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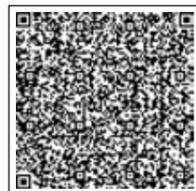
**MIDDLEBY CELFROST**  
(A Subsidiary of The Middleby Corporation)



  
**@kanteenindia**

**FOODSERVICE SOLUTIONS**

# MIDDLEBY CELFROST



Middleby Innovation Kitchen - Gurugram

## COMMERCIAL FOODSERVICE EQUIPMENT

### COOKING AND FOOD PREPARATION



### BEVERAGE AND ICE



### AUTOMATION AND IoT



### FOOD PROCESSING



### RESIDENTIAL KITCHEN



As a Chef, I appreciate traditional cooking and Middleby brands like JOSPER, HOUNÖ & FIREX combine innovation with authenticity in a beautiful way.



**Chef Amninder Sandhu**  
Founding Partner - Bawri & Tipai



- Invoq
- HOUNÖ
- FIREX
- Josper®
- TURBOCHEF
- CiBO+
- Middleby Marshall®
- PITCO
- PERFECT FRY COMPANY
- frifri
- BKI
- SVEBA DAHLEN
- BLODGETT
- CARTER-HOFFMANN
- Varimixer
- marco
- Celfrost COFFEE
- MIDD=Kitchen™
- lincat
- imc
- DESMON
- ICETRO
- Celfrost

# INNOVATION KITCHEN



## MIDDLEBY INDIA'S NEW CULINARY DESTINATION

Our culinary team's passion for gastronomy is immeasurable, and they are ready and waiting to help you reach new culinary heights with your Middleby equipment.

On hand at all of our Innovation Kitchens, the culinary team will help you to enhance your menu offering, offer training for you and your teams, help to set up your equipment when it arrives on site, including menu programming and more.

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← HOUNÖ

# Invoq

*An intuitive oven platform for **baking, cooking and steaming** that's as simple as it looks.*



# Invoq

Introducing an intuitive oven platform for baking, cooking and steaming that's as simple as it looks.

Designed by the Scandinavian Combi specialist Hounö, the new Invoq may look simple, but is in fact one of the most advanced and capable ovens ever made.

Created as a collaborative exercise with six global foodservice brands, Invoq became an oven that could be configured to suit any setting, restaurant or serving situation anywhere in the world.

## The Invoq range



### Invoq | Combi

Featuring **CombiSteam**, injection steam for full steaming capacity that is fast, efficient and safe.

### Invoq | Hybrid

Featuring **HybridSteam**, a combination of an energy efficient boiler with an injection steam system. The oven delivers fast, efficient, and safe high-density steam saturation - perfect for intensive steaming production.

### Invoq | Bake

With the Invoq Bake you get an even and consistent bake covering all aspects of the baking from beautifully crusty breads to perfectly baked products from frozen and even delicately baked desserts.



Invoq

Invoq

## ClimateControl

Invoq includes key design elements to deliver optimised air distribution and airflow, improved humidity accuracy and faster moisture evacuation.

## Fine-tuned humidity

On top of **CombiSteam** and **HybridSteam**, Invoq comes with two additional features for fine tuning humidity; **CombiSense** on all Invoq models including Bake and **CombiSpeed** on the Invoq Combi and Hybrid.



## Smartphone simple oven operation

Invoq is 'smartphone simple', allowing extremely advanced, sophisticated, and sometimes unprecedented technology to be accessed, enjoyed and controlled with ease - by anyone.

The Invoq Combi and Hybrid feature **SmartChef**, while the Invoq Bake offers **SmartBaker**. These intelligent cooking functionalities guide you effortlessly to a great result.

With **MenuPlanner** and **TablePlanner** integrated into Invoq Combi and Hybrid, users can effectively manage multiple dishes, tracking each item's progress on different racks and adjusting cooking times for synchronised finishing.

Invoq Bake's Quick Select Recipes (**QSR**) empower all team members, regardless of experience level, to consistently produce high-quality baked goods. **QSR** streamlines operations, saving time and reducing the likelihood of errors.



## Increased capacity

Invoq Combi and Hybrid models, with an additional tray in 6-grid ovens, provide 17% more capacity, while Invoq Bake offers 20% more capacity with an extra tray.



## Move towards a more Sustainable Kitchen

Without even making any changes to your usage pattern but simply by replacing your oven, Invoq can save you energy, lower your bills and reduce your carbon footprint.

## A connected kitchen

Invoq has been designed to work with the Open Kitchen app, remotely update software, upload and distribute new recipes, oversee your energy consumption or running costs, monitor your service schedule or access your HACCP data.

## Stay spotless

**CareCycle** is the automatic cleaning system built into Invoq that saves both time and money. **CareCycle** uses surprisingly little water, energy or chemicals and it ensures your oven is always spotlessly clean and ready for the next task.



## Ideally suited for...

Invoq is a single solution tailored to meet the needs of different market segments. From restaurants to institutional kitchens and supermarkets. It has been designed from the point of view of chefs, kitchen designers and consultants; all of those who have a say in creating a commercial kitchen.



### Quick Serve Restaurants

Use **SmartChef** to cook all food in the same way, regardless of which restaurant you visit, to experience the same quality and uniform results all the time.



### Hospitals

**HybridSteam**, this high-density steam saturation, designed for intensive steaming production, offers full flexibility and endless possibilities.



### Education

Roll-in combi ovens: The perfect solution for high volume cooking. Discover the roll-in combi oven: streamline high-volume cooking, reduce labour costs, and boost productivity.



### Forecourts and Convenience Stores

By stacking two units, it becomes possible to simultaneously cook different batches of products, all while saving valuable floor space. The inclusion of hoods streamlines the installation process, making it both effortless and adaptable.

## Benefits at a glance

- Invoq Combi and Hybrid with an extra tray in 6 grid ovens, delivers 17% more capacity
- Invoq Bake with an extra tray, delivers 20% more capacity
- Less energy usage
- SmartPhone** simple to use
- Automatic, intelligent cooking regardless of operator or skill level
- ClimateControl**, perfectly controlled for optimum quality
- Innovative steam generation technologies
- Fine tune for humidity levels
- CareCycle** automatic cleaning system
- Open Kitchen compatible



Please **call us** to arrange to see the Invoq live and in action!

**+91 124 4828500**





With Invoq, we have two innovative steam generation technologies, **CombiSteam** and **HybridSteam** to suit different settings.

**CombiSteam.**

A powerful injection of steam. Right now.

Instead of waiting for water to boil, **CombiSteam** injects water directly through the oven's heating elements. So, in seconds, with a minimum of energy, the entire Invoq oven becomes a steam chamber. No waiting. No water tank. **CombiSteam** is featured on all Invoq Combi models.

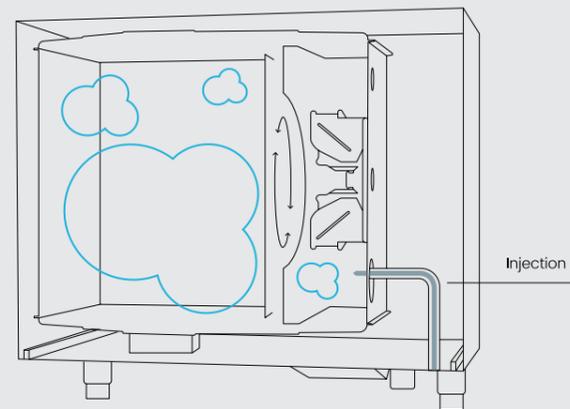
**HybridSteam.**

Steam that can be both subtle and powerful.

In circumstances where either the food or the setting is less dictated by speed, **HybridSteam** is a unique method of creating humidity. On top of CombiSteam, a water reservoir - located within the oven casing - has been added, to provide the oven with an additional way to generate high-density steam saturation.

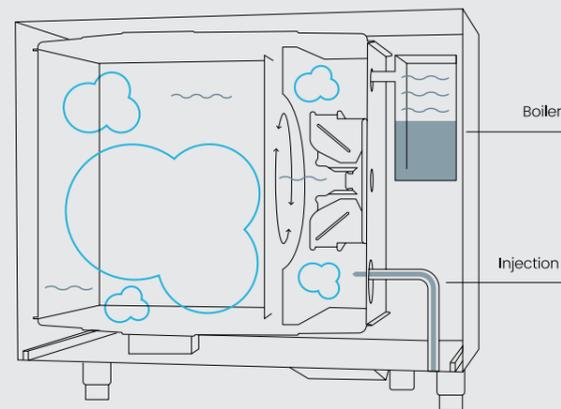
Depending on what you are cooking, intelligent sensors instruct the Invoq oven to deploy either injected steam or steam created from water in the boiler - or both, in tandem or sequence. This choice of intervention allows a spectrum of possibilities because steam can be added with finer and more comprehensive control.

**HybridSteam** is exclusively featured on the Invoq Hybrid models.



**CombiSteam** is designed for:

- Retail
- QSR
- Restaurants
- Bakeries



**HybridSteam** is designed for:

- Canteens
- Hospitals
- Education
- Central Kitchens



Invoq technology offers additional ways to fine-tune humidity.

On top of **CombiSteam** and **HybridSteam**, Invoq comes with two additional features that allow you to produce predictably accurate results using the power of humidity.



**CombiSense.**  
Deliciousness inside and out.

**CombiSense** is an automatic humidity system that allows you to cook at high temperatures without drying out food or degrading its flavour or colour. It is ideal when you need to cook something that needs to be crisp on the outside and naturally moist on the inside. To produce the desired 'Maillard Reaction', Invoq has sensors that supervise and control the entire cooking cycle. They continuously adjust humidity levels on a percentage basis depending on the moisture released by the food, regardless of how full the oven is or whether you're cooking from cold or frozen.



- Steam roasting
- Grilling
- Pan frying
- Convenience
- Bake-off

**CombiSpeed.**  
Cook faster and improve yield.

By injecting humidity, **CombiSpeed** both accelerates cooking times and locks in moisture and tenderness, so you get less shrinkage and more portions per serving. When used at low temperatures overnight, it keeps food succulent and juicy. Ten **CombiSpeed** settings allow you to choose the optimal level for your specific menu or workflow.



- Braising
- Roasting
- Low-temperature cooking
- Overnight cooking
- Holding
- Sous vide



## An oven controlled by a tablet.



### SmartChef. Change from manual to automatic.

**SmartChef** is an automatic feature for intelligent cooking. Select the type of food, desired cooking method and core temperature. Press start and the oven will guide you step by step through the process for a perfect result. Save your favourites and edit, if needed.



### MenuPlanner. Make all users successful.

**MenuPlanner** allows you to drag and drop your servings for an all-day service. You can easily keep track of all racks and adjust items to be finalised simultaneously, if preferred. You can even set up to three products on the same rack and the oven automatically compensates temperature changes with **CookTimeCorrection (CTC)**. Smooth and stressless operation.

### TablePlanner. 3 racks in 1.

The **TablePlanner** function allows you to combine up to three different products with one timer. Simply select your menu items; the oven will tell you when to load which item, and they will be ready for service at the same time.



### ClimateControl. Be in charge of the environment in your oven.

**ClimateControl** ensures optimised processes and shorter cooking times. Key design elements produce optimised air distribution and airflow, improved humidity accuracy and faster moisture evacuation. Everything is perfectly controlled for optimum quality.



### CareCycle. Customise the way you keep your oven spotless.

Although a clean oven is a necessity, cleaning can interrupt service or make your workflow more complex. **CareCycle** is a phosphate free tablet-based way to clean, with seven programs ranging from Eco to Turbo. It produces excellent results with surprisingly little water or chemicals, and you can program **CareCycle** to get to work at your convenience.



## Invoq helps you move towards a more sustainable kitchen.

### Convection

**19% less energy used per running hour**

#### Technology behind the scenes:

- Triple layer glass door
- Improved airflow contributing to the Maillard reaction
- Improved air intake - three times faster dehumidification
- Energy-efficient insulation

### Steam

**70% less energy used per running hour**

#### Technology behind the scenes:

- Improved steam saturation based on lambda sensor
- Improved boiler performance (%)
- HybridSteam** implementation
- Closed drain system

### Cleaning

**70.7% less costs  
27% less water  
63% less time**

#### Technology behind the scenes:

- Recirculating cleaning system
- Less and greener chemicals
- Cleaning programs to match your needs

### Your savings

**Cost savings of £1,401 / €1,612 per year**

#### User scenario based on following operation:

- Eight hours a day (six hours convection, two hours steaming, one medium cleaning)
- Five days a week
- 48 weeks a year

*Based on a kWh price of €0.46 and a water price of €1.45 per m3. Comparison: Invoq Hybrid 10-1/1 GN up against predecessor model.*

## Combi Ovens

# Invoq

The Invoq Combi ovens are the perfect kitchen appliances, where all of the latest technologies have been made simple for you to use. The Combi model uses direct steam injected into the oven, turning your entire oven into a steam chamber within seconds, enabling you to achieve perfect results quickly and efficiently. With a myriad of other features such as SmartChef, MenuPlanner, ClimateControl and CareCycle, the Invoq Combi oven helps you to accomplish perfection with every use.

Each oven comes with a built-in hand shower.



COMBI 6-1/1GN
Three phase
Dimensions: W 937 x D 908 x H 851 mm
Capacity: 7 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 10.3 per hour



COMBI 6-2/1GN
Three phase
Dimensions: W 1077 x D 1028 x H 851mm
Capacity: 7 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 22.3 per hour



COMBI 6-1/1GN PASS THROUGH
Three phase
Dimensions: W 937 x D 1059 x H 851 mm
Capacity: 7 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 10.3 per hour



COMBI 10-1/1GN
Three phase
Dimensions: W 937 x D 908 x H 1081 mm
Capacity: 10 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 19.3 per hour



COMBI 10-2/1GN
Three phase
Dimensions: W 1077 x D 1028 x H 1081mm
Capacity: 10 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 31.3 per hour



COMBI 10-1/1GN PASS THROUGH
Three phase
Dimensions: W 937 x D 1059 x H 1081mm
Capacity: 10 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 19.3 per hour



COMBI 20-1/1GN
Three phase
Dimensions: W 937 x D 923 x H 1730 mm
Capacity: 20 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 38.2 per hour



COMBI 20-2/1GN
Three phase
Dimensions: W 1077 x D 1043 x H 1730mm
Capacity: 20 racks
Steam: Injection / Vapour / Spritzer
kW Rating: 62.2 per hour

## Hybrid Ovens

# Invoq

The Invoq Hybrid ovens have been expertly designed to create the ideal cooking environment for your foodservice operation. The Invoq Hybrid ovens merge two technologies together, allowing you to use both direct steam injection and boiler-based steam generation for a more saturated steam production, producing unrivalled results time after time. With a myriad of other features such as SmartChef, MenuPlanner, ClimateControl and CareCycle, the Invoq Hybrid oven helps you to accomplish perfection with every use.

Each oven comes with a built-in hand shower.



HYBRID 6-1/1GN
Three phase
Dimensions: W 937 x D 908 x H 851 mm
Capacity: 7 racks
Steam: Boiler / Injection Steam
kW Rating: 10.3 per hour



HYBRID 6-2/1GN
Three phase
Dimensions: W 1077 x D 1028 x H 851mm
Capacity: 7 racks
Steam: Boiler / Injection Steam
kW Rating: 22.3 per hour



HYBRID 6-1/1GN PASS THROUGH
Three phase
Dimensions: W 937 x D 1059 x H 851 mm
Capacity: 7 racks
Steam: Boiler / Injection Steam
kW Rating: 10.3 per hour



HYBRID 10-1/1GN
Three phase
Dimensions: W 937 x D 908 x H 1081 mm
Capacity: 10 racks
Steam: Boiler / Injection Steam
kW Rating: 19.3 per hour



HYBRID 10-2/1GN
Three phase
Dimensions: W 1077 x D 1028 x H 1081mm
Capacity: 10 racks
Steam: Boiler / Injection Steam
kW Rating: 31.3 per hour



HYBRID 10-1/1GN PASS THROUGH
Three phase
Dimensions: W 937 x D 1059 x H 1081mm
Capacity: 10 racks
Steam: Boiler / Injection Steam
kW Rating: 19.3 per hour



HYBRID 20-1/1GN
Three phase
Dimensions: W 937 x D 923 x H 1730 mm
Capacity: 20 racks
Steam: Boiler / Injection Steam
kW Rating: 38.2 per hour



HYBRID 20-2/1GN
Three phase
Dimensions: W 1077 x D 1043 x H 1730mm
Capacity: 20 racks
Steam: Boiler / Injection Steam
kW Rating: 62.2 per hour

Invoq by HOUNO - COMBI OVEN SPECIALIST



reddot award  
product design





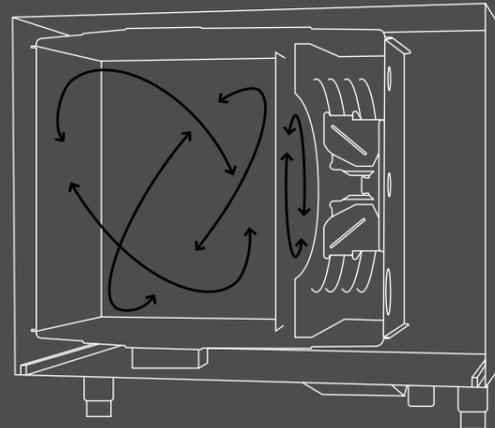
# Invoq | Bake

Invoq Bake allows you to widen the selection of products you can bake. From breakfast pastries to lunchtime snacks, sweet treats to take-away ready meals - and everything in between.

## Instead of revolving the racks, we circulate the air.

With Invoq Bake, the hot air moves, not what you're baking.

A highly sophisticated, sensor controlled, smart fan distributes and circulates the air. It creates trajectories that envelop every item in the oven consistently, no matter what rack it is sitting on. Top to bottom, side to side, reversing automatically.



Convection and steam are optimally balanced.

## Moist on the inside. The oven, not just the pastry.

Controlling the humidity level while baking can have a dramatic impact on results, providing that you can control it with speed and accuracy.

Invoq Bake gives you this degree of fine intervention by allowing you to introduce moisture directly into the oven cavity, quickly, on the fly. It also means you can confidently bake several different products at the same time.

An advanced steam production system injects moisture directly into the oven's heating elements, with immediate effect. Steam is produced without waiting for any water to boil and with minimum energy demand.

The steam injection system is backed up by an active air inlet, promoting crispness and crunchiness.



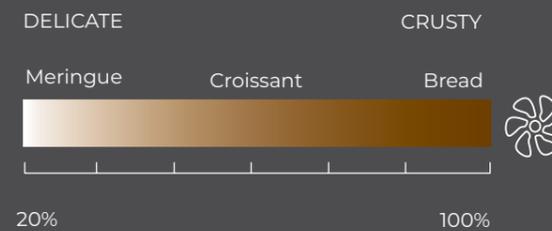
### Benefits From Adding Humidity

- Crispy and colourful crust
- Increased product volume
- Maintained moisture level inside the product for a longer shelf life
- Protecting the surface of delicate products like croissants
- Controlled proving environment
- One piece of equipment for desserts, cakes and breads.

# Invoq | Bake

## A range of fan speeds to suit a range of baked items.

Invoq Bake's fan is so sensitive and controllable, it instinctively knows how to treat a meringue differently from a baguette.



## CombiSense

The automatic humidity system offers you the possibility to bake your product with a shiny, crisp and crunchy finish while maintaining a moist centre.

## No cross-contamination of flavours.

You can actually bake muffins and garlic bread at the same time without flavour transferring from one product to the other.



The Invoq Bake is the perfect kitchen appliance, where all the latest technologies have been made simple for you to use. Increased rack spacing allows the circulating airflow to create perfect uniformity across the rack. You get an even and consistent bake covering all aspects of the baking kitchen from beautifully crusty breads to perfectly baked products from frozen and even delicately baked desserts. The humidity creation and the automated cleaning system are controlled to utilise a minimum of energy and water without ever compromising quality results.

Each oven comes with a built-in hand shower.

	
<b>BAKE 6</b>	<b>BAKE 6 PASS THROUGH</b>
Three phase	Three phase
Dimensions: W 917 x D 908 x H 851 mm	Dimensions: W 917 x D 1059 x H 851mm
Capacity: 6 400x600 baking sheets	Capacity: 6 400x600 baking sheets
kW Rating: 38.2 per hour	kW Rating: 10.3 per hour

	
<b>BAKE 9</b>	<b>BAKE 9 PASS THROUGH</b>
Three phase	Three phase
Dimensions: W 917 x D 908 x H 1081 mm	Dimensions: W 917 x D 1059 x H 1081mm
Capacity: 9 400x600 baking sheets	Capacity: 9 400x600 baking sheets
kW Rating: 10.3 per hour	kW Rating: 19.3 per hour


<b>BAKE 16</b>
Three phase
Dimensions: W 917 x D 923 x H 1730 mm
Capacity: 16 400x600 baking sheets
kW Rating: 19.3 per hour



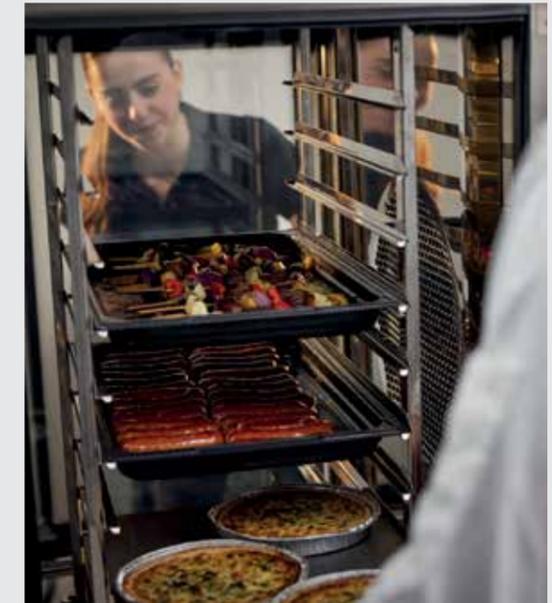
## PassThrough. The fastest route.

In one side.  
Out the other.

Invoq PassThrough features an ingenious double door system. Food enters from the bakery side. Then, when it is cooked, it is removed from the service side.

Not only does this reduce the risk of cross contamination, it shortens the trips the server needs to make - they don't even need to enter the bakery.

Food is clearly visible to the customer and is illuminated by a powerful, low-energy LED light, which both adds a bit of theatre and encourages impulse buying.



### Benefits at a glance

- Two-door oven for optimal workflow
- Avoid cross contamination - clear separation of food
- Ideal for display baking
- Attract customers and increase sales
- Improve logistics in your bakery and save time
- Space optimised system
- Improved safety



## StackUp saves floor space.

### Double your capacity.

Stacking two ovens saves you valuable floor space. You can easily adjust the cooking capacity to the number of guests. And switch off the oven that you do not use in off-peak periods to avoid overcapacity and save money on energy.

### Maximum flexibility.

By stacking two Invoq ovens, you get optimal baking flexibility. You can for instance prove bread in the bottom oven, while baking pastries in the top oven. You can choose different rack sizing for the two ovens for further flexibility.

### Combi

Oven size 6 + 10 equals less than 2 meters  
Combine two steam technologies

### Bake

Oven size 6 + 9 equals less than 2 meters  
Combine two steam/bake technologies



## Condensation Hood Overview



## Air quality. Safely and efficiently.

By combining your Invoq oven with a condensation hood, efficiently extract and condense excess steam to drain. The result is less humidity, drier surfaces, and a safer and more comfortable working environment.

## Concentrate your entire food production in just one square metre. And you have the freedom to place the oven anywhere you want.

Ensuring efficient extraction and condensing of excess steam.

Removing up to 93% of the humidity from the oven exhaust.

The system is controlled by the oven.

Condensed steam is discharged through the oven's drain system.

No external connection required.



## Invoq Hoodini Overview

# Liberate your kitchen from traditional hood systems.

Get grease, vapours and contaminated air out of your kitchen without complex and pricey roof venting. Controlled by the oven, Hoodini is retrofittable and designed for seamless integration\*.

## Why Hoodini over a traditional hood system?

- No top clearance and external air extraction ducts required
- Eliminate the need for time consuming and labour intensive filter cleaning
- Say goodbye to ongoing expenses for filter replacements
- No service charges - reduce maintenance costs and eliminate service charges



## This is how the Invoq Hoodini works:



### 1. Main Fan Activation

The main fan starts, efficiently pulling cooking vapours out of the oven cavity.



### 2. Particle Separation

Heavy particles drop towards the drain, while lighter particles are directed towards the condenser.



### 3. Condensation Process

Vapours pass over the condenser, where cooling results in the formation of water particles that drip towards the drain.



### 4. Catalytic Converter Action

Remaining vapours pass through the platinum and palladium-coated catalytic converter, reducing gases to harmless carbon dioxide and water. Harmless gases are returned to the oven cavity to restart the process, ensuring a continuous and efficient cooking experience.

