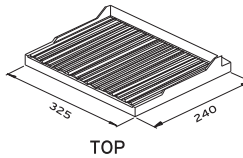
**OTM 2** CE EAC Grill Toaster

PLATE SURFACE



**OTM 3** CE EAC Grill Toaster

PLATE SURFACE



- Stainless steel body
- Ergonomic design
- Easy to clean
- Long life
- Adjustable temperature
- Plate surface is groove

## Toaster




TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEI.	m <sup>3</sup>	PRICE	
<b>Grill Toaster</b>												
	<b>OTM 1</b>	7850.52402.21	ELEC.	510	440	270	2.9 kW	50-300°C	220-240V/50Hz.	32 kg.	0.08 m <sup>3</sup>	ETL CERTIFIED
	<b>OTM 1</b>	7850.52402.UL	ELEC.	510	440	270	3.2 kW	50-300°C	240V/60Hz.	32 kg.	0.08 m <sup>3</sup>	
<b>Grill Toaster with double lid</b>												
	<b>OTM 2</b>	7850.52402.20	ELEC.	510	440	270	3.2 kW	50-300°C	220-240V/50Hz.	36 kg.	0.08 m <sup>3</sup>	ETL CERTIFIED
	<b>OTM 2</b>	7850.52421.UL	ELEC.	510	440	270	3.3 kW	50-300°C	240V/60Hz.	36 kg.	0.08 m <sup>3</sup>	
<b>Grill Toaster</b>												
	<b>OTM 3</b>	7850.36362.21	ELEC.	360	360	270	2.4 kW	50-300°C	220-240V/50Hz.	21 kg.	0.05 m <sup>3</sup>	ETL CERTIFIED
	<b>OTM 3</b>	7850.36362.UL	ELEC.	360	360	270	2.8 kW	50-300°C	240V/60Hz.	21 kg.	0.05 m <sup>3</sup>	
	<b>OTM 4</b>	7850.30038.21	ELEC.	290	360	270	2.0 kW	50-300°C	220-240V/50Hz.	18 kg.	0.04 m <sup>3</sup>	



**OS 200** CE ENE  TÜV-CB  
Electrical Salamander



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

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

ETL CERTIFIED



**OKM-1** CE ENEC  
Crepe Machine



**OKM 1S** CE ENEC  
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.	m <sup>3</sup>	PRICE	
<b>OKM-1</b>	7850.40402.20	ELEC	400	145	3.2 kW	50-300°C	220-240V / 50Hz.	21 kg.	0.08 m <sup>3</sup>		
TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	IN.VOL.	WEI.	m <sup>3</sup>	PRICE
<b>OKM-1S</b>	7850.50801.20	ELEC	500	800	120	3.2 kW	50-300°C	220-240V / 50Hz.	6 kg.	0.16 m <sup>3</sup>	
<b>OKM-S</b>	7890.50801.00	-	500	800	120	-	-	-	6 kg.	0.16 m <sup>3</sup>	



**OWM-1** CE ENEC  
Waffle Machine

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



CE ENEC NSF **OWM-2**  
Waffle Machine

**Waffle Machine**

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	SUPPLY VOLTAGE	WEI.	m <sup>3</sup>	PRICE
<b>OWM-1</b>	7850.30492.20	ELEC	300	320	210	1.5 kW	50-300°C	220-240V	21 kg.	0.05 m <sup>3</sup>	
<b>OWM-2</b>	7850.30492.21	ELEC	300	320	210	1.5 kW	50-300°C	220-240V	21 kg.	0.05 m <sup>3</sup>	

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**

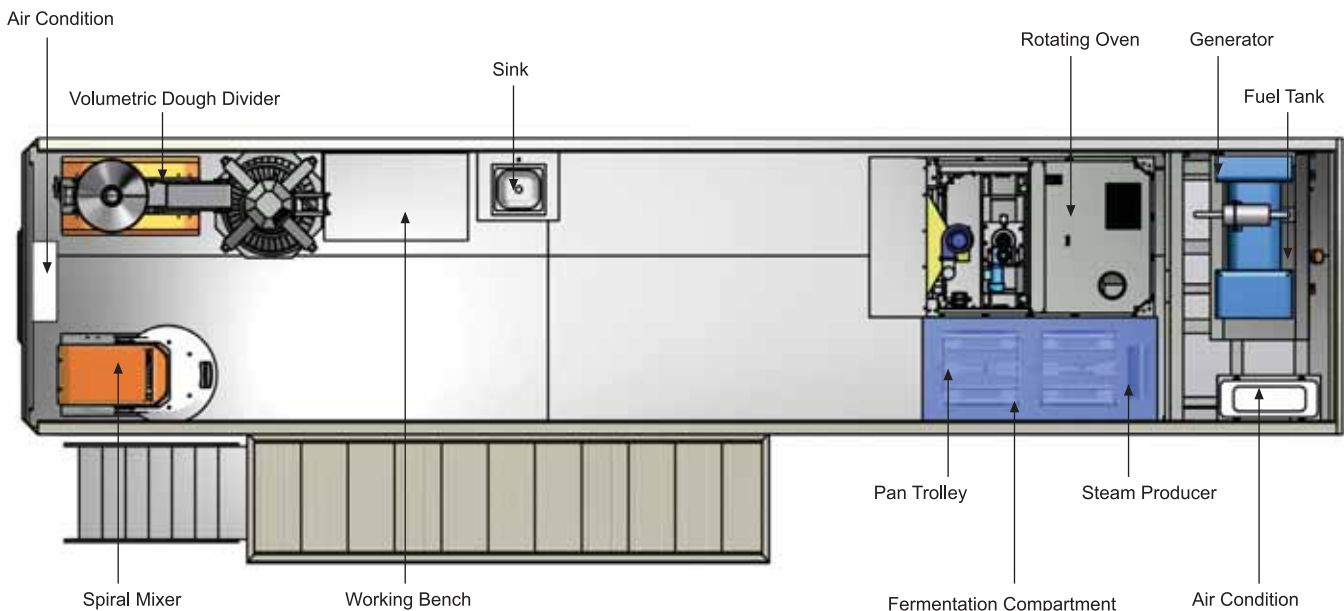
AIR COMPRESSOR	GENERATOR	WATER PURIFICATION	WORKING TABLE / BENCH	WEATHER PROTECTION (PVC TARPULIN)	COTTON FAT-ABSORBING FLEECE	PLATFORM	COUSCOUS STRAINER	STEAM COOKER STRAINER (PERFORAD 2/1 GN)
S	S	S	S	O	O	S	S	S

**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

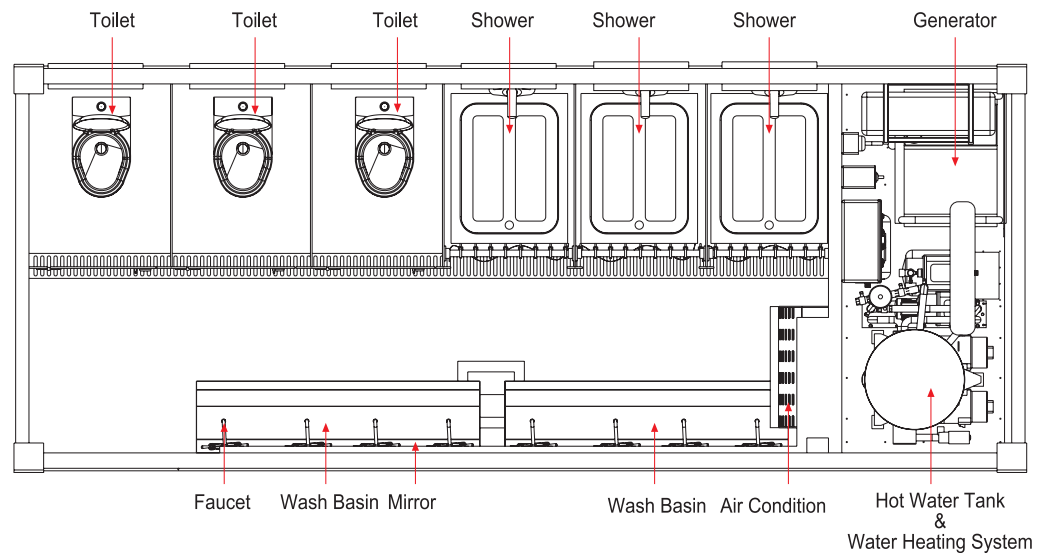


Spiral Mixer





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 600L/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 m3/h	4.5 m3/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 the 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	 m <sup>3</sup>	PRICE
 OSOEF 8090 S	7865.N1.80908.11G	ELEC	800	900	850	4x4	6	22	440V / 50Hz.	1.12 m <sup>3</sup>	
 OSOEF 8070 S	7865.N1.80708.02G	ELEC	800	700	850	4x2.6	6	16,4	440V / 50Hz.	0.86 m <sup>3</sup>	
 OFO 7065 14.4 S	7865.07658.02G	ELEC	700	650	850	4x2.6	4	14,4	440V / 50Hz.	0.69 m <sup>3</sup>	

### Salamander

TYPE	CODE	MODEL	L	W	H	POWER	SUPPLY VOLTAGE	WEI.	 m <sup>3</sup>	PRICE
 OS 200 S	7850.58575.70G	ELEC.	600	580	580	3.2 kW	440V / 60Hz.	52 kg.	0.33 m <sup>3</sup>	



**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 <sup>3</sup>	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 <sup>3</sup>	
OFA 4065 S	7856.40653.11G	ELEC.	400	650	300	7.5 kW	60°-190°	8 lt.	440V / 50Hz.	17 kg.	0.19 m <sup>3</sup>	



**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 <sup>3</sup>	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 <sup>3</sup>	
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 <sup>3</sup>	
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 <sup>3</sup>	
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 <sup>3</sup>	
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 <sup>3</sup>	





### 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 (m <sup>3</sup> /h)	G25 (m <sup>3</sup> /h)	G30 (kg/h)
7865.40402.01	Gas cooker	OSOG 4040 P	GAS	400	400	145	4	3.440	13.648	0,42	0,49	0,31
7865.80402.02	Gas cooker	OSOG 4075 PA	GAS	750	400	145	8	6.880	27.296	0,84	0,98	0,63
7865.70705.44	Floor gas cooker	OYOG 7070 PS (NG)	GAS	850	700	500	32	27.520	109.184	3,38	3,9	-
7865.70705.44	Floor gas cooker	OYOG 7070 PS (LPG)	GAS	850	700	500	24	20.640	81.888	-	-	1,88
7865.70705.21	Floor gas cooker	OYOG 7070 P	GAS	700	700	500	14	12.040	47.768	1,48	1,72	1,10
7865.60605.21	Floor gas cooker	OYOG 6060 P	GAS	600	600	500	14	12.040	47.768	1,48	1,72	1,10
7865.50505.21	Floor gas cooker	OYOG 5050 P	GAS	500	500	500	4	3.440	13.648	0,42	0,49	0,31
7865.50505.22	Floor gas cooker	OYOG 5050 PS	GAS	500	500	500	10	8.600	34120	1,05	1,23	0,78
7865.40405.21	Floor gas cooker	OYOG 4040 P	GAS	400	400	500	4	3.440	13.648	0,42	0,49	0,31
7890.20G21.03	Convection oven	OKFG 202	GAS	1100	944	2011	40	34.400	136.480	4,23	4,91	3,14
7890.95701.03	Convection oven	OKFG 101	GAS	700	950	1050	19	16.340	64.828	2,00	2,33	1,49
7890.20G21.03	Convection oven	OKFG 202	GAS	1100	944	2011	40	34.400	136.480	4,23	4,91	3,14
7890.6G110.03	Convection oven	OKFG 61	GAS	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 Üçakları**

**Doner Grill  
Machines**

**PREPARATION MACHINES**

**COLD UNITS**

**DISHWASHERS & VEGETABLE WASHERS**

**KITCHEN AND SERVICE TROLLEYS**

**SERVING COUNTERS**

**SINK UNITS AND WORKING BENCHES**



**Typ 3GD** CE EAC      
Stainless Steel / Upper Drive

Gas Type	: Natural Gas
	: LPG
<b>Consumption</b>	
Natural Gas	: 1.031 m <sup>3</sup> / 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** CE EAC      
Stainless Steel / Upper Drive

Gas Type	: Natural Gas
	: LPG
<b>Consumption</b>	
Natural Gas	: 1.375 m <sup>3</sup> / 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
<b>Consumption</b>	
Natural Gas	: 1.031 m <sup>3</sup> / 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
<b>Consumption</b>	
Natural Gas	: 1.375 m <sup>3</sup> / 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** CE EAC    
 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** CE EAC    
 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
<b>Consumption</b>	
Natural Gas	: 2,908 m <sup>3</sup> / 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
<b>Consumption</b>	
Natural Gas	: 2,3264 m <sup>3</sup> / 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 <sup>3</sup> / 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**

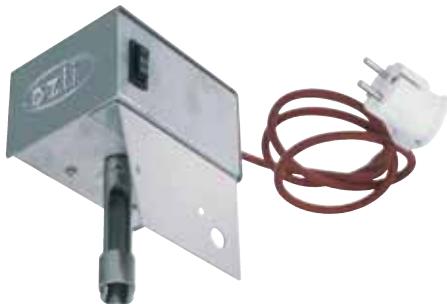
Doner Slicing Machine



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 <sup>3</sup> / 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 <sup>3</sup> / 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

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**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 EAC   
 Dough Kneading Machine

**Double Reductor**



**OHY 30** CE EAC   
 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 <sup>3</sup>	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 <sup>3</sup>	
OHY 50 TF	0820.00050.11	ELEC	600	920	1120	2.15 kW	50	550x345	35	400V. 3NPE / 50Hz.	160 kg.	0.8 m <sup>3</sup>	

## 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 <sup>3</sup>	PRICE
 OM 10 MF	0810.00010.14	ELEC	450	540	650	0.55 kW	10	260x205	220V. NPE / 50Hz.	48 kg.	0.26 m <sup>3</sup>	
 OM 20 TF	0810.00020.01S	ELEC	500	600	820	0.75 kW	20	320x270	400V. 3NPE / 50Hz.	95 kg.	0.4 m <sup>3</sup>	

FC: FREQUENCY CONTROLLING

MF: MONOPHASE

TF: THREEPHASE

## Mechanical Controlling



**OM 40** CE EAC Planet Mixer (TF)



**OM 20** CE EAC Planet Mixer (TF / MF)



Bowl Lock Detail



**OM 60** CE EAC Planet Mixer (TF)

- 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.

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

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	<b>CODE/KOD</b>	2810.20010.00		2810.40020.00		2810.60040.00	
MIXING TOOL	<b>CODE/KOD</b>	2810.20010.01		2810.40020.01		2810.60040.01	
KNEADING TOOL	<b>CODE/KOD</b>	2810.20010.02		2810.40020.02		2810.60040.02	
BEATING TOOL	<b>CODE/KOD</b>	2810.20010.03		2810.40020.03		2810.60040.03	





**OMG 20** CE EAC  
Gearbox Control Mixer



**OMG 40** CE EAC  
Gearbox Control Mixer



**OMG 60** CE EAC  
Gearbox Control Mixer

- 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 <sup>3</sup>	PRICE	
	<b>OMG 20 TF</b>	0810.00020.03	ELEC	600	600	1020	0.55 kW	20	320x270	400V 3NPE / 50Hz.	135 kg.	0.5 m <sup>3</sup>	
	<b>OMG 40 TF</b>	0810.00040.03	ELEC	630	700	1300	1.1 kW	40	400x400	400V 3NPE / 50Hz.	195 kg.	0.74 m <sup>3</sup>	
	<b>OMG 60 TF</b>	0810.00060.03	ELEC	660	820	1320	1.5 kW	60	450x430	400V 3NPE / 50Hz.	210 kg.	0.95 m <sup>3</sup>	

Bowl



Beating Tool



Mixing Tool



Kneading Tool



### Standard Accessories

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



**PSM 10** CE EAC TÜV-CB  
Potato Peeler



**PSM 20**  
CE EAC TÜV-CB  
Potato Peeler



**PSM 30**  
CE EAC TÜV-CB  
Potato Peeler

- 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 <sup>3</sup>	PRICE
	PSM 10 TF	0840.00010.11	ELEC	420	700	900	0.75 kW	10 kg.	400V 3NPE / 50Hz.	41 kg.	0.49 m <sup>3</sup>	
	PSM 10 MF	0840.00010.14	ELEC	420	700	900	0.75 kW	10 kg.	220V NPE / 50Hz.	41 kg.	0.49 m <sup>3</sup>	
	PSM 20 TF	0840.00020.01	ELEC	520	830	1100	0.75 kW	20 kg.	400V 3NPE / 50Hz.	71 kg.	0.73 m <sup>3</sup>	
	PSM 30 TF	0840.00030.01	ELEC	620	920	1100	1.5 kW	30 kg.	220V NPE / 50Hz.	88 kg.	1 m <sup>3</sup>	



**PSM 10**  
Filter Potato Peeler  
CE EAC TÜV-CB



**PSM 20**  
Filter Potato Peeler  
CE EAC TÜV-CB



**PSM 30**  
Filter Potato Peeler  
CE EAC TÜV-CB


- 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 Evacuation from the front lid.
- 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 <sup>3</sup>	PRICE
	PSM 10 TF	0840.00010.21	ELEC	420	700	1300	0.75 kW	10 kg.	400V 3NPE / 50Hz.	55 kg.	0.67 m <sup>3</sup>	
	PSM 20 TF	0840.00020.21	ELEC	520	830	1500	1.1 kW	20 kg.	400V 3NPE / 50Hz.	88 kg.	0.96 m <sup>3</sup>	
	PSM 30 TF	0840.00030.21	ELEC	620	920	1500	1.5 kW	30 kg.	220V NPE / 50Hz.	110 kg.	1.30 m <sup>3</sup>	



**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 <sup>3</sup>	PRICE
 EDM 3613	0830.03613.00	ELEC	700	700	1050	0.37 kW		240V NPE / 50Hz.	140 kg.	0.83 m <sup>3</sup>	

## • 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



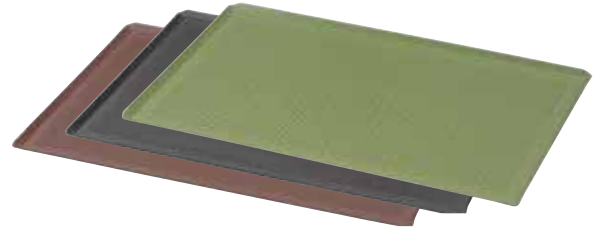
CODE	DIMENSION	ALM.	ALM.THICK (mm)
7145.05333.05	325 x 530	5754	2
7145.04060.16	400 x 600	5754	1.5
7145.04060.45	400 x 600	5754	2

## • 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



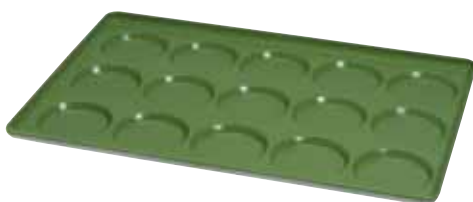
CODE	DIMENSION	ROLL	ROLL DIM. (mm)	MATERIAL
7145.05074.13	500 x 740	15	185 x 55	Alusteel
7145.05980.10	590 x 800	18	205 x 65	Aluminum
7145.06090.03	600 x 900	18	215 x 65	Aluminum

• 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



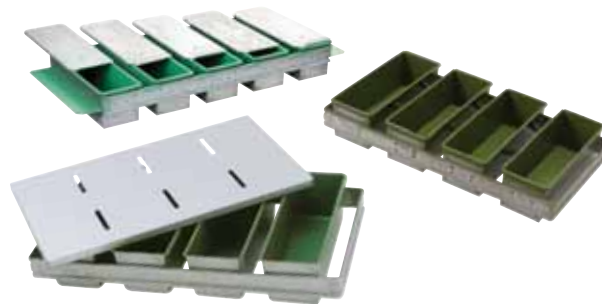
CODE	DIMENSION	MATERIAL
7145.00019.02	190 x 160 x 55	Alusteel
7145.00023.02	230 x 180 x 55	Alusteel

## • 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**

**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 maximize hygiene and make 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/m<sup>3</sup> 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** CE EAC   
GN 2/1 Size Refrigerator With Single Door

**GN 600.00 LMV** CE EAC   
GN 2/1 Size Freezer With Single Door



**GN 1200.00 NMV**  
GN 2/1 Size Refrigerator  
With Double Door  
CE EAC

**GN 1200.00 LMV**  
GN 2/1 Size Freezer  
With Double Door  
CE EAC

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

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLGAGE	WEIGHT	m³	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 m³	
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 m³	

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	m³	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 m³	
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 m³	

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 <sup>3</sup>	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 <sup>3</sup>	
 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 <sup>3</sup>	

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 <sup>3</sup>	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 <sup>3</sup>	
 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 <sup>3</sup>	

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	m³	PRICE
<b>GN 600.01 NMV</b>	7919.06NMV.01	ELEC	840	690	2100	610 lt	-2 / +8°C	0.31 kW	220V/50Hz	151 kg.	1.79 m³	
<b>GN 1200.01 NMV</b>	7919.12NMV.01	ELEC	840	1380	2100	1410 lt	-2 / +8 °C	0.41 kW	220V/50Hz	236 kg.	3.27 m³	

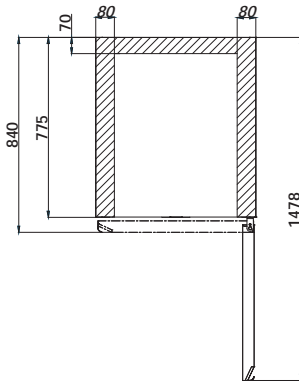
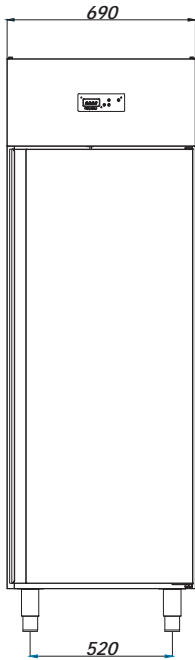
NMV: Vantilated monoblock refrigeration at regular temperature.

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

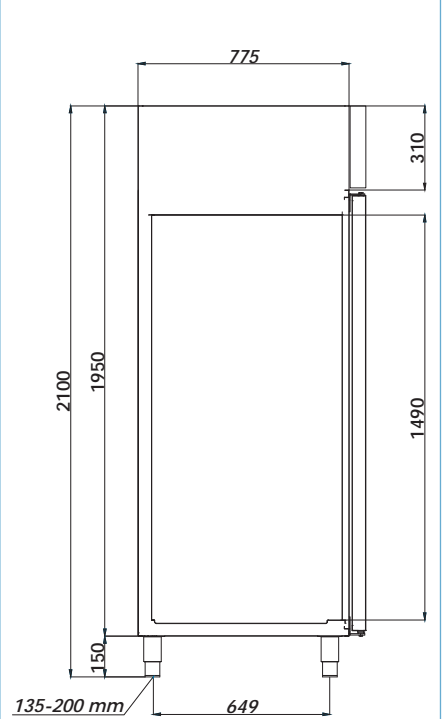
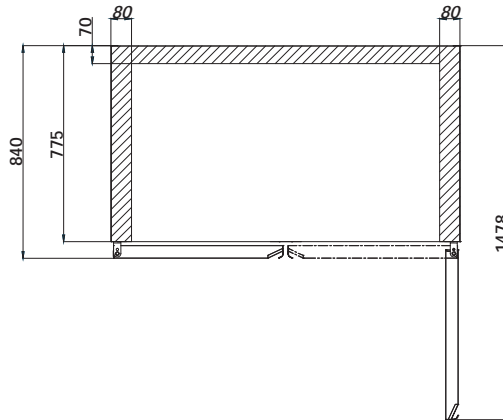
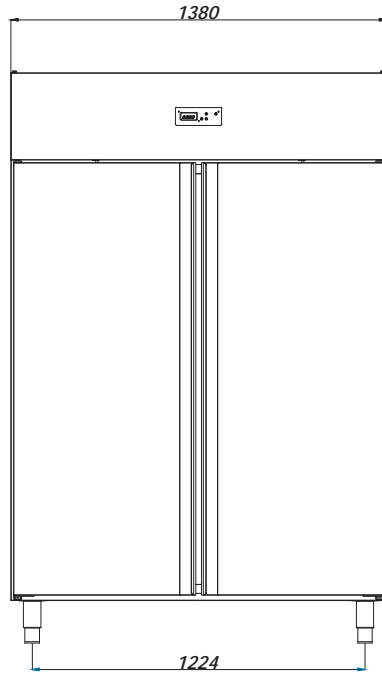
TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m³	PRICE
<b>GN 600.11 NMV</b>	7919.06NMV.11	ELEC	840	690	2100	610 lt	-2 / +8 °C	0.31 kW	220V/50Hz	151 kg.	1.79 m³	
<b>GN 1200.11 NMV</b>	7919.12NMV.11	ELEC	840	1380	2100	1410 lt	-2 / +8 °C	0.41 kW	220V/50Hz	236 kg.	3.27 m³	

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.

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### Easypack

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

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

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

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

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**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/m<sup>3</sup> density environment friendly HFC-Free Polyurethane insulation for low energy consumption



**IPX5 water protection**

Full frontal water-proof design.





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

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

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

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



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

**TA 360.01 NMV CE EAC**   
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 <sup>3</sup>	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 <sup>3</sup>	
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 <sup>3</sup>	
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 <sup>3</sup>	

### SN 325x430 Size Freezer Counters With Inox Doors

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m <sup>3</sup>	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 <sup>3</sup>	
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 <sup>3</sup>	
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 <sup>3</sup>	

### SN 325x430 Size Refrigerated Counters With Glass Doors


TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m <sup>3</sup>	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 <sup>3</sup>	
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 <sup>3</sup>	
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 <sup>3</sup>	

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	 m³	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 m³	
 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 m³	
 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 m³	

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	 m³	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 m³	
 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 m³	
 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 m³	

LMV: Vantilated monoblock refrigeration at low temperature.



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

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

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

**TA 360.03 LMV** CE EAC   
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 <sup>3</sup>	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 <sup>3</sup>	
	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 <sup>3</sup>	
	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 <sup>3</sup>	

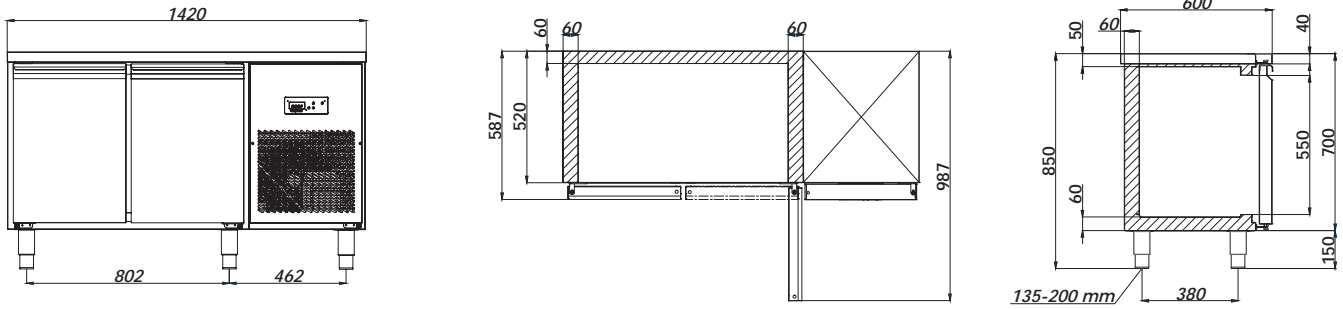
NMV: Vantilated monoblock refrigeration at regular temperature.

### SN 325x430 Size Freezer Counters With 1/3 Drawers

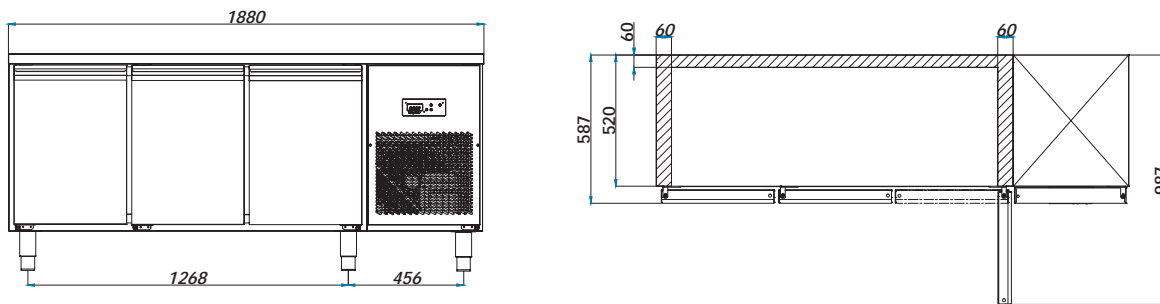
	TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m <sup>3</sup>	PRICE
	TA 260.03 LMV	7919.26LMV.03	ELEC	600	1420	850	252 lt	-5 / -22 °C	0.60 kW	220V/50Hz	167 kg.	1.21 m <sup>3</sup>	
	TA 360.03 LMV	7919.36LMV.03	ELEC	600	1880	850	380 lt	-5 / -22 °C	0.72 kW	220V/50Hz	214 kg.	1.57 m <sup>3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

LMV: Vantilated monoblock refrigeration at low temperature.

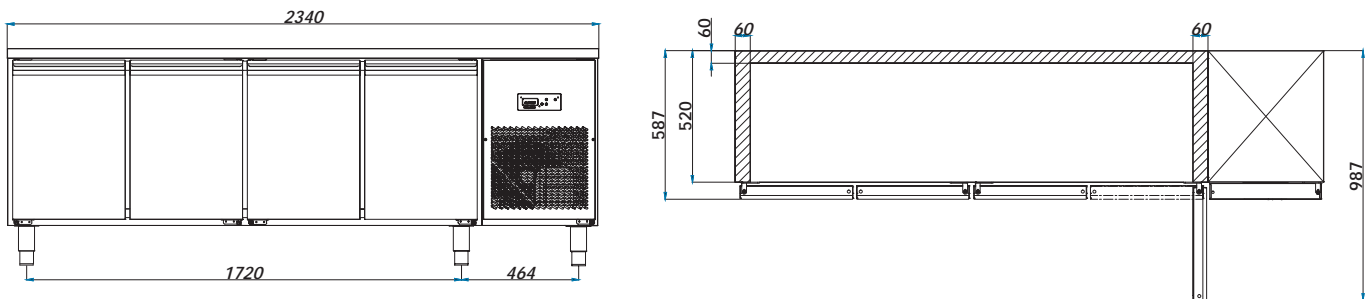
TA 260



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 ENE**   
GN 1/1 Size Refrigerated Counter With Double Door

**TAG 270.00 LMV CE ENE**   
GN 1/1 Size Freezer Counter With Double Door

**TAG 370.00 NMV CE ENE**   
GN 1/1 Size Refrigerated Counter With 3 Doors

**TAG 370.00 LMV CE ENE**   
GN 1/1 Size Freezer Counter With 3 Doors



**TAG 270.01 NMV CE ENE**   
GN 1/1 Size Refrigerated Counter With Double Glass Door

**TAG 370.01 NMV CE ENE**   
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	m³	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 m³	
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 m³	
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 m³	

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	m³	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 m³	
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 m³	
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 m³	

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	m³	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 m³	
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 m³	
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 m³	


NMV: Vantilated monoblock refrigeration at regular temperature.



**TAG 270.02 NMV** CE EAC    
GN 1/1 Size Refrigerated Counter With 4 Drawers





**TAG 270.02 LMV** CE EAC    
GN 1/1 Size Freezer Counter With 4 Drawers

**TAG 370.02 NMV** CE EAC    
GN 1/1 Size Refrigerated Counter With 6 Drawers

**TAG 370.02 LMV** CE EAC    
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	 m³	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 m³	
 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 m³	
 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 m³	

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	 m³	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 m³	
 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 m³	
 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 m³	

LMV: Vantilated monoblock refrigeration at low temperature.



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

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

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

**TAG 370.03 LMV** CE ENEC   
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	m³	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 m³	
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 m³	
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 m³	

NMV: Vantilated monoblock refrigeration at regular temperature.

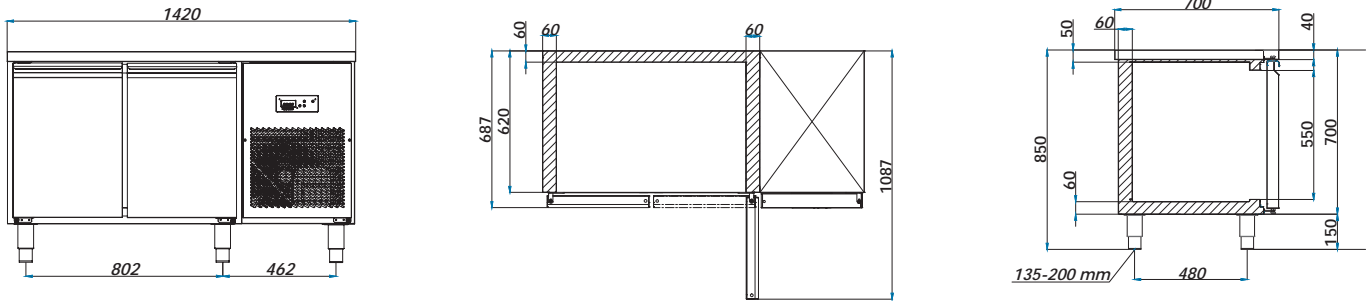
### GN 1/1 Size Freezer Counters With 1/3 Drawers

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m³	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 m³	
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 m³	
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 m³	

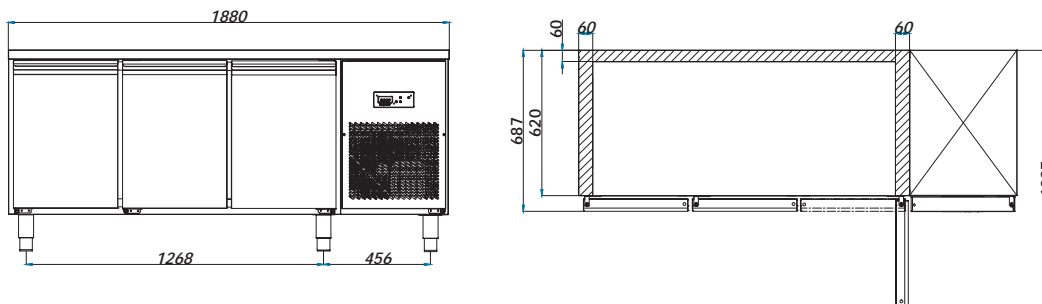
LMV: Vantilated monoblock refrigeration at low temperature.



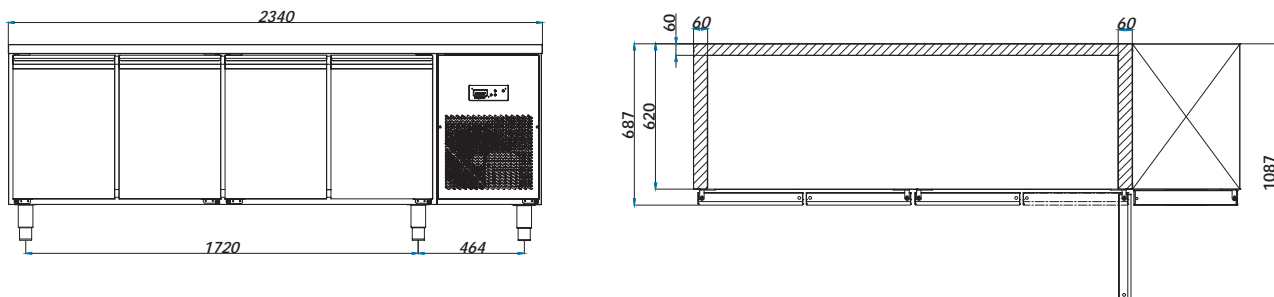
## TAG 270



## 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

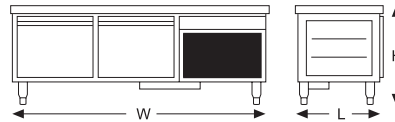


**CTA 360.01 NTS** CE EAC   
SN 325x430 Size Refrigerated Undercounter With 3 Doors

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

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

**CTAG 270.01 NTS** CE EAC   
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 <sup>3</sup>	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 <sup>3</sup>	
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 <sup>3</sup>	
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 <sup>3</sup>	
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 <sup>3</sup>	
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 <sup>3</sup>	
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 <sup>3</sup>	

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

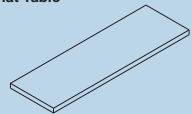
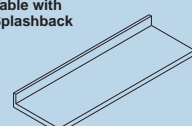


Counter Type Refrigerators With Drawers

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m <sup>3</sup>	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 <sup>3</sup>	
 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 <sup>3</sup>	
 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 <sup>3</sup>	
 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 <sup>3</sup>	
 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 <sup>3</sup>	
 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 <sup>3</sup>	

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
 <p>Flat Table</p>	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
 <p>Table with Splashback</p>	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 TA260.24NTV

### Refrigerated Counters With Basin

TYPE	CODE	MODEL	L	W	H	CAPACITY	TEMP. RANGE	POWER	VOLTAGE	WEIGHT	m³	PRICE
TA 260.24 NTV	7919.26NTV.24	ELEC	600	1420	850	240 lt	+1 / +8 °C	0.35 kW	220V/50Hz	122	1.21	
TA 360.24 NTV	7919.36NTV.24	ELEC	600	1880	850	370 lt	+1 / +8 °C	0.40 kW	220V/50Hz	153	1.57	
TA 460.24 NTV	7919.46NTV.24	ELEC	600	2400	850	510 lt	+1 / +8 °C	0.50 kW	220V/50Hz	194	1.96	
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. Climatederating 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	m³	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
	7919.DRAWR.OA	Extra price for GN1/1 Drawers (2/3+1/3) Available only for Counter fridges <b>"A" TYPE DRAWERS</b>
	7919.DRAWR.OB	Extra price for GN1/1 Drawers (2 x 1/2) Available only for Counter fridges <b>"B" TYPE DRAWERS</b>
	7919.DRAWR.OC	Extra price for GN1/1 Drawers (3 x 1/3) Available only for Counter fridges <b>"C" TYPE DRAWERS</b>
	7919.DRAWR.OD	Extra price for GN1/1 Drawers (2 x 1/3) Available only for Under-counter fridges <b>"D" TYPE DRAWERS</b>
	7919.DRAWR.OE	Extra price for GN1/1 Drawer (1 x 2/3) Available only for Under-counter fridges <b>"E" TYPE DRAWERS</b>
	7919.CDOOR.OS	Counter type standart door <b>"S" TYPE DOOR</b>
	7919.CDOOR.0G	Extra price for counter type glass door <b>"G" TYPE DOOR</b>
	7919.UDOOR.OH	Under-counter type standart door <b>"H" TYPE DOOR</b>
	7919.KLTMJ.00	Extra price for Key Locks for each door/drawer <b>LOCK</b>
	7919.GCITA.00	GN1/1 Drawer spacer pair <b>DRAWER SPACER</b>
	6268.00019.08	GN1/1 Plastic coated grid shelf <b>GN 1/1 SHELF PVC</b>
	6268.00019.05	GN2/1 Plastic coated grid shelf <b>GN 2/1 SHELF PVC</b>
	6268.00019.09	SN 325x430 Plastic coated grid shelf <b>SN 325x430 PLASTIC SHELF PVC</b>

**MODEL CODING FOR REFRIGERATED COUNTERS**  
X : Compressor unit  
Example : BBSX

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

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

TiP / 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

TiP / 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/m<sup>3</sup> 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/m<sup>3</sup> 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.





Control panel of a dishwasher with a digital display and buttons.

Buttons: Power (red), Up (blue), Down (blue)

Display: P1 000sn | 55° | 86°  
P1: TABAK AZ KIRLI



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



## OBY 500 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	OBY 500 B	OBY 500 BT	OBY 500 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	-	✓	✓

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

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

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

**OBY 500 B 40 x 40**

SE CE EAC 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

Digital Dishwasher

- 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				Technical Features	
Code	0710.00500.14	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 DET				Technical Features	
Code	0710.00500.12	Washing water temp.	55-60°C	Dirty water discharge connection	3/4" (Ø 28 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 DE PLUS				Technical Features	
Code	0710.00500.15	Washing water temp.	55-60°C	Dirty water discharge connection	3/4" (Ø 28 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 D				Technical Features	
Code	0710.00500.05	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	0.37 kW	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 DS				Technical Features	
Code	0710.00500.13	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	0.37 kW	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 DT				Technical Features	
Code	0710.00500.08	Washing water temp.	55-60°C	Dirty water discharge connection	3/4" (Ø 28 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	0.37 kW	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 D PLUS				Technical Features	
Code	0710.00500.10	Washing water temp.	55-60°C	Dirty water discharge connection	3/4" (Ø 28 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	0.37 kW	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 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				Technical Features	
Code	0710.00500.16	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 ET				Technical Features	
Code	0710.00500.06	Washing water temp.	55-60°C	Dirty water discharge connection	3/4" (Ø 28 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 E PLUS				Technical Features	
Code	0710.00500.17	Washing water temp.	55-60°C	Dirty water discharge connection	3/4" (Ø 28 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				Technical Features	
Code	0710.00500.01	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	0.37 kW	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 S				Technical Features	
Code	0710.00500.18	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	0.37 kW	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 T				Technical Features	
Code	0710.00500.07	Washing water temp.	55-60°C	Dirty water discharge connection	3/4" (Ø 28 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	0.37 kW	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 PLUS				Technical Features	
Code	0710.00500.03	Washing water temp.	55-60°C	Dirty water discharge connection	3/4" (Ø 28 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°



## HT PLUS



Hood Type Digital Dishwasher

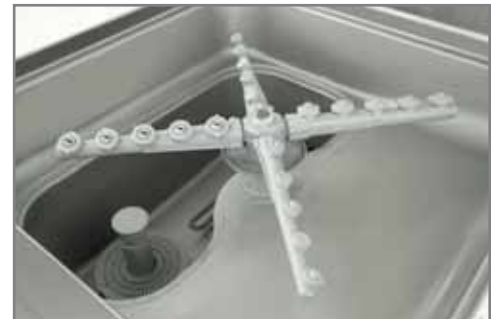


- ✓ Water Saving
- ✓ Energy Saving
- ✓ Chemical Saving
- ✓ Time Saving

(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**

### Monoblock half bowl



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

### HT Standart Technical Features

Code	0710.000HT.00
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	19 / 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

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°

### HT Plus Technical Features

Code	0710.000HT.01
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	19 / 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

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°



**OBM 1080 D PLUS**



Digital Dishwasher



- 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	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

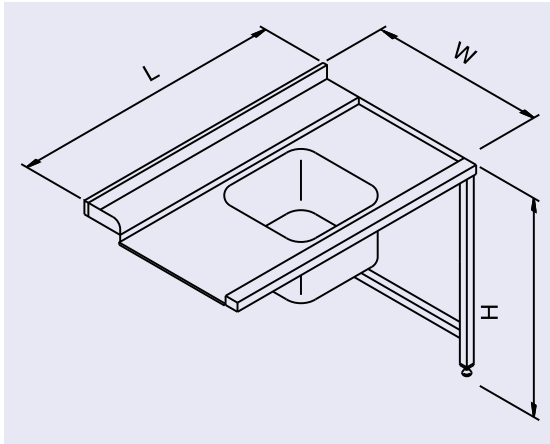
OBM 1080				Technical Features	
Code	0710.01080.00	Washing water temp.	55-60°C	Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Electric Connection	400V-3NPE / 50Hz	Rinsing water temp.	80-85 °C (max.)	Maximum noise	75 dBA
Total rating	9.66 kW	Water inlet connection	3/4 "	Gross weight	110 (±5) kg
Washing 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°

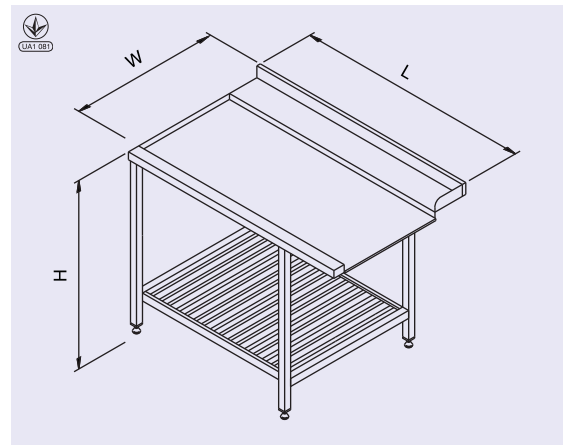


### Dishwasher inlet table (right)

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

### Dishwasher extra accessories (optional)

TYPE / TİP	CODE / KOD	L	W	H	m <sup>3</sup>	PRICE FİYAT
Plate Basket Tabak Basketi	8740.0TB50.00	500	500	100	0.02 m <sup>3</sup>	
Glass Basket Bardak Basketi	8740.DBB50.00	500	500	100	0.02 m <sup>3</sup>	
Spoon-Fork Basket Çatal-Kaşık Basketi	8740.CKB50.00	500	500	100	0.02 m <sup>3</sup>	
Pre-Wash Hose (fix on the table) Ön Yıkama Duşu(tezgahamonte)	9760.10201.26	-	-	-	-	
Pre-Wash Hose (fix on the table) Ön Yıkama Duşu(divararamonte)	9760.20102.07	-	-	-	-	
Basket Trolley Basket Taşıma Arabası	7959.60578.40	600	600	850	0.10 m <sup>3</sup>	
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 <sup>3</sup>	PRICE FİYAT
7711.07075.12	700	750	850	0.54 m <sup>3</sup>	
7711.09075.12	900	750	850	0.67 m <sup>3</sup>	
7711.12075.12	1200	750	850	0.90 m <sup>3</sup>	
7711.14075.12	1400	750	850	1.05 m <sup>3</sup>	
7711.16075.12	1600	750	850	1.19 m <sup>3</sup>	
7711.19075.12	1900	750	850	1.40 m <sup>3</sup>	



Pre-wash hose



Basket basket



Basket

OBM 1080 D	STANDARD ACCESSORIES	EXTRA ACCESSORIES (optional)
	<ul style="list-style-type: none"> <li>• 3 washing baskets.</li> </ul>	<ul style="list-style-type: none"> <li>• Spare rack (for plates, glasses and cutlery).</li> <li>• Feeding and collecting benches.</li> <li>• Pre-wash hose.</li> <li>• Basket rack trolley.</li> <li>• Spray.</li> </ul>

OBO 1000 D/EKO	STANDARD ACCESSORIES	EXTRA ACCESSORIES (optional)
	<ul style="list-style-type: none"> <li>• 3 washing baskets.</li> </ul>	<ul style="list-style-type: none"> <li>• Spare rack (for plates, glasses and cutlery).</li> <li>• Feeding and collecting benches.</li> <li>• Pre-wash hose.</li> <li>• Basket rack trolley.</li> <li>• Spray.</li> </ul>



## 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°



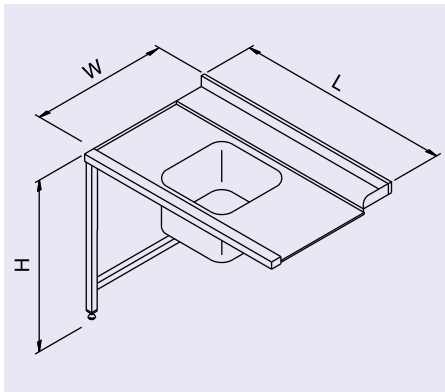
Conveyor Bench

0711.00000.01

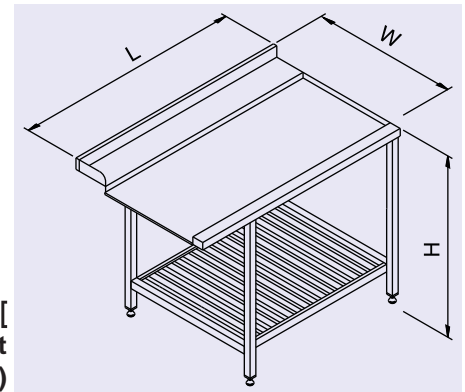


0711.00000.00

The conveyor benches are manufactured according to the customer demands.



Dishwasher Inlet  
Tablet (left)  
EAC



EAC  
Dishwasher Outlet  
Table (right)

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

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

OBK 2000

STANDARD ACCESSORIES

EXTRA ACCESSORIES

- 5 washing baskets.

- 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.