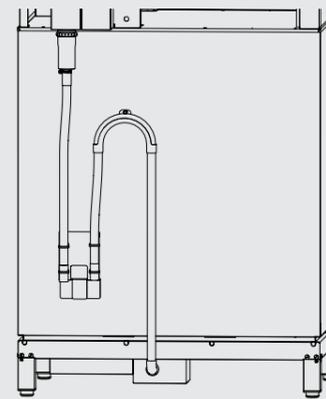
Hoodini requires a 230-volt single-phase plug within a 3 metre radius. \*Retrofittable on Invoq only, CombiSlim Hoodini is factory fit only.



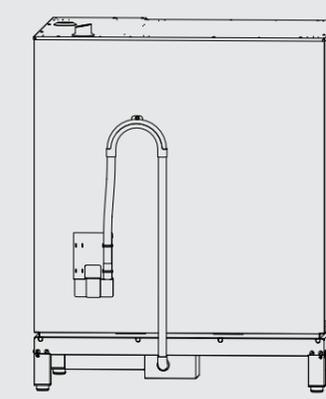
## Drain Lift System

# Unleash installation freedom.

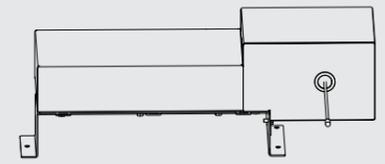
Say goodbye to drainage issues and costly external pumps - our all-in-one solution is here to transform your culinary experience.



Drain lift system on a Stackit oven



Drain lift system on a standard oven



Drain box and pump assembly

The drain lift system for Invoq ovens is a ready-to-install, external, automatic drainage system with an integrated pump, intended to lift wastewater out into a wall mounted drain.

This system is perfect for various kitchen setups with Invoq ovens; stand alone or Stackit solution. Frequently seen in basement kitchens and other locations with wall-mounted drains, its adaptability makes it an ideal choice for a wide range of culinary environments. The tundish allows for a wall installation of a height up to 350 mm.



## MultiRack for multiuse.

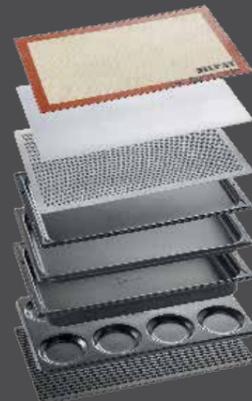
Combine your 400 x 600mm baking sheets with your 1/1 gastronorm trays, giving you a wide variety of accessories to use at the same time.

MultiRack for 6 grid Invoq Combi and Hybrid and Invoq Bake 6 gives 5 trays with 100mm rack distance. MultiRack for 10 grid Invoq Combi and Hybrid and Invoq Bake 9 gives you 8 trays with a distance of 110mm.



Achieve full flexibility by expanding your accessories

The patented aluminium alloy of the 1/1 GN Imperial® accessories provides an optimal ability to absorb, store and release heat. The accessories enable perfect cooking and baking results, making sure that there is no limit to what you can cook in your Invoq oven.



## Accessories

<b>PART NO</b>	<b>Stands</b>
10010	Static open stand for 1/1GN models
10010	Static stand with runners and chemical drawer for 1/1GN models
10010	Castor kit for stands for 1/1GN models, 2 x braked, 2 x unbraked
10010	Static open stand for 2/1GN models
	<i>*Please specify part number and description upon order</i>
<b>PART NO</b>	<b>Trolley Sytem</b>
107592	Roll-in trolley 20-1/1GN 65mm 20 trays U-shaped
108140	Roll-in trolley 20-1/1GN 85mm 15 trays U-shaped
107876	Roll-in trolley 20-2/1GN 65mm 20 trays U-shaped
107101	Roll-in trolley 20-2/1GN 85mm 15 trays U-shaped
108142	Banqueting roll-in trolley 20-1/1GN (50 plates)
108143	Banqueting roll-in trolley 20-2/1GN (100 plates)
108149	Thermo cover (1/1GN)
045462	Thermo cover (2/1GN)
<b>PART NO</b>	<b>Stacking Kits</b>
10000	Stackit 1/1GN, electric + low floor stand
10000	Stackit 2/1GN, electric + low floor stand
10000	Stackit 1/1GN Pass Through, electric + low floor stand
	<i>*Please specify part number and description upon order</i>
<b>PART NO</b>	<b>Drain Lift Solutions</b>
110891	Drain lift system, single oven, upgrade kit
110892	Drain lift system, stacked oven, upgrade kit
<b>PART NO</b>	<b>Extraction Hoods</b>
110907	Condensation hood 1/1GN, upgrade kit
110906	Condensation hood 1/1GN Pass Through, upgrade kit
110903	Condensation hood 1/1GN, 20-1 Roll-In, upgrade kit
110905	Condensation hood stackit 1/1GN, upgrade kit
110904	Condensation hood stackit 1/1GN Pass Through, upgrade kit
110924	Condensation hood 2/1GN, upgrade kit
110922	Condensation hood 2/1GN, 20-2 Roll-In, upgrade kit
110928	Condensation hood stackit 2/1GN, upgrade kit
111458	Hoodini hood 1/1GN, single units, upgrade kit
111457	Hoodini hood 1/1GN Pass Through, single units, upgrade kit
111456	Hoodini hood 1/1GN, stacked units, upgrade kit
111455	Hoodini hood 1/1GN Pass Through, stacked units, upgrade kit
111472	Hoodini hood 2/1GN, single units, upgrade kit
111474	Hoodini hood 2/1GN, stacked units, upgrade kit
<b>PART NO</b>	<b>Heat Shields</b>
108120	Heat shield 6-1/1GN
108121	Heat shield 10-1/1GN
108122	Heat shield 6-2/1GN
108123	Heat shield 10-2/1GN
108124	Heat shield 20-1/1GN
108125	Heat shield 20-2/1GN
<b>PART NO</b>	<b>Fat Separation</b>
104853	Fat separation system 1/1GN models - factory fitted
104841	Fat separation system 2/1GN models - factory fitted
<b>PART NO</b>	<b>Water Treatment</b>
30500546	Hydro Shield 6000 (XL) water filter cartridge
108139	Hydro Shield 6000 (XL) watter filter kit (includes filter, filter head and hose)
<b>PART NO</b>	<b>Detergent</b>
106032	CareCycle clean tablets - 150
106033	CareCycle descale tablets - 150
110247	Hand shower

## Accessories

# Invoq

<b>PART NO</b>	<b>Grills, Trays &amp; Sheets</b>
107840	MultiRack 6-1/1GN and 400 x 600
107846	MultiRack 10-1/1GN and 400 x 600
45482	Imperial tray, 1/1GN, 20mm
45484	Imperia tray, 1/1GN 40mm
45483	Imperial tray, 1/1GN 60mm
45723	Imperial sheet, 1/1GN
45481	Imperial grilling grid, 1/1GN
45433	Baking tray non-stick, 1/1GN
45434	Baking tray perforated non-stick, 1/1GN
45445	Baking mat silicone, 1/1GN
45725	Imperial multi-tray, 1/1GN
45480	Steamfry basket, 1/1GN
45733	Rib rack, 1/1GN
41120	Chicken grill, 1/2GN (4 pcs)
33089	Chicken grill, 1/1GN (8 pcs)
45722	Imperial potato spikes, 1/1GN

<b>PART NO</b>	<b>Connectivity</b>
108137	Invoq WIFI module
111738	Open Kitchen App*

\*Price includes onboarding via 'Power House Dynamics' and 3 years of usage.

Errors & omissions accepted, we reserve the right to increase our prices without notice.

It is recommended that a water treatment unit is installed with all Invoq ovens. Any water related issues which arise with Invoq ovens not fitted with a suitable water treatment unit will not be covered under warranty.



Invoq is designed as one, single oven platform relevant in any kitchen, anywhere in the world.

Invoq

www.middlebycelfrost.com

www.middleby.com

# Looking after your Invoq

Simple to clean.  
Easy to maintain.

With Invoq we didn't just design an oven, we designed the experience of using it. This includes mundane but necessary tasks, including cleaning and maintenance.

Driven by our own, unique software, CareCycle is the automatic cleaning system built into Invoq that saves both time and money.

CareCycle uses surprisingly little water, energy or chemicals and it ensures your oven is always spotlessly clean and ready for the next task.

START CLEANING WITHOUT  
WAITING FOR COOLING.

CareCycle can be activated while the oven is still hot. Which reduces downtime and returns the oven to service faster.



← HOUNÖ

# CombiSlim

*More than just an oven; a compact powerhouse of culinary innovation.*



## The optimal choice when size matters.

Measuring just 513mm wide and accommodating a full size 1/1 gastronorm, the **CombiSlim** ovens from Scandinavian Combi Specialist Hounö are perfect for front of house and compact kitchens, where space is limited but high output and consistent results are needed, or for satellite kitchens in combination with our Invoq ovens.

Ease of use is at the heart of **CombiSlim** ovens, they're controlled using Android-based **SmartTouch®**, an intuitive touch control display, and feature **SmartChef®** pre-set recipes, making operation simple and seamless for kitchen staff of all levels.

**CombiSlim** ovens feature steam injection, with **CombiSmart®** humidity control, the ability to create cooking programmes with up to 15 steps, and a rack timer that ensures accurate cooking for different items on different shelves.

After service, **CombiWash®**, the automatic cleaning system, saves on staff time and operating costs, through low consumption of energy, water and detergent.

**CombiSlim** ovens are available in 2 sizes, 6 grid and 10 grid, and accommodate 1/1 GN trays. For maximum flexibility, stack 2 **CombiSlim** ovens.

With the optional Hoodini ventless hood, place your **CombiSlim** virtually anywhere and remove grease, vapours and contaminants from the air.

## Ideally suited for...

**CombiSlim** ovens are small but effective, providing the same features as a large combi oven giving you maximum flexibility.



### Cafés and Coffee Shops

Expand your menu options with perfectly cooked dishes and bakes.



### Forecourts and Convenience Stores

Invest in a **CombiSlim** to expand your range and increase sales.



### Hospitals

Support nutritious meal preparation for patients and staff for overall wellbeing.



### Hotels

When used in combination with our Invoq ovens in the central kitchen, **CombiSlim** ovens are perfect for finishing in smaller satellite kitchen areas.



## CombiSlim provides maximum flexibility in minimum space.



### Benefits at a glance

- 513mm wide footprint
- Accommodates 6 or 10 1/1 GN trays
- Consistent regardless of the operator
- Steam injection
- SmartChef®** pre-set recipes
- Easy to use **SmartTouch®**, intuitive touch control display
- CombiSmart®** 10 steps, humidity control
- Temperature probe
- HACCP monitoring
- Available with a **Hoodini** ventless hood



Please **call us** to arrange to see the CombiSlim live and in action!

**+91 124 4828500**

COMBISLIM SERIES

The CombiSlim ovens from Hounö are ideal for small-scale food production in take-away shops, cafés, petrol stations, nurseries etc, because of its unique size. Although these ovens are compact, they are still mightily effective. With the same features as a large combi oven, you are offered maximum flexibility no matter what your size or space restrictions are.



COMBISLIM 1.06

Three phase
Dimensions: W 513 x D 811 x H 753mm
Capacity: 6 x 1/1 GN trays
kW Rating: 8.4 per hour



COMBISLIM 1.10

Three phase
Dimensions: W 513 x D 811 x H 948mm
Capacity: 10 x 1/1 GN trays
kW Rating: 12.7 per hour

HOODINI SERIES

Hounö's CombiSlim series with additional Hoodini hood increases your functionality and expands your kitchen's possibilities. The Hoodini ventless extraction canopy allows you to place the oven virtually anywhere, as it eliminates the requirement for built-in overhead extraction. The Hoodini series enables and encourages you to utilise your oven in non-traditional spaces.



COMBISLIM 1.06 HOODINI

Three phase
Dimensions: W 514 x D 1041 x H 1138mm
Capacity: 6 x 1/1 GN trays
kW Rating: 8.4 + 2.2 per hour



COMBISLIM 1.10 HOODINI

Three phase
Dimensions: W 514 x D 1041 x H 1339mm
Capacity: 10 x 1/1 GN trays
kW Rating: 12.7 + 2.2 per hour

<b>PART NO</b>	<b>Stands</b> Static open stand Static stand with runners
<b>PART NO</b> 32020054 21010055	<b>Stacking Kits</b> Stacking kit 1.06 + 1.06 and low floor stand Stacking kit 1.06 + 1.10 and low floor stand
<b>PART NO</b> 32620112	<b>Extraction Hoods</b> Condensation hood
<b>PART NO</b> 30500571 108139	<b>Water Treatment</b> Hydro Shield 6000 (XL) water filter cartridge Hydro Shield 6000 (XL) water filter kit (includes filter, filter head and hose)
<b>PART NO</b> 30500571 20500200 30520494	<b>Detergent</b> HOUNÖ PROTECT detergent intense 2 x 5L HOUNÖ PROTECT rinse aid 2 x 5L HOUNÖ PROTECT cleaning package (6 x intense, 2 x rinse)
<b>PART NO</b> 45482 45484 45483 45723 45481 45433 45434 45445 45725 45480 45733 41120 33089 45722	<b>Grills, Trays &amp; Sheets</b> Imperial tray, 1/1GN, 20mm Imperial tray, 1/1GN, 40mm Imperial tray, 1/1GN, 60mm Imperial sheet, 1/1GN Imperial grilling grid, 1/1GN Baking tray non-stick, 1/1GN Baking tray perforated non-stick, 1/1GN Baking mat silicone, 1/1GN Imperial multi-tray, 1/1GN Steamfry basket, 1/1GN Rib rack, 1/1GN Chicken grill, 1/2GN (4 pcs) Chicken grill, 1/1GN (8 pcs) Imperial potato spikes, 1/1GN

More accessories are available upon request.  
Errors & omissions accepted, we reserve the right to increase our prices without notice.



# firex

*The perfect mix between **quality** and **quantity**.*

**EASYBRATT**

The Easybratt from Firex meets the daily cooking needs of small and medium sized restaurants, catering services and centralised cooking centres such as canteens, schools and hospitals. Designed to deliver highly effective cooking performance, the Easypan allows you to braise, shallow fry or boil bulk quantities at a time.

**GAS BRATT PANS**



<p><b>BR8080I GAS</b></p> <p>Dimensions: W 800 x D 900 x H 970 mm</p> <p>Capacity: 60 ltr</p> <p>Power: 20kW</p>	<p><b>BR9090I GAS</b></p> <p>Dimensions: W 900 x D 900 x H 970 mm</p> <p>Capacity: 70 ltr</p> <p>Power: 20kW</p>	<p><b>BR1120I GAS</b></p> <p>Dimensions: W 1200 x D 900 x H 970 mm</p> <p>Capacity: 100 ltr</p> <p>Power: 30kW</p>
<p><b>BR1150I GAS</b></p> <p>Dimensions: W 1200 x D 900 x H 1020 mm</p> <p>Capacity: 128 ltr</p> <p>Power: 30kW</p>	<p><b>BR1200I GAS</b></p> <p>Dimensions: W 1600 x D 900 x H 1020 mm</p> <p>Capacity: 170 ltr</p> <p>Power: 40kW</p>	

**ELECTRIC BRATT PANS**



<p> <b>BR8080I ELECTRIC</b></p> <p>Dimensions: W 800 x D 900 x H 970 mm</p> <p>Capacity: 60 ltr</p> <p>Power: 10kW</p>	<p> <b>BR9090I ELECTRIC</b></p> <p>Dimensions: W 900 x D 900 x H 970 mm</p> <p>Capacity: 70 ltr</p> <p>Power: 10kW</p>	<p> <b>BR1120I ELECTRIC</b></p> <p>Dimensions: W 1200 x D 900 x H 970 mm</p> <p>Capacity: 100 ltr</p> <p>Power: 15kW</p>
<p> <b>BR1150I ELECTRIC</b></p> <p>Dimensions: W 1200 x D 900 x H 1020 mm</p> <p>Capacity: 128 ltr</p> <p>Power: 15kW</p>	<p> <b>BR1200I ELECTRIC</b></p> <p>Dimensions: W 1600 x D 900 x H 1020 mm</p> <p>Capacity: 170 ltr</p> <p>Power: 25kW</p>	

**EASYPAN**

Easypan from Firex is the ideal solution for high-volume boiling; perfect for soups, sauces, broths and more. Its innovative construction allows for food to be cooked quickly, and heat to be effortlessly retained, resulting in high quality product every time.

**RECTANGULAR BOILING PANS**



<p><b>PM7050</b></p> <p>Dimensions: W 800 x D 700 x H 1110 mm</p> <p>Capacity: 50 ltr</p> <p>Power: IG 15.5kW / IE 9kW</p>	<p><b>PM8100</b></p> <p>Dimensions: W 800 x D 900 x H 1110 mm</p> <p>Capacity: 102 ltr</p> <p>Power: IG 21kW / IE 16kW</p>	<p><b>PM8150</b></p> <p>Dimensions: W 800 x D 900 x H 1110 mm</p> <p>Capacity: 139 ltr</p> <p>Power: IG 21kW / IE 18kW</p>
<p><b>PM1200</b></p> <p>Dimensions: W 1000 x D 1150 x H 1000 mm</p> <p>Capacity: 200 ltr</p> <p>Power: IG 34.5kW / IE 32kW</p>		

**CYLINDRICAL BOILING PANS**



<p><b>PMR200</b></p> <p>Dimensions: W 1175 x D 1130 x H 1055 mm</p> <p>Capacity: 200 ltr</p> <p>Power: IG 34.5kW / IE 32kW</p>	<p><b>PMR300</b></p> <p>Dimensions: W 1305 x D 1255 x H 1055 mm</p> <p>Capacity: 317 ltr</p> <p>Power: IG 48kW / IE 36kW</p>
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**GASTRONORM BOILING PANS**



<p><b>PM9170GN</b></p> <p>Dimensions: W 1000 x D 900 x H 1100 mm</p> <p>Capacity: 170 ltr</p> <p>Power: IG 30kW / IE 24kW</p>	<p><b>PM9270GN</b></p> <p>Dimensions: W 1400 x D 900 x H 1100 mm</p> <p>Capacity: 270 ltr</p> <p>Power: IG 44kW / IE 32kW</p>	<p><b>PM9370GN</b></p> <p>Dimensions: W 1800 x D 900 x H 1100 mm</p> <p>Capacity: 370 ltr</p> <p>Power: IG 49kW / IE 36kW</p>
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All Easypan models are also available as indirect steam heating versions - please get in touch for this pricing.

**FIGARO**

Figaro by Firex is the innovative industrial braising pan, compact in size and extremely fast in heating. The Figaro not only serves as a braising pan which is 4 times faster than traditional units, thanks to Firex's new heating technology, but also as a kettle, fryer and traditional stove.



DFIE100_V2	DFIE100A_V2	DFIE150_V2
Non-pressurised unit	Pressurised unit	Non-pressurised unit
Dimensions: W 1296 x D 960 x H 1151 mm	Dimensions: W 1296 x D 960 x H 1151 mm	Dimensions: W 1648 x D 960 x H 1151 mm
Capacity: 102 ltr	Capacity: 102 ltr	Capacity: 157 ltr
Power: 24kW	Power: 24kW	Power: 38.5kW

DFIE150A_V2
Pressurised unit
Dimensions: W 1648 x D 960 x H 1151 mm
Capacity: 157 ltr
Power: 38.5kW

**CUCIMIX**

Autonomy, automation and replicability; the winning combination of Cucimix.

Cucimix is a great asset in the kitchen, letting you combine your experience and creativity with the requirements of high demand and volumes.



**BASKETT**

The Baskett boiling pans by Firex are perfect for large catering operations. With so many different options, the Baskett gives you the freedom to fully control and automate your recipes.

Flexible and easy to operate, the Baskett is perfect for automated cooking with minimal supervision.

**BETTERPAN**

Betterpan by Firex is the professional bratt pan that offers the possibility of preparing a vast range of recipes using the many cooking modes.

Offering the possibility to braise, fry, steam and pressure cook, Betterpan is the appliance every chef can count on.



**DREENER LINE**

Dreener line is the modular industrial vegetable washer, ideally suited for restaurants, hotels and collective catering centres such as schools, hospitals and canteens.

Dreener Line by Firex allows you to wash vegetables of different types in different compartments, whilst making savings in water, energy and time.

**CONTACT OUR SALES TEAM ON 01925 821 280 TO FIND OUT MORE ABOUT THE RANGE OF FIREX AUTOMATED BATCH COOKING SOLUTIONS AVAILABLE FROM MIDDLEBY UK**

## Accessories

**FIREX**

### PART NO

DABF0000  
DACF0000  
DASC0030  
PAC1XXXX  
PAC2XXXX  
PAC3XXXX

### BASKETS

1/1 GN boiling basket for Figaro, Betterpan  
1/1 GN fry basket for Figaro, Betterpan  
Trolley to hook baskets for Figaro, Betterpan  
Basket for Fixpan, Baskett, Easybaskett  
2 x half basket for Fixpan, Baskett, Easybaskett  
3 x third basket for Fixpan, Baskett, Easybaskett

### PART NO

CAMC  
PAMP  
PAMA  
DAP01000  
PAF

### MIXERS & TOOLS

High density mixer for Cucimix  
Mixer - mashed potatoes for Baskett  
Mixer - custard for Baskett  
Spatula for Figaro, Betterpan, Easybratt  
Strainer for Cucimix, Baskett, Easybaskett, Figaro, Betterpan

### PART NO

PAF2012  
PAF2000  
PAF2010  
PAF3020  
PAF4020

### VALVES

Butterfly valve for Cucimix, Baskett, Easybaskett, Easypan  
Wash out valve for Easypan, Easybaskett  
Ball washout valve for Cucimix, Baskett, Easybaskett, Easypan  
Flush valve for Cucimix, Baskett  
Pneumatic valve for Cucimix, Baskett

### PART NO

CADE  
D150  
DAPC0230  
PAAR  
CACT0010

### MISCELLANEOUS

Shower head for Cucimix, Baskett  
Wheels for all models  
230V socket for Cucimix, Baskett, Easybaskett, Figaro, Betterpan  
Auto water charge for Baskett, Easybaskett  
FTC cover plexiglass for all major line models

More accessories are available upon request.

Errors & omissions accepted, we reserve the right to increase our prices without notice.



**Combining tradition and technology;  
mastering the grill since 1969.**



## COLOR RANGE CONFIGURACIÓN DE COLOR



DOOR PUERTA	JOSPER CODE CÓDIGO JOSPER	RAL
STAINLESS STEEL INOX	IN	St. Steel Inox
BURGUNDY BURDEOS	VC	RAL 3003
BROWN MARRÓN	M	TDF 8002 / Beige 1001 RAL 9001 (30% Shine)
BLACK NEGRO	NC	RAL 9005
WHITE BLANCO	BL	RAL 9010
BLUE AZUL	ZU	RAL 5003
GREEN VERDE	VR	RAL 6005

Please specify which colour door you would prefer when ordering your oven.  
All Josper ovens are available from Middleby UK with a coloured door of your choice free of charge.

## Charcoal Ovens



### HJX PRO SERIES

The latest generation of Josper oven, helping you to create a true gastronomical experience. Available in 4 sizes, 6 different configuration options and 7 colour options, the HJX-PRO is guaranteed to make an impact in any kitchen. Model codes have been simplified to represent the number of diners you can expect to cater for.

All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order.



HJX-PRO MINI
Dimensions: W 710 x D 560 x H 805 mm
Charcoal daily consumption: 6-8kg
Grill rack capacity: 1 x GN 1/1

#### Accessories included:

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJX-PRO-S80
Standard small model
Dimensions: W 649 x D 780 x H 1030 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1

HJX-PRO-M120
Standard medium model
Dimensions: W 916 x D 780 x H 1090mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1

HJX-PRO-L175
Standard large model
Dimensions: W 916 x D 1011 x H 1090mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1

#### Accessories included:

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJX-PRO-S80-W
Small model with warmer
Dimensions: W 649 x D 780 x H 1030 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1

HJX-PRO-M120-W
Medium model with warmer
Dimensions: W 916 x D 780 x H 1090mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1

HJX-PRO-L175-W
Large model with warmer
Dimensions: W 916 x D 1011 x H 1090mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1

#### Accessories included:

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush

# Charcoal Ovens



## HJX PRO SERIES



HJX-PRO-S80-T
Small model with table
Dimensions: W 649 x D 780 x H 1530 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1

HJX-PRO-M120-T
Medium model with table
Dimensions: W 916 x D 780 x H 1590 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1

HJX-PRO-L175-T
Large model with table
Dimensions: W 916 x D 1011 x H 1590 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1

### Accessories included:

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJX-PRO-S80-WT
Small model with warmer and table
Dimensions: W 649 x D 780 x H 1530 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1

HJX-PRO-M120-WT
Medium model with warmer and table
Dimensions: W 916 x D 780 x H 1590 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1

HJX-PRO-L175-WT
Large model with warmer and table
Dimensions: W 916 x D 1011 x H 1590 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1

### Accessories included:

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJX-PRO-S80-TD
Small model with table and drawer
Dimensions: W 649 x D 780 x H 1530 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1

HJX-PRO-M120-TD
Medium model with table and drawer
Dimensions: W 916 x D 780 x H 1590 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1

HJX-PRO-L175-TD
Large model with table and drawer
Dimensions: W 916 x D 1011 x H 1590 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1

### Accessories included:

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush

# Charcoal Ovens



## HJX PRO SERIES



HJX-PRO-S80-WTD
Small model with warmer, table & drawer
Dimensions: W 649 x D 780 x H 1530 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1

HJX-PRO-M120-WTD
Medium model with warmer, table & drawer
Dimensions: W 916 x D 780 x H 1590 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1

HJX-PRO-L175-WTD
Large model with warmer, table & drawer
Dimensions: W 916 x D 1011 x H 1590 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1

### Accessories included:

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush

## HJA-PLUS SERIES

The HJA-PLUS oven series is Josper's Class A range, with innovative design, impeccable quality and infallible reliability. The Josper HJA ovens have been designed to facilitate effective air circulation and enable customisation to suit your every need. Model codes have been simplified to represent the number of diners you can expect to cater for.