Pre-wash hose



Basket basket



Basket





## OBK 2000

CE EAC 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
- **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)

Easy start up: one button to fill in and heat water in the boiler tank

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				Technical Features	
Code (right)	0710.02000.01	Program times	-	Drying Fan Power	8 kW
Code (left)	0710.02000.02	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	80 dBA
Total rating	48 kW	Water inlet connection	3/4 "	Gross weight	350 (±5) kg
Washing capacity (plate/hr)	2130 plate (Max.)	Pre washing pump power	0.72 kW	Dimensions (LxWxD)	800x2550x1880 mm
Washing capacity (basket/hr)	133	Main washing pump power	1,5 kW	Protection class	IPX5
Pre Main Washing/Boiler tank capacity	60 / 90 / 18 lt	Rinsing pump power	0.37 kW	Rack dimension	50 x 50 cm
Washing program number	-	Water inlet pressure / Temp.	2-4 Bar / 50 °C	Loading height	42 cm
		Heat power (Washing/Rinsing)	9 / 27 kW	Inclination	6°



OKY CE EAC  
Utensil Washer



- **Stainless Steel Body**
- **Hygienic 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**
- **3 Selectable 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 ENEC TÜV-CB

Vegetable Washing Machine Without Drying



- 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				Technical Features	
Code	0720.00057.00	Drying (Leaf vegetables)	-	Washing tank capacity	97 lt
Electricity connection	230V~NPE / 50Hz	Drying (Heavy vegetables, fruits and frozen food)	-	Maximum noise	75 dBA
Total load	0.66 kW	Total water consumption	85 lt	Gross weight	60 (±5) kg
Washing (Leaf vegetables)	4 - 6 kg	Water inlet connection	3/4 "	Dimensions (LxWxD)	700x700x850 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)	-	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.	m <sup>3</sup>	PRICE
SKM 4035	0840.40035.01	ELEC	520	730	1070	0.55 kW	40 lt	400	400	400V 3NPE / 50Hz.	50 kg.	0.73 m <sup>3</sup>	



## OSYMS



Vegetable Washing Machine With Drying



- **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 limit 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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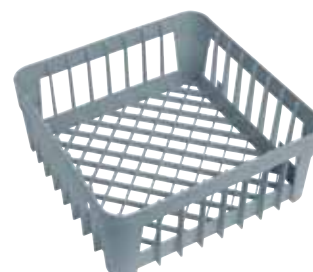
rack base for cutlery

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

8740.DBB50.00	50 x 50 x 10 cm
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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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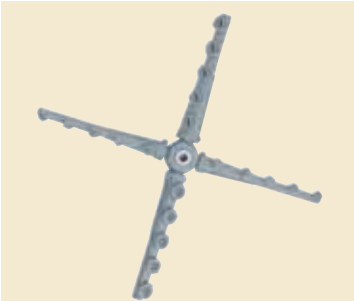
Rinsing Pump 6262.00012.01



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**

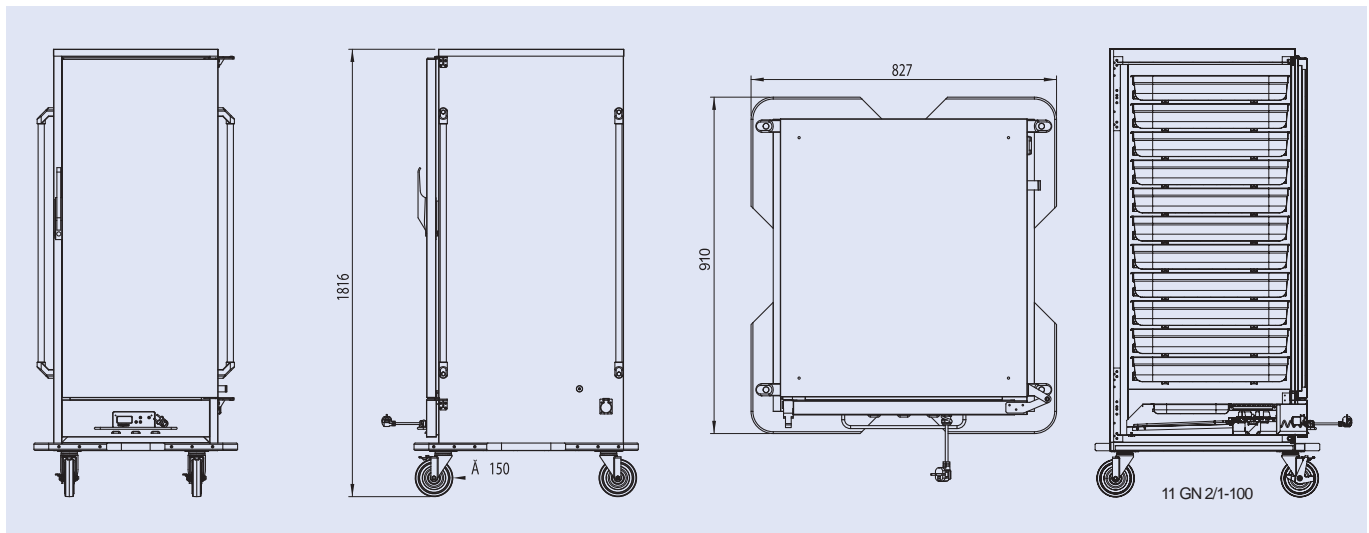
**SERVING COUNTERS**

**SINK UNITS AND WORKING BENCHES**



**OBA 70182** CE EAC   
 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.

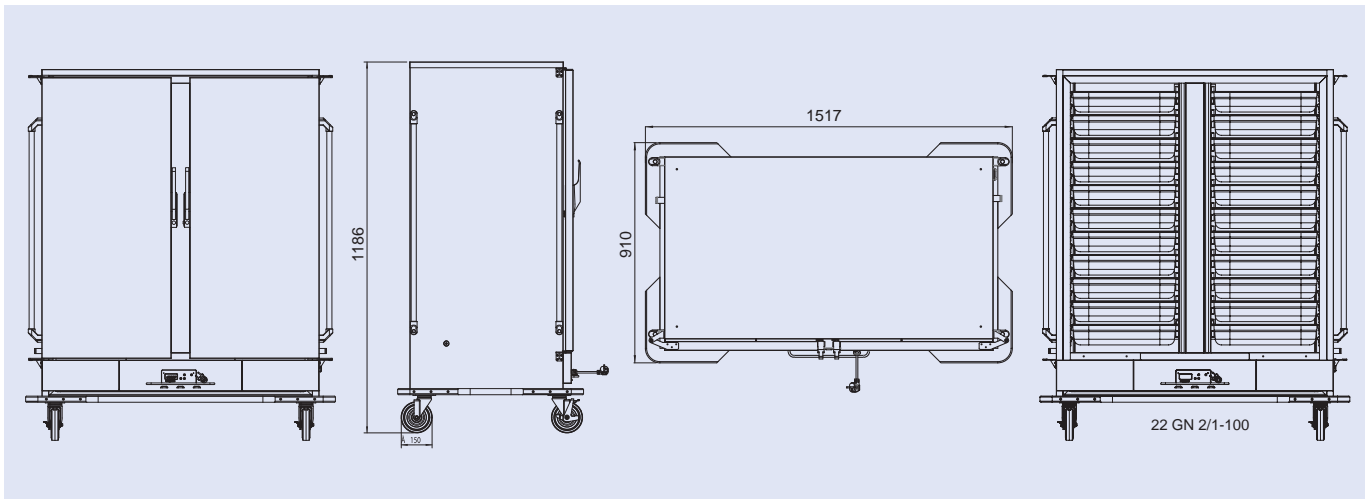



TYPE	CODE	W	L	H	POWER	TEMP.	WEIGHT	VOLTAGE	VOLUME	PRICE
OBA 70182	7919.70182.00	827	910	1816	2 kW	50-80 °C	114 kg	220V / 50Hz	1.72 m <sup>3</sup>	



**OBA 14018** CE ENEC   
 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/m<sup>3</sup>
- Digital thermometer thermostat can be operated between 50-80 °C
- Removable heating system

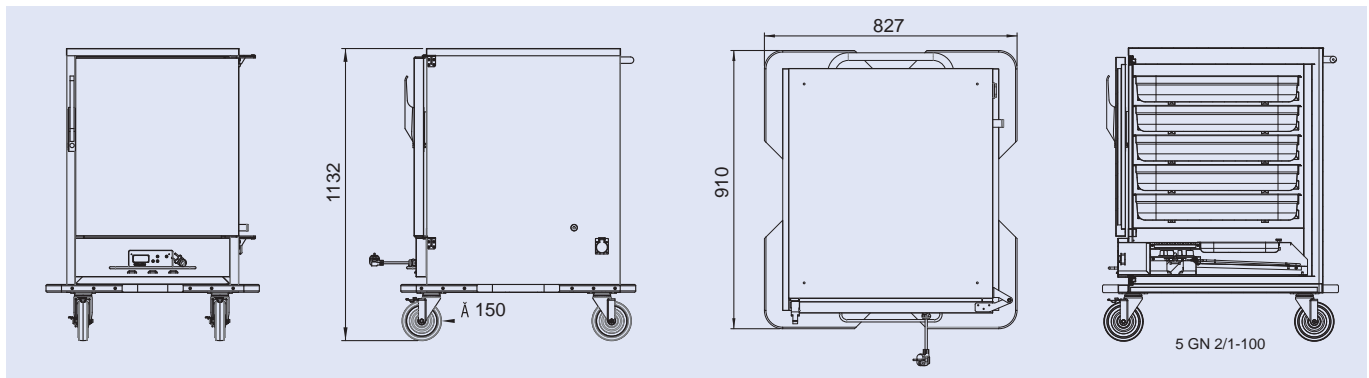


TYPE	CODE	MODEL	W	L	H	POWER	TEMP.	WEIGHT	VOLTAGE	VOLUME	PRICE
 OBA 14018	7919.14018.00	ELEC	1517	910	1816	2 kW	50-80°C	208 kg.	230V. / 50Hz.	3.12 m <sup>3</sup>	



**OBA 70130** CE ENEC   
 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/m<sup>3</sup>
- 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 <sup>3</sup>	

**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 /m<sup>3</sup> 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
<b>GNB 500 NMV</b>	7919.GNB05.00	ELEC	850	910	1872	500 lt.	0.31 kW	-2 / +8 °C	125 kg.	220V / 50Hz.	1.62 m <sup>3</sup>	
<b>GNB 600 NMV</b>	7919.GNB06.00	ELEC	850	910	2140	610 lt.	0.31 kW	-2 / +8 °C	160 kg.	220V / 50Hz.	1.79 m <sup>3</sup>	

**Glass Door Banquet Trolleys Approved for GN 2/1**

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



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






CE **EAC** **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 /m<sup>3</sup>

### 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 <sup>3</sup>	
ONBA 70130	7919.70130.03	Neutral	827	910	1160	78 kg.	1.21 m <sup>3</sup>	



**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 <sup>3</sup>	PRICE
OSBA 15070	7912.15070.OO	ELEC	1570	720	880/1500	0.25 kW Monofaze		125 kg.	220V./50Hz.	2.4	
OSBA 15070	7912.15070.MO	ELEC	1570	720	880/1500	0.25 kW Monofaze		125 kg.	220V./50Hz.	2.4	
OSBA 15070	7912.15070.WO	ELEC	1570	720	880/1500	0.25 kW Monofaze		125 kg.	220V./50Hz.	2.4	

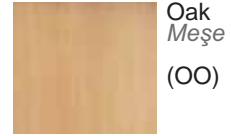
O  
M  
W





**OSBE 16894** CE ENEC 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 ENEC  
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 <sup>3</sup>	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 <sup>3</sup>	
OSBI 15894	7912.15894.MO	ELEC	1565	725/1090	900/1460	2 kW Monofaze	+70/+80°C	66 kg.	220V. / 50Hz.	2.72 m <sup>3</sup>	
OSBI 15894	7912.15894.WO	ELEC	1565	725/1090	900/1460	2 kW Monofaze	+70/+80°C	66 kg.	220V. / 50Hz.	2.72 m <sup>3</sup>	



### 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 <sup>3</sup>	
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 <sup>3</sup>	
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 <sup>3</sup>	





**SBEC 01** CE EAC   
 Economic Salad Bar With GN Cells  
 Wooden Surface  
**COLD**

TYPE	CODE	MODEL	L	W	H	POWER	WEIGHT	TEMP.	PRICE
<b>SBEC-01</b>	7EKO.OSBEC.01	COLD	1490	780	1510	0.30 kW	150 kg.	+3 / +7 °C	<b>COLD</b>
<b>SBEH-01</b>	7EKO.OSBEH.01	HOT	1490	780	1510	2.00 kW	130 kg.	+7 / +8 °C	<b>HOT</b>

**!GN containers are ordered separately.**



**SBEC 02** CE EAC   
 Economic Salad Bar With Plate  
 Wooden Surface  
**COLD**

TYPE	CODE	MODEL	L	W	H	POWER	WEIGHT	VOLTAGE	PRICE
<b>SBEC-02</b>	7EKO.OSBEC.02	COLD	1490	780	1510	0.30 kW	150 kg.	+3 / +7 °C	<b>COLD</b>
<b>SBEH-02</b>	7EKO.OSBEH.02	HOT	1490	780	1510	2.00 kW	130 kg.	+7 / +8 °C	<b>HOT</b>

### WOOD COLORS OPTIONS



Pear



Walnut



Teak



Wenge



Kayın



Light Zebrano



Dark Zebrano



Maple



Ebony

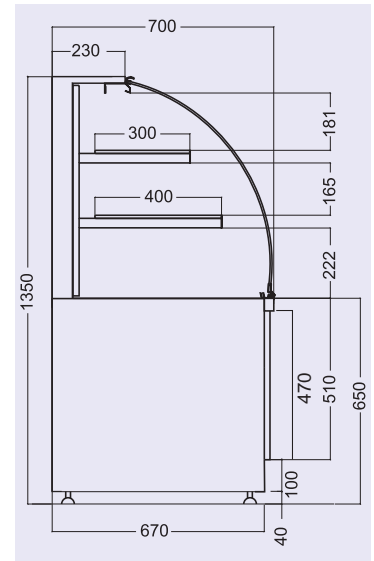


Cherry

There may be differences between the printed colors and the actual 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	190 kg.	220V / 50 Hz.	240 lt.	
	ETD-11C12	7ETD.11C12.SS	ELEC	1200	700	1350	0.85 kW - MF	+4 / +6 °C	225 kg.	220V / 50 Hz.	290 lt.	
	ETD-11C15	7ETD.11C15.SS	ELEC	1500	700	1350	0.85 kW - MF	+4 / +6 °C	285 kg.	220V / 50 Hz.	360 lt.	
	ETD-11C18	7ETD.11C18.SS	ELEC	1800	700	1350	0.95 kW - MF	+4 / +6 °C	340 kg.	220V / 50 Hz.	430 lt.	
	ETD-11C20	7ETD.11C20.SS	ELEC	2000	700	1350	0.95 kW - MF	+4 / +6 °C	375 kg.	220V / 50 Hz.	480 lt.	

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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	181 kg.	220V / 50 Hz.	240 lt.	
	ETD-11H12	7ETD.11H12.SS	ELEC	1200	700	1350	2 kW - MF	+30/+90 °C	201 kg.	220V / 50 Hz.	290 lt.	
	ETD-11H15	7ETD.11H15.SS	ELEC	1500	700	1350	2 kW - MF	+30/+90 °C	256 kg.	220V / 50 Hz.	360 lt.	
	ETD-11H18	7ETD.11H18.SS	ELEC	1800	700	1350	2.5 kW - MF	+30/+90 °C	296 kg.	220V / 50 Hz.	430 lt.	
	ETD-11H20	7ETD.11H20.SS	ELEC	2000	700	1350	2.5 kW - MF	+30/+90 °C	351 kg.	220V / 50 Hz.	480 lt.	

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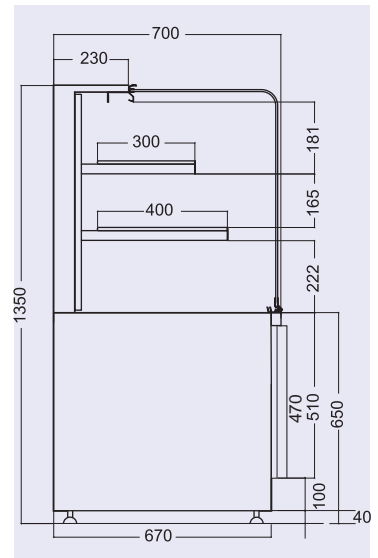
**Neutral**

	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	-	179 kg.	220V / 50 Hz.	240 lt.	
	ETD-11N12	7ETD.11N12.SS	ELEC	1200	700	1350	0,05 kW - MF	-	199 kg.	220V / 50 Hz.	290 lt.	
	ETD-11N15	7ETD.11N15.SS	ELEC	1500	700	1350	0,05 kW - MF	-	254 kg.	220V / 50 Hz.	360 lt.	
	ETD-11N18	7ETD.11N18.SS	ELEC	1800	700	1350	0,06 kW - MF	-	294 kg.	220V / 50 Hz.	430 lt.	
	ETD-11N20	7ETD.11N20.SS	ELEC	2000	700	1350	0,06 kW - MF	-	349 kg.	220V / 50 Hz.	480 lt.	

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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	190 kg.	220V / 50 Hz.	240 lt.	
ETD-12C12	7ETD.12C12.SS	ELEC	1200	700	1350	0.7 kW - MF	+4 / +6 °C	225 kg.	220V / 50 Hz.	290 lt.	
ETD-12C15	7ETD.12C15.SS	ELEC	1500	700	1350	0.8 kW - MF	+4 / +6 °C	285 kg.	220V / 50 Hz.	360 lt.	
ETD-12C18	7ETD.12C18.SS	ELEC	1800	700	1350	0.9 kW - MF	+4 / +6 °C	340 kg.	220V / 50 Hz.	430 lt.	
ETD-12C20	7ETD.12C20.SS	ELEC	2000	700	1350	0.9 kW - MF	+4 / +6 °C	375 kg.	220V / 50 Hz.	480 lt.	

**COLD**  
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**COLD**  
**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	181 lt.	220V / 50 Hz.	240 lt.	
ETD-12H12	7ETD.12H12.SS	ELEC	1200	700	1350	2 kW - MF	+30 / +90 °C	201 lt.	220V / 50 Hz.	290 lt.	
ETD-12H15	7ETD.12H15.SS	ELEC	1500	700	1350	2 kW - MF	+30 / +90 °C	256 lt.	220V / 50 Hz.	360 lt.	
ETD-12H18	7ETD.12H18.SS	ELEC	1800	700	1350	2.5 kW - MF	+30 / +90 °C	296 lt.	220V / 50 Hz.	430 lt.	
ETD-12H20	7ETD.12H20.SS	ELEC	2000	700	1350	2.5 kW - MF	+30 / +90 °C	351 lt.	220V / 50 Hz.	480 lt.	

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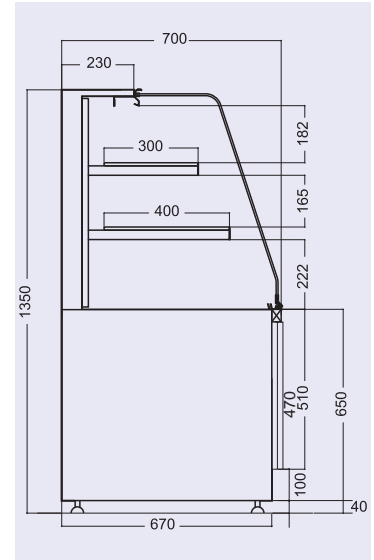
## Neutral

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	-	179 kg.	220V / 50 Hz.	240 lt.	
ETD-12N12	7ETD.12N12.SS	ELEC	1200	700	1350	0.05 kW - MF	-	199 kg.	220V / 50 Hz.	290 lt.	
ETD-12N15	7ETD.12N15.SS	ELEC	1500	700	1350	0.05 kW - MF	-	254 kg.	220V / 50 Hz.	360 lt.	
ETD-12N18	7ETD.12N18.SS	ELEC	1800	700	1350	0.06 kW - MF	-	294 kg.	220V / 50 Hz.	430 lt.	
ETD-12N20	7ETD.12N20.SS	ELEC	2000	700	1350	0.06 kW - MF	-	349 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
 <b>ETD-13C10</b>	7ETD.13C10.SS	ELEC	1000	700	1350	0.85 kW - MF	+4 / +6 °C	190 kg.	220V. / 50Hz.	240 lt.	
 <b>ETD-13C12</b>	7ETD.13C12.SS	ELEC	1200	700	1350	0.85 kW - MF	+4 / +6 °C	225 kg.	220V. / 50Hz.	290 lt.	
 <b>ETD-13C15</b>	7ETD.13C15.SS	ELEC	1500	700	1350	0.85 kW - MF	+4 / +6 °C	285 kg.	220V. / 50Hz.	360 lt.	
 <b>ETD-13C18</b>	7ETD.13C18.SS	ELEC	1800	700	1350	0.95 kW - MF	+4 / +6 °C	340 kg.	220V. / 50Hz.	430 lt.	
 <b>ETD-13C20</b>	7ETD.13C20.SS	ELEC	2000	700	1350	0.95 kW - MF	+4 / +6 °C	375 kg.	220V. / 50Hz.	480 lt.	






**COLD**  
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**COLD**

**Hot**

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
 <b>ETD-13H10</b>	7ETD.13H10.SS	ELEC	1000	700	1350	2 kW - MF	+30 / +90 °C	181 kg.	220V. / 50Hz.	240 lt.	
 <b>ETD-13H12</b>	7ETD.13H12.SS	ELEC	1200	700	1350	2 kW - MF	+30 / +90 °C	201 kg.	220V. / 50Hz.	290 lt.	
 <b>ETD-13H15</b>	7ETD.13H15.SS	ELEC	1500	700	1350	2 kW - MF	+30 / +90 °C	256 kg.	220V. / 50Hz.	360 lt.	
 <b>ETD-13H18</b>	7ETD.13H18.SS	ELEC	1800	700	1350	2.5 kW - MF	+30 / +90 °C	296 kg.	220V. / 50Hz.	430 lt.	
 <b>ETD-13H20</b>	7ETD.13H20.SS	ELEC	2000	700	1350	2.5 kW - MF	+30 / +90 °C	351 kg.	220V. / 50Hz.	480 lt.	

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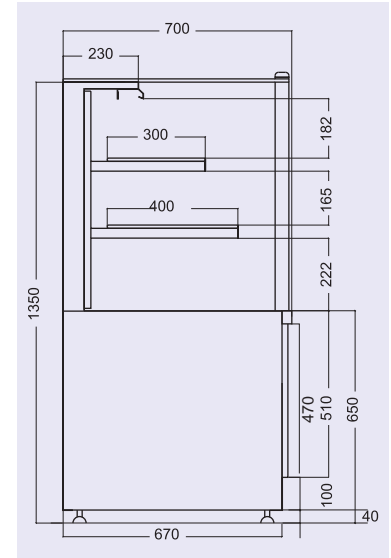
**Neutral**

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
 <b>ETD-13N10</b>	7ETD.13N10.SS	ELEC	1000	700	1350	0.05 kW - MF	-	179 kg.	220V. / 50Hz.	240 lt.	
 <b>ETD-13N12</b>	7ETD.13N12.SS	ELEC	1200	700	1350	0.05 kW - MF	-	199 kg.	220V. / 50Hz.	290 lt.	
 <b>ETD-13N15</b>	7ETD.13N15.SS	ELEC	1500	700	1350	0.05 kW - MF	-	254 kg.	220V. / 50Hz.	360 lt.	
 <b>ETD-13N18</b>	7ETD.13N18.SS	ELEC	1800	700	1350	0.06 kW - MF	-	294 kg.	220V. / 50Hz.	430 lt.	
 <b>ETD-13N20</b>	7ETD.13N20.SS	ELEC	2000	700	1350	0.06 kW - MF	-	349 kg.	220V. / 50Hz.	480 lt.	

**NOTR**  
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**NOTR**



**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	190 kg.	220V. / 50Hz.	240 lt.	
ETD-14C12	7ETD.14C12.SS	ELEC	1200	700	1350	0.85 kW - MF	+4 / +6 °C	225 kg.	220V. / 50Hz.	290 lt.	
ETD-14C15	7ETD.14C15.SS	ELEC	1500	700	1350	0.85 kW - MF	+4 / +6 °C	285 kg.	220V. / 50Hz.	360 lt.	
ETD-14C18	7ETD.14C18.SS	ELEC	1800	700	1350	0.95 kW - MF	+4 / +6 °C	340 kg.	220V. / 50Hz.	430 lt.	
ETD-14C20	7ETD.14C20.SS	ELEC	2000	700	1350	0.95 kW - MF	+4 / +6 °C	375 kg.	220V. / 50Hz.	480 lt.	

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## Hot

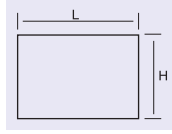
TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
ETD-14H10	7ETD.14H10.SS	ELEC	1000	700	1350	2 kW - MF	+30/+90°C	181 kg.	220V. / 50Hz.	240 lt.	
ETD-14H12	7ETD.14H12.SS	ELEC	1200	700	1350	2 kW - MF	+30/+90°C	201 kg.	220V. / 50Hz.	290 lt.	
ETD-14H15	7ETD.14H15.SS	ELEC	1500	700	1350	2 kW - MF	+30/+90°C	256 kg.	220V. / 50Hz.	360 lt.	
ETD-14H18	7ETD.14H18.SS	ELEC	1800	700	1350	2.5 kW - MF	+30/+90°C	296 kg.	220V. / 50Hz.	430 lt.	
ETD-14H20	7ETD.14H20.SS	ELEC	2000	700	1350	2.5 kW - MF	+30/+90°C	351 kg.	220V. / 50Hz.	480 lt.	

**HOT**  
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**HOT**

## Neutral

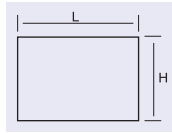
TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
ETD-14N10	7ETD.14N10.SS	ELEC	1000	700	1350	0.05 kW - MF	-	179 kg.	220V. / 50Hz.	240 lt.	
ETD-14N12	7ETD.14N12.SS	ELEC	1200	700	1350	0.05 kW - MF	-	199 kg.	220V. / 50Hz.	290 lt.	
ETD-14N15	7ETD.14N15.SS	ELEC	1500	700	1350	0.05 kW - MF	-	254 kg.	220V. / 50Hz.	360 lt.	
ETD-14N18	7ETD.14N18.SS	ELEC	1800	700	1350	0.06 kW - MF	-	294 kg.	220V. / 50Hz.	430 lt.	
ETD-14N20	7ETD.14N20.SS	ELEC	2000	700	1350	0.06 kW - MF	-	349 kg.	220V. / 50Hz.	480 lt.	

**NOTR**  
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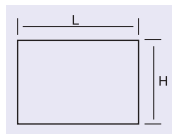
## Oak Front Decor

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



## Mahogany Front Decor

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

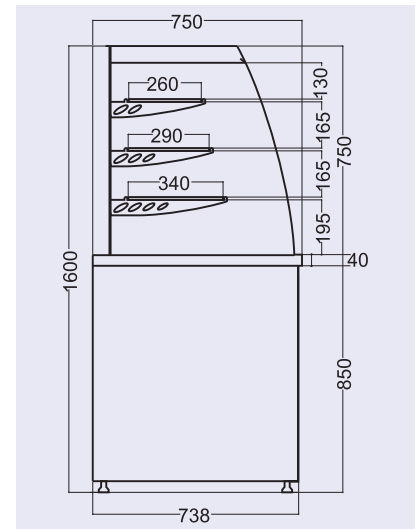


## Walnut Front Decor

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



**ETD-25C10** CE 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	195 kg.	220V / 50Hz.	320 lt.	
ETD-25C12	7ETD.25C12.SS	ELEC	1200	750	1600	1.25 kW - MF	+4 / +6 °C	215 kg.	220V / 50Hz.	390 lt.	
ETD-25C15	7ETD.25C15.SS	ELEC	1500	750	1600	1.25 kW - MF	+4 / +6 °C	270 kg.	220V / 50Hz.	480 lt.	
ETD-25C18	7ETD.25C18.SS	ELEC	1800	750	1600	1.85 kW - MF	+4 / +6 °C	310 kg.	220V / 50Hz.	580 lt.	
ETD-25C20	7ETD.25C20.SS	ELEC	2000	750	1600	1.85 kW - MF	+4 / +6 °C	365 kg.	220V / 50Hz.	640 lt.	

**COLD**  
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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	181 kg.	220V / 50Hz.	320 lt.	
ETD-25H12	7ETD.25H12.SS	ELEC	1200	750	1600	2 kW - MF	+30 / +90°C	201 kg.	220V / 50Hz.	390 lt.	
ETD-25H15	7ETD.25H15.SS	ELEC	1500	750	1600	2 kW - MF	+30 / +90°C	256 kg.	220V / 50Hz.	480 lt.	
ETD-25H18	7ETD.25H18.SS	ELEC	1800	750	1600	2.5 kW - MF	+30 / +90°C	296 kg.	220V / 50Hz.	580 lt.	
ETD-25H20	7ETD.25H20.SS	ELEC	2000	750	1600	2.5 kW - MF	+30 / +90°C	351 kg.	220V / 50Hz.	640 lt.	

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## Neutral

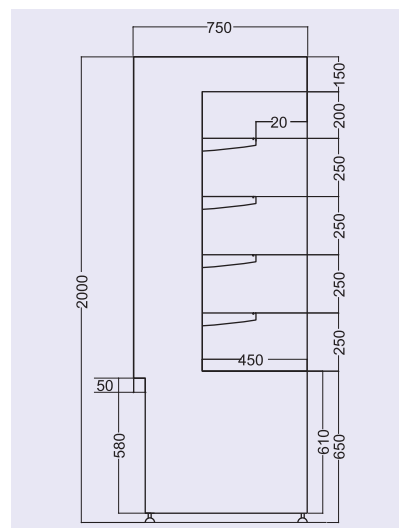
TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
ETD-25N10	7ETD.25N10.SS	ELEC	1000	750	1600	0.05 kW - MF	-	179 kg.	220V / 50Hz.	320 lt.	
ETD-25N12	7ETD.25N12.SS	ELEC	1200	750	1600	0.05 kW - MF	-	199 kg.	220V / 50Hz.	390 lt.	
ETD-25N15	7ETD.25N15.SS	ELEC	1500	750	1600	0.05 kW - MF	-	254 kg.	220V / 50Hz.	480 lt.	
ETD-25N18	7ETD.25N18.SS	ELEC	1800	750	1600	0.06 kW - MF	-	294 kg.	220V / 50Hz.	580 lt.	
ETD-25N20	7ETD.25N20.SS	ELEC	2000	750	1600	0.06 kW - MF	-	349 kg.	220V / 50Hz.	640 lt.	

**NOTR**  
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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	190 kg.	220V / 50Hz.	490 lt.	
ETD-35C12	7ETD.35C12.SS	ELEC	1200	750	2000	1.25 kW - MF	+4 / +6 °C	225 kg.	220V / 50Hz.	590 lt.	
ETD-35C15	7ETD.35C15.SS	ELEC	1500	750	2000	1.85 kW - MF	+4 / +6 °C	285 kg.	220V / 50Hz.	740 lt.	
ETD-35C18	7ETD.35C18.SS	ELEC	1800	750	2000	1.85 kW - MF	+4 / +6 °C	340 kg.	220V / 50Hz.	880 lt.	
ETD-35C20	7ETD.35C20.SS	ELEC	2000	750	2000	1.85 kW - MF	+4 / +6 °C	375 kg.	220V / 50Hz.	980 lt.	

**COLD**  
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**COLD**

**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	181 kg.	220V / 50Hz.	490 lt.	
ETD-35H12	7ETD.35H12.SS	ELEC	1200	750	2000	2 kW - MF	+30 / +90 °C	201 kg.	220V / 50Hz.	590 lt.	
ETD-35H15	7ETD.35H15.SS	ELEC	1500	750	2000	2 kW - MF	+30 / +90 °C	256 kg.	220V / 50Hz.	740 lt.	
ETD-35H18	7ETD.35H18.SS	ELEC	1800	750	2000	2.5 kW - MF	+30 / +90 °C	296 kg.	220V / 50Hz.	880 lt.	
ETD-35H20	7ETD.35H20.SS	ELEC	2000	750	2000	2.5 kW - MF	+30 / +90 °C	351 kg.	220V / 50Hz.	980 lt.	

**HOT**  
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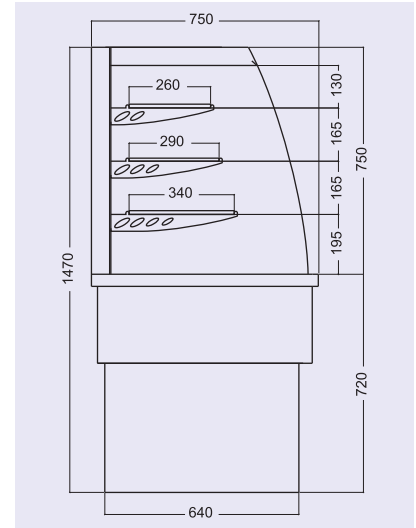
**Neutral**

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	-	190 kg.	220V / 50Hz.	490 lt.	
ETD-35N12	7ETD.35N12.SS	ELEC	1200	750	2000	0.05 kW - MF	-	225 kg.	220V / 50Hz.	590 lt.	
ETD-35N15	7ETD.35N15.SS	ELEC	1500	750	2000	0.05 kW - MF	-	285 kg.	220V / 50Hz.	740 lt.	
ETD-35N18	7ETD.35N18.SS	ELEC	1800	750	2000	0.06 kW - MF	-	340 kg.	220V / 50Hz.	880 lt.	
ETD-35N20	7ETD.35N20.SS	ELEC	2000	750	2000	0.06 kW - MF	-	375 kg.	220V / 50Hz.	980 lt.	

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**ETD-21C10** CE   
Self Service Display Unit  
**COLD**



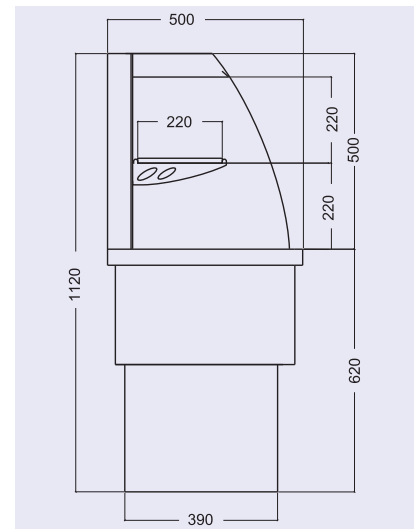
**Cold**

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	<b>ETA-21C10</b>	7ETA.21C10.SS	ELEC	1000	750	720/1470	0.95 kW - MF	+4 / +6 °C	190 kg.	220V / 50Hz.	320 lt.	
	<b>ETA-21C12</b>	7ETA.21C12.SS	ELEC	1200	750	720/1470	1.25 kW - MF	+4 / +6 °C	225 kg.	220V / 50Hz.	390 lt.	
	<b>ETA-21C15</b>	7ETA.21C15.SS	ELEC	1500	750	720/1470	1.25 kW - MF	+4 / +6 °C	285 kg.	220V / 50Hz.	480 lt.	
	<b>ETA-21C18</b>	7ETA.21C18.SS	ELEC	1800	750	720/1470	1.85 kW - MF	+4 / +6 °C	340 kg.	220V / 50Hz.	580 lt.	
	<b>ETA-21C20</b>	7ETA.21C20.SS	ELEC	2000	750	720/1470	1.85 kW - MF	+4 / +6 °C	375 kg.	220V / 50Hz.	640 lt.	

**COLD**  
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**COLD**



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



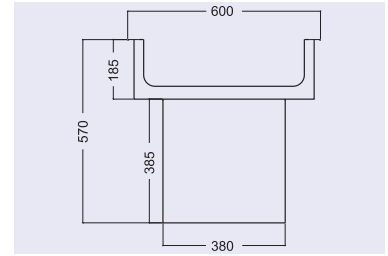
**Cold**

	TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
	<b>ETA-22C06</b>	7ETA.22C06.SS	ELEC	600	500	620/1120	0.90 kW - MF	+4 / +6 °C	55 kg.	220V / 50Hz.	90 lt.	
	<b>ETA-22C09</b>	7ETA.22C09.SS	ELEC	900	500	620/1120	0.90 kW - MF	+4 / +6 °C	75 kg.	220V / 50Hz.	140 lt.	
	<b>ETA-22C12</b>	7ETA.22C12.SS	ELEC	1200	500	620/1120	0.90 kW - MF	+4 / +6 °C	100 kg.	220V / 50Hz.	180 lt.	

**COLD**  
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**COLD**



**ETA 11C3G** CE   
Built-in Cold Pool

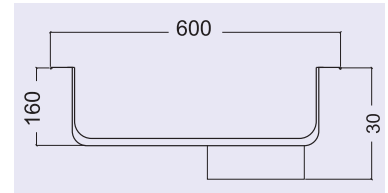


Cold

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
<b>ETA-11C3G</b>	7ETA.11C3G.SS	ELEC	1115	600	570	0.30 kW-MF	+3 / +5 °C	35 kg.	220V. / 50Hz.	54 lt.	
<b>ETA-11C4G</b>	7ETA.11C4G.SS	ELEC	1440	600	570	0.30 kW-MF	+3 / +5 °C	45 kg.	220V. / 50Hz.	72 lt.	
<b>ETA-11C5G</b>	7ETA.11C5G.SS	ELEC	1765	600	570	0.30 kW-MF	+3 / +5 °C	57 kg.	220V. / 50Hz.	90 lt.	
<b>ETA-11C6G</b>	7ETA.11C6G.SS	ELEC	2090	600	590	0.30 kW-MF	+3 / +5 °C	69 kg.	220V. / 50Hz.	130 lt.	



**ETA 11H3G** CE   
Built-in Hot Pool

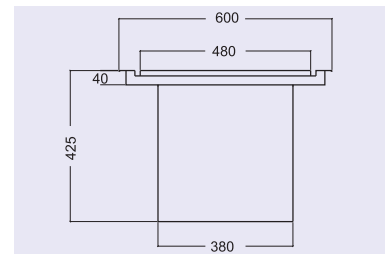


Hot

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

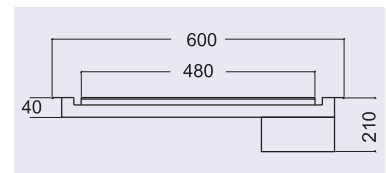


Cold

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
<b>ETA-12C3G</b>	7ETA.12C3G.SS	ELEC	1115	600	425	0.30 kW-MF	+3 / +5 °C	32 kg.	220V. / 50Hz.	-	
<b>ETA-12C4G</b>	7ETA.12C4G.SS	ELEC	1440	600	425	0.30 kW-MF	+3 / +5 °C	42 kg.	220V. / 50Hz.	-	
<b>ETA-12C5G</b>	7ETA.12C5G.SS	ELEC	1765	600	425	0.30 kW-MF	+3 / +5 °C	52 kg.	220V. / 50Hz.	-	
<b>ETA-12C6G</b>	7ETA.12C6G.SS	ELEC	2090	600	425	0.30 kW-MF	+3 / +5 °C	63 kg.	220V. / 50Hz.	-	



**ETA 12H3G** CE   
Built-in Hot Surface

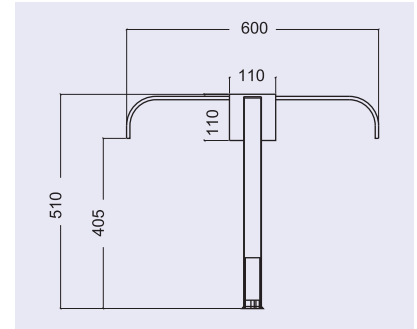


Hot

TYPE	CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	CAPACITY	PRICE
<b>ETA-12H3G</b>	7ETA.12H3G.SS	ELEC	1110	600	120	2 kW-MF	+40 / +45 °C	18 kg.	220V. / 50Hz.	-	
<b>ETA-12H4G</b>	7ETA.12H4G.SS	ELEC	1435	600	120	2 kW-MF	+40 / +45 °C	23 kg.	220V. / 50Hz.	-	
<b>ETA-12H5G</b>	7ETA.12H5G.SS	ELEC	1760	600	120	3 kW-MF	+40 / +45 °C	32 kg.	220V. / 50Hz.	-	
<b>ETA-12H6G</b>	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 <sup>3</sup>	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**

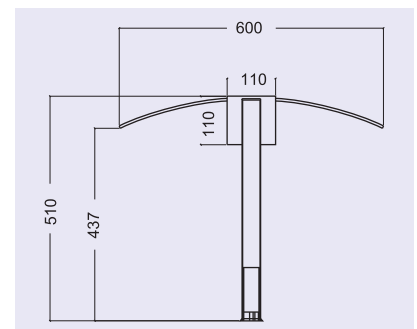
	ETX-11L12-BC	7ETX.11L12.BC	1110	600	510	0.016 kW MF	-	1035	25 kg.	220V / 50 Hz.	-	
	ETX-11L15-BC	7ETX.11L15.BC	1435	600	510	0.020 kW MF	-	1360	35 kg.	220V / 50 Hz.	-	
	ETX-11L18-BC	7ETX.11L18.BC	1760	600	510	0.025 kW MF	-	1685	42 kg.	220V / 50 Hz.	-	
	ETX-11L20-BC	7ETX.11L20.BC	2085	600	510	0.030 kW 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 <sup>3</sup>	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**

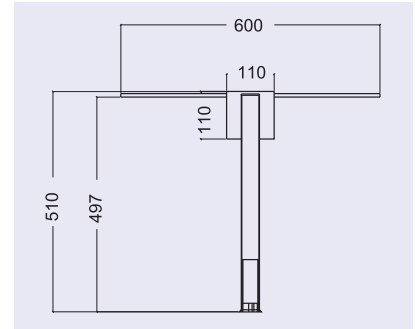
	ETX-11L12-YC	7ETX.11L12.YC	1110	600	510	0.016 kW MF	-	1035	25 kg.	220V / 50 Hz.	-	
	ETX-11L15-YC	7ETX.11L15.YC	1435	600	510	0.020 kW MF	-	1360	35 kg.	220V / 50 Hz.	-	
	ETX-11L18-YC	7ETX.11L18.YC	1760	600	510	0.025 kW MF	-	1685	42 kg.	220V / 50 Hz.	-	
	ETX-11L20-YC	7ETX.11L20.YC	2085	600	510	0.030 kW 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 <sup>3</sup>	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

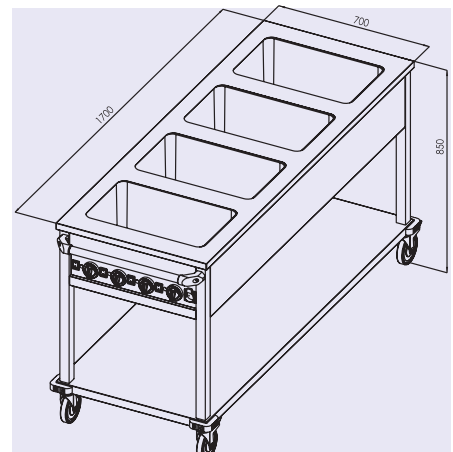
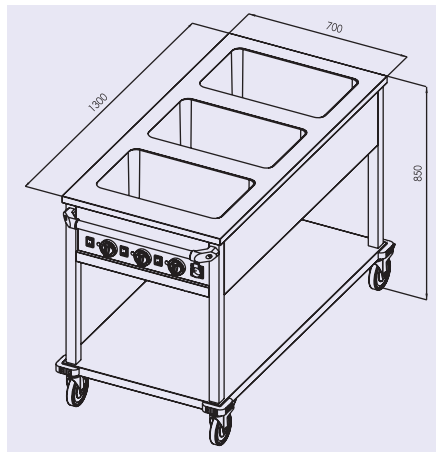
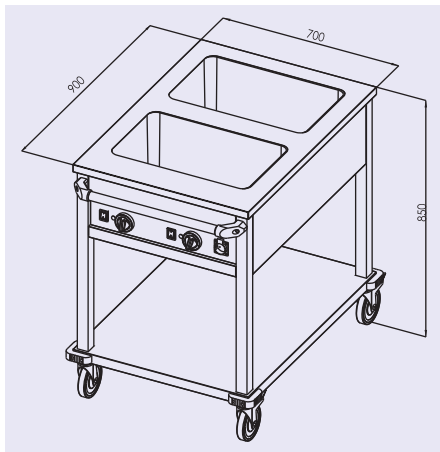
	ETX-11L12-DC	7ETX.11L12.DC	1110	600	510	0.016 kW MF	-	1035	25 kg.	220V. / 50Hz.	-	
	ETX-11L15-DC	7ETX.11L15.DC	1435	600	510	0.020 kW MF	-	1360	35 kg.	220V. / 50Hz.	-	
	ETX-11L18-DC	7ETX.11L18.DC	1760	600	510	0.025 kW MF	-	1685	42 kg.	220V. / 50Hz.	-	
	ETX-11L20-DC	7ETX.11L20.DC	2085	600	510	0.030 kW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

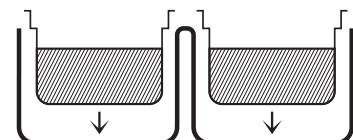
Mobile Bain - Marie With Under Shelf, Front Control Panel



	TYPE	CODE	MODEL	L	W	H	POWER	CAP.	TEMP.	VOLTAGE	WEIGHT	m <sup>3</sup>	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 <sup>3</sup>	
	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 <sup>3</sup>	
	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 <sup>3</sup>	

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

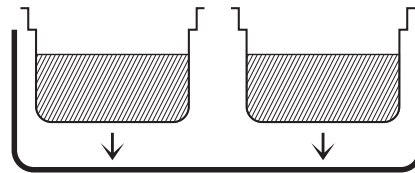




**OHBED 12070** CE EAC **HOT**  
Mobile Bain - Marie With Cupboard 3 X GN 1/1



**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	m <sup>3</sup>	PRICE
<b>OHBED 12070</b>	7854.07128.15	ELEC	1200	700	850	2.6 kW	3xGN 1/1-150	30-90°C	220-240V./50Hz.	1.03 m <sup>3</sup>	1.03 m <sup>3</sup>	

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

TYPE	CODE	MODEL	L	W	H	POWER	CAP.	TEMP.	VOLTAGE	WEIGHT	m <sup>3</sup>	PRICE
<b>OHBED 9070</b>	7854.07098.25	ELEC	900	700	850	2.6 kW	2xGN 1/1-150	30-90°C	220-240V./50Hz.	-	0.79 m <sup>3</sup>	



**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	m <sup>3</sup>	PRICE
<b>OHBE 13070</b>	7854.13785.10	ELEC	1300	700	850/1300	3.6 kW	30-90°C	220-240V./50Hz.	-	1.71 m <sup>3</sup>	

**Rack Trolley EAC**

40 x 60 20 Trays TTK welded

40 x 60 20 Trays TTD Demontage

TYPE	CODE	L	W	H	◇ m <sup>3</sup>	PRICE
40x60 demontage	7895.46615.00	460	610	1780	0.76 m <sup>3</sup>	
40x60 welded	7895.46615.01	460	610	1780	0.76 m <sup>3</sup>	

**Rack Trolley EAC**

GN 1/1 17 Trays TTK Welded

GN 1/1 17 Trays TTD Demontage

TYPE	CODE	L	W	H	◇ m <sup>3</sup>	PRICE
GN 1/1 demontage	7895.40550.00	382	550	1660	0.45 m <sup>3</sup>	
GN 1/1 welded	7895.40550.01	382	550	1660	0.45 m <sup>3</sup>	

**Rack Trolley EAC**

GN 2/1 17 Trays TTK Welded

GN 2/1 17 Trays TTD Demontage

TYPE	CODE	L	W	H	◇ m <sup>3</sup>	PRICE
GN 2/1 demontage	7895.58660.00	590	650	1660	0.76 m <sup>3</sup>	
GN 1/1 welded	7895.58660.01	590	650	1660	0.76 m <sup>3</sup>	

**WELDED**

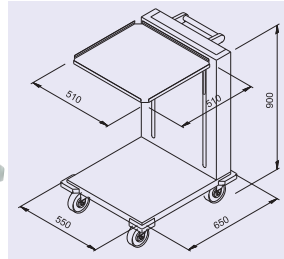
- Stainless steel.
- Manufactured according to the gastronomic size.
- Manufactured with welding system.
- Easy to clean after use.
- 4 swivel casters, 2 with break.
- Suitable for empty and filled trays.

**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.



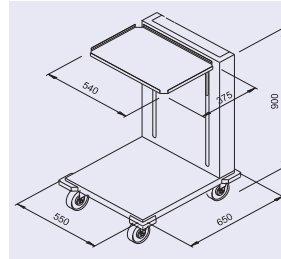
**Basket Stacking Trolley**



CODE	L	W	H	m <sup>3</sup>	PRICE
7959.55659.01	550	650	900	0.45 m <sup>3</sup>	



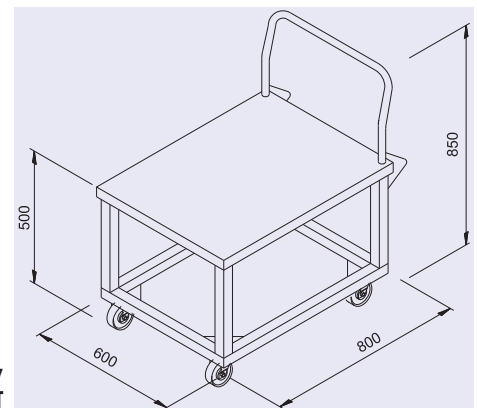
**Tray Stacking Trolley**



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



**Basket Trolley**



**Pot Carrying Trolley**



CODE	L	W	H	m <sup>3</sup>	PRICE
7959.60578.40	600	600	850	0.10 m <sup>3</sup>	

CODE	L	W	H	m <sup>3</sup>	PRICE
7772.06080.01	600	800	850	0.43 m <sup>3</sup>	

\* Units are made of stainless steel.





**Meat Hanger Trolley**  
ERIC



**Stainless Steel Meat Hanger**

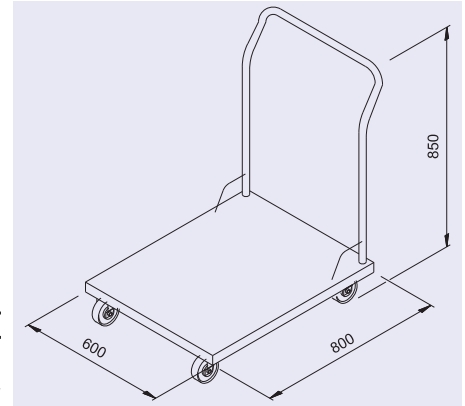
CODE

PRICE

8360.00007.08

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

Meat hangers are not included.



**ERIC**  
**Cargo Carrying Trolley**

CODE	L	W	H	◇ m <sup>3</sup>	PRICE
7772.06080.00	600	800	850	0.43 m <sup>3</sup>	



**Plate Trolley**  
ERIC

CODE	L	W	H	CAPACITY	◇ m <sup>3</sup>	PRICE
7959.10052.80	980	500	780	150 tabak	0.44 m <sup>3</sup>	

\* Units are made of stainless steel.



**Dirty Dish Trolley**  
ERIC

CODE	L	W	H	m³	PRICE
7959.87579.50	800	550	850	0.76	



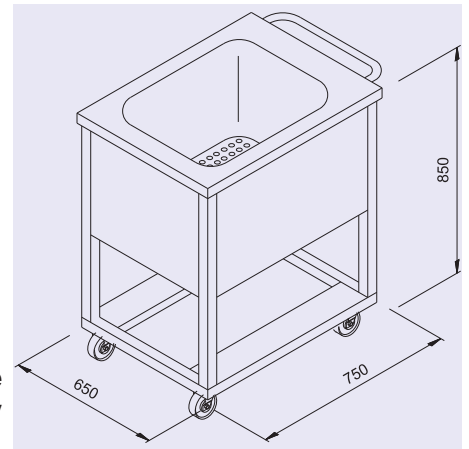
**Service Trolley Two Shelves**  
ERIC

CODE	L	W	H	m³	PRICE
0913.00507.01	550	800	850	0.14	



**Service Trolley Three Shelves**

CODE	L	W	H	m³	PRICE
0913.00508.01	550	800	850	0.14 m³	



**Meat and Vegetable Trolley**  
ERIC

CODE	L	W	H	m³	PRICE
7959.65758.00	650	750	850	0.50 m³	

\* Units are made of stainless steel.