*All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order.*



HJA-PLUS MINI
Dimensions: W 824 x D 631 x H 730 mm
Charcoal daily consumption: 6-8kg
Grill rack capacity: 1 x GN 1/1

### Accessories included:

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJA-PLUS-S80
Standard small model
Dimensions: W 750 x D 778 x H 1105 mm
Charcoal daily consumption: 10-12kg
Grill rack capacity: 1 x GN 1/1

HJA-PLUS-M120
Standard medium model
Dimensions: W 1040 x D 780 x H 1168 mm
Charcoal daily consumption: 12-16kg
Grill rack capacity: 2 x GN 1/1

HJA-PLUS-L175
Standard large model
Dimensions: W 1040 x D 1040 x H 1168 mm
Charcoal daily consumption: 16-20kg
Grill rack capacity: 2 x GN 1/1

### Accessories included:

- 1 x Inox grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush

# Charcoal Ovens



## HJA-PLUS SERIES



HJA-PLUS-S80-HC	HJA-PLUS-M120-HC	HJA-PLUS-L175-HC
Small model with hot cabinet	Medium model with hot cabinet	Large model with hot cabinet
Dimensions: W 750 x D 778 x H 1262 mm	Dimensions: W 1040 x D 780 x H 1309 mm	Dimensions: W 1040 x D 1040 x H 1309 mm
Charcoal daily consumption: 10-12kg	Charcoal daily consumption: 12-16kg	Charcoal daily consumption: 16-20kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

### Accessories included:

- 1 x *Inox* grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJA-PLUS-S80-T	HJA-PLUS-M120-T	HJA-PLUS-L175-T
Small model with table	Medium model with table	Large model with table
Dimensions: W 750 x D 778 x H 1593 mm	Dimensions: W 1040 x D 780 x H 1656 mm	Dimensions: W 1040 x D 1040 x H 1656 mm
Charcoal daily consumption: 10-12kg	Charcoal daily consumption: 12-16kg	Charcoal daily consumption: 16-20kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

### Accessories included:

- 1 x *Inox* grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJA-PLUS-S80-HCT	HJA-PLUS-M120-HCT	HJA-PLUS-L175-HCT
Small model with hot cabinet & table	Medium model with hot cabinet & table	Large model with hot cabinet & table
Dimensions: W 750 x D 778 x H 1750 mm	Dimensions: W 1040 x D 780 x H 1797 mm	Dimensions: W 1040 x D 1040 x H 1797 mm
Charcoal daily consumption: 10-12kg	Charcoal daily consumption: 12-16kg	Charcoal daily consumption: 16-20kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

### Accessories included:

- 1 x *Inox* grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush

# Charcoal Ovens



## HJA-PLUS SERIES



HJA-PLUS-S80-TD	HJA-PLUS-M120-TD	HJA-PLUS-L175-TD
Small model with table & drawer	Medium model with table & drawer	Large model with table & drawer
Dimensions: W 750 x D 778 x H 1593 mm	Dimensions: W 1040 x D 780 x H 1656 mm	Dimensions: W 1040 x D 1040 x H 1656 mm
Charcoal daily consumption: 10-12kg	Charcoal daily consumption: 12-16kg	Charcoal daily consumption: 16-20kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

### Accessories included:

- 1 x *Inox* grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush



HJA-PLUS-S80-HCTD	HJA-PLUS-M120-HCTD	HJA-PLUS-L175-HCTD
Small model with hot cabinet, table & drawer	Medium model with hot cabinet, table & drawer	Large model with hot cabinet, table & drawer
Dimensions: W 750 x D 778 x H 1750 mm	Dimensions: W 1040 x D 780 x H 1797 mm	Dimensions: W 1040 x D 1040 x H 1797 mm
Charcoal daily consumption: 10-12kg	Charcoal daily consumption: 12-16kg	Charcoal daily consumption: 16-20kg
Grill rack capacity: 1 x GN 1/1	Grill rack capacity: 2 x GN 1/1	Grill rack capacity: 2 x GN 1/1

### Accessories included:

- 1 x *Inox* grill rack
- 2 x bags of Josper charcoal
- 1 x ash poker
- 1 x pair of Josper tongs
- 1 x metallic brush

## FIRE UP YOUR JOSPER OVEN OR GRILL WITH THE BEST CHARCOAL



Josper wood charcoal provides a high calorific value and durable power. Its high efficiency significantly reduces cooking times, which represents substantial savings of both money and resources used for its obtainment.

The Marabú and Quebracho charcoals own excellent heating qualities, do not spark and have a long lasting burning time against other softer and semi-soft woods.

Combine your Josper charcoal with the Lumix eco-friendly, solid alcohol tablets to ensure your fire up experience is a quick, easy and efficient one.

**Find our charcoal and lumix pricing in our Josper Cookware section.**



## Charcoal Ovens & Grills



### BASQUE GRILLS

Josper's Basque Grills are the ideal solution for adding a smoky, BBQ-style flavour to your food. It has been innovatively designed for optimal heat flow and performance. It uses a hydraulic height regulation system, allowing for smooth and continuous movement of the grill grates throughout the cooking process, to ensure your food is cooked to perfection. The Josper Basque Grills are available as both countertop and monoblock models, with various configurations available.

All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order.

### COUNTERTOP BASQUE GRILLS



PVJ-50-1-1-CT	PVJ-50-2-1-CT	PVJ-76-1-1-CT
Individual countertop basque grill	Double mast countertop basque grill	Individual countertop basque grill
Dimensions: W 750 x D 850 x H 1111 mm	Dimensions: W 1210 x D 850 x H 1111 mm	Dimensions: W 910 x D 850 x H 1111 mm
Charcoal daily consumption: 11-12kg	Charcoal daily consumption: 20-22kg	Charcoal daily consumption: 18-20kg

PVJ-76-2-1-CT	Accessories included:
Double mast countertop basque grill	- 1 x <i>Inox</i> grill rack
Dimensions: W 1700 x D 850 x H 1111 mm	- 2 x bags of <i>Josper</i> charcoal
Charcoal daily consumption: 36-40kg	- 1 x ash poker
	- 1 x pair of <i>Josper</i> tongs

### MONOBLOCK BASQUE GRILLS



PVJ-50-1-1-MB	PVJ-50-2-1-MB	PVJ-76-1-1-MB
Individual monoblock basque grill	Double mast monoblock basque grill	Individual monoblock basque grill
Dimensions: W 900 x D 900 x H 1610 mm	Dimensions: W 1400 x D 900 x H 1610 mm	Dimensions: W 1150 x D 900 x H 1610 mm
Charcoal daily consumption: 11-12kg	Charcoal daily consumption: 20-22kg	Charcoal daily consumption: 18-20kg

PVJ-76-2-1-MB	PVJ-76-3-3-MB	Accessories included:
Double mast monoblock basque grill	Triple mast monoblock basque grill	- 1 x <i>Inox</i> grill rack
Dimensions: W 1930 x D 900 x H 1610 mm	Dimensions: W 2995 x D 900 x H 1610 mm	- 2 x bags of <i>Josper</i> charcoal
Charcoal daily consumption: 36-40kg	Charcoal daily consumption: 36-40kg	- 1 x ash poker
		- 1 x pair of <i>Josper</i> tongs

## Charcoal Ovens & Grills



### COMBINATION OVEN & GRILLS

The Josper Combo is the perfect combination of two grilling systems; the closed grill of the classic Josper oven and the traditional open Basque Grill integrated in the same structure, giving you ultimate control and opportunities. The combo is the ideal solution for restaurants with open kitchens, who want to put on a show for their customers.

All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order.



CVJ-50-2-1-PRO-S	CVJ-50-2-1-PRO-M	CVJ-50-2-1-PRO-L
Small combination oven & grill	Medium combination oven & grill	Large combination oven & grill
Dimensions: W 2130 x D 900 x H 1625mm	Dimensions: W 2415 x D 900 x H 1625mm	Dimensions: W 2415 x D 900 x H 1625mm
Charcoal daily consumption: 30-34kg	Charcoal daily consumption: 32-38kg	Charcoal daily consumption: 36-42kg

#### Accessories included:

- 2 x bags of *Josper* charcoal
- 2 x pairs of *Josper* tongs
- 1 x ash poker
- 1 x metallic brush



CVJ-76-1-1-PRO-S	CVJ-76-1-1-PRO-M	CVJ-76-1-1-PRO-L
Small combination oven & grill	Medium combination oven & grill	Large combination oven & grill
Dimensions: W 1875 x D 900 x H 1625mm	Dimensions: W 2165 x D 900 x H 1625mm	Dimensions: W 2165 x D 900 x H 1625mm
Charcoal daily consumption: 28-32kg	Charcoal daily consumption: 30-36kg	Charcoal daily consumption: 34-40kg

#### Accessories included:

- 2 x bags of *Josper* charcoal
- 2 x pairs of *Josper* tongs
- 1 x ash poker
- 1 x metallic brush

### ROBATAGRILLS

Josper's Robotagrill is an open wood charcoal grill for cooking in the robotayaki style, an ancient culinary technique of the Japanese culture, involving grilling small portions of food on skewers over hot charcoal. Perfect for all types of meat, fish and vegetables, ensuring the ingredients never lose their original flavour.

All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order.



RGJ-050	RGJ-100	RGJ-140
Small robotagrill	Medium robotagrill	Large robotagrill
Dimensions: W 665 x D 392 x H 649mm	Dimensions: W 1164 x D 392 x H 649mm	Dimensions: W 1563 x D 392 x H 649mm
Charcoal daily consumption: 8-10kg	Charcoal daily consumption: 10-12kg	Charcoal daily consumption: 12-14kg

#### Accessories included:

- 2 x bags of *Josper* charcoal
- Skewer supports
- 1 x pair of *Josper* tongs
- Grease tray
- Temperature regulation grate

# Charcoal Ovens



## MANGALS

Josper's Mangal is a multifunctional open grill with three key factors; an extra-large grilling area, four braising levels and a set of accessories that allow for all kinds of gastronomic applications. Built entirely in stainless steel, the Mangal is one of the most versatile and multifunctional products in the Josper range.

All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order.



**MGJ-132**  
 Dimensions: W 1452 x D 740 x H 1497mm  
 Charcoal daily consumption: 22-24kg

**Accessories included:**

- 2 x bags of Josper charcoal
- Wire grill rack
- 16 x GN trays 1/9
- 1 x pair of Josper tongs
- 3 x temperature regulation grates

## ROTISSERIES

The ultimate in traditional charcoal cooking, the Josper rotisserie can be installed in any professional kitchen. The rotisserie allows continuous cooking directly over embers at high temperatures, giving the food an aromatic, smoky wood flavour.

All units come as stainless steel as standard. Please specify which colour configuration you would like when placing your order.



**ASJ-063**  
 Dimensions: W 985 x D 880 x H 1895mm  
 Power requirements: 220V  
 Charcoal daily consumption: 16-20kg

**ASJ-130**  
 Dimensions: W 1550 x D 880 x H 1895mm  
 Power requirements: 220V  
 Charcoal daily consumption: 30-34kg

**Accessories included:**

- 2 x bags of Josper charcoal
- Set of skewers
- Spit rod forks
- 2 x spit holders
- 4 / 8 GN 1/1 trays
- 1 x pair of Josper tongs
- 1 x poker
- 1 x ash pan

## GET YOUR KITCHEN JOSPER READY WITH REAL COMMERCIAL KITCHEN SOLUTIONS

We are pleased to be partnering with Real Commercial Kitchen Solutions to help enable you to fully prepare your kitchen for installation of your Josper charcoal equipment.

This service comprises of a comprehensive survey of the extraction and supply air systems serving the commercial kitchen and cooking space where the Josper is to be located. This includes airflow testing and photographic record. Following the survey, a full written report with accompanying photos will be provided, complete with any recommended actions.

Surveys carried out Monday - Friday 8am-5pm (excluding bank holidays).  
 UK mainland only.



## JOSPER COOKWARE

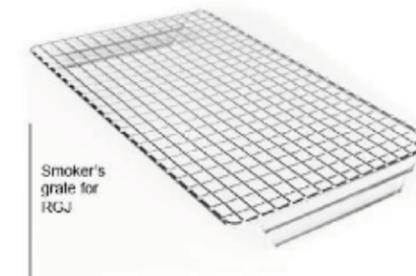
### GASTRONORM TRAYS



### GASTRONORM TRAYS

PART NO	DESCRIPTION
4224	Gastronorm tray GN 1/2 6cm / 2.36 inches
4223	Gastronorm tray GN 1/1 6cm / 2.36 inches
4242	Gastronorm tray GN 1/6 2cm / 0.78 inches
4222	Gastronorm tray GN 1/3 2cm / 0.78 inches
4238	Gastronorm tray GN 1/1 2cm / 0.78 inches

### RGJ GRATES



### GRATES FOR ROBATA

PART NO	DESCRIPTION
4296	Smoker's grate for Robata

**CASSEROLE**



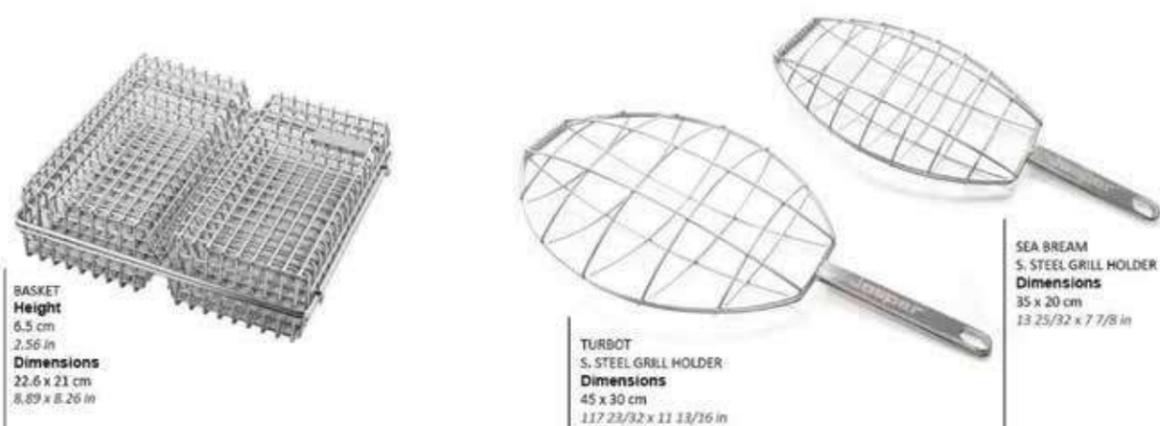
**CASSEROLE**

PART NO	DESCRIPTION
4218	Casserole Ø 16cm / 6.3 inches
4219	Casserole Ø 20cm / 7.87 inches
4220	Casserole Ø 24cm / 9.45 inches
4221	Casserole Ø 28cm / 11 inches

**MINICOCOT**

PART NO	DESCRIPTION
MINICAZ10	Mini casserole Ø 10cm / 3.93 inches
TAPCAZ10	Mini casserole lid Ø 10cm / 3.93 inches
MINICO10	Mini casserole with lid Ø 10cm / 3.93 inches

**BASKETS**



**BASKET**

PART NO	DESCRIPTION
4243	Double basket 21 x 21 x 6cm / 8.89 x 8.26 inches
0403	Sea bream stainless steel grill holder 35 x 20cm / 13.78 x 7.88 inches
0405	Turbot stainless steel grill holder 45 x 30cm / 17.72 x 11.81 inches

**TONGS & BRUSHES**



**TONGS & BRUSHES**

PART NO	DESCRIPTION
0423	Stainless steel tongs 35cm / 13.78 inches
4231	Peg for trays
8224	Special aluminium wire brush 50c, / 19.68 inches
8224/3	Special aluminium wire brush 125cm / 49.21 inches
8224R	Spare part piece for special brush

**SERVICE PLATES**



**SERVICE PLATE**

PART NO	DESCRIPTION
262019	Cast iron service tray & platter 20 x 20cm / 7.87 x 7.97 inches
262020	Cast iron service tray & platter 30 x 20cm / 11.81 x 7.87 inches
262021	Cast iron service tray & platter 25 x 15cm / 9.84 x 5.9 inches
262022	Cast iron service tray & platter 46 x 15cm / 18.11 x 5.9 inches

**IROKO WOOD SUPPORT**

PART NO	DESCRIPTION
4263	Iroko wood support 27 x 27cm for basalt dish 20 x 20cm
4249	Iroko wood support 37 x 27cm for basalt dish 30 x 20cm
4250	Iroko wood support 32 x 22cm for basalt dish 25 x 15cm
4265	Iroko wood support 53 x 22cm for basalt dish 46 x 15cm

## TABLETOP GRILL



Tabletop grill

## MINI TABLETOP GRILL

PART NO	DESCRIPTION	List Price (exc. VAT)
269002	Mini tabletop grill support	£306
4068	Burner	£62
4300	Josper GN tray 1/4	£116

## CHARCOAL



Marabu wood charcoal



Quebracho wood charcoal

## CHARCOAL

PART NO	DESCRIPTION	List Price (exc. VAT)
J-SP36	CE: Marabu wood charcoal bag 10.5kg	£32
J-SP51	QBE: White quebracho wood charcoal bag 9.5kg	£52
J-4061	Lumix solid alcohol bricks (8 bricks per tube)	£7

More accessories are available upon request.  
Errors & omissions accepted, we reserve the right to increase our prices without notice.

# TURBOCHEF

The pioneers of high speed cooking, with the widest range of ventless rapid ovens.



# Choose Your Ventless Technology

TurboChef rapid cook ovens utilise top and/or bottom air impingement assisted by precise bursts of microwave to decrease cook times by more than 80% without compromising quality.



**Eco**

The most energy efficient oven from TurboChef

Smallest footprint - only 16 inches wide, 22 inches deep

Perfect balance of speed and economy

Middleby Connect™ Wi-Fi ready

Operates without a ventilation hood



**Double Batch**

High-volume cooking on your countertop

Only 27 inches wide

Intuitive split screen touch controller simultaneously manages each cavity

Cloud-based Wi-Fi for remote menu management and data analysis

Industry leading ventless technology

Patented oscillating rack ensures even heat distribution



**Eco El Bandido**

High quality panini press rapid cook oven

Raise and lower the external handle to operate the internal panini press

Four times faster than a traditional dual-sided grill

High-contrast, durable capacitive touch display

Operates without a ventilation hood

## Accelerated Cooking



### VENTLESS RAPID COOK OVENS

#### ECO

The Eco oven is the most energy-efficient TurboChef oven available, with the smallest footprint. Motor driven vertical impingement cooking means that food is cooked in minimal time, without quality being compromised.

	 <b>ECO 13A</b>	 <b>ECO ST SINGLE PHASE</b>	 <b>ECO 13A BANDIDO</b>
	Single magnetron Dimensions: W 409 x D 597 x H 546mm Cook chamber height: 183mm	Twin magnetron Dimensions: W 362 x D 560 x H 604mm Cook chamber height: 183mm	Internal panini press Single magnetron Dimensions: W 465 x D 597 x H 546mm Cook chamber height: 183mm
	 <b>ECO ST SINGLE PHASE BANDIDO</b>	<b>Accessories included:</b> - 2 x solid aluminium pans (Eco St excluded) - 1 x aluminium paddle - 2 x PTFE Baskets (Eco ST Bandido only)	
	Internal panini press Twin magnetron Dimensions: W 424 x D 670 x H 604mm Cook chamber height: 183mm		

#### SOTA

If you're cooking for queuing customers, the TurboChef Sota high speed oven is the perfect solution. Compact yet powerful, the Sota uses a superior cooking process to cook fast and efficiently.

	 <b>SOTA 13A</b>	 <b>SOTA SINGLE PHASE</b>	 <b>SOTA THREE PHASE</b>
	Single magnetron Dimensions: W 406 x D 757 x H 635mm Cook chamber height: 183mm	Twin magnetron Dimensions: W 406 x D 757 x H 635mm Cook chamber height: 183mm	Twin magnetron Dimensions: W 406 x D 757 x H 635mm Cook chamber height: 183mm
	<b>Accessories included:</b> - 2 x solid aluminium pans - 1 x aluminium paddle		

#### I3 & I5

This high-speed countertop oven uses a combination of independently controlled dual motors, air impingement and microwave technology to cook a wide variety of food, including proteins, at a faster rate than traditional ovens. The I3 and I5 are built to be heavy duty and to withstand batch cooking cycles.

	 <b>I3/TS</b>	 <b>I5/TS</b>	<b>Accessories included:</b> - 2 x PTFE Baskets - 1 x aluminium paddle
	Twin magnetron Dimensions: W 622 x D 794 x H 540mm Cook chamber height: 175mm	Twin magnetron Dimensions: W 714 x D 718 x H 618mm Cook chamber height: 254mm	
	Single or 3-phase available	Single or 3-phase available	

TurboChef units available now from

sales@middlebycelfrost.com  
+91 124 4825000



## Accelerated Cooking



### VENTLESS RAPID COOK OVENS

#### BULLET

By using a combination of radiant heat, high-speed air impingement and microwave cooking, the Bullet can cook an 8-inch toasted sub in around 20 seconds, or a 14-inch pepperoni pizza in just over 2 minutes. The Bullet oven's stone deck makes it ideal for breaded products and for perfect toasting.



**BULLET**  
 Dimensions: W 538 x D 699 x H 584mm  
 Cook chamber height: 152mm  
 Removable baking stone  
 Single or 3-phase available

#### Accessories included:

- 1 x baking stone
- 1 x oven rack
- 1 x aluminium paddle
- 2 x non-stick baskets

\*Marine specification also available

### VENTLESS HIGH-SPEED IMPINGEMENT OVENS

#### FIRE ARTISAN PIZZA OVEN

The Turbochef Fire oven provides an artisan hearth-style pizza experience anywhere. Cooking at up to 450°C, and with controllable top and bottom temperatures to tailor the finish of your product, the Fire oven can cook 14-inch fresh dough pizzas in as little as 90 seconds. The oven has a small footprint and is ventless, so it can be placed virtually anywhere.



**FIRE ARTISAN PIZZA OVEN**  
 Dimensions: W 483 x D 471 x H 577mm  
 Cook chamber height: 70mm  
 Single or 3-phase available

#### Accessories included:

- 1 x stainless steel paddle
- 2 x 14-inch aluminium pizza screens

\*Marine specification also available

#### DOUBLE BATCH

Designed for speed and performance, the Turbochef Double Batch oven circulates impinged air at up to 50mph to vastly reduce cooking times. By using variable speed blowers and oscillating racks, the Double Batch delivers impressively fast cooking whilst minimising energy use. Ideal for a wide variety of products, from proteins to breaded items.



**DOUBLE BATCH**  
 Dimensions: W 704 x D 806 x H 589mm  
 Cook chamber height: 84mm  
 Single or double cavity models available

#### Accessories included:

- 1 x aluminium paddle

\*Marine specification also available

## Accelerated Cooking



### VENTLESS CONVEYOR OVENS

Turbochef's patented High-h air impingement technology heats food faster than any other conveyor on the market, maximising throughput in a compact, stackable, countertop footprint. It uses independently-controlled top and bottom air impingement to ensure all food is cooked to perfection every time.