CODE	L	W	H	m <sup>3</sup>	PRICE
7370.50505.80	500	500	610	0.20	



CODE	L	W	H	m <sup>3</sup>	PRICE
7370.64436.80	450	650	660	0.26	



CODE	L	W	H	m <sup>3</sup>	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 <sup>3</sup>	PRICE
8893.00405.00	5 lt.	0.06 m <sup>3</sup>	
8893.00413.00	13 lt.	0.15 m <sup>3</sup>	
8893.00416.00	16 lt.	0.17 m <sup>3</sup>	



**Waste Bin With Pedal**



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



**Waste Trolley**



CODE	CAP. (lt)	Q	H	m <sup>3</sup>	PRICE
0893.04040.01	50 lt	400	400	0.13 m <sup>3</sup>	

\* Units are made of stainless steel.

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**PROFESSIONAL 900 SERIES**

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**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 <sup>3</sup>	PRICE
7912.12070.00	ELEC	1200	700	850	2.6 kW	30-90°C	220-240V/50Hz.	3xGN 1/1-150	1 m <sup>3</sup>	
7912.15070.00	ELEC	1500	700	850	2.6 kW	30-90°C	220-240V/50Hz.	4xGN 1/1-150	1.23 m <sup>3</sup>	
7912.19070.00	ELEC	1900	700	850	3.9 kW	30-90°C	220-240V/50Hz.	5xGN 1/1-150	1.54 m <sup>3</sup>	

**!GN containers are ordered separately**



**Neutral Serving Counter With Under Shelf Without Door**  
**ENE**  
**NEUTRAL**

Neutral serving counter

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





**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 <sup>3</sup>	PRICE
7912.12070.10	ELEC	1200	700	850	4.1 kW	3xGN 1/1-150	30-90°C	220-240V/50Hz.	1 m <sup>3</sup>	
7912.15070.10	ELEC	1500	700	850	4.1 kW	4xGN 1/1-150	30-90°C	220-240V/50Hz.	1.23 m <sup>3</sup>	
7912.19070.10	ELEC	1900	700	850	6.9 kW Trifaze	5xGN 1/1-150	30-90°C	400V/50Hz.	1.54 m <sup>3</sup>	

!GN containers are ordered seperately



**Cold Serving Counter**

**COLD**



Cold serving counter

CODE	COLD UNIT TYPE	MODEL	L	W	H	POWER	MAX. CAPACITY	REFRIGERATION TEMP.	VOLTAGE	m <sup>3</sup>	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 <sup>3</sup>	
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 <sup>3</sup>	

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 <sup>3</sup>	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 <sup>3</sup>	
7912.15070.A0	ELEC	1500	700	850	3.9 kW Trifaze	30-90 °C	220-240V./50Hz.	4xGN 1/1-150	1.85 m <sup>3</sup>	
7912.19070.A0	ELEC	1900	700	850	3.9 kW Trifaze	30-90 °C	220-240V./50Hz.	5xGN 1/1-150	2.3 m <sup>3</sup>	

**!GN containers are ordered seperately**



**Wooden Decorated Neutral Serving Counter**

**NEUTRAL**  
 EAC

Wooden decorated Neutral serving counters

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



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

**HOT**  
CE EAC UAT DBT

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

!GN containers are ordered seperately



Angled, Wooden Decorated Neutral Serving Counter

**NEUTRAL**  
EAC UAT DBT

CODE	MODEL	L	W	H	m <sup>3</sup>	PRICE
7912.15078.30A	Neutral	1500	700	850	2.26 m <sup>3</sup>	



Wooden Decorated Cold Serving Counter With GN Sized Cells

**COLD**  
CE EAC UAT DBT

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

NTV: Air ventilated refrigeration at regular temperature.

Ambient temperature: +32.2 C° Relative humidity: %65



ERIC

Cutlery counter

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

GN containers are ordered seperately.



Wooden Decorated  
Cutlery Counter

ERIC

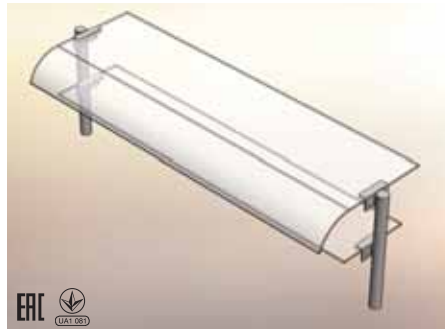
Cutlery counter

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

GN küvetler ayrıca sipariş edilecektir /GN containers are ordered seperately



ERIC



ERIC



ERIC

Curved glass serving shelf

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

Double curved glass serving shelf

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

Serving shelf

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



Plinth for serving counter

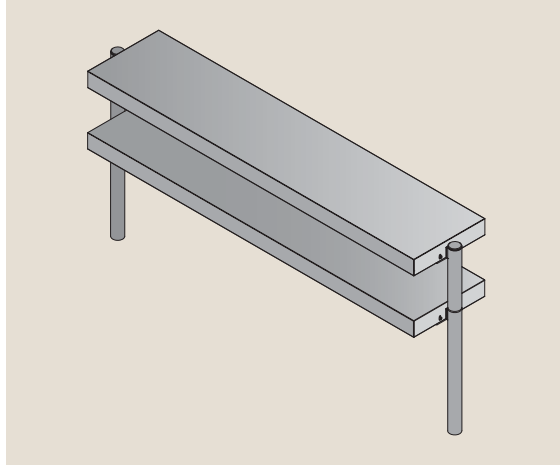
CODE	MODEL	L	W	H	PRICE
7999.07015.80	Neutral	700	15	140	
7999.08015.80	Neutral	800	15	140	
7999.10015.80	Neutral	1000	15	140	
7999.12015.80	Neutral	1200	15	140	
7999.14015.80	Neutral	1400	15	140	
7999.15015.80	Neutral	1500	15	140	
7999.16015.80	Neutral	1600	15	140	
7999.19015.80	Neutral	1900	15	140	

Tray Sliding Shelf

ERIC

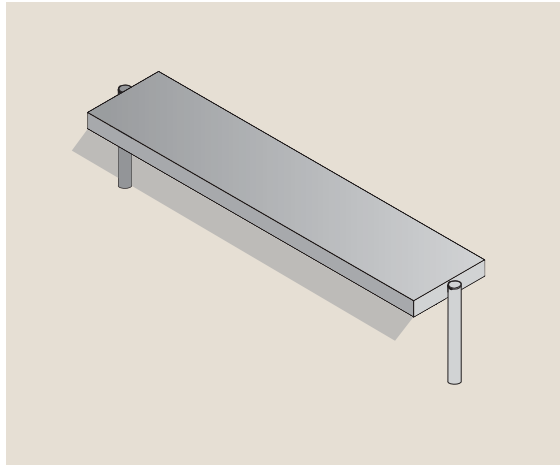



CODE	MODEL	L	W	◇ m <sup>3</sup>	PRICE
7897.12030.05	Neutral	1200	300	0.08 m <sup>3</sup>	
7897.14030.05	Neutral	1400	300	0.10 m <sup>3</sup>	
7897.15030.05	Neutral	1500	300	0.11 m <sup>3</sup>	
7897.16030.05	Neutral	1600	300	0.12 m <sup>3</sup>	
7897.19030.05	Neutral	1900	300	0.14 m <sup>3</sup>	



## 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 **ERC**

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



**PROFESSIONAL 900 SERIES**

**700 SERIES**

**SNACK 650 SERIES**

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**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	



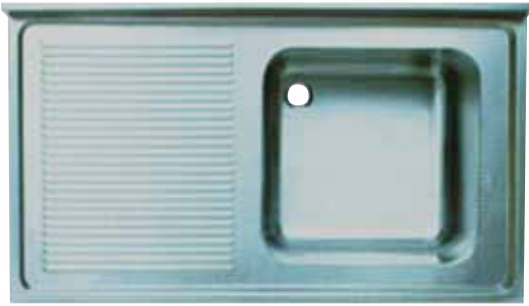
**Round sink bowl**

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

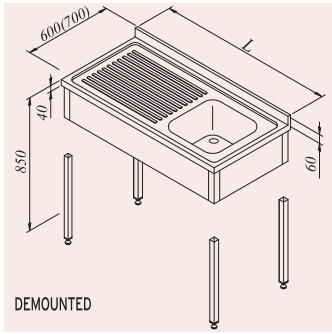
	BOWL			CODE	EXTERNAL DIMENSIONS		PRICE
	L	W	H		L	W	
C	500	500	300	0754.247C0.33	2400	700	



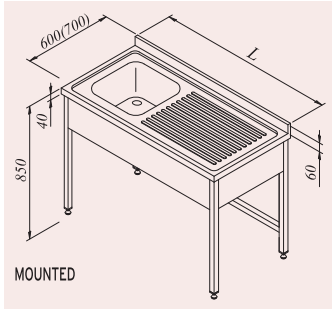
ERC

## Four bowls sink

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



DEMOUNTED



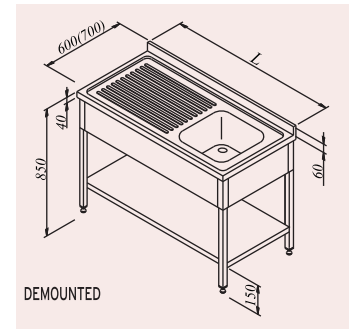
MOUNTED

## Single bowl, single drainer sink unit with fascia **ERC**

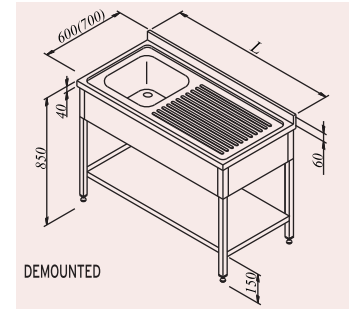
BOWL	LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	m <sup>3</sup>	DEMOUNTED m <sup>3</sup>	PRICE (€)			
	CODE	DEMOUNTED CODE	CODE	DEMOUNTED CODE									
A	400	400	250	7758.106A5.11	7754.106A5.11	7758.106A5.15	7754.106A5.15	1000	600	850	0.61 m <sup>3</sup>	0.23 m <sup>3</sup>	
A	400	400	250	7758.126A5.11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

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

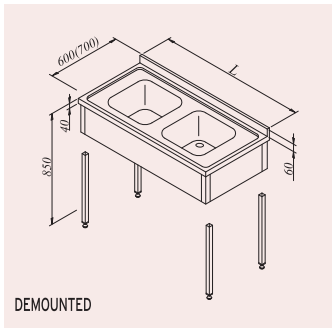
BOWL	LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	m <sup>3</sup>	DEMOUNTED m <sup>3</sup>	PRICE (€)			
	CODE	DEMOUNTED CODE	CODE	DEMOUNTED CODE									
A	400	400	250	7758.106A8.11	7754.106A8.11	7758.106A8.15	7754.106A8.15	1000	600	850	0.61 m <sup>3</sup>	0.23 m <sup>3</sup>	
A	400	400	250	7758.126A8.11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



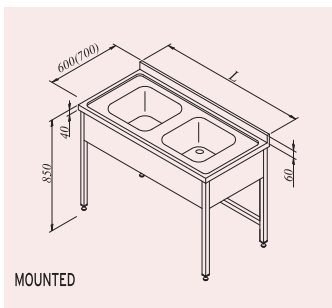
DEMOUNTED



DEMOUNTED



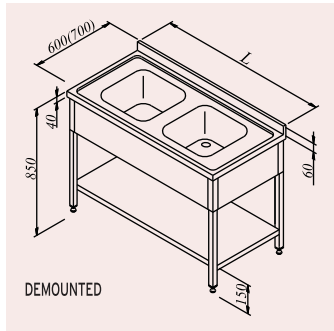
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MOUNTED

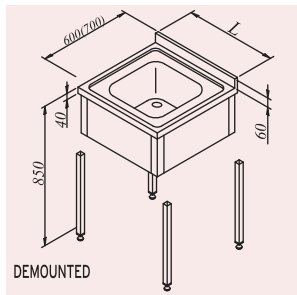
## Double bowl sink unit with fascia **ERC**

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



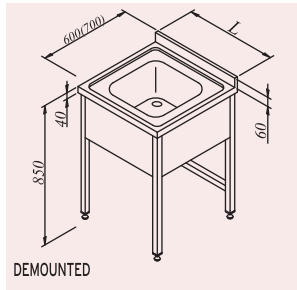
## Double bowl sink unit with under shelf and fascia EAC

	BOWL			CODE	DEMOUNTED CODE	L	W	H	m <sup>3</sup>	DEMONTED m <sup>3</sup>	PRICE
	L	W	H								
E	500	400	250	7758.126E8.27	7754.126E8.27	1200	600	850	0.73 m <sup>3</sup>	0.28 m <sup>3</sup>	
E	500	400	250	7758.146E8.27	7754.146E8.27	1400	600	850	0.85 m <sup>3</sup>	0.32 m <sup>3</sup>	
C	500	500	300	7758.127C8.27	7754.127C8.27	1200	700	850	0.84 m <sup>3</sup>	0.35 m <sup>3</sup>	
C	500	500	300	7758.147C8.27	7754.147C8.27	1400	700	850	0.98 m <sup>3</sup>	0.41 m <sup>3</sup>	
D	600	500	300	7758.147D8.27	7754.147D8.27	1400	700	850	0.98 m <sup>3</sup>	0.41 m <sup>3</sup>	



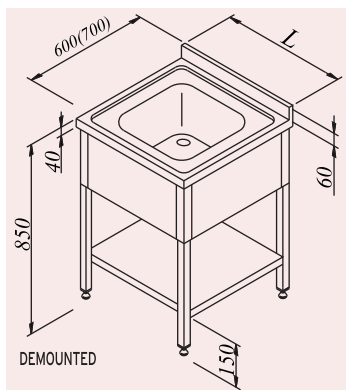
## Single bowl sink unit with fascia EAC

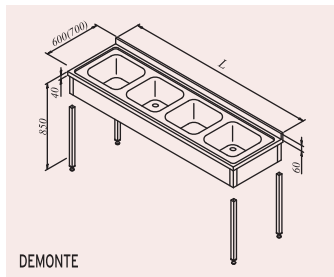
	BOWL			CODE	DEMOUNTED CODE	L	W	H	m <sup>3</sup>	DEMONTED m <sup>3</sup>	PRICE
	L	W	H								
A	400	400	250	7758.056A5.01	7754.056A5.01	500	600	850	0.31 m <sup>3</sup>	0.12 m <sup>3</sup>	
A	400	400	250	7758.066A5.01	7754.066A5.01	600	600	850	0.37 m <sup>3</sup>	0.14 m <sup>3</sup>	
E	500	400	250	7758.066E5.01	7754.066E5.01	600	600	850	0.37 m <sup>3</sup>	0.14 m <sup>3</sup>	
E	500	400	250	7758.076E5.01	7754.076E5.01	700	600	850	0.43 m <sup>3</sup>	0.18 m <sup>3</sup>	
B	400	500	250	7758.057B5.01	7754.057B5.01	500	700	850	0.36 m <sup>3</sup>	0.14 m <sup>3</sup>	
B	400	500	250	7758.067B5.01	7754.067B5.01	600	700	850	0.43 m <sup>3</sup>	0.18 m <sup>3</sup>	
C	500	500	300	7758.067C5.01	7754.067C5.01	600	700	850	0.43 m <sup>3</sup>	0.18 m <sup>3</sup>	
C	500	500	300	7758.077C5.01	7754.077C5.01	700	700	850	0.5 m <sup>3</sup>	0.21 m <sup>3</sup>	
D	600	500	300	7758.077D5.01	7754.077D5.01	700	700	850	0.5 m <sup>3</sup>	0.21 m <sup>3</sup>	
D	600	500	300	7758.087D5.01	7754.087D5.01	800	700	850	0.57 m <sup>3</sup>	0.24 m <sup>3</sup>	



## Single bowl sink unit with under shelf and fascia EAC

	BOWL			CODE	DEMOUNTED CODE	L	W	H	m <sup>3</sup>	DEMONTED m <sup>3</sup>	PRICE
	L	W	H								
A	400	400	250	7758.056A8.01	7754.056A8.01	500	600	850	0.31 m <sup>3</sup>	0.12 m <sup>3</sup>	
A	400	400	250	7758.066A8.01	7754.066A8.01	600	600	850	0.37 m <sup>3</sup>	0.14 m <sup>3</sup>	
E	500	400	250	7758.066E8.01	7754.066E8.01	600	600	850	0.37 m <sup>3</sup>	0.14 m <sup>3</sup>	
E	500	400	250	7758.076E8.01	7754.076E8.01	700	600	850	0.43 m <sup>3</sup>	0.18 m <sup>3</sup>	
B	400	500	250	7758.057B8.01	7754.057B8.01	500	700	850	0.36 m <sup>3</sup>	0.14 m <sup>3</sup>	
B	400	500	250	7758.067B8.01	7754.067B8.01	600	700	850	0.43 m <sup>3</sup>	0.18 m <sup>3</sup>	
C	500	500	300	7758.067C8.01	7754.067C8.01	600	700	850	0.43 m <sup>3</sup>	0.18 m <sup>3</sup>	
C	500	500	300	7758.077C8.01	7754.077C8.01	700	700	850	0.5 m <sup>3</sup>	0.21 m <sup>3</sup>	
D	600	500	300	7758.077D8.01	7754.077D8.01	700	700	850	0.5 m <sup>3</sup>	0.21 m <sup>3</sup>	
D	600	500	300	7758.087D8.01	7754.087D8.01	800	700	850	0.57 m <sup>3</sup>	0.24 m <sup>3</sup>	

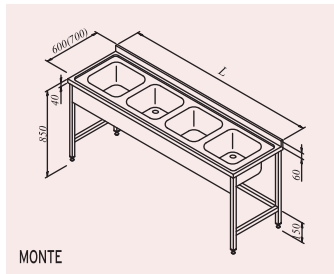




ERIC

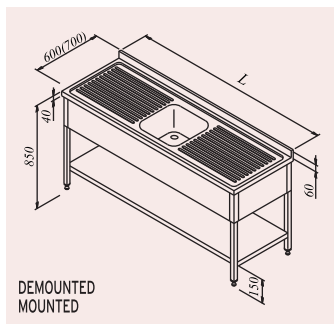
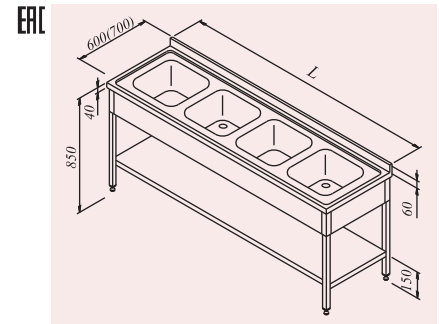
**Four bowls sink unit with fascia**

	BOWL			CODE	DEMONTED CODE	L	W	H	m <sup>3</sup>	DEMONTA	PRICE
	L	W	H								
A	400	400	250	7758.196A5.41	7754.196A5.41	1900	600	850	1.14 m <sup>3</sup>	0.44 m <sup>3</sup>	
A	400	400	250	7758.216A5.41	7754.216A5.41	2100	600	850	1.25 m <sup>3</sup>	0.48 m <sup>3</sup>	
E	500	400	250	7758.246E5.41	7754.246E5.41	2400	600	850	1.44 m <sup>3</sup>	0.55 m <sup>3</sup>	



**Four bowls sink unit with under shelf and fascia**

	BOWL			CODE	DEMONTED CODE	L	W	H	m <sup>3</sup>	DEMONTA	PRICE
	L	W	H								
A	400	400	250	7758.196A8.41	7754.196A8.41	1900	600	850	1.14 m <sup>3</sup>	0.44 m <sup>3</sup>	
A	400	400	250	7758.216A8.41	7754.216A8.41	2100	600	850	1.25 m <sup>3</sup>	0.48 m <sup>3</sup>	
E	500	400	250	7758.246E8.41	7754.246E8.41	2400	600	850	1.44 m <sup>3</sup>	0.55 m <sup>3</sup>	



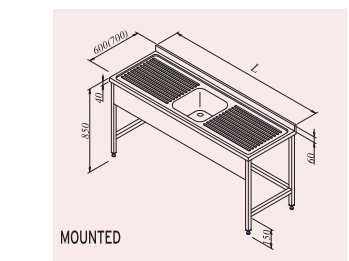
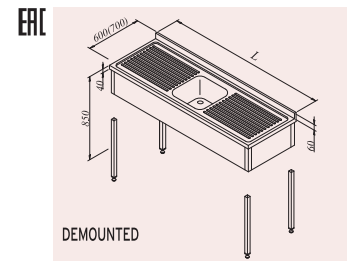
ERIC

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

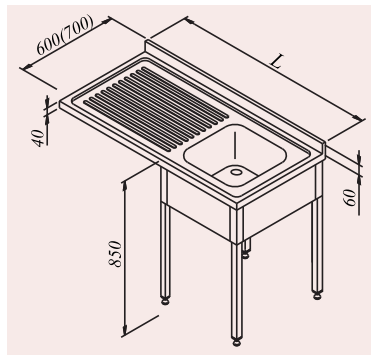
	BOWL			CODE	DEMONTED CODE	L	W	H	m <sup>3</sup>	DEMONTA	PRICE
	L	W	H								
A	400	400	250	7758.126A8.13	7754.126A8.13	1200	600	850	0.73 m <sup>3</sup>	0.28 m <sup>3</sup>	
A	400	400	250	7758.146A8.13	7754.146A8.13	1400	600	850	0.85 m <sup>3</sup>	0.32 m <sup>3</sup>	
A	400	400	250	7758.166A8.13	7754.166A8.13	1600	600	850	0.96 m <sup>3</sup>	0.37 m <sup>3</sup>	
C	500	500	300	7758.147C8.13	7754.147C8.13	1400	700	850	0.98 m <sup>3</sup>	0.41 m <sup>3</sup>	
C	500	500	300	7758.167C8.13	7754.167C8.13	1600	700	850	1.12 m <sup>3</sup>	0.46 m <sup>3</sup>	

**Single bowl, double drainer sink unit with fascia**

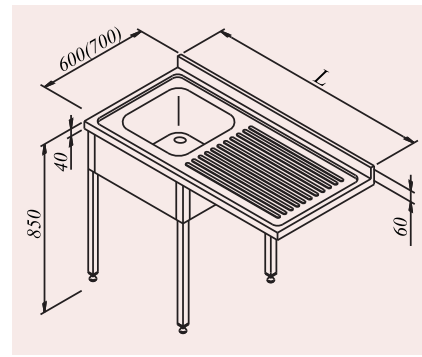
	BOWL			CODE	DEMONTED CODE	L	W	H	m <sup>3</sup>	DEMONTA	PRICE
	L	W	H								
A	400	400	250	7758.126A5.13	7754.126A5.13	1200	600	850	0.73 m <sup>3</sup>	0.28 m <sup>3</sup>	
A	400	400	250	7758.146A5.13	7754.146A5.13	1400	600	850	0.85 m <sup>3</sup>	0.32 m <sup>3</sup>	
A	400	400	250	7758.166A5.13	7754.166A5.13	1600	600	850	0.96 m <sup>3</sup>	0.37 m <sup>3</sup>	
C	500	500	300	7758.147C5.13	7754.147C5.13	1400	700	850	0.98 m <sup>3</sup>	0.41 m <sup>3</sup>	
C	500	500	300	7758.167C5.13	7754.167C5.13	1600	700	850	1.12 m <sup>3</sup>	0.46 m <sup>3</sup>	







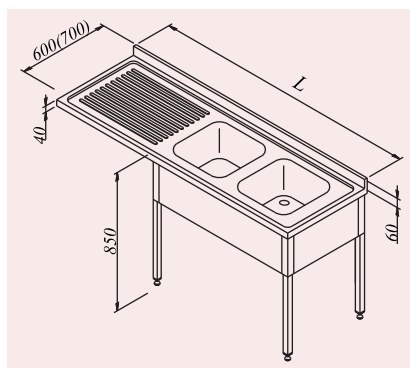
EAC



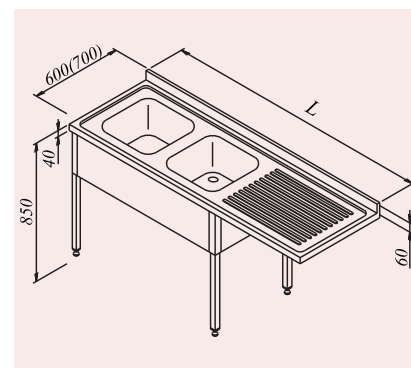
EAC

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

BOWL	LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	m <sup>3</sup>	DEMONTÉ	PRICE (€)			
	CODE	DEMONTÉ CODE	CODE	DEMONTÉ CODE									
A	400	400	250	7758.126AB.11	7754.126AB.11	7758.126AB.15	7754.126AB.15	1200	600	850	0.73 m <sup>3</sup>	0.28 m <sup>3</sup>	
E	500	400	250	7758.146EB.11	7754.146EB.11	7758.146EB.15	7754.146EB.15	1400	600	850	0.85 m <sup>3</sup>	0.32 m <sup>3</sup>	
C	500	500	300	7758.127CB.11	7754.127CB.11	7758.127CB.15	7754.127CB.15	1200	700	850	0.84 m <sup>3</sup>	0.35 m <sup>3</sup>	
C	500	500	300	7758.147CB.1	7754.147CB.11	7758.147CB.15	7754.147CB.15	1400	700	850	0.98 m <sup>3</sup>	0.41 m <sup>3</sup>	



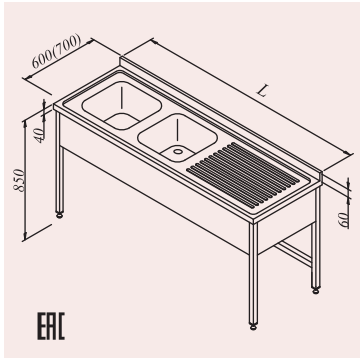
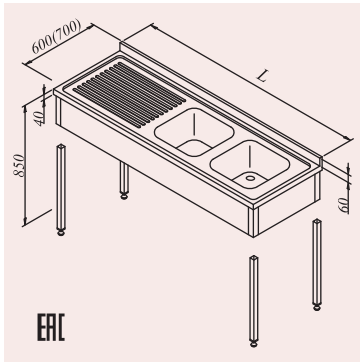
EAC



EAC

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

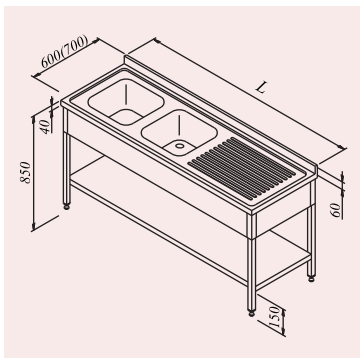
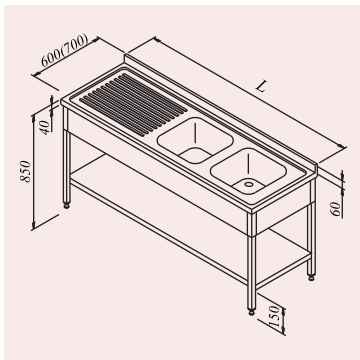
BOWL	LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	m <sup>3</sup>	DEMONTÉ	PRICE (€)			
	CODE	DEMONTÉ CODE	CODE	DEMONTÉ CODE									
A	400	400	250	7758.166AB.21	7754.166AB.21	7758.166AB.25	7754.166AB.25	1600	600	850	0.96 m <sup>3</sup>	0.37 m <sup>3</sup>	
E	500	400	250	7758.186EB.21	7754.186EB.21	7758.186EB.25	7754.186EB.25	1800	600	850	1.08 m <sup>3</sup>	0.42 m <sup>3</sup>	
E	500	400	250	7758.196EB.21	7754.196EB.21	7758.196EB.25	7754.196EB.25	1900	600	850	1.14 m <sup>3</sup>	0.44 m <sup>3</sup>	
C	500	500	300	7758.187CB.21	7754.187CB.21	7758.187CB.25	7754.187CB.25	1800	700	850	1.25 m <sup>3</sup>	0.52 m <sup>3</sup>	
C	500	500	300	7758.197CB.21	7754.197CB.21	7758.197CB.25	7754.197CB.25	1900	700	850	1.32 m <sup>3</sup>	0.55 m <sup>3</sup>	
C	500	500	300	7758.207CB.21	7754.207CB.21	7758.207CB.25	7754.207CB.25	2000	700	850	1.39 m <sup>3</sup>	0.58 m <sup>3</sup>	



### Double bowl, single drainer sink unit with fascia

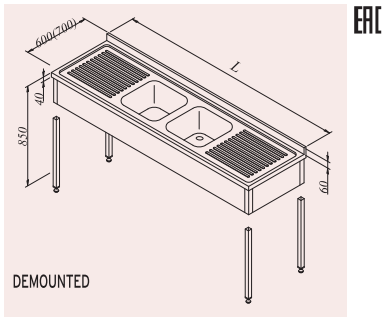
	BOWL			LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	m <sup>3</sup>	DEMONTÉ m <sup>3</sup>	PRICE (€)
	L	W	H	CODE	DEMONTED CODE	CODE	DEMONTED CODE						
A	400	400	250	7758.146A5.21	7754.146A5.21	7758.146A5.25	7754.146A5.25	1400	600	850	0.85 m <sup>3</sup>	0.32 m <sup>3</sup>	
A	400	400	250	7758.156A5.21	7754.156A5.21	7758.156A5.25	7754.156A5.25	1500	600	850	0.91 m <sup>3</sup>	0.35 m <sup>3</sup>	
A	400	400	250	7758.166A5.21	7754.166A5.21	7758.166A5.25	7754.166A5.25	1600	600	850	0.96 m <sup>3</sup>	0.37 m <sup>3</sup>	
E	500	400	250	7758.166E5.21	7754.166E5.21	7758.166E5.25	7754.166E5.25	1600	600	850	0.96 m <sup>3</sup>	0.37 m <sup>3</sup>	
E	500	400	250	7758.186E5.21	7754.186E5.21	7758.186E5.25	7754.186E5.25	1800	600	850	1.08 m <sup>3</sup>	0.42 m <sup>3</sup>	
E	500	400	250	7758.196E5.21	7754.196E5.21	7758.196E5.25	7754.196E5.25	1900	600	850	1.14 m <sup>3</sup>	0.44 m <sup>3</sup>	
B	400	500	250	7758.157B5.21	7754.157B5.21	7758.157B5.25	7754.157B5.25	1500	700	850	1.05 m <sup>3</sup>	0.40 m <sup>3</sup>	
B	400	500	250	7758.167B5.21	7754.167B5.21	7758.167B5.25	7754.167B5.25	1600	700	850	1.12 m <sup>3</sup>	0.46 m <sup>3</sup>	
C	500	500	300	7758.167C5.21	7754.167C5.21	7758.167C5.25	7754.167C5.25	1600	700	850	1.12 m <sup>3</sup>	0.46 m <sup>3</sup>	
C	500	500	300	7758.187C5.21	7754.187C5.21	7758.187C5.25	7754.187C5.25	1800	700	850	1.25 m <sup>3</sup>	0.52 m <sup>3</sup>	
C	500	500	300	7758.197C5.21	7754.197C5.21	7758.197C5.25	7754.197C5.25	1900	700	850	1.32 m <sup>3</sup>	0.55 m <sup>3</sup>	
D	600	500	300	7758.197D5.21	7754.197D5.21	7758.197D5.25	7754.197D5.25	1900	700	850	1.32 m <sup>3</sup>	0.55 m <sup>3</sup>	
C	500	500	300	7758.207C5.21	7754.207C5.21	7758.207C5.25	7754.207C5.25	2000	700	850	1.39 m <sup>3</sup>	0.58 m <sup>3</sup>	
D	600	500	300	7758.217D5.21	7754.217D5.21	7758.217D5.25	7754.217D5.25	2100	700	850	1.46 m <sup>3</sup>	0.61 m <sup>3</sup>	

ERL



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

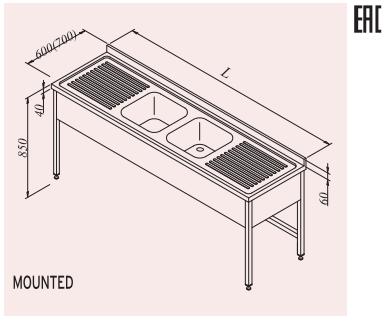
	BOWL/GÖZ			LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	m <sup>3</sup>	DEMONTÉ m <sup>3</sup>	PRICE (€)
	L	W	H	CODE	DEMONTED CODE	CODE	DEMONTED CODE						
A	400	400	250	7758.146A8.21	7754.146A8.21	7758.146A8.25	7754.146A8.25	1400	600	850	0.85 m <sup>3</sup>	0.32 m <sup>3</sup>	
A	400	400	250	7758.156A8.21	7754.156A8.21	7758.156A8.25	7754.156A8.25	1500	600	850	0.91 m <sup>3</sup>	0.35 m <sup>3</sup>	
A	400	400	250	7758.166A8.21	7754.166A8.21	7758.166A8.25	7754.166A8.25	1600	600	850	0.96 m <sup>3</sup>	0.37 m <sup>3</sup>	
E	500	400	250	7758.166E8.21	7754.166E8.21	7758.166E8.25	7754.166E8.25	1600	600	850	0.96 m <sup>3</sup>	0.37 m <sup>3</sup>	
E	500	400	250	7758.186E8.21	7754.186E8.21	7758.186E8.25	7754.186E8.25	1800	600	850	1.08 m <sup>3</sup>	0.42 m <sup>3</sup>	
E	500	400	250	7758.196E8.21	7754.196E8.21	7758.196E8.25	7754.196E8.25	1900	600	850	1.14 m <sup>3</sup>	0.44 m <sup>3</sup>	
B	400	500	250	7758.157B8.21	7754.157B8.21	7758.157B8.25	7754.157B8.25	1500	700	850	1.05 m <sup>3</sup>	0.40 m <sup>3</sup>	
B	400	500	250	7758.167B8.21	7754.167B8.21	7758.167B8.25	7754.167B8.25	1600	700	850	1.12 m <sup>3</sup>	0.46 m <sup>3</sup>	
C	500	500	300	7758.167C8.21	7754.167C8.21	7758.167C8.25	7754.167C8.25	1600	700	850	1.12 m <sup>3</sup>	0.46 m <sup>3</sup>	
C	500	500	300	7758.187C8.21	7754.187C8.21	7758.187C8.25	7754.187C8.25	1800	700	850	1.25 m <sup>3</sup>	0.52 m <sup>3</sup>	
C	500	500	300	7758.197C8.21	7754.197C8.21	7758.197C8.25	7754.197C8.25	1900	700	850	1.32 m <sup>3</sup>	0.55 m <sup>3</sup>	
D	600	500	300	7758.197D8.21	7754.197D8.21	7758.197D8.25	7754.197D8.25	1900	700	850	1.32 m <sup>3</sup>	0.55 m <sup>3</sup>	
C	500	500	300	7758.207C8.21	7754.207C8.21	7758.207C8.25	7754.207C8.25	2000	700	850	1.39 m <sup>3</sup>	0.58 m <sup>3</sup>	
D	600	500	300	7758.217D8.21	7754.217D8.21	7758.217D8.25	7754.217D8.25	2100	700	850	1.46 m <sup>3</sup>	0.61 m <sup>3</sup>	



ERL

Double bowl, double drainer sink unit with fascia

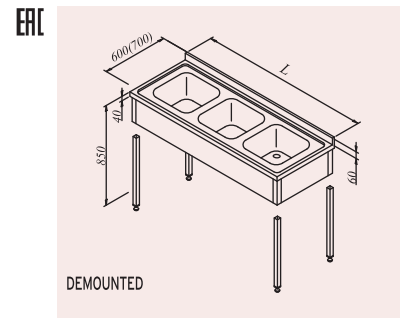
	BOWL			CODE	DEMOUNTED CODE	L	W	H	m <sup>3</sup>	DEMONTED m <sup>3</sup>	PRICE	
	L	W	H									
A	400	400	250	7758.166A5.23	7754.166A5.23	1600	600	850	0.96 m <sup>3</sup>	0.37 m <sup>3</sup>		4 legs
E	500	400	250	7758.186E5.23	7754.186E5.23	1800	600	850	1.08 m <sup>3</sup>	0.42 m <sup>3</sup>		4 legs
E	500	400	250	7758.196E5.23	7754.196E5.23	1900	600	850	1.14 m <sup>3</sup>	0.44 m <sup>3</sup>		4 legs
E	500	400	250	7758.216E5.23	7754.216E5.23	2100	600	850	1.24 m <sup>3</sup>	0.48 m <sup>3</sup>		6 legs
E	500	400	250	7758.246E5.23	7754.246E5.23	2400	600	850	1.44 m <sup>3</sup>	0.55 m <sup>3</sup>		6 legs
C	500	500	300	7758.187C5.23	7754.187C5.23	1800	700	850	1.25 m <sup>3</sup>	0.52 m <sup>3</sup>		4 legs
C	500	500	300	7758.197C5.23	7754.197C5.23	1900	700	850	1.32 m <sup>3</sup>	0.55 m <sup>3</sup>		4 legs
C	500	500	300	7758.207C5.23	7754.207C5.23	2000	700	850	1.39 m <sup>3</sup>	0.58 m <sup>3</sup>		4 legs
D	600	500	300	7758.247D5.23	7754.247D5.23	2400	700	850	1.67 m <sup>3</sup>	0.69 m <sup>3</sup>		6 legs



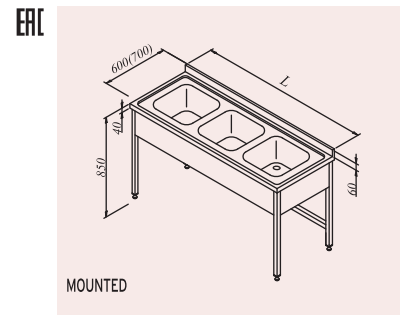
ERL

Three bowls sinks with fascia

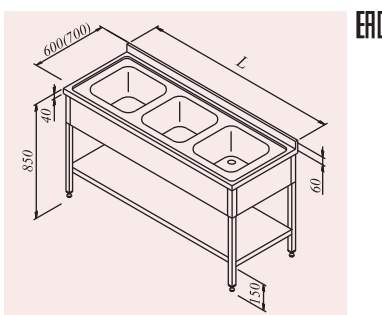
	BOWL			CODE	DEMOUNTED CODE	L	W	H	m <sup>3</sup>	DEMONTED m <sup>3</sup>	PRICE
	L	W	H								
A	400	400	250	7758.166A5.35	7754.166A5.35	1600	600	850	0.96 m <sup>3</sup>	0.37 m <sup>3</sup>	
E	500	400	250	7758.186E5.35	7754.186E5.35	1800	600	850	1.08 m <sup>3</sup>	0.42 m <sup>3</sup>	
E	500	400	250	7758.196E5.35	7754.196E5.35	1900	600	850	1.14 m <sup>3</sup>	0.44 m <sup>3</sup>	
C	500	500	300	7758.187C5.35	7754.187C5.35	1800	700	850	1.25 m <sup>3</sup>	0.52 m <sup>3</sup>	
C	500	500	300	7758.197C5.35	7754.197C5.35	1900	700	850	1.32 m <sup>3</sup>	0.55 m <sup>3</sup>	



ERL



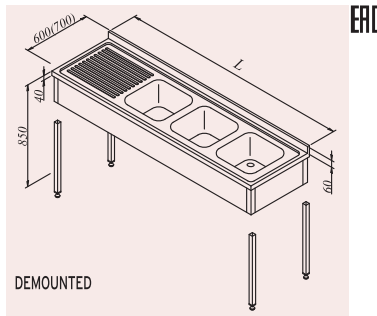
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ERL

Three bowls sink unit with under shelf and fascia

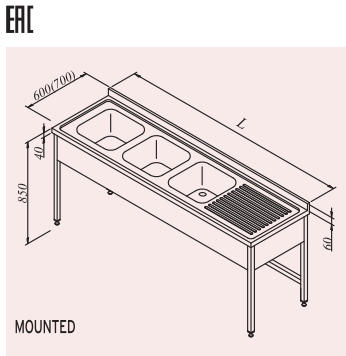
	BOWL			CODE	DEMOUNTED CODE	L	W	H	m <sup>3</sup>	DEMONTED m <sup>3</sup>	PRICE
	L	W	H								
A	400	400	250	7758.166A8.35	7754.166A8.35	1600	600	850	0.96 m <sup>3</sup>	0.37 m <sup>3</sup>	
E	500	400	250	7758.186E8.35	7754.186E8.35	1800	600	850	1.08 m <sup>3</sup>	0.42 m <sup>3</sup>	
E	500	400	250	7758.196E8.35	7754.196E8.35	1900	600	850	1.14 m <sup>3</sup>	0.44 m <sup>3</sup>	
C	500	500	300	7758.187C8.35	7754.187C8.35	1800	700	850	1.25 m <sup>3</sup>	0.52 m <sup>3</sup>	
C	500	500	300	7758.197C8.35	7754.197C8.35	1900	700	850	1.32 m <sup>3</sup>	0.55 m <sup>3</sup>	



ERC

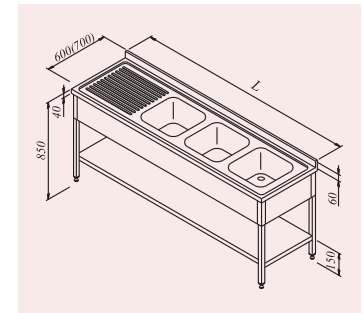
### Three bowls, single drainer sink unit with fascia

BOWL	LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	m <sup>3</sup>	DEMONTÉ	PRICE (€)			
	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 m <sup>3</sup>	0.44 m <sup>3</sup>	
E	500	400	250	7758.216E5.31	7754.216E5.31	7758.216E5.33	7754.216E5.33	2100	600	850	1.25 m <sup>3</sup>	0.48 m <sup>3</sup>	
E	500	400	250	7758.246E5.31	7754.246E5.31	7758.246E5.33	7754.246E5.33	2400	600	850	1.44 m <sup>3</sup>	0.55 m <sup>3</sup>	
C	500	500	300	7758.247C5.31	7754.247C5.31	7758.247C5.33	7754.247C5.33	2400	700	850	1.67 m <sup>3</sup>	0.69 m <sup>3</sup>	



ERC

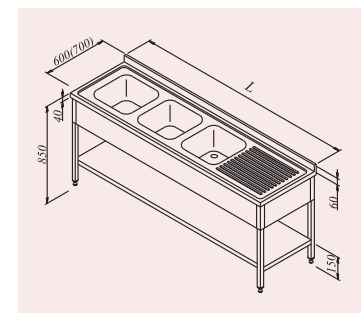
ERC



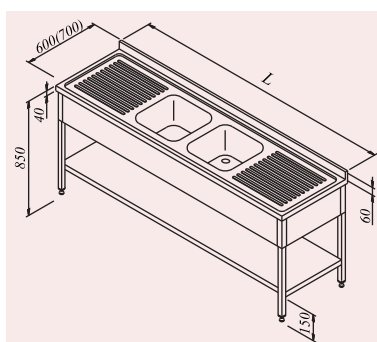
### Three bowls, single drainer sink unit with under shelf and fascia

BOWL	LEFT SINGLE DRAINER		RIGHT SINGLE DRAINER		L	W	H	m <sup>3</sup>	DEMONTÉ	PRICE (€)			
	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 m <sup>3</sup>	0.44 m <sup>3</sup>	
E	500	400	250	7758.216E8.31	7754.216E8.31	7758.216E8.33	7754.216E8.33	2100	600	850	1.25 m <sup>3</sup>	0.48 m <sup>3</sup>	
E	500	400	250	7758.246E8.31	7754.246E8.31	7758.246E8.33	7754.246E8.33	2400	600	850	1.44 m <sup>3</sup>	0.55 m <sup>3</sup>	
C	500	500	300	7758.247C8.31	7754.247C8.31	7758.247C8.33	7754.247C8.33	2400	700	850	1.67 m <sup>3</sup>	0.69 m <sup>3</sup>	

ERC

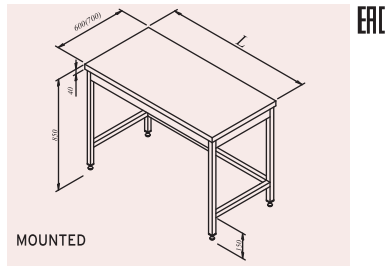
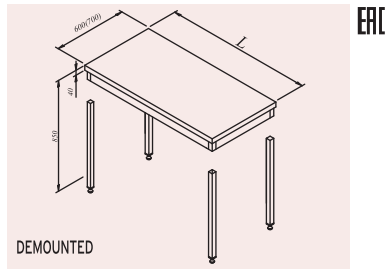


ERC



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

BOWL	CODE			L	W	H	m <sup>3</sup>	DEMONTÉ	PRICE (€)		
	L	W	H								
A	400	400	250	7758.166A8.23	7754.166A8.23	1600	600	850	0.96 m <sup>3</sup>	0.37 m <sup>3</sup>	4 legs
E	500	400	250	7758.186E8.23	7754.186E8.23	1800	600	850	1.08 m <sup>3</sup>	0.42 m <sup>3</sup>	4 legs
E	500	400	250	7758.196E8.23	7754.196E8.23	1900	600	850	1.14 m <sup>3</sup>	0.44 m <sup>3</sup>	4 legs
E	500	400	250	7758.216E8.23	7754.216E8.23	2100	600	850	1.24 m <sup>3</sup>	0.48 m <sup>3</sup>	6 legs
E	500	400	250	7758.246E8.23	7754.246E8.23	2400	600	850	1.44 m <sup>3</sup>	0.55 m <sup>3</sup>	6 legs
C	500	500	300	7758.187C8.23	7754.187C8.23	1800	700	850	1.25 m <sup>3</sup>	0.52 m <sup>3</sup>	4 legs
C	500	500	300	7758.197C8.23	7754.197C8.23	1900	700	850	1.32 m <sup>3</sup>	0.55 m <sup>3</sup>	4 legs
C	500	500	300	7758.207C8.23	7754.207C8.23	2000	700	850	1.39 m <sup>3</sup>	0.58 m <sup>3</sup>	4 legs
D	600	500	300	7758.247D8.23	7754.247D8.23	2400	700	850	1.67 m <sup>3</sup>	0.69 m <sup>3</sup>	6 legs

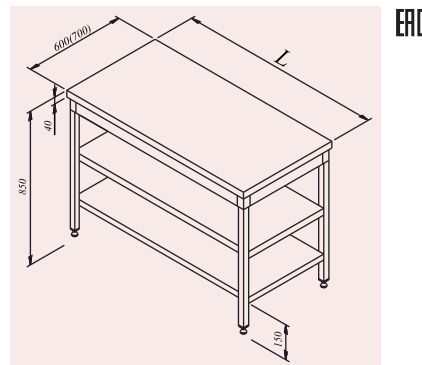
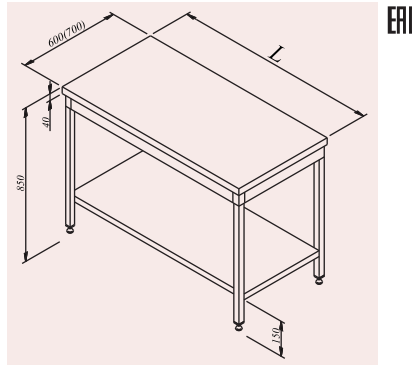


Working bench without shelf

DEMOUNTED CODE	L	W	H	m <sup>3</sup>	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	-	

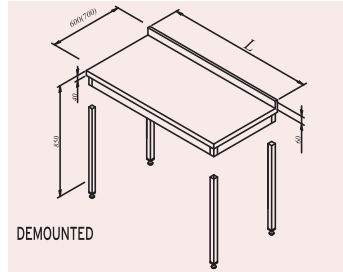
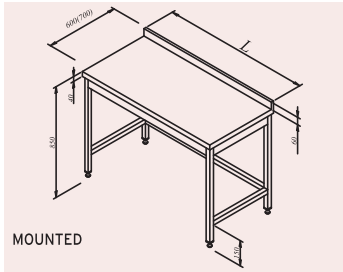
Working bench with shelf

DEMOUNTED CODE	L	W	H	m <sup>3</sup>	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	-	



Working bench with double shelf

DEMOUNTED CODE	L	W	H	m <sup>3</sup>	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	-	

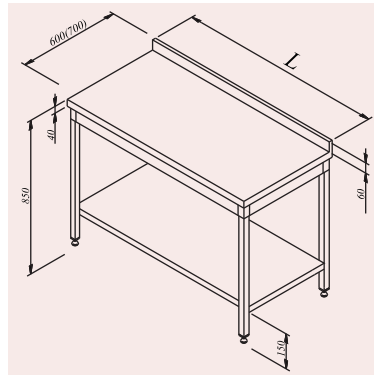


### Working bench without shelf

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

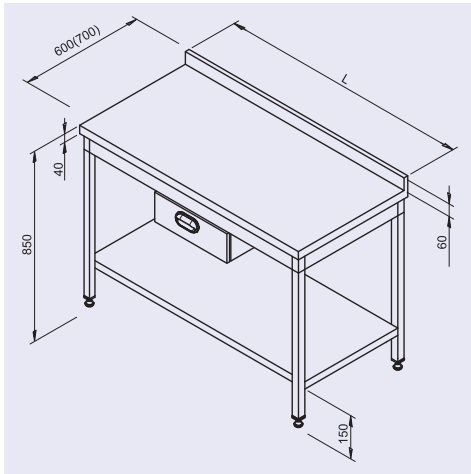
### Working bench with under shelf

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



### Working bench with double shelf

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



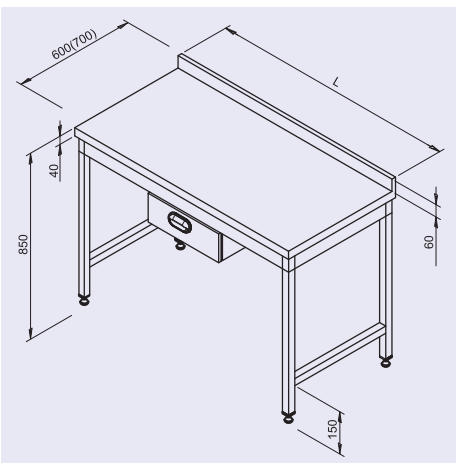
Working bench with drawer and under shelf