All units require three phase power supply



#### HHC1618 36" SINGLE BELT

Three phase  
 Dimensions: W 914 x D 805 x H 432 mm  
 Cook chamber width: 406 mm  
 Stackable up to 3 units high

#### HHC1618 36" VENTLESS

Three phase  
 Dimensions: W 914 x D 805 x H 432 mm  
 Cook chamber width: 406 mm  
 Stackable up to 3 units high

#### HHC1618 48" SINGLE BELT

Three phase  
 Dimensions: W 1219 x D 805 x H 432 mm  
 Cook chamber width: 406 mm  
 Stackable up to 3 units high

#### HHC1618 48" VENTLESS

Three phase  
 Dimensions: W 1219 x D 805 x H 432 mm  
 Cook chamber width: 406 mm  
 Stackable up to 3 units high

\*Stacking kits available upon request  
 \*Marine specification available



#### HHC2020 SINGLE BELT

Three phase  
 Dimensions: W 1227 x D 907 x H 432 mm  
 Cook chamber width: 508 mm  
 Stackable up to 3 units high

#### HHC2020 SINGLE/VENTLESS

Three phase  
 Dimensions: W 1227 x D 907 x H 432 mm  
 Cook chamber width: 508 mm  
 Stackable up to 3 units high

#### HHC2020 SPLIT BELT 50/50

Three phase  
 Dimensions: W 1227 x D 907 x H 432 mm  
 Cook chamber width: 241 / 241 mm  
 Stackable up to 3 units high

#### HHC2020 SPLIT BELT 50/50 VENTLESS

Three phase  
 Dimensions: W 1227 x D 907 x H 432 mm  
 Cook chamber width: 241 / 241 mm  
 Stackable up to 3 units high

\*Stacking kits available upon request  
 \*Marine specification available



#### HHC2620 SINGLE BELT

Three phase  
 Dimensions: W 1227 x D 1059 x H 432 mm  
 Cook chamber width: 660 mm  
 Stackable up to 3 units high

#### HHC2620 SINGLE/VENTLESS

Three phase  
 Dimensions: W 1227 x D 1059 x H 432 mm  
 Cook chamber width: 660 mm  
 Stackable up to 3 units high

#### HHC2620 SPLIT BELT

Three phase  
 Dimensions: W 1227 x D 1059 x H 432 mm  
 Cook chamber width: 318 / 318 mm  
 Stackable up to 3 units high

#### HHC2620 SPLIT/VENTLESS

Three phase  
 Dimensions: W 1227 x D 1059 x H 432 mm  
 Cook chamber width: 318 / 318 mm  
 Stackable up to 3 units high

\*Stacking kits available upon request  
 \*Marine specification available

# the Coffee House



The Coffee House was established in 2011, opening its first store in Lymm, Cheshire. Now, 12 years later they are in preparations for their 13th store opening, and plans are in place for many more to come. In 2015 they introduced their stores to the TurboChef rapid cook ovens, and have been having great success with them ever since.

Chris Shelmerdine, one of the Coffee House founders has shared with us his experience of discovering, using and sharing his appreciation for the TurboChef range.

"We were looking for a faster and cleaner oven to heat our products. It was important to us to find a solution that cared about the quality of the product, and the consistency of the TurboChef sota ensures we can confidently serve every customer."

Business' within the foodservice industry are ever-changing, but the TurboChef sota is able to easily adapt as The Coffee House changes and expands, says Chris. "It doesn't matter how busy we are, or if we want to experiment with new product ranges, we can rest knowing that we will more than likely be able to deliver the experience we desire." Furthermore, "the pre-programmable menu means that rolling out menu changes is easy, and minimal training is required every time."

Chris also explained that his love of the TurboChef Sota is not something he keeps to himself. "We often recommend TurboChef to other café owners, and quite often we even give little demos ourselves to those we know who would be interested!"



Watch the video here!



The Coffee House have big plans for the future, and intend to include TurboChef in those plans.

"We have 22 more units on order currently, as we see TurboChef as an integral part of our store roll out plan."

"The Coffee House offers its customers freshly produced quality foods and TurboChef ensures we prepare these products to the highest quality every time."

theCoffeeHouse



**A new benchmark in high-speed, ventless cooking.**



NEW

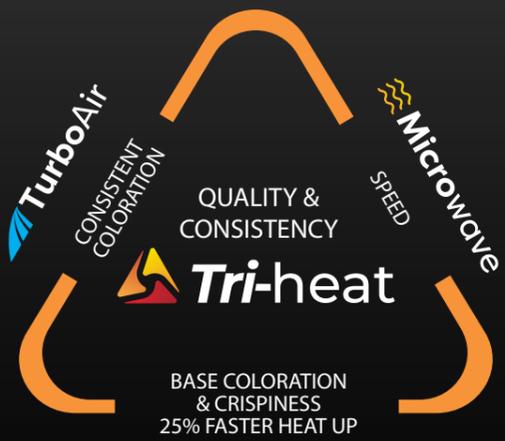


## SETTING THE NEW BENCHMARK IN HIGH SPEED VENTLESS COOKING

- Faster service - food ordered now, served now
  - Fantastic food, every time
  - A wider menu choice
  - Reduced queues
  - Increased productivity
  - Less waste
  - 3kW
- 
- Maximised profits
  - A future proofed business



### UNIQUE TRI-HEAT TECHNOLOGY



A world leader in conveyor oven cooking since 1888.

Temperature	Five temperatures groups
Cooking area size	13.38" x 13.38"
Heat Methods	Microwave, ContactBase, TurboAir
Base Heat	Direct cook on the toughened neo ceramic ContactBase - no soggy, sweaty bottom
Colouration	ContactBase and TurboAir for even coloration
Resolution	800 x 480 pixels
Cooldown	Cooldown+, no ice required
Colours Available	Black, Red, Purple, Green

COUNTERTOP CONVEYOR OVENS

The Middleby Marshall countertop conveyor ovens offer high-heat transfer rates for faster cooking times, a small enough footprint to fit virtually anywhere, and does not require the energy consumption and higher HVAC needs of larger ovens.



PS2020 ELECTRIC
Three phase
Dimensions: W 1229 x D 909 x H 432mm
Belt length: 1229mm
Available as a ventless oven on request
Stackable up to 2 units high

\*Stacking kits available upon request

TRADITIONAL IMPINGEMENT CONVEYOR OVENS

Middleby Marshall's traditional impingement conveyor ovens allow the user full control of the air flow in the baking chamber, resulting in optimal results when cooking product. These impingement ovens bake both faster and at a lower temperature than other ovens. Patented vertical columns of hot air move heat aerodynamically instead of using high temperatures. The streams of hot air remove the boundary layers of cool heavy air which tend to insulate the product.



PS3240 GAS
Single phase
Dimensions: W 1943 x D 1524 x H 1197mm
Belt length: 1943mm
Split belt is available upon request
Stackable up to 3 units high

\*Stacking kits available upon request



PS540 GAS
Three phase
Dimensions: W 2032 x D 1537 x H 1197mm
Belt length: 2032mm
Split belt is available upon request
Stackable up to 3 units high

\*Stacking kits available upon request

WOW! IMPINGEMENT CONVEYOR OVENS

The legendary WOW! conveyor series ovens offer high performance, power, and technology. WOW! is impingement automation at its finest. These ovens are designed to cook an endless amount of food products including pizza, chicken, seafood, sandwiches and more.



PS640 GAS
Single phase
Dimensions: W 1943 x D 1524 x H 1197mm
Belt length: 1943mm
Split belt is available upon request
Stackable up to 3 units high

\*Stacking kits available upon request

PS640 ELECTRIC
Three phase
Dimensions: W 1943 x D 1524 x H 1197mm
Belt length: 1943mm
Split belt is available upon request
Stackable up to 3 units high

**COOK IT.**  
WE CHALLENGE YOU.  
**DESIGNED FOR**  
**VERSATILITY**  
**SPEED**  
**CONSISTENCY**





**PITCO**<sup>®</sup>

*The world's most **reliable** commercial fryers since 1918.*





## CONTROLLER OPTIONS

### Millivolt Controls

#### STARTING WITH THE BASICS

The Millivolt Control is the most basic option Pitco has for its fryers. It includes a manual pilot ignition and no power is required for operation.

Please note that a fryer that comes with Millivolt Controls as standard cannot be upgraded.

### Solid State Controls

#### THE MANUAL UPGRADE

This control located in the fryer cabinet expands capabilities from the Millivolt Control

Greater temperature control - plus or minus 1° F reactivity from set temperature

Better recovery, increased production

Melt Cycle

Boil Out

This control can be installed as a back up for the Digital or 12-Button Control

Please note that a fryer that comes with Solid State Controls as standard can be upgraded to Digital or Computer Controls.

### Digital Controls

#### A STEP ABOVE THE MANUAL PROCESSES

This control keeps functions out from inside the cabinets of the fryers.

Greater temperature control - plus or minus 1° F reactivity from set temperature

Better recovery, increased production from Millivolt and Solid State

Features a Melt Cycle

Boil Out

Countdown timer with alarm

Cook time and temperature setting

Ease of use "touch on/touch off" - 2 product buttons

Solid State Control can be added as a backup

Please note that a fryer that comes with Digital Controls as standard can be upgraded to I-12 Computer Controls.

### I-12 Computer Controls

#### ENABLE AUTOMATION

The Pitco 12-Button control gives you all the same great functionality of the Infinity Touch™ control.\* This control can store up to 12 unique recipes and has the capability to:

Enable all data tracking information just like the touchscreen

Connect to automated filtration systems

Keeps operations simple

Please note that a fryer that comes with I-12 Computer Controls as standard cannot be upgraded.

Controls can be upgraded or changed on certain Pitco models for an additional cost.  
Please specify if you would like a particular controller option when you are placing your order.

## Gas Fryers VF35



VF35

#### Specifications

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides and splash back.

#### CONTROLS

- Solstice burner/baffle design.
- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
47.2x15.7x32	14x14	70,000/hr	15.9 Kg

## Electric Fryers E35



E35

#### Specifications

- Welded tank with an extra smooth peened finish ensures easy cleaning
- Immersion type; sealed construction heating elements with high temperature alloy stainless steel sheath
- Fryers are designed with a fixed heating element to eliminate oil migration through pivot components. This design creates a safer working environment by keeping the hot elements in the tank.
- Stainless steel front, door, side, and splash back
- Bottom 1-1/4" NPT full port drain valve, for quick draining

#### CONTROLS

- Electric thermostat maintains selected temperature automatically between 200°F (93°C) and 375°F (191°C).
- Temperature limit switch safely shuts off all heaters if the fryer temperature exceeds the upper limit

Size (Inch) HxWxD	Frying Area (Inch)	Power Rating	Oil Capacity
41.2x15.6x25	14x14	15 Kw/50 Hz/3 ph	15.9 Kg

## Battery Configurations



#### Mix and Match

Any size fryer can be located next to any other size fryer as long as they belong to the same platform. (Solstice platforms include: SG\*, SSH, SGM, SE) \*stand alone fryers are not modular. Filter drawers, dump stations and crisp & holds can be located anywhere within the fryer battery with different controls as per the requirement.

#### Trillions of Possible Combinations

Solstice modular fryer systems have so many possible combinations to meet your specific needs that it is difficult to count.

- Model sizes (10 fryers, 4 Others): SSH-55, 55R, 55T, 55TR, 75, 75R, 60, 60R, 60W, 60WR, BNB14, BNB18, PCF14, PCF18
- Fryer Control Options (4): Solid State, Digital, I-12 Computer, I-12 with backup solid state
- Baskets Lifts or no basket lifts (2)
- Singles: (10x4x2)x2 for solofilters + 4 for other models
- Duals: ((10x4x2)+4)x2 for filter drawer or none to the power of 2 for battery length
- All other battery sizes are calculated the same as above but to the "power of" is increased.

# Gas Fryers



## SOLSTICE SUPREME SERIES

The highly efficient, high production Solstice Supreme fryers are built to make your business run better. These energy star rated fryers provide flexibility, with different configurations available to suit your frying needs.



Energy Star Rated Product!

SSH55-SSTC	SSH55-T-SSTC	SSH55-SSTC/FD-FF
Single fryer	Single twin tank fryer	2 vat frysuite
Dimensions: W 143 x D 974 x H 1172mm	Dimensions: W 143 x D 974 x H 1172mm	Dimensions: W 794 x D 875 x 1171 mm
Oil Capacity: 18-23ltrs	Oil Capacity: 9-11ltrs per tank	Oil Capacity: 22.5-27ltrs per tank
BTU: 80,000 per hour	BTU: 40,000 per hour per tank	2 baskets per vat
Gas connection 3/4"	Gas connection 3/4"	Gas connection 1"

SSH55-SSTC/FD-FFF
3 vat frysuite
Dimensions: W 1191 x D 875 x 1171 mm
Oil Capacity: 22.5-27ltrs per tank
2 baskets per vat
Gas connection 1"

## SOLSTICE SUPREME SOLO FILTER SERIES

If you are looking for space saving filtering and high volume frying in a singular unit, the Pitco Solstice Electric Solo Filter Series is the perfect solution for you. Maximise your oil lifespan and produce fresher food with this fryer range.



Energy Star Rated Product!

SF-SSH55-SSTC	SF-SSH75-SSTC
Dimensions: W 143 x D 974 x H 1172mm	Dimensions: W 498 x D 974 x H 1172mm
Oil Capacity: 18-23 ltrs	Oil Capacity: 34 ltrs
BTU: 80,000 per hour	BTU: 105,000 per hour
Gas connection 3/4"	Gas connection 3/4"

## ENQUIRE ABOUT OUR BASKET TOWERS TODAY!

- Easily integrates into existing gas & electric fryer combinations
- Back mounted basket hanger for convenient basket storage
- Install on either side or in between your fryer



# Electric Fryers



## SOLSTICE ELECTRIC SERIES

The Solstice electric fryers from Pitco are the immensely powerful and reliable frying solution that you need for your professional kitchen. REWORD



SE14S-SSTC	SE14TS-SSTC	SE18S-SSTC
Dimensions: W 397 x D 975 x H 1010mm	Twin tank fryer Dimensions: W 397 x D 975 x H 1010mm	Dimensions: W 499 x D 975 x H 1010mm
Oil Capacity: 18-23 ltrs	Oil Capacity: 9-11 ltrs per tank	Oil Capacity: 32-41 ltrs
kW Rating: 17 per hour	kW Rating: 8.5 per hour per tank	kW Rating: 17 per hour

## SOLSTICE ELECTRIC SOLO FILTER SERIES

If you are looking for space saving filtering and high volume frying in a singular unit, the Pitco Solstice Electric Solo Filter Series is the perfect solution for you. Maximise your oil lifespan and produce fresher food with this fryer range. In-built filtration extends the lifespan of your oil, saving you costs and improving product quality to the consumer.



SF-SE14S-SSTC	SF-SE18S-SSTC
Dimensions: W 397 x D 975 x H 1010 mm	Dimensions: W 499 x D 975 x H 1010 mm
Oil Capacity: 18-23 ltrs	Oil Capacity: 32-41 ltrs
kW Rating: 17 per hour	kW Rating: 17 per hour

## SOLSTICE ELECTRIC FRYSUITE SERIES

The Solstice electric fryers from Pitco are the immensely powerful and reliable frying solution that you need for your professional kitchen. In-built filtration extends the lifespan of your oil, saving you costs and improving product quality to the consumer.

\*Built in oil filtration!

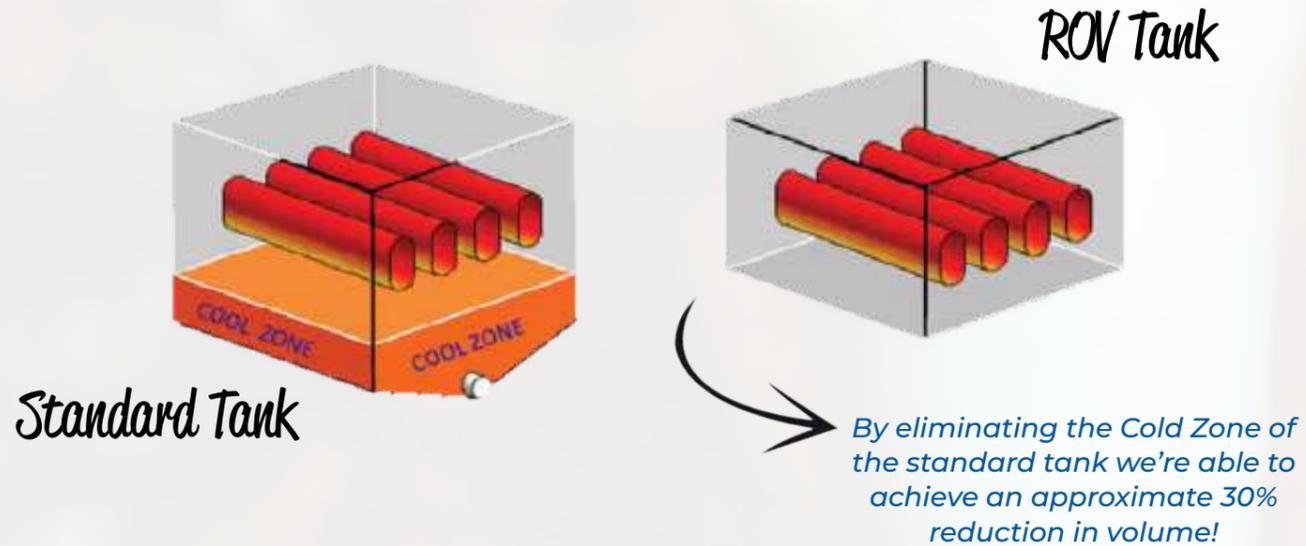


SEH50/FD-FF	SEH50/FD-FFF	SEH50/FD-FFFF
2 vat frysuite	3 vat frysuite	4 vat frysuite
Dimensions: W 794 x D 762 x H 1163 mm	Dimensions: W 1191 x D 762 x H 1163 mm	Dimensions: W 1588 x D 762 x H 1163 mm
Oil Capacity: 23ltrs per vat	Oil Capacity: 23ltrs per vat	Oil Capacity: 23ltrs per vat
kW Rating: 14 per vat	kW Rating: 14 per vat	kW Rating: 14 per vat
2 digital controls	3 digital controls	4 digital controls

SEH50/FD-FFFFF
5 vat frysuite
Dimensions: W 1985 x D 762 x H 1163 mm
Oil Capacity: 23ltrs per vat
kW Rating: 14 per vat
5 digital controls

## WHAT DOES ROV STAND FOR? REDUCED OIL VOLUME



REDUCED  
OIL  
VOLUME

SAVE UP TO 50% ON  
OIL COSTS WITH AN  
ROV FRYER

MODULAR  
CONFIGURATIONS  
AVAILABLE ON  
BOTH GAS AND  
ELECTRIC MODELS

## ROV Fryers



### REDUCED OIL VOLUME SERIES

Used by chains across the globe, Pitco ROV fryers are designed for cooking low sediment freezer to fryer products, without loss of quality or production. The ROV fryers are perfect for use in fast-paced, high production environments. In-built filtration extends the lifespan of your oil, saving you costs and improving product quality to the consumer.

\*Built in oil filtration!



#### GAS MODELS

SSHLV14/FD-FF	SSHLV14/FD-FFF	SSHLV14/FD-FFFF
2 vat frysuite	3 vat frysuite	4 vat frysuite
Dimensions: W 397 x D 876 x H 1172mm	Dimensions: W 397 x D 876 x H 1172mm	Dimensions: W 499 x D 876 x H 1172mm
Oil Capacity: 18-23ltrs	Oil Capacity: 9-11ltrs per tank	Oil Capacity: 32-41ltrs
BTU: 72,500 per hour per tank	BTU: 72,500 per hour per tank	BTU: 72,500 per hour per tank
3/4" Gas connection	1" Gas connection	1 1/4" Gas connection

#### ELECTRIC MODELS

SELV14S-C/FD-FF	SELV14S-C/FD-FFF	SELV14S-C/FD-FFFF
2 vat frysuite	3 vat frysuite	4 vat frysuite
Dimensions: W 794 x D 791 x H 1151 mm	Dimensions: W 1191 x D 791 x H 1151 mm	Dimensions: W 1587 x D 791 x H 1151 mm
Oil Capacity: 14.7ltrs	Oil Capacity: 14.7ltrs	Oil Capacity: 14.7ltrs
kW Rating: 17 per vat	kW Rating: 17 per vat	kW Rating: 17 per vat
2 baskets	3 baskets	4 baskets





**10 YEAR TANK WARRANTY ON ALL PITCO FRYERS!**  
(VF35 is exempt & carries a 5 year tank warranty)

**PART NO**  
P6072145  
P6072184  
P6072185

**REGULAR MESH BASKET**  
Models VF35/SG14/14R/14T/SE14/14R/14TR/SSGH50/SEH50  
Models SG18/SE18/18R  
Triple basket available for SSH60W

**PART NO**  
B2101501  
B2101502  
B2101518-C  
B2101503  
B2101505  
B2101506

**TANK COVERS**  
For SG14/14R/14T  
For SG18  
For VF35  
For SGH50  
For SEH14/14R/14T  
For SE18/18R

**PART NO**  
PP10613  
A6667104

**FILTER PAPER**  
Envelope, heavy duty for Solstice Filter Drawer - pack of 100  
Envelope, heavy duty for SFSSH55/T/S, SFSG14R, SFSE14/T/R/TR, ROV  
SOLO & DUAL - pack of 100

PP11323  
A6667105

Envelope, heavy duty for SEH/SGH/FD - pack of 100  
Envelope, heavy duty for P90K/Solstice Solo Filter 18/SGM, ROV triple &  
up - pack of 100  
Reusable filter

FILT-RE

**PART NO**  
A3301001  
P6071397  
PP10056  
B7490701 std

**FRYER CLEANING ACCESSORIES**  
Clean out rod, used to clean fryer drain line  
Cleaner 25lbs, extends the life of the fryer and shortening  
Cleaning brush, high temperature Teflon cleaning brush  
Crumb scoop, designed to fit between tubes and elements for  
removal of sediment  
Skimmer, for removing food particles from the oil surface

PP10725

**PART NO**  
BNB & PFW-1

**BNB DUMP STATION**  
Bread and batter dump station & built-in food warmer, 750W -  
mounts on BNB

**PART NO**  
A5077706-C

**SIDE SHIELDS & SPLASH GUARDS**  
12" splash guard / side shield for SG14

**PART NO**  
B3901504

**CASTORS**  
9" swivel castor (includes 2 locking & 2 unlocking castors)

**PART NO**  
PIT-60126601  
PIT-60126801

**UPGRADES**  
Upgrade SSTC controls to digital controls  
Upgrade SSTC controls to computer I-12 controls

More accessories are available upon request.  
Errors & omissions accepted, we reserve the right to increase our prices without notice.

# VENTLESS COUNTERTOP ODORLESS





Perfect Fry countertop deep frying solutions are easy to use multifunctional ventless and odorless fryers that can bring high quality food out from under the hood. Perfect Fry currently helps industries like convenience stores, bars and nightclubs, movie theaters, bowling alleys, concession stands, and more bring a better variety of superior dining options without installing overhead ventilation.

#### BIG PROFIT IN A SMALL SPACE

Perfect Fry fryers only need 18" (less than 50cm) of frontal counter space. This is because we have designed the loading and serving areas at the front of our fryers, there is no need to access the side or back even for regular service and maintenance!

Perfect Fry fryers are ideal for convenience stores, portable food vendors, restaurants and anywhere else where space is an issue – and remember, no vents, no hoods, no problems!

#### PERFECT FRY IS JUST ... BETTER!

Preset cook times, touchscreen controls, low start-up costs, smallest footprint in our cooking segment, low operating costs, virtually odorless, semi or fully automated, and more! No other product can deliver a better ROI per square inch than Perfect Fry.



# WHY PERFECT FRY?

#### EASY TO INSTALL

Perfect Fry fryers are ventless. No external hoods, canopies or venting are required so installation costs are kept to a minimum. As a compact unit, they require very little space. Perfect for kiosks, convenience stores and bars!

#### NO SMELLS

The Perfect Fry unique HEPA air filtration system removes grease from the air which eliminates the normal odors you get from frying.

#### EASY TO USE

Perfect Fry fryers are automated. Just select the appropriate cooking cycle for your product, then press the button. There is no chance of over cooking or under cooking. Even non cooks or chefs will be able to cook food to perfection.

#### LARGE OUTPUT IN A SMALL SPACE

Although compact in size, the Perfect Fry fryer can produce a large quantity of food in a short period of time. With different sizes to choose from you can select the one that best meets your needs.

#### SAFE

The operator does not come in contact with the hot oil when cooking. PFA and PFC models include a complete fire suppression system and built in extinguishers.

#### EASY TO MAINTAIN

No other fryer is easier to clean. Internal components are completely removable in less than a minute to allow cleaning in your sink or dishwasher.

**IT'S MONEY IN THE BANK!**

Deep fried foods such as chicken strips, french fries, and onion rings can increase your customer base, sales and profits! Why not cash in on an additional monthly profits? Here are just a few typical examples of the profits you can generate by these three high-margin fried foods, based on industry averages for food sales.



PERFECT FRY VENTLESS



**PFC SERIES**

Semi-automatic computerized frying system with the smallest footprint in the world!

- Warranty: 1 year parts & labor
- Completely Enclosed Energy Efficient Ventless Fryer
- Integrated 3-Stage Odorless - Ventless Hood
- Auto Basket Lift for Guaranteed Product Quality
- Programmable Shake Timer
- Preset Menu Timers for Ease of Use

**PFC Series Countertop Ventless Fryers**

MODEL	ELECTRICAL SPECIFICATIONS	EXTERIOR DIMENSIONS	APPROX. SHIPPING WT LBS/KG
PFC500	208 or 240V/5.0-5.5KW/1PH 24 amp NEMA 6-30P Cord Set	17" w X 16" d X 23" h	130/59
PFC500	208 or 240V/5.0-5.5KW/3PH 14 amp NEMA 15-30P Cord Set		
PFC730	208 or 240V/7.3-8.0KW/1PH 35 amp NEMA 6-50P Cord Set		
PFC730	208 or 240V/7.3-8.0KW/3PH 20 amp NEMA 15-30P Cord Set		



**PFA SERIES**

A fully automated frying system with exclusive features found on no other fryer in the world.

- Warranty: 1 year parts & labor
- Integrated 3-Stage Odorless - Ventless Hood
- Front-Loading - Front-Dispensing
- Fully Programmable Preset Cook Times
- Rapid Fry Setting for High Volume Operations
- Dual Load Cook Cycle for Increased Productivity
- Robotic Loading and Dispensing, product automatically dispenses food when cook is complete

**PFA Series Countertop Ventless Fryers**

MODEL	ELECTRICAL SPECIFICATIONS	EXTERIOR DIMENSIONS	APPROX. SHIPPING WT LBS/KG
PFA500	208 or 240V/5.0-5.5KW/1PH 24 amp NEMA 6-30P Cord Set	17" w X 27" d X 30" h	159/72
PFA500	208 or 240V/5.0-5.5KW/3PH 14 amp NEMA 15-30P Cord Set		
PFA730	208 or 240V/7.3-8.0KW/1PH 35 amp NEMA 6-50P Cord Set		
PFA730	208 or 240V/7.3-8.0KW/3PH 21 amp NEMA 15-30P Cord Set		



**FRENCH FRIES**

27 orders/day  
\$1.03 profit/order  
\$10,150.65 profit/year



**CHICKEN STRIPS**

19 orders/day  
\$1.99 profit/order  
\$13,800.65 profit/year



**ONION RINGS**

16 orders/day  
\$1.43 profit/order  
\$8,351.20 profit/year

**LOW COST installation**





## OPTIONS & ACCESSORIES

MISCELLANEOUS	
<b>Open Kitchen</b> Smart automation, real-time alerts, and actionable insights designed to maximize uptime and efficiency	

\*If Customer is purchasing the **Open Kitchen** feature with the equipment, the Customer agrees to the Open Kitchen terms of service, which can be found here: <https://ok.sitesage.net/assets/policy/GeneralTermsAndConditions.pdf>

<b>PFH500 Heat Lamp for PFA Units</b> 240V/0.5kW/0.2amp Single phase 50/60Hz, Plugs into back of PFA Ship weight: 10lb (4.5kg)	
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<b>84105 Perfect Filter Oil Filter Kit</b> Kit included Perfect Filter unit, hand held oil tester with storage bracket and box of 100 disposable filter pads.	
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<b>84081 Disposable Filter Pads</b> Box of 100 disposable filter pads for Perfect Filter unit	
--	--

<b>83060 Optional Locking Latch</b> Safe guard for employees (must specify on order) Durable diecast housing Stainless steel mechanism	
--	--

<b>84291 Air Filter Replacement Kit</b> Carbon filter	
--	--

<b>83554 Air Filter Kit</b> <b>Carbon Filter - FOR INTERNATIONAL USE ONLY</b>	
--	--

<b>83636 Fire Alarm Signal Integration</b>	
--	--

<b>83281 XL Basket</b> Available on PFC models only	
--	--

<b>83649 Basket Cover/Submerger Screen</b> Keeps product submerged under the oil - Available on PFC models only	
--	--



PERFECT FRY VENTLESS



For foodservice operations where **quality and consistency** are top priority.

# Electric Fryers



## profi+ PROFI+ 6+6

Fry delicious food precisely with the powerful FriFri 4.6kW Profi+ 6 + 6 Counter Top Twin Tank Fryer. Sturdy and safe, the fryer's stainless steel tank has the capacity to produce 28kg of perfectly fried chips per hour, while there's also a rear-mounted slot-in lid that also acts as a splashback and basket support.



<b>650950</b>
Dimensions: W 540 x D 475 x H 455mm
Power: 2 x 4.6kW
Oil Capacity: 2 x 5-7ltrs
2 baskets
Output per hour: 2 x 14kg

## ECO ECO 6+6

Minimum space, maximum output. The FriFri 2 x 3.2kW Eco 6 + 6 Counter Top Fryer won't take up much space on your worksurface, but it will deliver when you need it to. Sturdy, with a stainless steel tank for easy cleaning, it's ideal for any venue where chips and other highly-flavoured fried foods are required.



<b>650106</b>
Dimensions: W 486 x D 375 x H 295mm
Power: 2 x 2.3kW
Oil Capacity: 2 x 4-5ltrs
2 baskets
Output per hour: 2 x 7kg

## Super easy SUPER EASY

Super Easy offers all the benefits you would expect from a FriFri fryer including high output from a small floor area and reliable, efficient performance that delivers consistently excellent fried food.

All units require three phase power supply



<b>SL211L31G0</b> Dimensions: W 197 x D 650 x H 986mm Power: 7.5kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 17kg	<b>SL211H31G0</b> Dimensions: W 197 x D 650 x H 986mm Power: 11kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 20kg	<b>SL412H31G0</b> Dimensions: W 397 x D 650 x H 986mm Power: 22kW 3 phase Oil capacity: 17-20.5ltrs 1 tank Output per hour: 40kg
<b>SL422L32G0</b> Dimensions: W 397 x D 650 x H 986mm Power: 2 x 7.5kW 3 phase Oil capacity: 2 x 7.5-9ltrs 2 tanks Output per hour: 2 x 17kg	<b>SL422H32G0</b> Dimensions: W 397 x D 650 x H 986mm Power: 2 x 11kW 3 phase Oil capacity: 2 x 7.5-9ltrs 2 tanks Output per hour: 2 x 20kg	<b>SL633L33G0</b> Dimensions: W 592 x D 650 x H 986mm Power: 3 x 7.5kW 3 phase Oil capacity: 3 x 7.5-9ltrs 3 tanks Output per hour: 3 x 18kg

\*All Super Easy models are available with single cable supply and with or without gravity filtration

# Electric Fryers



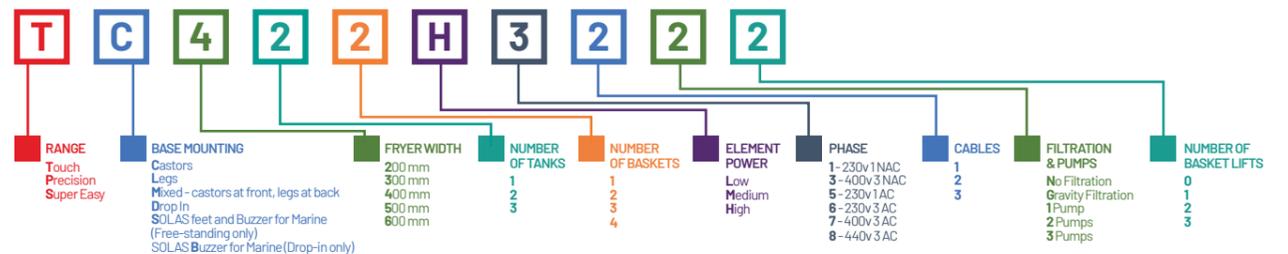
## Precision PRECISION

For the chef who wants superb temperature control for consistently excellent results, Precision is the fryer of choice. The Precision's adaptive cooking automatically adjusts cooking times to suit your batch size ensuring you never serve undercooked food.

All units require three phase power supply



<b>PL211L31G0</b> Dimensions: W 197 x D 650 x H 994mm Power: 7.5kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 18kg	<b>PL211M31G0</b> Dimensions: W 197 x D 650 x H 994mm Power: 9kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 20kg	<b>PL211H31G0</b> Dimensions: W 197 x D 650 x H 994mm Power: 11kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 22kg
<b>PL412M31G0</b> Dimensions: W 397 x D 650 x H 994mm Power: 18kW 3 phase Oil capacity: 17-20.5ltrs 1 tank Output per hour: 40kg	<b>PL412H31G0</b> Dimensions: W 397 x D 650 x H 994mm Power: 22kW 3 phase Oil capacity: 17-20.5ltrs 1 tank Output per hour: 44kg	<b>PL422L32G0</b> Dimensions: W 397 x D 650 x H 994mm Power: 2 x 7.5kW 3 phase Oil capacity: 2 x 7.5-9ltrs 2 tanks Output per hour: 2 x 18kg
<b>PL422M32G0</b> Dimensions: W 397 x D 650 x H 994mm Power: 2 x 9kW 3 phase Oil capacity: 2 x 7.5-9ltrs 2 tanks Output per hour: 2 x 20kg	<b>PL422H32G0</b> Dimensions: W 397 x D 650 x H 994mm Power: 2 x 11kW 3 phase Oil capacity: 2 x 7.5-9ltrs 2 tanks Output per hour: 2 x 22kg	<b>PL633L33G0</b> Dimensions: W 592 x D 650 x H 994mm Power: 3 x 7.5kW 3 phase Oil capacity: 3 x 7.5-9ltrs 3 tanks Output per hour: 3 x 18kg
<b>PL633M33G0</b> Dimensions: W 592 x D 650 x H 994mm Power: 3 x 11kW 3 phase Oil capacity: 3 x 7.5-9ltrs 3 tanks Output per hour: 3 x 20kg		



The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

**Do you want** an alternative configuration of baskets? **How many** supply cables would you like? **Do you require** chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code.

Touch TOUCH

For those who run the busiest professional kitchens and refuse to compromise on quality. Touch is your newest kitchen assistant, helping you to deliver quality results every time.

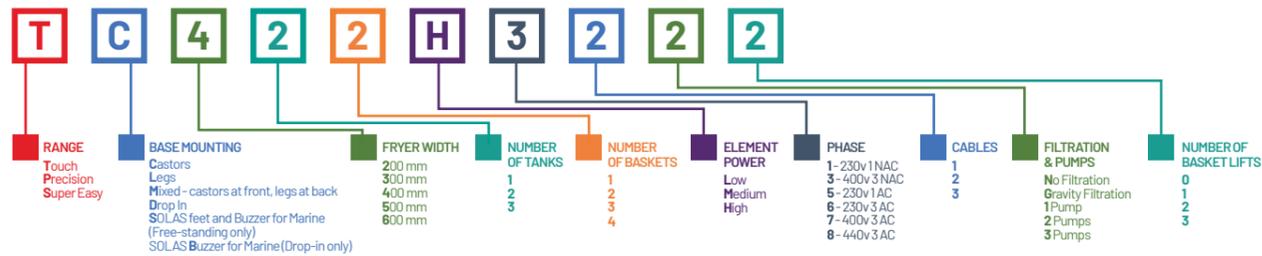
All units require three phase power supply



<b>TL211L31G0</b> Dimensions: W 197 x D 650 x H 994mm Power: 7.5kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 18kg	<b>TL211M31G0</b> Dimensions: W 197 x D 650 x H 994mm Power: 9kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 22kg	<b>TL211H31G0</b> Dimensions: W 197 x D 650 x H 994mm Power: 11kW 3 phase Oil capacity: 7.5-9ltrs 1 tank Output per hour: 22kg
<b>TL412L31G0</b> Dimensions: W 397 x D 650 x H 994mm Power: 15kW 3 phase Oil capacity: 17-20.5ltrs 1 tank Output per hour: 36kg	<b>TL412H31G0</b> Dimensions: W 397 x D 650 x H 994mm Power: 22kW 3 phase Oil capacity: 17-20.5ltrs 1 tank Output per hour: 44kg	<b>TL422L32G0</b> Dimensions: W 397 x D 650 x H 994mm Power: 2 x 7.5kW 3 phase Oil capacity: 2 x 7.5-9ltrs 2 tanks Output per hour: 2 x 18kg
<b>TL422M32G0</b> Dimensions: W 397 x D 650 x H 994mm Power: 2 x 9kW 3 phase Oil capacity: 2 x 7.5-9ltrs 2 tanks Output per hour: 2 x 20kg	<b>TL633L33G0</b> Dimensions: W 592 x D 650 x H 994mm Power: 3 x 7.5kW 3 phase Oil capacity: 3 x 7.5-9ltrs 3 tanks Output per hour: 3 x 18kg	<b>TL633M33G0</b> Dimensions: W 592 x D 650 x H 994mm Power: 3 x 11kW 3 phase Oil capacity: 3 x 7.5-9ltrs 3 tanks Output per hour: 3 x 20kg



Foodservice equipment solutions designed with a focus on culinary excellence.



The models in the table are for base models supplied on legs, without pumped oil filtration or basket lifts.

Do you want an alternative configuration of baskets? How many supply cables would you like? Do you require chargeable add on items such as castors and pumped oil filtration?

Please use our Fryer Designer to create your bespoke code.

**PRESSURE FRYER**

The workhorse of pressure fryers, these extra-large pressure fryers are designed for simple operation, long life, and high product volume. The BKI® FKM series of fryers can cook up to 10.8 kg of product in one cycle with our optional grande basket, and holds 34 kg of oil.



FKM-TC ELECTRIC	FKM-TC GAS
Dimensions: W 616 x D 965 x H 1257 mm	Dimensions: W 616 x D 965 x H 1257 mm
Oil capacity: 34kg	Oil capacity: 34kg
7" LCD touchscreen controls	7" LCD touchscreen controls

**LANDING TABLES**

Designed to work alongside the BKI® pressure fryer and breading table, the LTS landing table is an efficient and ergonomically designed mobile work station - an optimal receiving platform to compliment your fried food system.



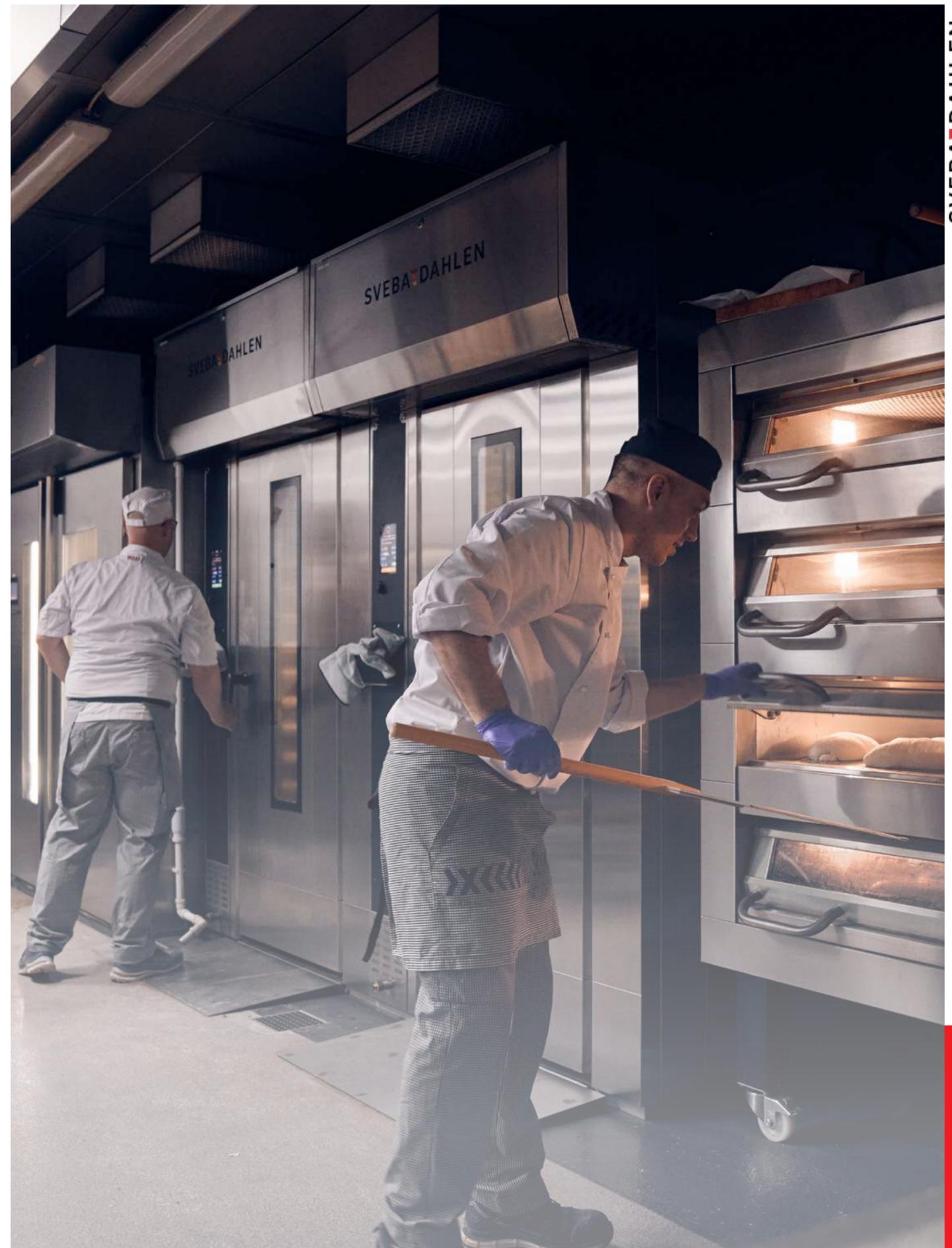
LTS
Dimensions: W 597 x D 686 x H 922 mm
6 tray slides
Detachable landing platform
4 swivel castors

**BREADING TABLES**

The BT-24M breading table is the perfect companion to the BKI® full line of fryers. These breading tables are compact and portable for breading and preparing product for frying. Our breading system is designed to produce a consistent product while reducing breading costs.



BT-24M
Dimensions: W 618 x D 847 x H 1486mm
Sifter drawer
Lug shelf
4 locking castors



# HIGH TEMP PIZZA OVEN

## TWO NEW SIZES



### Do YOU catch up?

Elevate your pizza offerings overnight with the electric High Temp Pizza Oven which bakes Neapolitan pizza in up to **500°C / 932°F**. The electric oven requires minimum effort without wood or fire preparations and bakes Neapolitan pizza with even results all over the pizza stone in only 60 - 120 seconds. With easy settings for all heat sections you get the perfect heat for your pizza. The oven is now available with space for 4, 6, 8 or 12 Neapolitan pizzas at the time.

- Designed specifically for Neapolitan pizza.
- Biscotti di Sorrento clay stone from Italy.
- Fast heat-up time, 30 - 45 min.
- No need for wood or fire preparation.
- Easy control of top, bottom, and front heat settings.
- Automatic and manual turbo function.

- Weekly schedule with programmable start and stop times.
- Available in 4 sizes:  
P401HT for 4 pizzas.  
P402HT for 8 pizzas.  
P601HT for 6 pizzas.  
P602HT for 12 pizzas.



**500°C / 932°F**  
**NEAPOLITAN PIZZA**

Learn more on page: 62 - 63

- new**
- Two NEW Oven Sizes
  - P401HT / 4 Neapolitan
  - P402HT / 4 + 4 Pizzas
  - up to Ø ~35 cm / 14"

## COMBINATION OVEN

### S-SERIES – THE KING OF COMBINATIONS

The S-Series combination oven offers versatile configurations of rack oven, deck oven, and underbuilt proofer in various sizes, making it adaptable to the needs of almost any bakery or restaurant. It provides ultimate baking flexibility in small bakeries, in-store bakeries, and restaurants.

Delivering industrial-level baking results and efficiency, it stands out by requiring significantly less space due to its compact, well-engineered design.

With a user-friendly interface and optimized systems for each stage of the baking process, the S-Series enables flexible production of a wide range of baked goods while delivering excellent results. The underbuilt proofer, featuring advanced fermentation control, allows simultaneous proofing below and baking above, maximizing efficiency and flexibility.



SRDP120



SR120



SRD120



SR2D120



SRP120



SR120DS



SR130



SRD130



SRP130



SR240



SRP240

*Pictured products may be equipped with options. All declared power and recommended fuses are calculated at 3 x 400V + N.*



## C-SERIES – RACK OVEN

Very user-friendly, quiet, energy-efficient and compact with high flexibility - designed to fit into small spaces. Room for one rack and available in four sizes, which can all be powered by fossil free electricity, oil or gas.

### FEATURES AND BENEFITS

Heating package integrated into the top section.  
*Requires little floor space.*

Increased Baking Surface system (IBS).  
*Provides quick, even and economical baking.*

SD Touch II panel.  
*The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.*

Strong insulation.  
*Retains the heat inside the oven.*

Strong, stainless steel interior and exterior.  
*Robust materials overall and extra corrosion resistant floor and walls which extend the oven's life. Easy to clean.*

Large, efficient heating package – flexible production.  
*Quick heating and efficient use of heat.*

Integrated high capacity steam system.  
*Gives a smooth, crisp crust and for some breads a significantly increased volume.*

Efficient heat exchange in oil and gas ovens.  
*High efficiency, low heating cost.*

Spring loaded door hinge.  
*Ensures doors remain opened when loading and unloading racks.*

Automatic rotation stop.  
*When door handle is released (not opening the door) the rack will rotate to unloading position.*

Right-hand hinged insulated door with large double glazed window, spring loaded door hinge and door stop. *Easy to open and supervise.*

Easy to clean between double glazed window in door.  
*The outer glass in door window has a hinge which makes it easy to open and clean between the glasses.*

Suspension hook is standard. Max weight 150 kg on C100 - C152, 200 kg on C200 - C252. *Simplifies oven cleaning.*

Frequency-controlled fans which direct the airflow (option).  
*Adjustable airflow of heat and steam when baking sensitive products such as meringues and macarons.*

Separable and replaceable drainage box.  
*Makes it possible to change the drainage from the front to the back of the oven.*

Magnetic multi-holder in sheet metal.  
*Perfect storage for knives and gloves and more.*

Sveba Connect Ready! *Prepared to be connected to the Cloud Service.*

Max baking temperature 300°C / 572°F.



C150



### OPTIONS

- Rotating platform with adjustable ramp.
- Rotating platform with adjustable ramp, heavy duty execution – max 350 kg.
- Automatic rack lifting device.
- Insulated floor.
- Left-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.
- AES - Automatic evacuation system.
- Slow start - Gentle and gradual accelerating rotation and retardation of the rack for baking products sensitive to bumps and blows, or that risk moving from vibrations.
- Canopy.
- Canopy with fan.
- Frequency converter for fans - variable speed.
- Connection for external ventilation system.
- Fully assembled oven.

*Rack Information and formula for calculating rack diagonal on page 84. Racks and trays are not included.*

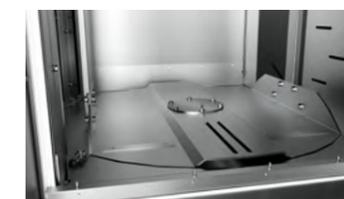
### MODELS & TECHNICAL

• = Available.  
- = Not available.

C-SERIES - ELECTRIC	C100 ELECTRIC	C150 ELECTRIC	C200 ELECTRIC	250 ELECTRIC
Fuse (amp)	50-63-63	63-80-80	63-80-80	80-100-100
Power supply (kW)	30-35-40	40-45-50	40-45-50	50-55-60
Burner 2-step	-	-	-	-
C-SERIES - OIL FIRED	C101 OIL FIRED EXCL. BURNER	C151 OIL FIRED	C201 OIL FIRED	C251 OIL FIRED
Fuse (amp)	16	16	16	16
Power supply (kW)	2.0	2.0	2.0	2.0
Burner 2-step	•	•	•	•
C-SERIES - GAS FIRED	C102 GAS FIRED EXCL. BURNER	C152 GAS FIRED	C202 GAS FIRED	C252 GAS FIRED
Fuse (amp)	16	16	16	16
Power supply (kW)	2.0	2.0	2.0	2.0
Burner 2-step	•	•	•	•



C150 with Rack Lift.



C150 with Platform.