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



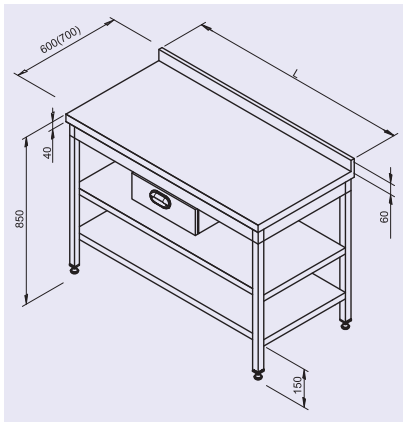
Drawer for working bench

CODE	L	W	H	m <sup>3</sup>	PRICE (€)
7999.37574.51	370	572	140		



Working bench with drawer

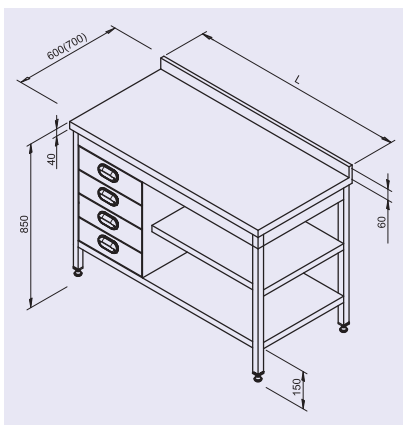
CODE	L	W	H	m <sup>3</sup>	PRICE (€)
7911.12060.20	1200	600	850	0.73 m <sup>3</sup>	
7911.14060.20	1400	600	850	0.84 m <sup>3</sup>	
7911.16060.20	1600	600	850	0.96 m <sup>3</sup>	
7911.19060.20	1900	600	850	1.14 m <sup>3</sup>	
7911.12070.20	1200	700	850	0.85 m <sup>3</sup>	
7911.14070.20	1400	700	850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



ERC

### Working bench with drawer and double shelf

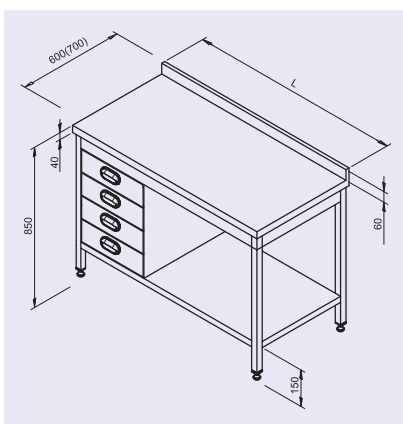
CODE	L	W	H	m <sup>3</sup>	PRICE (€)
7911.12060.24	1200	600	850	0.73 m <sup>3</sup>	
7911.14060.24	1400	600	850	0.84 m <sup>3</sup>	
7911.16060.24	1600	600	850	0.96 m <sup>3</sup>	
7911.19060.24	1900	600	850	1.14 m <sup>3</sup>	
7911.12070.24	1200	700	850	0.85 m <sup>3</sup>	
7911.14070.24	1400	700	850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



ERC

### Working bench with four drawers and double shelf

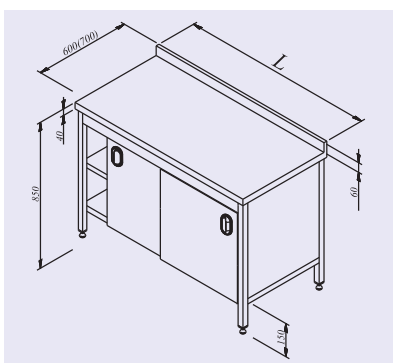
CODE	L	W	H	m <sup>3</sup>	PRICE (€)
7911.12060.44	1200	600	850	0.73 m <sup>3</sup>	
7911.14060.44	1400	600	850	0.84 m <sup>3</sup>	
7911.16060.44	1600	600	850	0.96 m <sup>3</sup>	
7911.19060.44	1900	600	850	1.14 m <sup>3</sup>	
7911.12070.44	1200	700	850	0.85 m <sup>3</sup>	
7911.14070.44	1400	700	850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



ERC

### Working bench with four drawers, under shelf

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

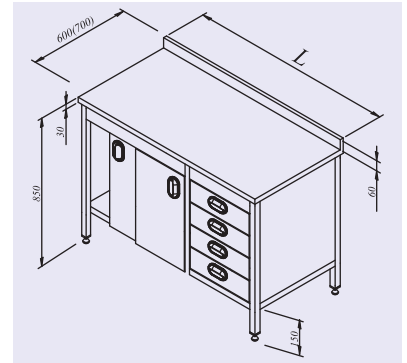
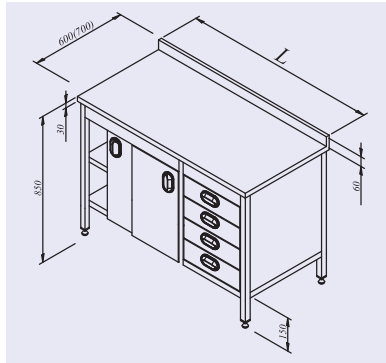
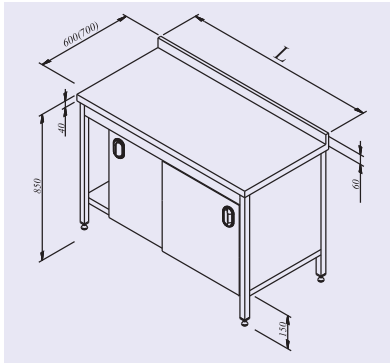


ERC

### Working bench with cupboard and shelf

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





ERC

Working bench with cupboard

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

ERC

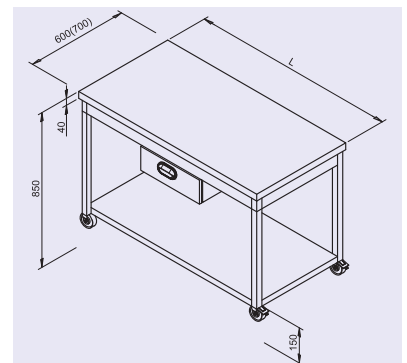
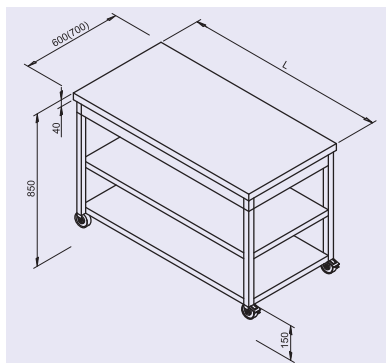
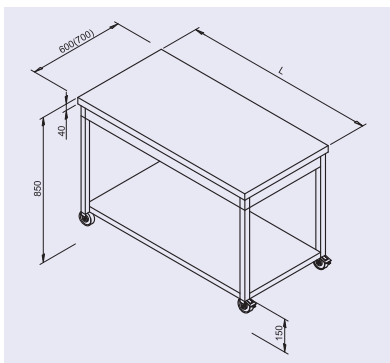
Working bench with four drawers, cupboard and shelf

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

ERC

Working bench with group drawers and cupboard

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



ERC

Mobile bench with shelf

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

ERC

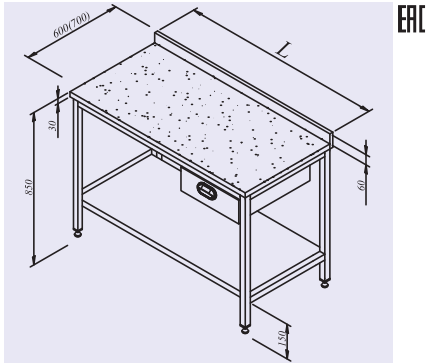
Mobile bench with double shelves

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

ERC

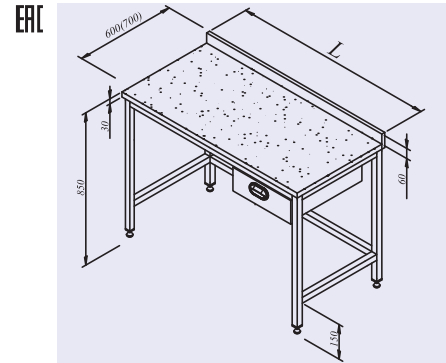
Mobile bench with drawer and shelf

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



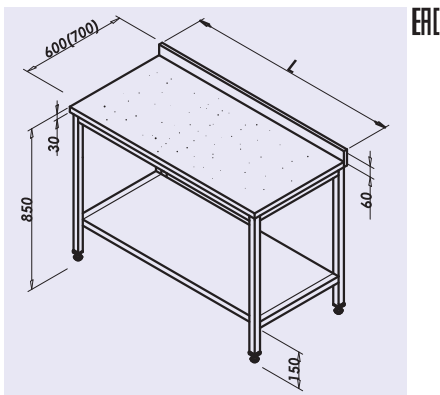
Working bench with marble top and drawer

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



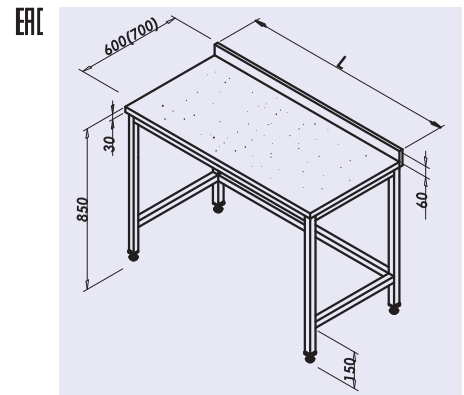
Working bench with marble top and drawer

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



Working bench with marble top and shelf

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



Working bench with marble top

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

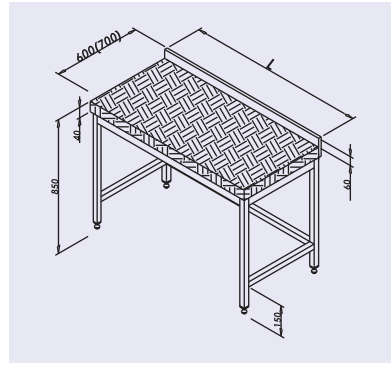


ERC

Meat block with wooden top

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

Wooden height 100 mm.

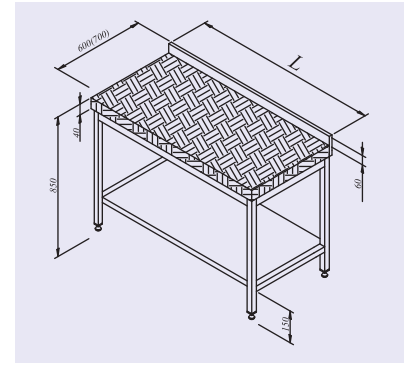


ERC

Working bench with wooden top

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

Wooden height 40 mm.

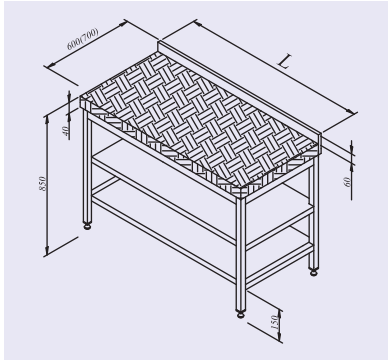


ERC

Working bench with wooden top and shelf

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

Wooden height 40 mm.

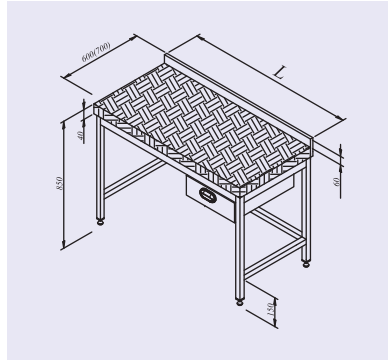


ERC

Working bench with wooden top and double shelf

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

Wooden height 40 mm.

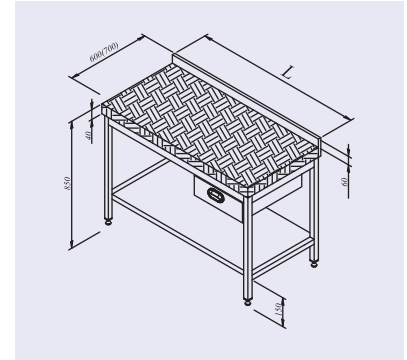


ERC

Working bench with wooden top and drawer

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

Wooden height 40 mm.

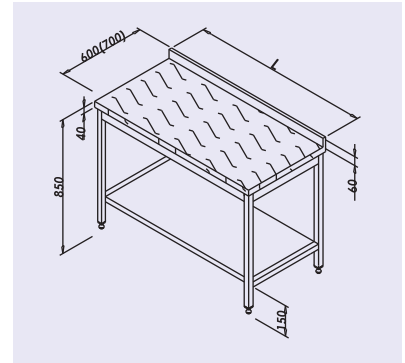
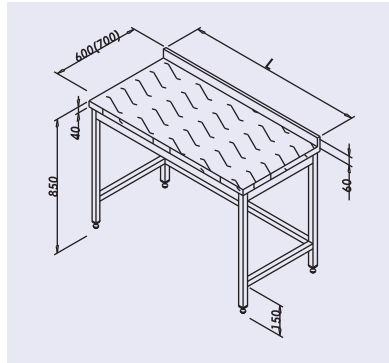


ERC

Working bench with wooden top, drawer and shelf

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

Wooden height 40 mm.



ERL

**Meat block with polyethylen top**

CODE	L	W	H	◇ m³	PRICE (€)
7911.05050.91	500	500	850	0.27 m³	
7911.06060.91	600	600	850	0.40 m³	
7911.06070.91	600	700	850	0.44 m³	
7911.07070.91	700	700	850	0.50 m³	

Polyethylen height 100 mm

ERL

**Working bench with polyethylen top**

CODE	L	W	H	◇ m³	PRICE (€)
7911.12060.23P	1200	600	850	0.73 m³	
7911.14060.23P	1400	600	850	0.84 m³	
7911.16060.23P	1600	600	850	1.96 m³	
7911.19060.23P	1900	600	850	1.14 m³	
7911.12070.23P	1200	700	850	0.85 m³	
7911.14070.23P	1400	700	850	0.97 m³	
7911.16070.23P	1600	700	850	1.13 m³	
7911.19070.23P	1900	700	850	1.32 m³	

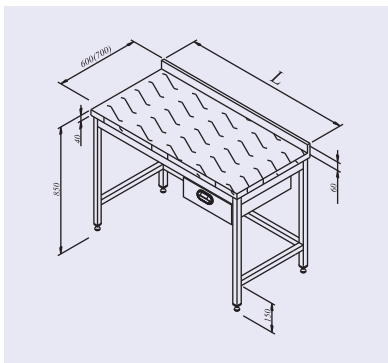
Polyethylen height 40 mm

ERL

**Working bench with polyethylen top and shelf**

CODE	L	W	H	◇ m³	PRICE (€)
7911.12060.31P	1200	600	850	0.73 m³	
7911.14060.31P	1400	600	850	0.84 m³	
7911.16060.31P	1600	600	850	1.96 m³	
7911.19060.31P	1900	600	850	1.14 m³	
7911.12070.31P	1200	700	850	0.85 m³	
7911.14070.31P	1400	700	850	0.97 m³	
7911.16070.31P	1600	700	850	1.13 m³	
7911.19070.31P	1900	700	850	1.32 m³	

Polyethylen height 40 mm

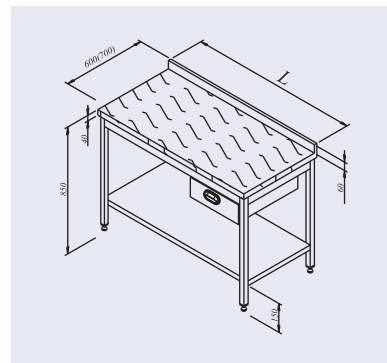


ERL

**Working bench with polyethylen top and drawer**

CODE	L	W	H	◇ m³	PRICE (€)
7911.12060.23	1200	600	850	0.73 m³	
7911.14060.23	1400	600	850	0.84 m³	
7911.16060.23	1600	600	850	1.96 m³	
7911.19060.23	1900	600	850	1.14 m³	
7911.12070.23	1200	700	850	0.85 m³	
7911.14070.23	1400	700	850	0.97 m³	
7911.16070.23	1600	700	850	1.13 m³	
7911.19070.23	1900	700	850	1.32 m³	

Polyethylen height 40 mm

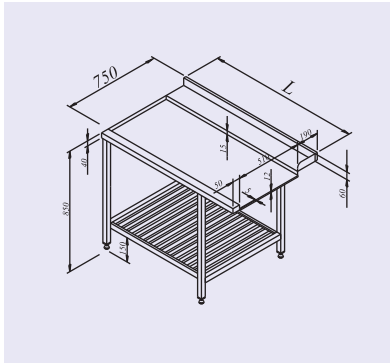


ERL

**Working bench with polyethylen top, drawer and shelf**

CODE	L	W	H	◇ m³	PRICE (€)
7911.12060.31	1200	600	850	0.73 m³	
7911.14060.31	1400	600	850	0.84 m³	
7911.16060.31	1600	600	850	1.96 m³	
7911.19060.31	1900	600	850	1.14 m³	
7911.12070.31	1200	700	850	0.85 m³	
7911.14070.31	1400	700	850	0.97 m³	
7911.16070.31	1600	700	850	1.13 m³	
7911.19070.31	1900	700	850	1.32 m³	

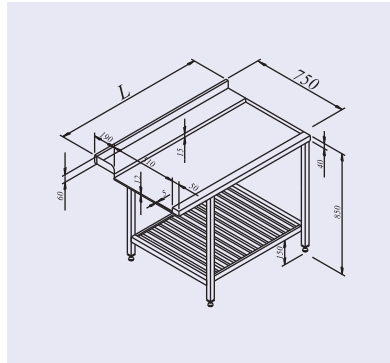
Polyethylen height 40 mm



ERL

Dishwasher outlet table

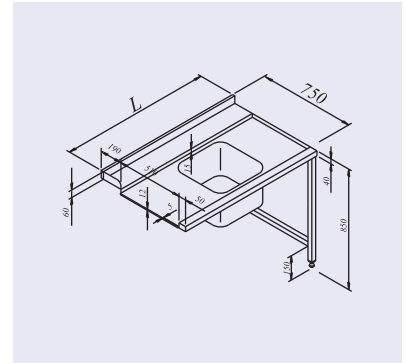
CODE	L	W	H	m <sup>3</sup>	PRICE (€)
7711.07075.12	700	750	850	0.54 m <sup>3</sup>	
7711.09075.12	900	750	850	0.67 m <sup>3</sup>	
7711.12075.12	1200	750	850	0.90 m <sup>3</sup>	
7711.14075.12	1400	750	850	1.05 m <sup>3</sup>	
7711.16075.12	1600	750	850	1.19 m <sup>3</sup>	
7711.19075.12	1900	750	850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



ERL

Dishwasher outlet table

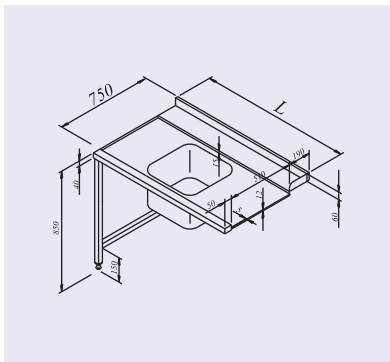
CODE	L	W	H	m <sup>3</sup>	PRICE (€)
7711.07075.13	700	750	850	0.54 m <sup>3</sup>	
7711.09075.13	900	750	850	0.67 m <sup>3</sup>	
7711.12075.13	1200	750	850	0.90 m <sup>3</sup>	
7711.14075.13	1400	750	850	1.05 m <sup>3</sup>	
7711.16075.13	1600	750	850	1.19 m <sup>3</sup>	
7711.19075.13	1900	750	850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



ERL

Dishwasher inlet table

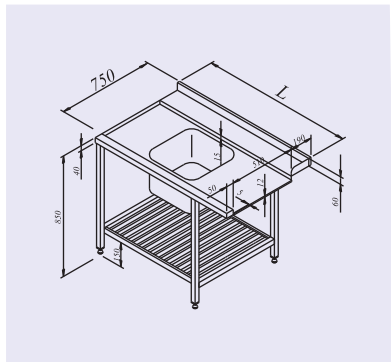
CODE	L	W	H	m <sup>3</sup>	PRICE (€)
7711.07075.21	700	750	850	0.54 m <sup>3</sup>	
7711.09075.21	900	750	850	0.67 m <sup>3</sup>	
7711.12075.21	1200	750	850	0.90 m <sup>3</sup>	
7711.14075.21	1400	750	850	1.05 m <sup>3</sup>	
7711.16075.21	1600	750	850	1.19 m <sup>3</sup>	
7711.19075.21	1900	750	850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



ERL

Dishwasher inlet table

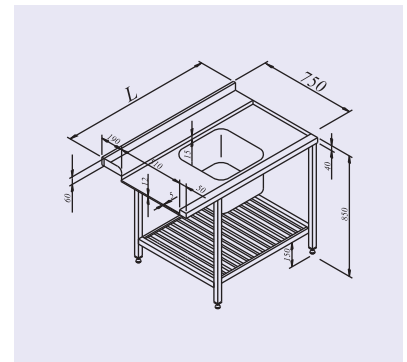
CODE	L	W	H	m <sup>3</sup>	PRICE (€)
7711.07075.22	700	750	850	0.54 m <sup>3</sup>	
7711.09075.22	900	750	850	0.67 m <sup>3</sup>	
7711.12075.22	1200	750	850	0.90 m <sup>3</sup>	
7711.14075.22	1400	750	850	1.05 m <sup>3</sup>	
7711.16075.22	1600	750	850	1.19 m <sup>3</sup>	
7711.19075.22	1900	750	850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



ERL

Dishwasher inlet table with under shelf

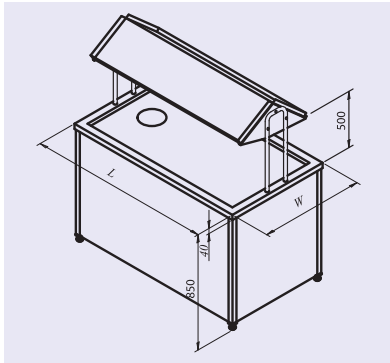
CODE	L	W	H	m <sup>3</sup>	PRICE (€)
7711.07075.23	700	750	850	0.54 m <sup>3</sup>	
7711.09075.23	900	750	850	0.67 m <sup>3</sup>	
7711.12075.23	1200	750	850	0.90 m <sup>3</sup>	
7711.14075.23	1400	750	850	1.05 m <sup>3</sup>	
7711.16075.23	1600	750	850	1.19 m <sup>3</sup>	
7711.19075.23	1900	750	850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



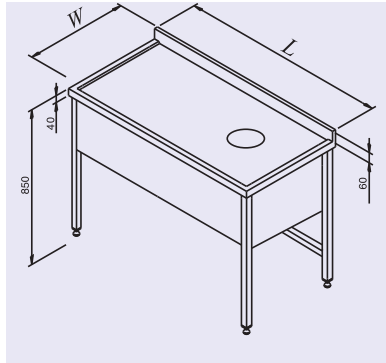
ERL

Dishwasher inlet table with under shelf

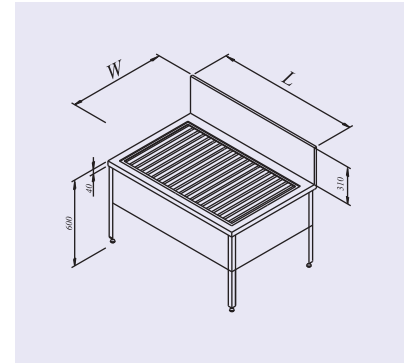
CODE	L	W	H	m <sup>3</sup>	PRICE (€)
7711.07075.24	700	750	850	0.54 m <sup>3</sup>	
7711.09075.24	900	750	850	0.67 m <sup>3</sup>	
7711.12075.24	1200	750	850	0.90 m <sup>3</sup>	
7711.14075.24	1400	750	850	1.05 m <sup>3</sup>	
7711.16075.24	1600	750	850	1.19 m <sup>3</sup>	
7711.19075.24	1900	750	850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



ERC



ERC



ERC

### Scraping table with rack shelf

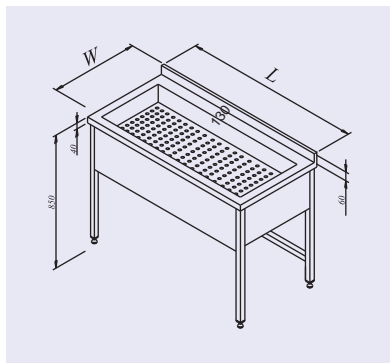
CODE	L	W	H	◇ m <sup>3</sup>	PRICE (€)
7712.12090.01	1200	900	850	1.06 m <sup>3</sup>	
7712.14090.01	1400	900	850	1.24 m <sup>3</sup>	
7712.16090.01	1600	900	850	1.41 m <sup>3</sup>	
7712.19090.01	1900	900	850	1.66 m <sup>3</sup>	
7712.12011.01	1200	1100	850	1.29 m <sup>3</sup>	
7712.14011.01	1400	1100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

### Scraping table without under shelf

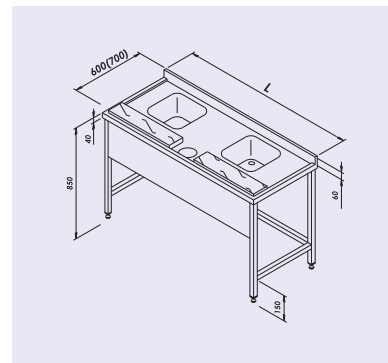
CODE	L	W	H	◇ m <sup>3</sup>	PRICE (€)
7712.12060.03	1200	600	850	0.73 m <sup>3</sup>	
7712.14060.03	1400	600	850	0.84 m <sup>3</sup>	
7712.16060.03	1600	600	850	0.96 m <sup>3</sup>	
7712.19060.03	1900	600	850	1.14 m <sup>3</sup>	
7712.12070.03	1200	700	850	0.85 m <sup>3</sup>	
7712.14070.03	1400	700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