### MEASUREMENTS, EXTERNAL [MM]

### MEASUREMENTS, INTERNAL [MM]

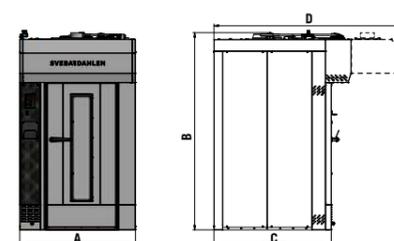
### MAX LOAD [KG]

MODEL / SIDE MEASUREMENTS [MM]	A	B	C	D	MAX TRAY SIZE	MAX RACK SIZE DIAGONAL	MAX RACK HEIGHT	MAX LOAD [KG]		
<b>C100</b>	1335	2292* <sup>1</sup>	1355	2208	457 x 762**	935	Platform: 1585 Hook: 1640	Platform: 150 Hook: 150	Rack Lift: 150 HD Platform: 350	
<b>C101 / C102</b>	1335	2382* <sup>1</sup>	1355	2208	457 x 762**	935	Platform: 1585 Hook: 1640	Platform: 150 Hook: 150	Rack Lift: 150 HD Platform: 350	
<b>C150</b>	1335	2524* <sup>1</sup>	1355	2208	457 x 762**	935	Platform: 1815 Hook: 1880	Platform: 150 Hook: 150	Rack Lift: 150 HD Platform: 350	
<b>C151 / 152</b>	1335	2614* <sup>1</sup>	1355	2208	457 x 762**	935	Platform: 1815 Hook: 1880	Platform: 150 Hook: 150	Rack Lift: 150 HD Platform: 350	
<b>C200</b>	1450	2292* <sup>1</sup>	1355	2208	600 x 800	1050	Platform: 1585 Hook: 1640	Platform: 200 Hook: 200	Rack Lift: 200 HD Platform: 350	
<b>C201 / C202</b>	1450	2382* <sup>1</sup>	1355	2208	600 x 800	1050	Platform: 1585 Hook: 1640	Platform: 200 Hook: 200	Rack Lift: 200 HD Platform: 350	
<b>C250</b>	1450	2524* <sup>1</sup>	1355	2208	600 x 800	1050	Platform: 1815 Hook: 1880	Platform: 200 Hook: 200	Rack Lift: 200 HD Platform: 350	
<b>C251 / C252</b>	1450	2614* <sup>1</sup>	1355	2208	600 x 800	1050	Platform: 1815 Hook: 1880	Platform: 200 Hook: 200	Rack Lift: 200 HD Platform: 350	

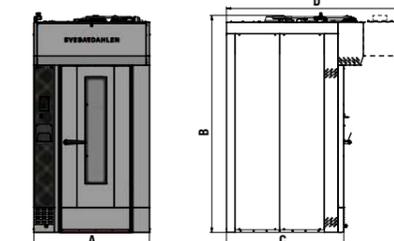
A = WIDTH B = HEIGHT C = DEPTH D = DEPTH WITH CANOPY

\* Height with insulated floor: +35 mm.  
<sup>1</sup> Height with rack lift: +115 mm.  
 \*\* Inches: 18" x 30".

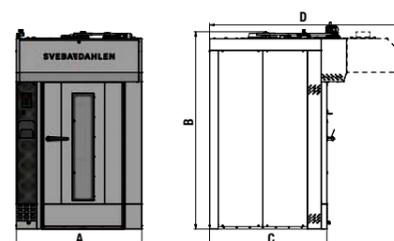
### C100/C101/C102



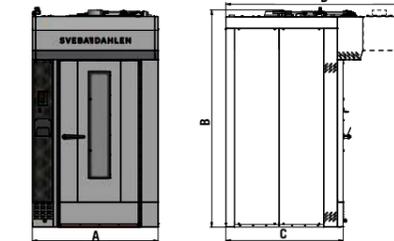
### C150/C151/C152



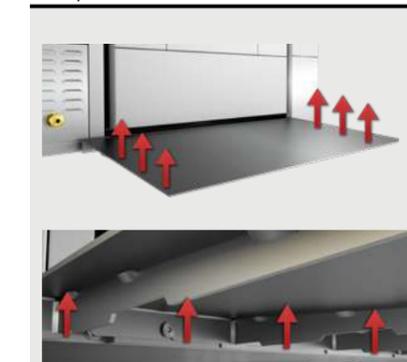
### C200/C201/C202



### C250/C251/C252



### SPLIT, REMOVABLE RAMP



Wide, split ramp that is easy to remove for cleaning in front of the oven. Low angle for effortless loading and unloading.



## V-SERIES – RACK OVEN

Unlimited possibilities with maximal capacity!  
Robust, reliable and user-friendly high capacity double rack ovens. Manufactured for professional users, with high standards for baking quality, efficiency and low total costs. Space for up to two racks in the oven chamber.

### FEATURES AND BENEFITS

Increased Baking Surface system (IBS).

*Provides quick, even and economical baking.*

SD Touch II panel.

*The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam, fans etc.*

Cascad steam system quickly provides powerful and extra-clean steam.

*Heat and steam are evenly spread quickly within the oven leaving the system with a short recovery period.*

Strong insulation.

*Retains the heat inside the oven. Leading to a better work environment in the bakery.*

Strong, stainless steel interior and exterior.

*Robust materials overall and extra corrosion resistant floor and walls which extend the oven's life. Easy to clean.*

Automatic rotation stop for racks.

*Once baking time is complete, the rack rotates to the unloading position once the door handle is lifted.*

Spring loaded door hinge.

*Ensures doors remain opened when loading and unloading racks.*

Slow start.

*Gentle and gradual accelerating rotation and retardation of the rack for baking products sensitive to bumps and blows, or that risk moving from vibrations. Settings for acceleration time as well as the rotation speed of the rack.*

Effective heat exchange in the oil and gas oven.

*High efficiency and low heating costs.*

Right-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.

*Easy to open and supervise.*

Includes suspension hook for V30 and V40-Series. Max weight 350 kg on V30, 450 kg on V40. *Simplifies oven cleaning.*

Magnetic multi-holder in sheet metal.

*Perfect storage for knives and gloves and more.*

Sveba Connect Ready! *Prepared to be connected to the Cloud Service.*

Max baking temperature 300°C / 572°F.



V40



CLICK OR SCAN

### OPTIONS

Rotating platform with adjustable ramp, s/s V30/1/2 – max 600 kg. <sup>1</sup>

Rotating platform with adjustable ramp, s/s V40/1/2 – max 600 kg.

Aut. rack lifting device V30/1/2 – max 350 kg.

Aut. rack lifting device V40/1/2 – max 450 kg.

Rotating platform with adjustable ramp, heavy duty execution\*\* V40/1/2 – max 800 kg

Canopy.

Canopy with exhaust fan.

Insulated floor.

Large double glazed window in insulated door.

Left-hand hinged insulated door with double glazed window, spring loaded door hinge and door stop.

AES-Automatic evacuation system.

Frequency converter for fans - variable speed.

Fully assembled oven.

\*\* Standard on V50, V51, V52

<sup>1</sup> Not available with Heavy Duty platform.

### MODELS & TECHNICAL

• = Available.  
- = Not available.

V-SERIES - ELECTRIC	V30 ELECTRIC	V40 ELECTRIC	V50 ELECTRIC
Fuse (amp)	80-80-100-100-125	100-125-125-160-160	125-160-160-200-200
Power supply (kW)	46-52-58-64-70	64-72-80-88-95	87-95-104-112-120
Burner 2-step	-	-	-
V-SERIES - OIL FIRED	V31 OIL FIRED	V41 OIL FIRED	V51 OIL FIRED
Fuse (amp)	16	16	16
Power supply (kW)	2.2	2.2	3.0
Burner 2-step	•	•	•
V-SERIES - GAS FIRED	V32 GAS FIRED	V42 GAS FIRED	V52 GAS FIRED
Fuse (amp)	16	16	16
Power supply (kW)	2.2	2.2	3.0
Burner 2-step	•	•	•



#### Automatic rotation stop

When door handle is released (not opening the door) the rack will rotate to unloading position.

### MEASUREMENTS, EXTERNAL [MM]

### MEASUREMENTS, INTERNAL [MM]

### MAX LOAD [KG]

MODEL / SIDE MEASUREMENTS [MM]	A	B	C	D	MAX TRAY SIZE	MAX RACK SIZE DIAGONAL	MAX RACK HEIGHT	MAX LOAD
V30	1810	2425* <sup>1</sup>	1450	2150	600 x 800	1050	Platform: 1815 Hook: 1880	Platform: 600 Hook: 350 Rack Lift: 350 HD Platform: ----
V31, V32	1915	2425* <sup>1</sup>	1450	2150	600 x 800	1050	Platform: 1815 Hook: 1880	Platform: 600 Hook: 350 Rack Lift: 350 HD Platform: ----
V40, V41, V42	2165	2425* <sup>1</sup>	1700	2400	2 x 457 x 762**	1300	Platform: 1815 Hook: 1880	Platform: 600 Hook: 450 Rack Lift: 450 HD Platform: 800
V50, V51, V52	2490	2425* <sup>1</sup>	1975	2675	2x 600 x 800	1560	Platform: 1815 Hook: ----	Platform: 800 Hook: ---- Rack Lift: ---- HD Platform: ----

\* Height with insulated floor: +35 mm.

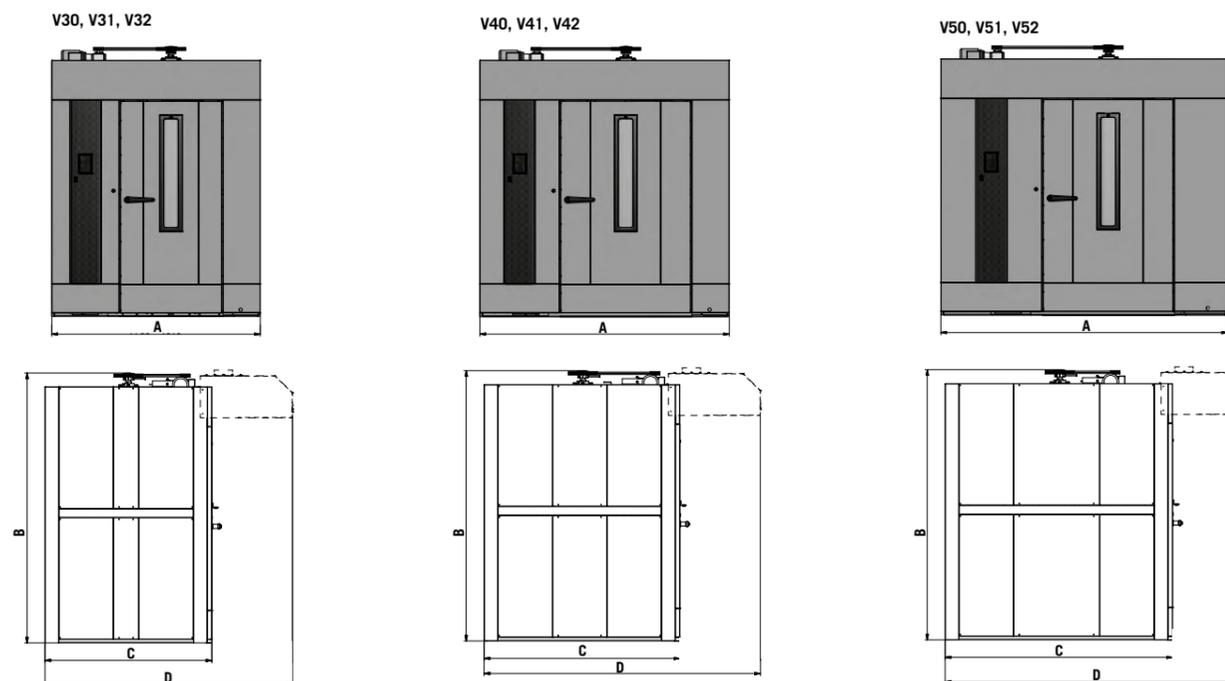
A = WIDTH B = HEIGHT C = DEPTH D = DEPTH WITH CANOPY

<sup>1</sup> Height with rack lift: +20 mm.

\*\* Inches: 18" x 30".

Rack Information and formula for calculating rack diagonal on page 84.

### MEASUREMENTS, EXTERNAL [MM]



Racks and trays are not included.



## D-SERIES – DECK OVEN

The original way of baking bread!

A reliable deck oven with low noise level that works for both confectionary and bakeries. Robust, fossil free oven which gives the image of a craft baker. Reliable and energy-efficient with double temperature sensors to ensure an even heat distribution throughout the oven interior for perfect baking results. Available in five standard widths, suited for most sizes of baking trays. Can be equipped with an underbuilt proofer.

### FEATURES AND BENEFITS

Five basic sizes. All types of bakeries. Bakes both confectionary and bread. *Adaptable to most bakeries.*

Available in five standard widths and up to five sections in height, standard crown height 160 mm, optional height 220 mm available. *Suited for most tray and bread sizes.*

Designed in a flexible module system with many options. *Gives each bakery the ability to create the oven that best suits their needs.*

Reliable heating elements. Turbo function. Heats up the oven quickly to the set temperature. *Specially selected for reliability and rapid response.*

Dual temperature sensors. *Gives an even bake result.*

Each oven section can be individually controlled with separate settings of the top, bottom and front heat. *Full control of the baking process.*

Radiation cover. *Provides a gentle and even heat radiation. Protects and gives an advantage when baking sweet and delicate products.*

Tray grid for even baking on plates.

High quality door gasket and well insulated oven chamber. *Keeps the heat inside the oven.*

Precision-built oven doors. *Gives the door a smooth action and ensures convenient and safe handling.*

Effective working halogen lighting. *Provides whiter and more intensive working light than standard bulbs.*

Stainless steel front. *Maintains low temperature and is easy to keep clean.*

Aluminium legs and standard castors with adapted height for good ergonomics.

AC guard. Makes it possible to connect the oven to a smaller circuit breaker. *The oven distributes the power to the decks that need it most.*

A range of options such as steam generator and stone hearth. *Makes the D-Series adaptable to the customers' needs.*

SD Touch II panel (option). *The next generation of user-friendly touch panel with high resolution screen, swipe function, simple recipe handling with timer down to seconds for functions such as temperature, steam etc.*

Condensation unit (option).

Can be delivered with underbuilt proofer with sliding glass doors. *The inside is built completely in stainless materials to ensure a long service-life, simple cleaning, and low maintenance costs.*

Max baking temperature 330°C / 626°F.



D32 with SD Touch II panel (option)



### Thermal stability stone\*

Specifically formulated and manufactured to provide an even, rapid heat transfer, optimal heat retention, and quick recovery time while maintaining thermal stability. Rapid heat transfer can provide an improved oven spring.

\* Standard execution delivered without stone sole.



**D11** EXTERNAL DIMENSIONS  
W = 1075 mm  
D = 1416 mm  
H (1 deck) = 1689 mm



**D32E** EXTERNAL DIMENSIONS  
W = 1705 mm  
D = 1416 mm  
H (3 decks) = 1969 mm



**D43** EXTERNAL DIMENSIONS  
W = 2020 mm D = 1416 mm  
H (4 decks) = 2109 mm

**LEG HEIGHTS**  
Standard legs: 100, 200, 300 to 1000 mm.  
Wheel: 130 mm.  
Other lengths available on request.



**D22** EXTERNAL DIMENSIONS  
W = 1390 mm  
D = 1416 mm  
H (2 decks) = 1829 mm



Example with mixed heights on oven chamber.  
**D42E** EXTERNAL DIMENSIONS  
W = 1705 mm D = 1416 mm  
H (4 decks, mixed height) = 2169 mm



**D54** EXTERNAL DIMENSIONS  
W = 2335 mm D = 1416 mm  
H (5 decks) = 2149 mm

Above examples are with a canopy and exhaust duct, height: 88 mm. All models are available with up to 5 decks.



NO EXTRA  
COST

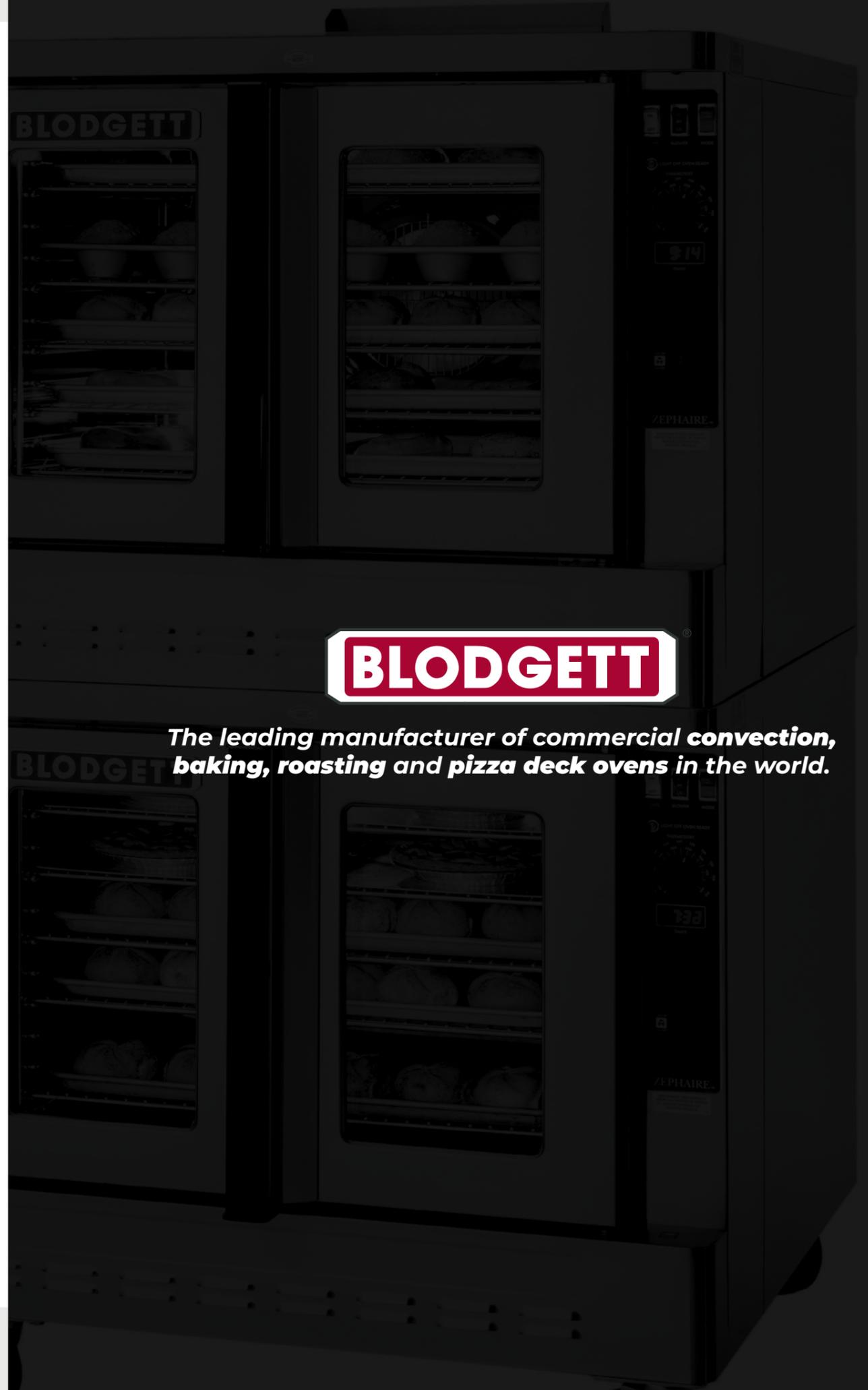
## SVEBA CONNECT - THE FUTURE OF BAKING

Get full control of your baking - all the way, all the time, and all you want!



[sveba.middlebyconnect.com](http://sveba.middlebyconnect.com)

- Machine and Baking Process Monitoring.
- Energy Consumption Control.
- Central Software Updating.
- Service Counters.
- Recipe Handling.
- Notifications.
- Recipe inspiration. #foodweshare
- Basic feature at no extra cost.



**BLODGETT**

*The leading manufacturer of commercial convection, baking, roasting and pizza deck ovens in the world.*



**NEW FOR 2024!**

**MOVING TO THE HEAD OF THE CLASS IN SCHOOL FOODSERVICE**

At Middleby UK, we understand the difficult challenges that are presented within the school foodservice industry.

Therefore, we are proud to offer a 5 Year Parts and Labour Warranty exclusive to the education sector - schools, colleges and universities - on **all** Blodgett convection ovens.

Once again, Blodgett proved there is no equal to our fully welded angle iron frame and the most reliable doors in the industry. To back it up we're proving it with the best, unmatched warranty in the industry.

Middleby UK require proof of invoice into the education sector to register for extended warranty.

General market sales will qualify for a warranty period of 2 years parts & labour.



**Convection Ovens**



**ELECTRIC CONVECTION OVENS**

**CTB**

Blodgett professional convection ovens have an enviable reputation for long-lasting reliability and durability; the CTB series is no different. Whether you're baking breads, roasting meats or simply reheating dishes, the CTB promises impressive accuracy and capacity.



Energy Star Rated Product!



**CTB-1**

Single oven
Dimensions: W 768 x D 638 x H 637mm
5 shelves W 330 x D 467
5.6kW



**CTB-2**

Double stacked oven
Dimensions: W 768 x D 638 x H 1273mm
5 shelves W 330 x D 467 (per oven)
5.6kW per oven

**Accessories included:**

- 5 3/4" stand (CTB-2 only)

CTB-2 Stacking kit comprises of parts 18065 & 11993

**MARK V**

The Blodgett Mark V series convection ovens have been expertly designed for maximum durability and efficiency, and is perfect for roasting, baking and reheating large volumes quickly. The Mark V series is built to have the lowest cost of ownership over its life, and is expected to last over 30 years!



Energy Star Rated Product!



**MKV-1**

Single oven
Dimensions: W 972 x D 936 x H 1448mm
Cook chamber height: 508mm



**MKV-2**

Double stacked oven
Dimensions: W 972 x D 936 x H 1448mm
Cook chamber height: 508mm

**Accessories included:**

- 25" stainless steel legs  
- 5 oven racks

MKV-2 Stacking kit comprises of parts 31803, 35698, 8600

**ZEPHAIRE**

Great for use in schools, the reliable Zephaire convection ovens are capable of dealing with the rigours of busy kitchens day to day. The Zephaire series ovens are built to ensure maximum durability and long-lasting performance.



Energy Star Rated Product!



**ZEPHAIRE E**

Single oven
Dimensions: W 972 x D 937 x H 1450mm
Cook chamber height: 508mm



**ZEPHAIRE ED**

Double stacked oven
Dimensions: W 972 x D 937 x H 1794mm
Cook chamber height: 508mm

**Accessories included:**

- 25" stainless steel legs  
- 5 oven racks

ZEPHAIRE ED Stacking kit comprises of parts 31803, 8600, 21107, 21108

## Convection & Deck Ovens



### GAS CONVECTION OVENS

#### DFG

The Blodgett DFG series of convection ovens are designed to add unparalleled levels of efficiency to your kitchen operation. The DFG allows you to roast and bake high volumes of food quickly, without having to make any compromises on quality.



DFG100
Dimensions: W 972 x D 937 x H 1450mm
Cook chamber height: 508mm
BTUs: 55,000 per hour per section

#### Accessories included:

- 25" stainless steel legs
- 5 oven racks

#### ZEPHAIRE

Great for use in schools, the reliable Zephaire convection ovens are capable of dealing with the rigours of busy kitchens day to day. The Zephaire series ovens are built to ensure maximum durability and long-lasting performance.



ZEPHAIRE G
Single oven
Dimensions: W 972 x D 937 x H 1450mm
Cook chamber height: 508mm

ZEPHAIRE GD
Double oven
Dimensions: W 972 x D 937 x H 1794mm
Cook chamber height: 508mm

#### Accessories included:

- 25" stainless steel legs
- 5 oven racks

ZEPHAIRE GD Stacking kit comprises of parts 58196, 57238, 31803, 8600

#### DECK OVENS

For a heavy-duty, high volume, fast recovery pizza oven, look no further than the Blodgett 1048 and 1060 ovens featuring bottom air intake. Blodgett have designed a system to transfer just the right amount of heat to the top, ensuring a perfectly cooked pizza time after time.



1048
Dimensions: W 1528 x D 1181 x H 1448mm
Cook chamber height: 254mm
Pyrotech or steel decks

1060
Dimensions: W 1988 x D 1176 x H 1448mm
Cook chamber height: 254mm
Pyrotech or steel decks

#### Accessories included:

- 25" stainless steel legs
- 5 oven racks

Stacking kits are available upon request. Please contact your Middleby rep for more information.

## Accessories



**PART NO**  
16002  
90092

**FOR HALF SIZE OVENS (CTB-1)**  
Set of castors for stand  
Steam vent riser

**PART NO**  
16002  
20893/20804  
5779  
8600

**FOR FULL SIZE OVENS**  
Set of castors for legs  
Glass doors (Zephaire E)  
Set of castors for stand  
6" legs set s/s MKV-2

More accessories are available upon request.  
Errors & omissions accepted, we reserve the right to increase our prices without notice.





**175**  
— YEARS OF —  
**GREATNESS**

**BLODGETT**

— SINCE 1848 —



*The industry expert and leader in food holding equipment.*

**CRISP UP HOLD**

# Hot Holding Solutions



## CRISP 'N HOLD STATIONS

In a Crisp 'N Hold, gentle air circulates over and around the food, moving away excess steam and vapors that are created during cooking. Food is brought quickly to the proper holding temperature, maintaining crispness for up to 4 times longer than using a traditional heat lamp. Food stays hot, crisp and ready to serve, with better quality and less waste.



CNH14	CNH18	CNH28
Dimensions: W 362 x D 737 x H 451 mm	Dimensions: W 446 x D 737 x H 451 mm	Dimensions: W 714 x D 737 x H 527 mm
2 sections	3 sections	4 sections
120V single phase	120V single phase	208V single phase

\*Crisp 'N Hold units are also available as drop in units, speak to your Business Development Manager for more information

## VERTICAL CRISP 'N HOLD STATIONS

Extend the holding times of your food, whilst maintaining quality, consistency and freshness with the vertical Crisp 'N Hold stations from Carter Hoffmann. Perfect for holding not only fried foods but moisture-sensitive products such as proteins, the VCNH units will help to keep queues to a minimum.



VCNH2W3S	VCNH3W3S
Dimensions: W 508 x D 778 x H 775 mm	Dimensions: W 737 x D 778 x H 835 mm
6 pan capacity	9 pan capacity
Electronic temperature control	Electronic temperature control
Includes pans	Includes pans

## MODULAR HOLDING CABINETS

The Carter Hoffmann MC series hot food modular holding cabinets are ideal for moisture-sensitive items, such as hamburgers, chicken, vegetables, etc. Built-in stainless steel pan covers seal in the food's moisture, pair this with the bottom heat provided, the ideal environment is created for the food in each pan.



MCIW3H	MCIW4H	MCIW5H
Dimensions: W 241 x D 387 x H 422 mm	Dimensions: W 241 x D 387 x H 543 mm	Dimensions: W 241 x D 387 x H 676 mm
3 pan capacity	4 pan capacity	5 pan capacity
Electronic temperature control	Electronic temperature control	Electronic temperature control

# Hot Holding Solutions



## M-SERIES CABINETS

The Carter-Hoffmann M series hot food modular holding cabinets feature the latest in modular holding technology. They have top and bottom heat, and offer flexible food holding for both moisture-sensitive and crispier foods, allowing you to reduce your food waste and ensure constant availability of product.



M223S-2T	M212S-2T	M243S-2T
Dimensions: W 479 x D 408 x H 292 mm	Dimensions: W 664 x D 408 x H 292 mm	Dimensions: W 848 x D 408 x H 292 mm
4 tray capacity	6 tray capacity	8 tray capacity
Includes pans	Includes pans	Includes pans

M343S-2T
Dimensions: W 848 x D 408 x H 410 mm
12 tray capacity
Includes pans

## COOK AND HOLD CABINETS

With Carter Hoffmann's Cook & Hold cabinets, you can roast to perfection whilst maintaining greater yield than convection cooking. The cabinet's gentle air circulation caramelises the exterior of the roast, seals in moisture and cooks more evenly, making it the perfect solution for traditional carvery restaurants and banquets.



CH600	CH900	CH1800
Dimensions: W 664 x D 832 x H 948 mm	Dimensions: W 664 x D 832 x H 1207 mm	Dimensions: W 664 x D 832 x H 1981 mm
6 tray capacity	9 tray capacity	18 tray capacity

## SLIMLINE PICK UP CABINETS

The Carter Hoffmann Pick Up Cabinets feature revolutionary technology that merges online ordering, contactless pick-up and secure holding with integrated hardware, software and support. With the ability to interface with your existing POS system and configure the cabinets to suit your requirements, the possibilities are endless with PUC.

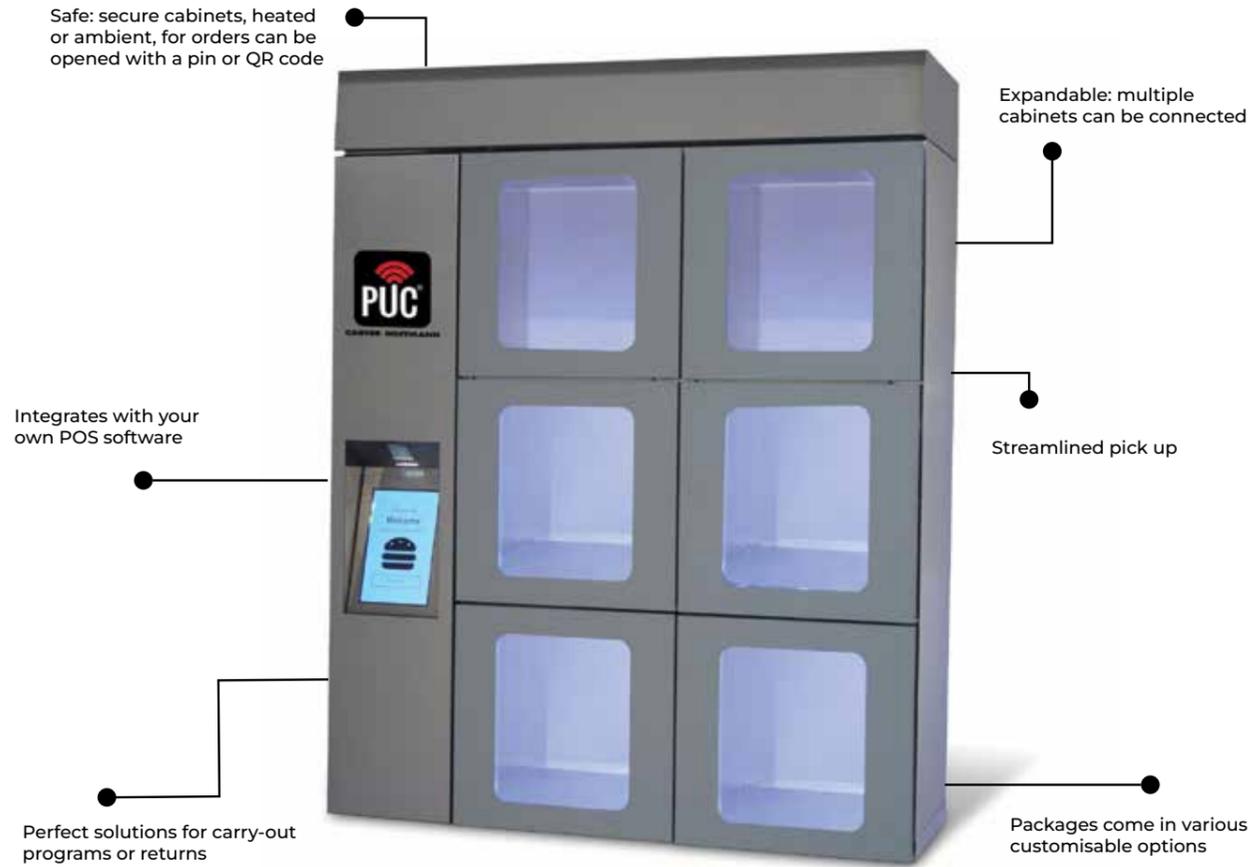


PUC-A-24S	PUC-H-24S
Ambient cabinet	Heated cabinet
Dimensions: W 1224 x D 422 x H 1994 mm	Dimensions: W 1124 x D 422 x H 1994 mm
120V single phase	120V single phase
8 lockers	8 lockers

\*Multiple configurations available - speak to your Business Development Manager for more information



# PUC SELF-SERVE AUTOMATION TECHNOLOGY



# Varimixer

Strong as a bear

COMPANY PROFILE



Varimixer

+100 YEARS  
MANUFACTURING



10-30 Litre



30-200 Litre



60-140 Litre

**KODIAK**

Designed By Users

**AR**

Always Reliable

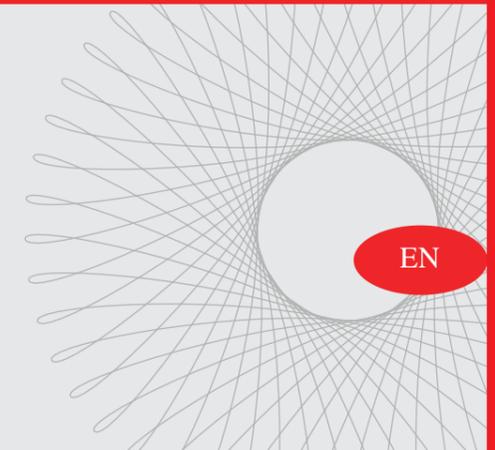
**ERGO**

Waterproof  
Ergonomic Workflow

High End Professional  
Quality Planetary Mixers

For bakeries, kitchens and the  
food industries on any scale.

Since 1915



EN

www.middlebyfrost.com

www.middleby.com



With the ERGO series, Varimixer has developed the ultimate large industrial mixer. Its ingenious design ensures ideal ergonomic working conditions, while saving time and increasing productivity.

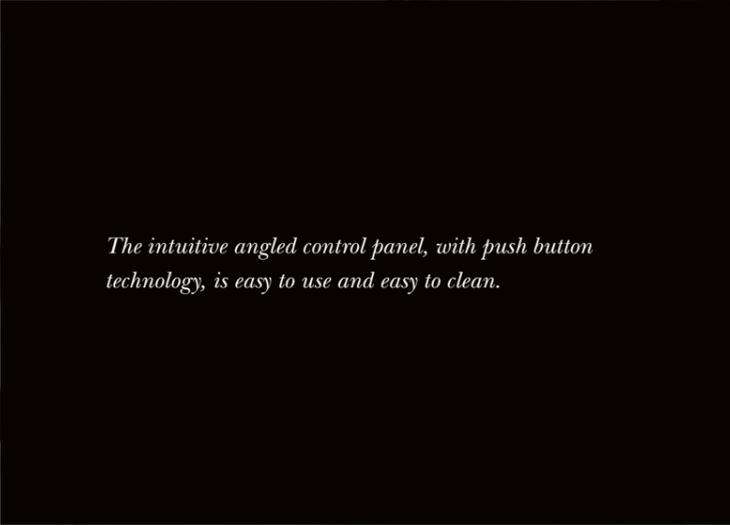
# ERGO

Waterproof  
Ergonomic Workflow



*ERGO is as standard IP53 and can be upgraded to IP54, so that the entire machine can be hosed down.*

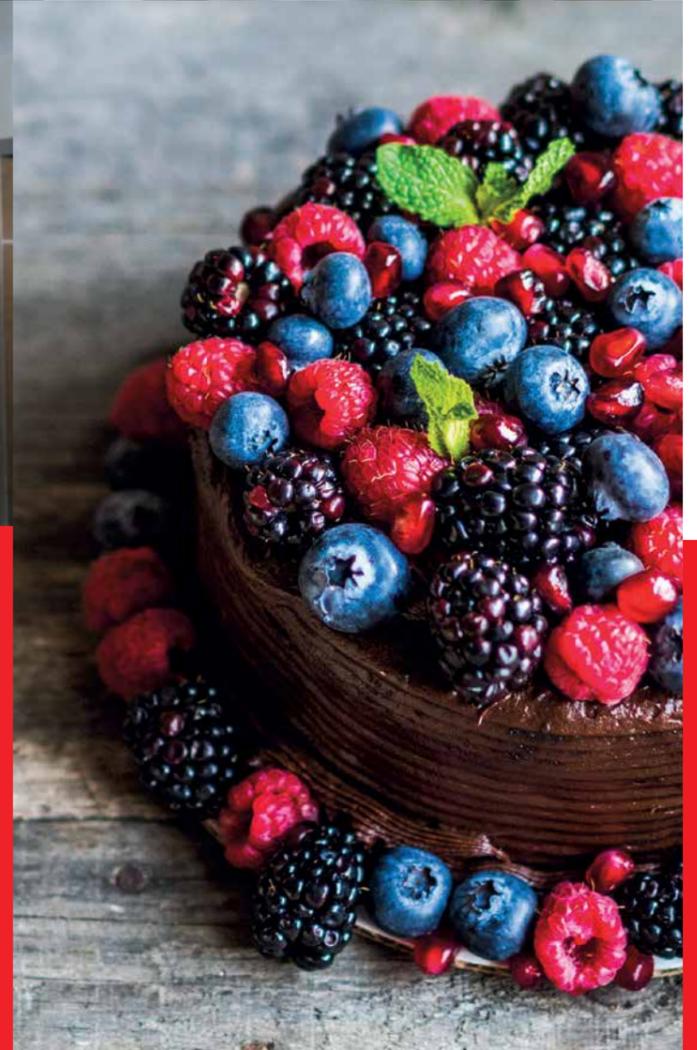
*No heavy lifting. The bowl is raised, lowered and locked in place automatically, by simply pushing a button on the control panel.*



*The intuitive angled control panel, with push button technology, is easy to use and easy to clean.*



*When the bowl is lowered, there is unhindered access to changing tools on Varimixer ERGO at the correct ergonomic working height.*





*With its simple operation, proven and almost unfaltering technology, great strength and easy-to-clean design,*



*Varimixer AR40 and AR60 are available in a special pizza version with an extra powerful motor and a dough hook with double bayonet fitting, which ensures perfectly stable rotation in even the most demanding pizza dough.*

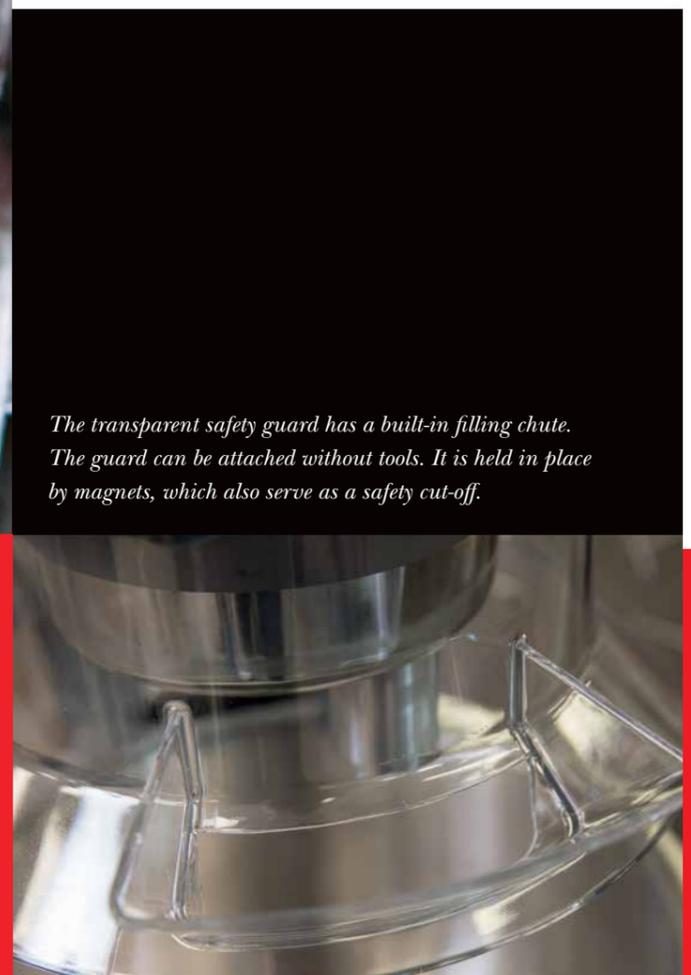


*The sides of the upper part of KODIAK slope inwards, the working height has been raised and the mixing bowl has been made larger. This makes it easy to observe the mixing process in the bowl.*

*The KODIAK 20-litre mixer will be protected against water ingress to level IP44, and can thus tolerate thorough cleaning.*



*The transparent safety guard has a built-in filling chute. The guard can be attached without tools. It is held in place by magnets, which also serve as a safety cut-off.*



*No heavy lifting is needed. The bowl is wheeled directly to and from the machine. The bowl can be lowered, raised and locked in place in one movement using the ergonomically designed handle.*



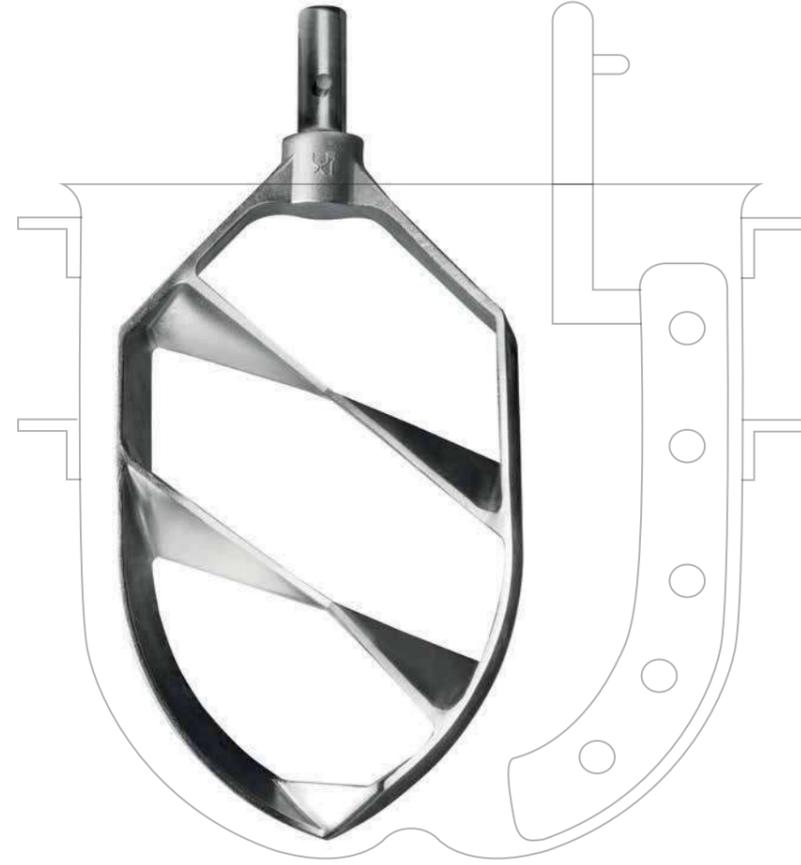
| Hook

It starts out as a stainless steel rod that is lathed until conical, so it is thick at the top and thinner at the bottom. A different specially designed hydraulic press is then used to create each bend and angle. Cold bent, and incredibly strong. The curve, bends and angles ensure that the dough is pressed down into the bowl during kneading, while the lowest bend turns and folds the dough. The pattern coming from the movement of the planetary gearbox ensures a completely uniform mixture. It is so gentle that even the most temperature sensitive yeast dough is kneaded quickly and efficiently. The specially designed pizza dough hook with a double bayonet socket for the Varimixer AR40P and AR60P handles up to 50 per cent more yeast dough than traditional mixers.



| Whip

The wire whip is designed to precisely match the bowl's diameter and follow the shape of the bowl. The size and wire thickness are matched to each machine's size, so that the maximum amount of air is whipped into the ingredients in a minimum of time. The carefully designed whip is made of stainless steel. Each wire has a different shape and length. They are bent using specially developed equipment and then attached and adjusted by hand. The result is a hygienic, fully sealed solution with no mechanical connections.



| Beater

| Scraper

The beater is also geometrically designed and dimensioned so that its movements match the diameter of the bowl. The distance to the base and sides is the same at the top and bottom. The vertical and transverse ribs are also angled to create optimum vertical flow in the ingredients during the mixing processes. The beater is made of cast stainless steel, ensuring smooth, easy-to-clean corners.

When using the beater, whip or hook, the sides of the bowl can be automatically scraped from top to bottom using a scraper. All the ingredients stuck to the sides of the bowl are pushed into the beating or mixing process. The result is a larger and more uniform mixture and major time savings, as the machine does not have to be stopped for manual scraping during the operation. The scraper blade is available in nylon and heat-resistant Teflon, and clicks quickly and easily in place on the stainless steel tool. Both the scraper and the blade are dishwasher-safe.

## SPECIFICATIONS

	Volume L	B-equipment L	kW	Standard Voltage	Other Voltage	Frequency	Net weight kg	Variable speed RPM	Meat mincer	Vegetable slicer
TEDDY 5L	5	-	0.3	230V	Power supplies are available for other voltages (100 to 480 V) on request.	All standard and marine mixers are available in 50 and 60 Hz models.	18	78 - 422	62 mm	-
KODIAK 10 table	10	-	0.7	230V			53	72 - 451	62 mm	-
KODIAK 10 floor	10	-	0.7	230V			120	72 - 451	62 mm	-
KODIAK 20 table	20	12	0.7	230V			80	64 - 353	70+82 mm	GR20
KODIAK 20 floor	20	12	0.7	230V			185	64 - 353	70+82 mm	GR20
KODIAK 30	30	15	1.2	230V			190	64 - 353	70+82 mm	GR20
AR30	30	15	1.0	400V			170	57 - 311	70+82 mm	GR20
AR40	40	20	1.1	400V			175	53 - 294	70+82 mm	GR20
AR40P (PIZZA)	40	20	1.85	400V			175	53 - 294	70+82 mm	GR20
AR60	60	30	1.85	400V			257	53 - 288	70+82 mm	GR20
AR60P (PIZZA)	60	30	3.0	400V			257	53 - 288	70+82 mm	GR20
AR80	80	40	2.9	400V			375	47 - 257	70+82 mm	GR20
AR100	100	40+60	2.9	400V			450	47 - 257	-	-
AR200	200	-	7.5	400V			600	47 - 259	-	-
ERGO 60	60	30	3.0	400V			330	53 - 292	-	-
ERGO 100	100	40+60	4.0	400V			450	47 - 259	-	-
ERGO 140	140	-	7.5	400V			500	47 - 259	-	-

## CAPACITIES

	Tools	TEDDY	KODIAK 10	KODIAK 20	KODIAK 30	AR30	AR40	AR40P	AR60 ERGO60	AR60P	AR80	AR100 ERGO100	ERGO140	AR200
MACHINE CAPACITY		5 litre	10 litre	20 litre	30 litre	30 litre	40 litre	40 litre	60 litre	60 litre	80 litre	100 litre	140 litre	200 litre
Egg whites	Whip	0.35 L	0.5 L	1 L	1.5 L	1.5 L	2 L	2 L	3 L	3 L	4 L	5 L	7 L	10 L
Whipped cream	Whip	1.4 L	2.5 L	4 L	5 L	6 L	8 L	8 L	12 L	12 L	16 L	25 L	35 L	50 L
Buttercream frosting	Whip	2.5 L	4 L	8 L	12 L	12 L	16 L	16 L	24 L	24 L	32 L	45 L	63 L	90 L
Layer Cake Sponges	Whip		2.5 kg	5.5 kg	8 kg	8 kg			16 kg			26 kg	37 kg	
Mayonnaise	Whip		4 L	8 L	12 L	12 L			24 L		32 L	40 L	56 L	
Mashed potatoes	Beater	2 kg	5 kg	10 kg	16 kg	16 kg	21 kg	21 kg	32 kg	32 kg	43 kg	54 kg	76 kg	107 kg
Cakes	Beater	2.5 kg	5 kg	10 kg	15 kg	15 kg	20 kg	20 kg	30 kg	30 kg	40 kg	55 kg	77 kg	110 kg
Icing, Fondant	Beater	2 kg	3 kg	6 kg	9 kg	12 kg	16 kg	16 kg	24 kg	24 kg	32 kg	40 kg	56 kg	80 kg
Herb butter	Beater	2 kg	3 kg	6 kg	9 kg	9 kg	12 kg	12 kg	18 kg	18 kg	24 kg	35 kg	49 kg	70 kg
Meatball / Vegan meatball mix	Beater	3 kg	6 kg	12 kg	18 kg	18 kg	24 kg	24 kg	36 kg	36 kg	48 kg	60 kg	84 kg	120 kg
Pasta, noodles (50%AR)	Hook	1.75 kg	6 kg	12 kg	18 kg	12 kg	16 kg	20 kg	24 kg	28 kg	32 kg	45 kg	63 kg	
Dough, wheat (50%AR)	Hook	1.5 kg	4 kg	7 kg	10 kg	15 kg	20 kg	28 kg	34 kg	34 kg	40 kg	50 kg	70 kg	
Dough, wheat (60%AR)	Hook	2.5 kg	5 kg	10 kg	12 kg	20 kg	26 kg	28 kg	40 kg	40 kg	53 kg	65 kg	91 kg	
Dough, whole wheat (70%AR)	Hook	2.5 kg	5.5 kg	11 kg	16.5 kg	18 kg	24 kg	28 kg	36 kg	36 kg	48 kg	65 kg	85 kg	
Dough, rye bread	Hook	3 kg	6 kg	12 kg	18 kg	18 kg	24 kg	24 kg	42 kg	42 kg	54 kg	80 kg	112 kg	
Dough, sourdough bread	Hook	2.5 kg	5.5 kg	11 kg	16.5 kg	18 kg	24 kg	24 kg	36 kg	36 kg	48 kg	65 kg	85 kg	
Dough, gluten free	Hook	2 kg	4.5 kg	9 kg	14 kg	14 kg	14 kg	19 kg	28 kg	28 kg	37 kg	47 kg	66 kg	

%AR = Absorption Ratio (liquid as % of dry matter)

The capacity chart shows the maximum capacity for the specific machine. The testing has been conducted with standard equipment. Therefore, the use of special tools, can result in a different outcome. Always start the machine at the lowest speed. Increase the speed subsequently, taking the product being mixed into account.

# BEVERAGE BY MIDDLEBY

TASTE THE FUTURE



Global leaders in innovative and efficient beverage solutions.



## Beverage Systems



### FRIIA

FRIIA combines award-winning hot water technology with a reliable and efficient cold and sparkling water system, and is able to deliver all of this from a single font, allowing users to make and serve a variety of beverage options. FRIIA is capable of delivering 156 hot cups per hour and 175-235 cold/sparkling cups per hour, and is also up to 23% more energy-efficient than leading industry competitors.