### Pot washing sink

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



ERC



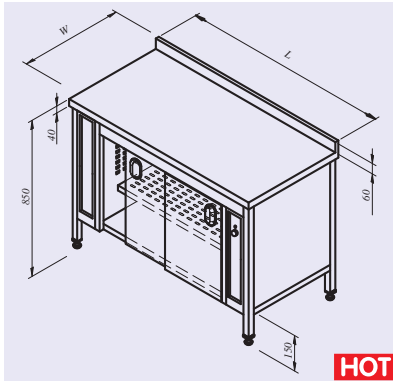
ERC

### Bench with strainer

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

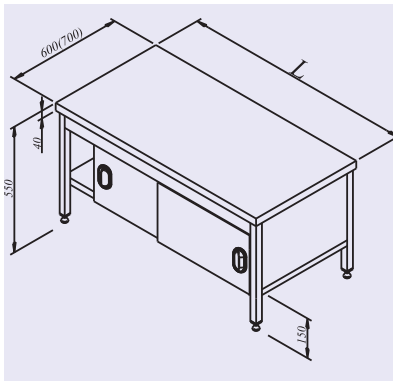
### Fish preparation table with double sink

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



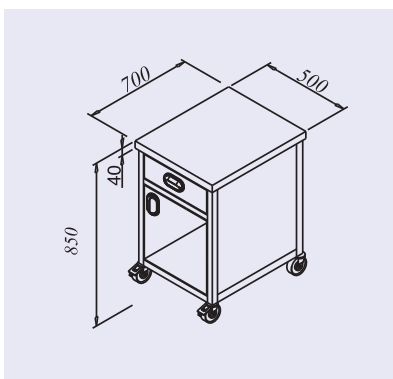
Electrical heated cupboard

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



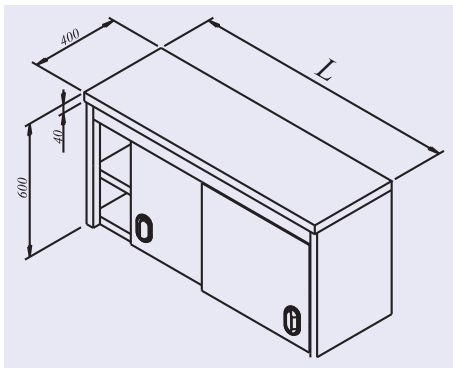
Underneath Cupboard

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



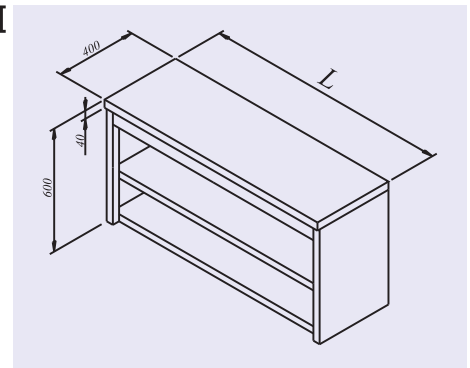
Doner spit mobile bench

CODE	L	W	H	m <sup>3</sup>	PRICE (€)
7959.05070.00	500	700	850	0.41 m <sup>3</sup>	



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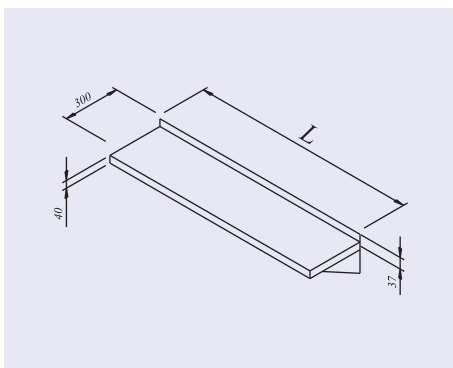


### Wall mounted cupboard with door

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

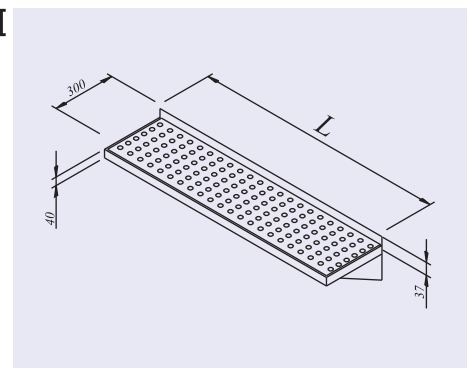
### Wall mounted cupboard without door

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



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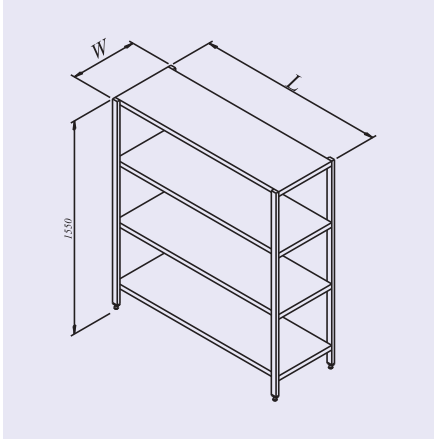
### Wall shelf

CODE	L	W	H	m <sup>3</sup>	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	-	

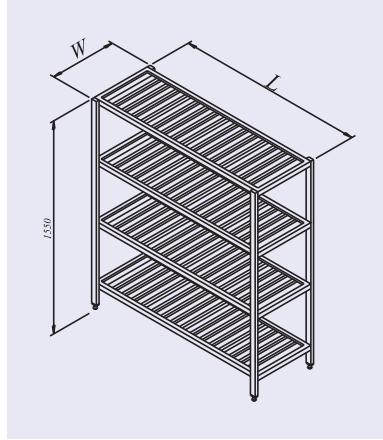
### Draining shelf

CODE	L	W	H	m <sup>3</sup>	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	-	

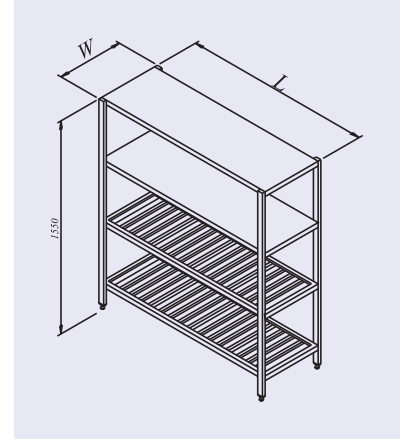




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## Storage shelf

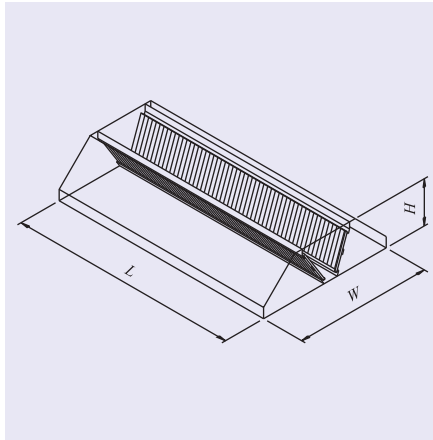
CODE	L	W	H	◇ m <sup>3</sup>	PRICE (€)
7897.09050.04	900	500	1550	0.83 m <sup>3</sup>	
7897.12050.04	1200	500	1550	1.10 m <sup>3</sup>	
7897.14050.04	1400	500	1550	1.27 m <sup>3</sup>	
7897.16050.04	1600	500	1550	1.65 m <sup>3</sup>	
7897.19050.04	1900	500	1550	1.71 m <sup>3</sup>	
7897.09060.04	900	600	1550	0.98 m <sup>3</sup>	
7897.12060.04	1200	600	1550	1.30 m <sup>3</sup>	
7897.14060.04	1400	600	1550	1.50 m <sup>3</sup>	
7897.16060.04	1600	600	1550	1.71 m <sup>3</sup>	
7897.19060.04	1900	600	1550	2.02 m <sup>3</sup>	
7897.09070.04	900	700	1550	1.14 m <sup>3</sup>	
7897.12070.04	1200	700	1550	1.50 m <sup>3</sup>	
7897.14070.04	1400	700	1550	1.75 m <sup>3</sup>	
7897.16070.04	1600	700	1550	1.98 m <sup>3</sup>	
7897.19070.04	1900	700	1550	2.34 m <sup>3</sup>	
7897.09080.04	900	800	1550	1.29 m <sup>3</sup>	
7897.12080.04	1200	800	1550	1.70 m <sup>3</sup>	
7897.14080.04	1400	800	1550	1.97 m <sup>3</sup>	
7897.16080.04	1600	800	1550	2.24 m <sup>3</sup>	
7897.19080.04	1900	800	1550	2.65 m <sup>3</sup>	

## Cold room storage shelf

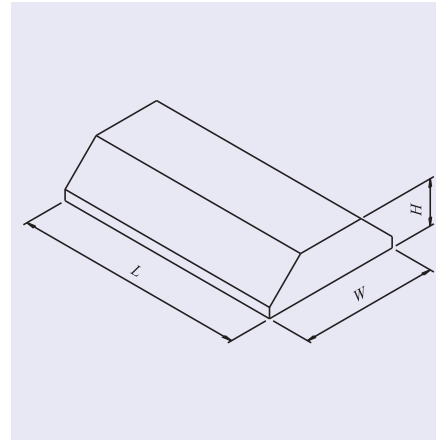
CODE	L	W	H	◇ m <sup>3</sup>	PRICE (€)
7897.09050.14	900	500	1550	0.83 m <sup>3</sup>	
7897.12050.14	1200	500	1550	1.10 m <sup>3</sup>	
7897.14050.14	1400	500	1550	1.27 m <sup>3</sup>	
7897.16050.14	1600	500	1550	1.65 m <sup>3</sup>	
7897.19050.14	1900	500	1550	1.71 m <sup>3</sup>	
7897.09060.14	900	600	1550	0.98 m <sup>3</sup>	
7897.12060.14	1200	600	1550	1.30 m <sup>3</sup>	
7897.14060.14	1400	600	1550	1.50 m <sup>3</sup>	
7897.16060.14	1600	600	1550	1.71 m <sup>3</sup>	
7897.19060.14	1900	600	1550	2.02 m <sup>3</sup>	
7897.09070.14	900	700	1550	1.14 m <sup>3</sup>	
7897.12070.14	1200	700	1550	1.50 m <sup>3</sup>	
7897.14070.14	1400	700	1550	1.75 m <sup>3</sup>	
7897.16070.14	1600	700	1550	1.98 m <sup>3</sup>	
7897.19070.14	1900	700	1550	2.34 m <sup>3</sup>	
7897.09080.14	900	800	1550	1.29 m <sup>3</sup>	
7897.12080.14	1200	800	1550	1.70 m <sup>3</sup>	
7897.14080.14	1400	800	1550	1.97 m <sup>3</sup>	
7897.16080.14	1600	800	1550	2.24 m <sup>3</sup>	
7897.19080.14	1900	800	1550	2.65 m <sup>3</sup>	

## Pot-pan storage shelf

CODE	L	W	H	◇ m <sup>3</sup>	PRICE (€)
7897.09050.40	900	500	1550	0.83 m <sup>3</sup>	
7897.12050.40	1200	500	1550	1.10 m <sup>3</sup>	
7897.14050.40	1400	500	1550	1.27 m <sup>3</sup>	
7897.16050.40	1600	500	1550	1.65 m <sup>3</sup>	
7897.19050.40	1900	500	1550	1.71 m <sup>3</sup>	
7897.09060.40	900	600	1550	0.98 m <sup>3</sup>	
7897.12060.40	1200	600	1550	1.30 m <sup>3</sup>	
7897.14060.40	1400	600	1550	1.50 m <sup>3</sup>	
7897.16060.40	1600	600	1550	1.71 m <sup>3</sup>	
7897.19060.40	1900	600	1550	2.02 m <sup>3</sup>	
7897.09070.40	900	700	1550	1.14 m <sup>3</sup>	
7897.12070.40	1200	700	1550	1.50 m <sup>3</sup>	
7897.14070.40	1400	700	1550	1.75 m <sup>3</sup>	
7897.16070.40	1600	700	1550	1.98 m <sup>3</sup>	
7897.19070.40	1900	700	1550	2.34 m <sup>3</sup>	
7897.09080.40	900	800	1550	1.29 m <sup>3</sup>	
7897.12080.40	1200	800	1550	1.70 m <sup>3</sup>	
7897.14080.40	1400	800	1550	1.97 m <sup>3</sup>	
7897.16080.40	1600	800	1550	2.24 m <sup>3</sup>	
7897.19080.40	1900	800	1550	2.65 m <sup>3</sup>	



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### Island type hood with flame guard filter

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

### Island type hood without filter

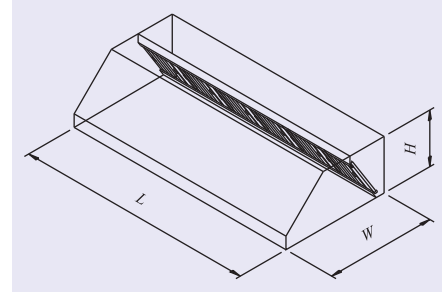
CODE	L	W	H	$\text{m}^3$	PRICE (€)
7885.25155.00	2500	1500	500	2.17 m <sup>3</sup>	
7885.30155.00	3000	1500	500	2.60 m <sup>3</sup>	
7885.35155.00	3500	1500	500	3.02 m <sup>3</sup>	
7885.40155.00	4000	1500	500	3.45 m <sup>3</sup>	
7885.45155.00	4500	1500	500	3.87 m <sup>3</sup>	
7885.50155.00	5000	1500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



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## Wall mounted hood without filter

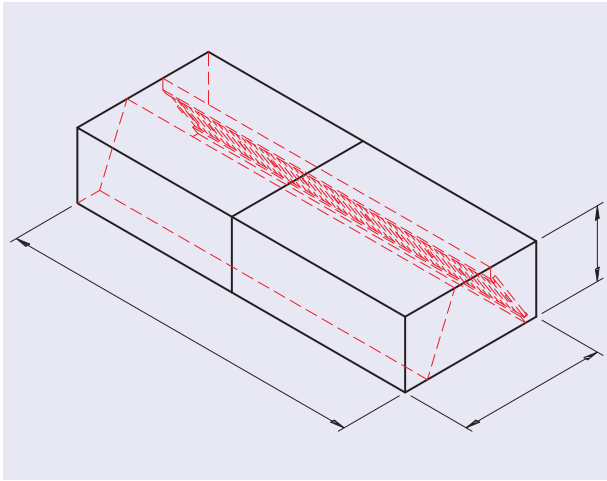
CODE	L	W	H	$\diamond$ m <sup>3</sup>	PRICE (€)
7885.10105.01	1000	1000	500	0.60 m <sup>3</sup>	
7885.15105.01	1500	1000	500	0.90 m <sup>3</sup>	
7885.20105.01	2000	1000	500	1.18 m <sup>3</sup>	
7885.25105.01	2500	1000	500	1.47 m <sup>3</sup>	
7885.30105.01	3000	1000	500	1.76 m <sup>3</sup>	
7885.35105.01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



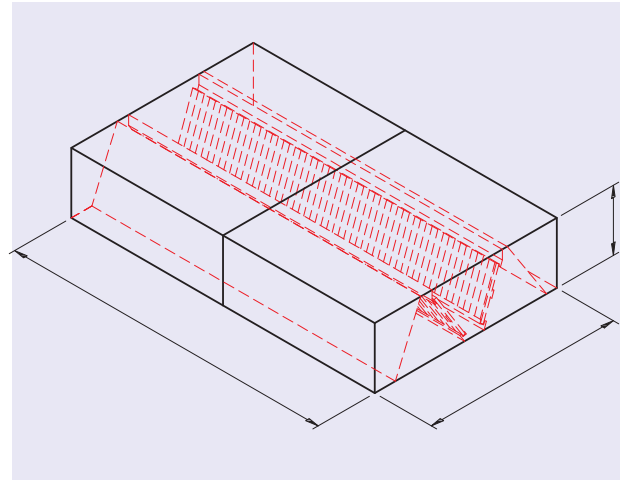
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## Wall mounted hood with flame guard filter

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



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### Wall mounted hood with filter and fresh air supply

CODE	L	W	H	◇ m <sup>3</sup>	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 <sup>3</sup>	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	



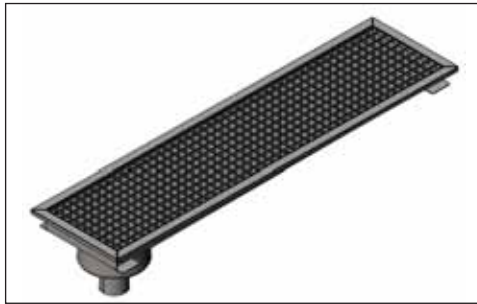
#### Hood illumination – drop-in type

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	

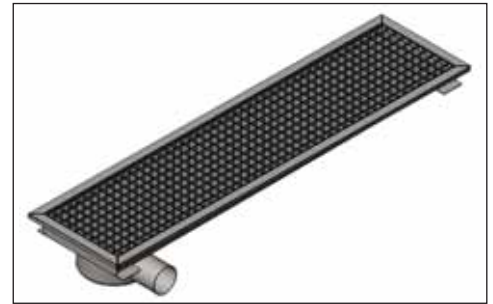


#### Hood illumination – waterproof type

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	



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### 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	-	



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## 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	



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## Side Drain Ø 50 Left Outlet

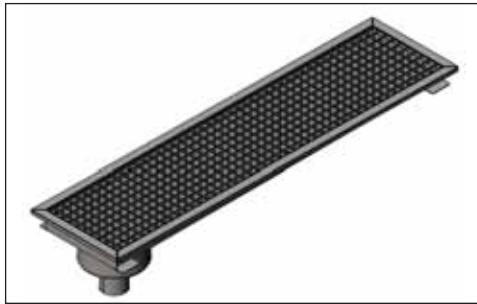
CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.5Y4	290	290	SIDE	50	Ø 50 PVC	LEFT	
7960.04929.5Y4	490	290	SIDE	50	Ø 50 PVC	LEFT	
7960.07429.5Y4	740	290	SIDE	50	Ø 50 PVC	LEFT	
7960.09429.5Y4	940	290	SIDE	50	Ø 50 PVC	LEFT	
7960.11829.5Y4	1180	290	SIDE	50	Ø 50 PVC	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	



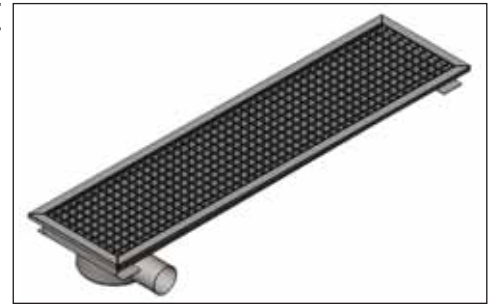
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## Side Drain Ø 50 Back Outlet

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	



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### 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	





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## 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	



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## Side Drain Ø 70 Left Outlet

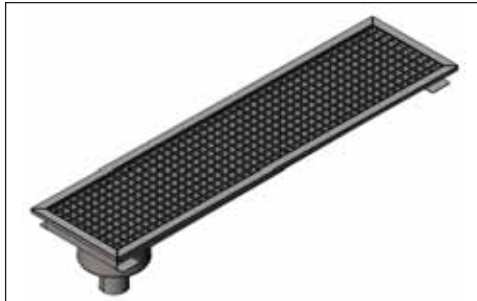
CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.7Y4	290	290	SIDE	75	Ø 70 PVC	LEFT	
7960.04929.7Y4	490	290	SIDE	75	Ø 70 PVC	LEFT	
7960.07429.7Y4	740	290	SIDE	75	Ø 70 PVC	LEFT	
7960.09429.7Y4	940	290	SIDE	75	Ø 70 PVC	LEFT	
7960.11829.7Y4	1180	290	SIDE	75	Ø 70 PVC	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	



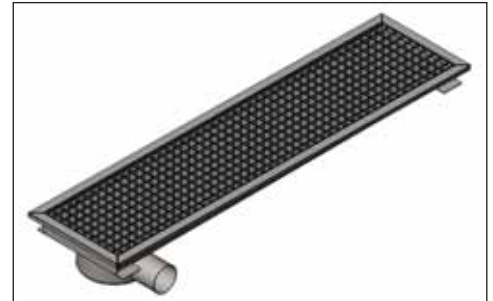
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## Side Drain Ø 70 Back Outlet

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	



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### 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	



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## 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	



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## Side Drain Ø 100 Left Outlet

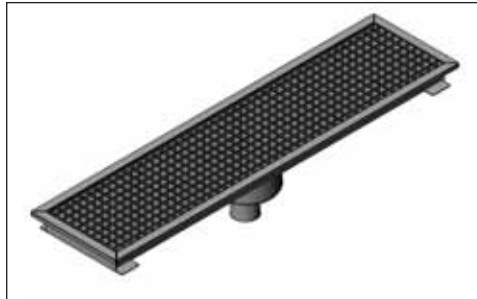
CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.1Y4	290	290	SIDE	110	Ø 100 PVC	LEFT	
7960.04929.1Y4	490	290	SIDE	110	Ø 100 PVC	LEFT	
7960.07429.1Y4	740	290	SIDE	110	Ø 100 PVC	LEFT	
7960.09429.1Y4	940	290	SIDE	110	Ø 100 PVC	LEFT	
7960.11829.1Y4	1180	290	SIDE	110	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	



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## 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	



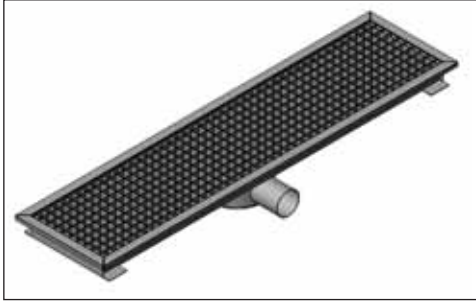
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### Center Drain Ø 50 Bottom Outlet

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	

## 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	



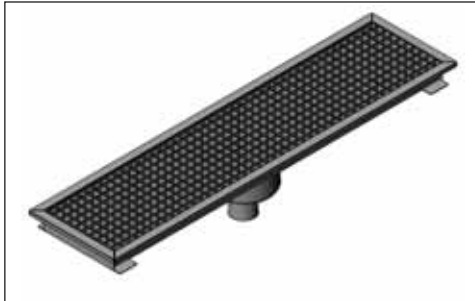
EAC

## 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	



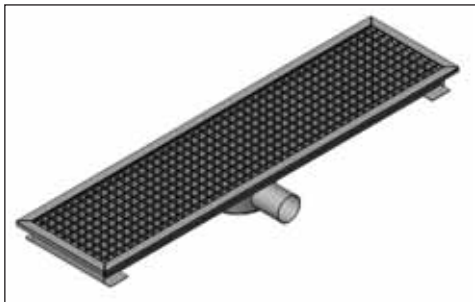
EAC



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	



ERC

### Center Drain Ø 70 Right Outlet

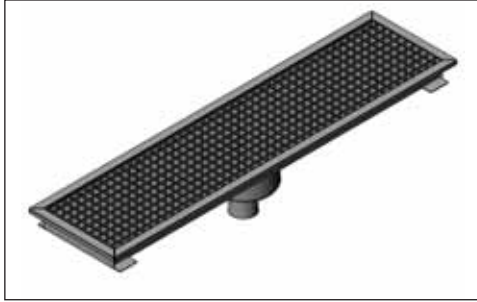
CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.702	290	290	CENTER	75	Ø 70 PVC	RIGHT	
7960.04929.702	490	290	CENTER	75	Ø 70 PVC	RIGHT	
7960.07429.702	740	290	CENTER	75	Ø 70 PVC	RIGHT	
7960.09429.702	940	290	CENTER	75	Ø 70 PVC	RIGHT	
7960.11829.702	1180	290	CENTER	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	



ERC

### Center Drain Ø 70 Front Outlet

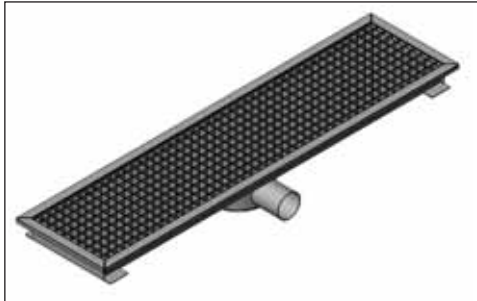
CODE	L	W	Outlet Position	Pipe Diameter	Pipe Type	Outlet Direction	PRICE (€)
7960.02929.703	290	290	CENTER	75	Ø 70 PVC	FRONT	
7960.04929.703	490	290	CENTER	75	Ø 70 PVC	FRONT	
7960.07429.703	740	290	CENTER	75	Ø 70 PVC	FRONT	
7960.09429.703	940	290	CENTER	75	Ø 70 PVC	FRONT	
7960.11829.703	1180	290	CENTER	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	



ERC

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	
7961.09429.103	940	290	CENTER	110	Ø 100 PIK	FRONT	
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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A series of horizontal dotted lines spanning the width of the page, providing a template for writing or drawing.

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