FRIIA HCS
Font Dimensions: W 120 x D 168 x H 286mm
Boiler Dimensions: W 210 x D 385 x H 444mm
Chiller Dimensions: W 259 x D 436 x H 455mm
Power: 220v 180W
Plumbing: 3/4" BSP
Refrigerant: R290

### POUR'D

Winner of Specialty Coffee Association "Best New Product" in 2022, POUR'D is a game changer in cold coffee service. POUR'D can automate the dilution and dispense of any syrup or concentrate source with either hot, cold, or sparkling water. The true innovation behind POUR'D is that it can allow sites to serve a range of beverage from a single source quickly, easily and consistently. Perfect for coffee shops, bakery chains, offices and retail environments.



POUR'D CONCENTRATE
Dimensions: W 168 x D 120 x H 287mm
Control box: W 140 x D 359 x H 175mm
Power: 220v 40W 0.17A
Plumbing: 3/4" BSP
Concentrate ratio range: 1:1 - 1:9
Output per hour: 126 litres

### MT BOILER

The MT water boiler range is the newest countertop tap boiler from Marco. With a sleek countertop footprint, live LED temperature read-out and energy-efficient water tank, the MT boiler is the perfect hot water solution for a variety of hospitality, foodservice, and catering locations.



MT4	MT8	MTDT
Dimensions: W 202 x D 436 x H 464mm	Dimensions: W 202 x D 436 x H 589mm	Dimensions: W 202 x D 436 x H 589mm
Power: 220v 2.8kW	Power: 220v 2.8kW	Power: 220v 2.8kW
Plumbing: 3/4" BSP	Plumbing: 3/4" BSP	Plumbing: 3/4" BSP
Immediate draw off: 4L	Immediate draw off: 8L	Immediate draw off: 8L (hot)
Cups per hour: 156	Cups per hour: 156	Cups per hour: 156 (hot)



## MIX

An award-winning innovation in water boilers, the Marco MIX was the first water boiler to deliver hot water at three separate temperatures from a single machine. MIX is designed with a heat-retaining, vacuum insulated tank that keeps water at a consistent, reliable temperature and makes it 66% more energy efficient than leading competitors.



MIX PB3	MIX PB8
Dimensions: W 210 x D 435 x H 421mm	Dimensions: W 210 x D 435 x H 592mm
Power: 220v 2.8kW	Power: 220v 2.8kW
Plumbing: 3/4" BSP	Plumbing: 3/4" BSP
Immediate draw off: 3L	Immediate draw off: 8L
Output per hour: 28 litres	Output per hour: 28 litres

## JET

The Jet is a programmable, intuitive batch brewing system that ensures all elements of the brewing process are controlled. The Jet allows for precise portion control and gives users the ability to programme brew recipes for three different batch sizes. The Jet ensures temperature accuracy by circulating water around the system to minimise temperature fluctuation during brewing.



JET 6 2.8KW	JET 6 5.6KW	JET TWIN
Dimensions: W 303 x D 462 x H 840mm	Dimensions: W 303 x D 462 x H 840mm	Dimensions: W 614 x D 462 x H 837mm
Power: 230v 2.8kW	Power: 230v 5.6kW	Power: 230v 5.6kW
Plumbing: 3/4" BSP	Plumbing: 3/4" BSP	Plumbing: 3/4" BSP
Full Brew: 6L	Full Brew: 6L	Full Brew: 6L (per urn)
Single urn	Single urn	Double urn

## ECOBOILER

The Marco Ecoboiler countertop range is the leading industry standard for hot water dispense. Available in tap or push-button varieties the Ecoboiler range is perfect for a wide range of catering, foodservice or office locations. Ecoboilers are reliable, energy-efficient and excellent value for money.



T5	T10
Dimensions: W 210 x D 515 x H 465mm	Dimensions: W 210 x D 463 x H 590mm
Power: 230v 2.8kW	Power: 230v 2.8kW
Plumbing: 3/4" BSP	Plumbing: 3/4" BSP
Immediate draw off: 5L	Immediate draw off: 8L
Cups per hour: 156	Cups per hour: 156



**PART NO**  
1700277  
8000151

**Filter Papers**  
Chemex filter papers (case of 100)  
Filter papers for Jet (case of 500)

**PART NO**  
8000781  
8000522  
8000710  
8000711  
8000720  
8000721  
8000730  
8000731  
8000740  
8000741  
8000750  
8000751

**Filters**  
Filter for MT Boiler  
Chiller Best Service cartridge  
Filter Best Taste kit  
BWT Best Taste kit  
Filter Best Max kit small  
Filter Best Max refill small  
Filter Best Max kit medium  
Filter Best Max refill medium  
Filter Best Max kit large  
Filter Best Max refill large  
Filter Best Max kit XL  
Filter Best Max refill XL

**PART NO**  
8000550  
8000900

**Cleaning/Consumables**  
Water testing kit  
FR1IA sanitising kit

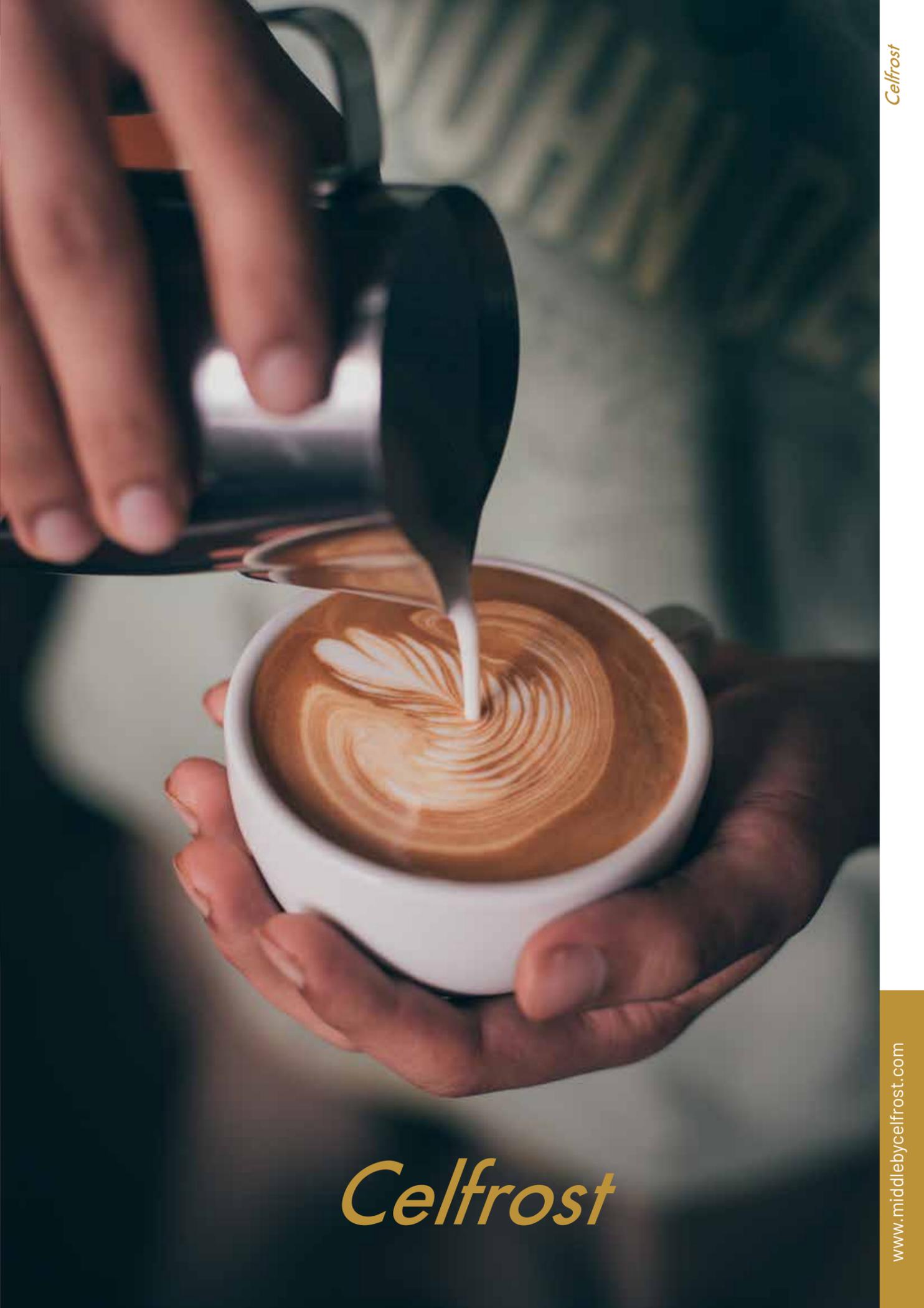
**PART NO**  
2300268  
1700204  
1000891

**Optional Accessories**  
FR1IA drip tray  
Insulated urn for Jet  
Jet grinder

More accessories are available upon request.  
Errors & omissions accepted, we reserve the right to increase our prices without notice.



POUR'D



*Celfrost*

## WHAT YOU CAN'T SAY AND WHAT YOU CAN'T SILENCE, AN ESPRESSO EXPRESSES IT.

Passion, harmony and emotion in every cup of coffee. Celfrost ESPRESSO DG/SG is not just a professional coffee machine, but the ideal solution for anyone wishing to offer their customers the most traditional espresso, with a high-quality coffee crema.

Celfrost responds to the barista's need to rely on equipment that can be used intuitively and maintained easily.

Celfrost stands out for its simple and - at the same time - modern lines, exactly like the best jazz music. Furthermore, the elegant and robust design that distinguishes it, makes it suitable for any location and in particular, capable of responding adequately to all customer needs.



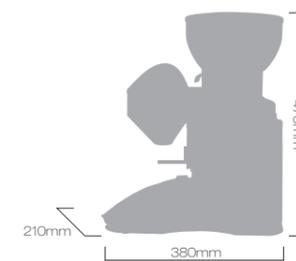
FILTER HOLDER KIT FOR CAPSULES (OPTIONAL)

# Celfrost



### Technical Specifications

Model	Espresso SG	Espresso DG
Dimension (WxDxH) mm	450 x 520 x 420	710 x 520 x 420
Weight (Kg)	35	49
Voltage	230 V / 50-60 Hz	230 V / 50-60 Hz
Maximum Absorbed Power (W)	2700	2800
Boiler Capacity (Lt)	5	11
LED Illuminated Working Area	Yes	Yes



### Technical Specifications

Model	M 1104	M 1116T
Dimension (WxDxH) mm	210 x 380 x 470	210 x 380 x 510
Weight (Kg)	9	11
Voltage	230 V / 50-60 Hz	230 V / 50-60 Hz
Power (Hp)	0.12	0.20
Hopper Capacity (Kg)	1	1
RPM	1300	1300
Protection Rating	IP21	IP21
Selection for 1 or 2 freshly ground coffee or continuous grinding		

**FEATURES:**

- Robust design, synonymous with quality and solidity.
- High reliability.
- Ergonomic knobs for steam and hot water.
- Containment cup rails (standard on 1-group models).
- Copper boiler equipped with thermosiphonic system as well as independent heat exchanger for each group.
- Electronic control of the boiler water level.
- 4 programmable direct selection buttons for each group.
- Chrome buttons with LED backlight.
- Brass brewing groups equipped with infusion/extraction system.
- Internal structure with anti-corrosion treatment.
- Easy maintenance.
- Excellent temperature stability.
- TALL CUP version with LED-illuminated working area.
- Filter holder kit for capsules (optional).
- Connectivity to the Smartia system available on the ELECTRONIC version only.
- 2.5 kg high quality brass groups with infusion / extraction system.
- Rust resistant galvanised steel chassis.



Bake to Perfection with **Midd=Kitchen**  
Precision Redefined with German Components

**MIDD=Kitchen™**

## Two Deck Oven with in-built Proofer



Steam Burst



### Key Features:

- Achieve precision in temperature with our German Controllers and advanced digital system. Tailor your experience with independent top and bottom heat, meeting all your specific needs.
- The stainless steel heating tubes offer an extended and reliable heat supply for long-term usage.
- Equipped with a GN water tank, our proofer boasts a non-welding design, ensuring no water leakage and facilitating easy cleaning.
- Choose powerful boiler steam injection as an option.
- The proofer is equipped with a circulation fan to ensure uniform temperature and humidity throughout.
- The baking oven, featuring a durable baking stone, ensures consistent and even temperature for optimal results.

### Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxDxH) mm	Tray Size	Input Power	Electric Rating	Temp. Range
MKD24EP10	2 Deck 4 Tray Electric Oven with 10 Tray Proofer	1340 x 820 x 1660	860 x 650 x 220	400 x 600	15.7 KW	3P/380V/50 Hz	Upto 400°C
MKSD24EP10	2 Deck 4 Tray Electric Oven with 10 Tray Proofer & Steam	1340 x 1110 x 1660	860 x 650 x 220	400 x 600	18.7 KW	3P/380V/50 Hz	Upto 400°C

Specifications, features and colours are subject to change without any notice, due to continuous product development.

Accessories optional, product image are for representation, actual product might vary.

## Features



High quality heating elements



Artisan HearthStone



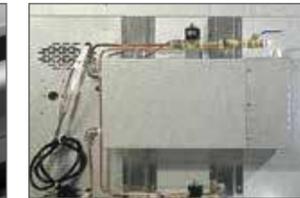
Intelligent digital temperature control



Two brake casters for swift mobility



Downward style furnace door



Optional steam system

### Key Features:

- Enhance visibility with high-temperature resistant bulbs on both sides.
- Effortless access with a chain-driven download-style door, complemented by a robust stainless steel handle.
- Experience exceptional performance with the specialized burner.
- Stay organized with a 99-minute timer featuring voice-activated prompts upon completion.
- Bake securely in a chamber crafted from aluminum steel plates, meeting stringent national food safety standards.
- Amazing baking experience with hearth stone.
- Explore additional versatility with optional steam systems.

## Pizza Ovens

### Key Features:

- Experience outstanding results with the special burner designed for exceptional efficiency.
- Set precise baking times with a convenient 99-minute timer; the oven stops working and provides voice-activated prompts when the time is reached.
- Ensure baking safety with a chamber crafted from aluminum steel plates, meeting rigorous national food safety standards.
- Precise temperature control with 500°C German thermostat.



MK PO441



MK PO442



MK PO641



MK PO642



### Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxD) mm	Input Power	Electric Rating	Temp. Range
MK PO441	Electric Stone Pizza Oven - Single Deck	600 x 470 x 310	400 x 400 (1x12" Pizza)	2.6 KW	1P/220V/50 Hz	upto 400°C
MK PO442	Electric Stone Pizza Oven - Double Deck	600 x 470 x 480	400 x 400 (1x12" Pizza/Deck)	2.6+2.6 KW	1P/220V/50 Hz	
MK PO641	Electric Stone Pizza Oven - Single Deck	870 x 740 x 390	610 x 410 (2x12" Pizza)	4.2 KW	3P/380V/50 Hz	upto 500°C
MK PO642	Electric Stone Pizza Oven - Double Deck	870 x 740 x 700	610 x 410 (2x12" Pizza/Deck)	8.4 KW	3P/380V/50 Hz	

Specifications, features and colours are subject to change without any notice, due to continuous product development.

Accessories optional, product image are for representation, actual product might vary.

## Deck Ovens with / without boiler steam - Electric & Gas



MK SD12E / MK SD12G



MK SD24E / MK SD24G



MK SD36E / MK SD36G

### Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxDxH) mm	Tray Size	Input Power	Electric Rating	Temp. Range
MK SD12E	1 Deck 2 Tray Electric Oven with Steam box	1330 x 910 x 560	860 x 650 x 220	400 x 600	6.6+1.5=8.1 KW	3P/380V/50 Hz	Upto 400°C
MK SD24E	2 Deck 4 Tray Electric Oven with Steam box	1330 x 910 x 1550	860 x 650 x 220	400 x 600	13.2+3=16.2 KW	3P/380V/50 Hz	
MK SD36E	3 Deck 6 Tray Electric Oven with Steam box	1330 x 910 x 1600	860 x 650 x 220	400 x 600	19.8+4.5=24.3 KW	3P/380V/50 Hz	
MK SD12G	1 Deck 2 Tray Gas Oven with Steam box	1330 x 910 x 620	860 x 650 x 220	400 x 600	0.1+1.5=1.6 KW	1P/220V/50 Hz	
MK SD24G	2 Deck 4 Tray Gas Oven with Steam box	1330 x 910 x 1550	860 x 650 x 220	400 x 600	0.2+3.0=3.2 KW	1P/220V/50 Hz	
MK SD36G	3 Deck 6 Tray Gas Oven with Steam box	1330 x 910 x 1805	860 x 650 x 220	400 x 600	0.3+4.5=4.8 KW	1P/220V/50 Hz	

Specifications, features and colours are subject to change without any notice, due to continuous product development.

Accessories optional, product image are for representation, actual product might vary.

### Technical Specification

Model	Description	Dimension (WxDxH) mm	Chamber Dimension (WxDxH) mm	Tray Size	Input Power	Electric Rating	Temp. Range
MK D12E	1 Deck 2 Tray Electric Oven	1230 x 820 x 550	860 x 650 x 220	400 x 600	6.6 KW	3P/380V/50 Hz	Upto 400°C
MK D24E	2 Deck 4 Tray Electric Oven	1230 x 820 x 1250	860 x 650 x 220	400 x 600	13.2 KW	3P/380V/50 Hz	
MK D36E	3 Deck 6 Tray Electric Oven	1230 x 820 x 1520	860 x 650 x 220	400 x 600	19.8 KW	3P/380V/50 Hz	
MK D12G	1 Deck 2 Tray GAS Oven	1330 x 840 x 590	860 x 650 x 220	400 x 600	100 W	1P/220V/50 Hz	
MK D24G	2 Deck 4 Tray GAS Oven	1330 x 840 x 1340	860 x 650 x 220	400 x 600	200 W	1P/220V/50 Hz	
MK D36G	3 Deck 6 Tray GAS Oven	1330 x 840 x 1650	860 x 650 x 220	400 x 600	300 W	1P/220V/50 Hz	

Specifications, features and colours are subject to change without any notice, due to continuous product development.

Accessories optional, product image are for representation, actual product might vary.



MKSM 20



MKSM 40

**Key Features:**

- ✓ High efficiency motor.
- ✓ Able to gently mix the bread dough, develop proper gluten structure and not overworking the dough.
- ✓ Commonly used for mixing bread dough.
- ✓ Capable to handle a variety of different dough types such as stiff dough with 55% hydration levels and high hydration dough types such as ciabatta.



Control Panel



Safety Cover



Safety Switch



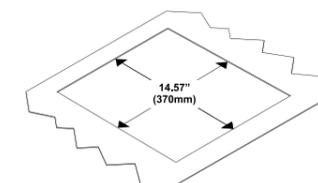
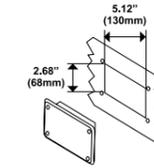
**Technical Specification**

Model	MKSM 20	MKSM 40
Bowl Capacity (L)	20	45
Voltage	220V/50Hz/1Ph	220V/50Hz/1Ph
Power (kW)	1.5	3
Max. Quantity (Kg) - (Dough Weight)	8	16
Mixing Speed (R/min)	150/200	150/200
Bowl Speed (R/min)	15/20	15/20
Weight (Kg)	90	115
Dimension (mm)	730 x 390 x 900	800 x 480 x 970

Specifications, features and colours are subject to change without any notice, due to continuous product development. Accessories optional, product image are for representation, actual product might vary.



Embrace the future of sustainable cooking with our latest offerings: Eco-Friendly Induction Cooktops and Fryers. Engineered with the environment in mind, our innovative appliances combine cutting-edge technology with Eco-conscious design to bring you a guilt-free culinary experience like never before.



MK IDC 3500



MK IDC 3500D

Model	Input Power	Temperature range	Dimension (WxDxH) mm
MK IDC 3500	3.5 Kw	60°C ~ 240°C	335 x 435 x 119
MK IDC 3500D	3.5 Kw	60°C ~ 240°C	400 x 400 x 125

220V / 50Hz / 1Ph

**Key Features:**

- ✓ Timer function
- ✓ Energy efficient
- ✓ Convenient and reliable
- ✓ Heats up quickly
- ✓ Over heat protection
- ✓ Easy to clean, high temperature ceran glass top
- ✓ LED display
- ✓ Even heat distribution across the entire cooking surface



**Contact Grill**

Midd=Kitchen sandwich grills are designed to cook wraps, sandwiches, chicken breasts, hamburgers, and much more. The design is compact and portable providing flexibility. The available electronic temperature control and timer are industry leading options.



MK09/MCG12ETG



MK13

Model	Input Power	Temperature	Dimension (WxDxH) mm (in open position)	Lower Plate Dimension (WxD) mm	Upper Plate Dimension (WxD) mm
MK09/MCG12ETG	1800W	50°C~300°C	310x340x210 (530)	230x220	210x210
MK13	2200W	50°C~300°C	430x340x210 (530)	350x240	340x240

220V / 50Hz / 1Ph

**Induction Fryer**

Experience the Future of Frying with Midd-Kitchen's Induction Fryer & Autolift Induction Fryer – Innovation That Lifts Your Culinary Standards.

**Key Feature : MK AL IDF8L**

- ✓ Automatic basket lift
- ✓ Multi-timer cooking
- ✓ Touch controls
- ✓ SS304 grade
- ✓ Safety switch
- ✓ Reduced energy usage
- ✓ Labour saving
- ✓ Highly efficient



MK IDF8L



**AUTOLIFT**



MK AL IDF8L

Model	Input Power	Capacity	Temperature	Dimension (WxDxH) mm
MK IDF8L	3.5 Kw	8 Ltr	60°C~190°C	288 x 478 x 410
MK AL IDF8L	3.5 Kw	8 Ltr	60°C~190°C	316 x 606 x 418

220V / 50Hz / 1Ph



Lincat

Lincat

Lincat



**Lincat - World's leading name in Commercial Catering Equipment.**

Find the perfect application for your kitchen with the Lincat line of specialist range extending to some 450 product. Built-for purpose, products including Pizza Ovens, Convection Oven, Induction Hobs and Toasters deliver great results every time and make the cooking process in your kitchen a lot smoother.

www.middlebyfrost.com

www.middleby.com

## Lincat Electric Counter-top Slot Toaster

Make perfect toast every time with the Lincat Toaster.



LT4X



LT6X

### Features & Benefits

- Exclusive “Scissor” lift action allowing the toast to be lifted and removed without jamming
- Removable crumb tray
- Deep slot to allow larger slice of breads
- Number of slots required can be controlled with a switch to help reduce energy costs
- Removable Crumb tray makes cleaning quick & easy
- Mechanical timer to help give consistent results
- High quality components and accurate timer control for reliability

Model	Dimension (mm)	Power Watts	Slot Size (mm)	No of Slots	Temperature Control	Electrical	Weight (Kg)
LT4X	395 x 220 x 245	2300	20 x 140	4	Mechanical	220V/50 Hz	6.1
LT6X	482 x 220 x 245	3000	20 x 140	6	Mechanical	220V/50 Hz	7.5

## Lincat Electric Counter-top Conveyor Toaster

Toast with speed and confidence with the compact Lincat Electric Conveyor Toaster. Ideal for busy hotel breakfast buffets as well as canteens and larger catering establishments.



CT 1



### Features & Benefits

- High output from a small foot print, up to 340 slices of toast per hour
- Suitable for front and back of house use
- Has unique control of the temperature and conveyor speed, making it suitable for different products and particularly busy periods
- Can accommodate 2 slices of bread side-by-side at a time
- Removable crumb tray
- High output from a compact unit — ideal for breakfast buffets
- Conveyor speed and both upper and lower elements are adjustable for precise and versatile control of browning
- Individually controlled heating elements for one-sided toasting of teacakes, burger buns, and other products

Model	Dimension (mm)	Power Watts	Conveyor Belt Width – mm	Capacity Slice/Hr	Temperature Control	Electrical	Weight (Kg)
CT 1	410 x 668 x 398	2400	230	340 toast	Mechanical	220V/50 Hz	19.4

## Lincat CiBO Counter-top Fast Oven - Black Glass Front

An innovative fast oven, which can produce a wide range of perfectly-cooked food in less than three minutes. CiBO's versatility provides a full cooking platform for outlets, enabling them to expand menus, deliver food of a consistent high quality and maximise profit.

CiBO uses a patent-pending combination of three different heat sources – convection, grill and a heated base – to deliver fast results. Space-saving and compact, it operates from a 13-amp plug and is ventless. This eliminates the need for costly ventilation and makes it suitable for a wide variety of cafés, bars, restaurants and quick-serve outlets, as well as event and mobile catering.

Clear icons and an easy-to-use touchscreen mean CiBO can be operated by any kitchen staff, regardless of catering experience and skills. To help users get off to a flying start, the unit comes with six, standard pre-set programmes, which can be tailored to individual menu requirements. Bespoke recipes can also be added, allowing for menu creativity.

# CiBO



### Features & Benefits

- Innovative fast oven
- Combination of three different heat sources – convection, grill and a heated base, to deliver fast results
- Cook, toast and reheat, fresh and frozen foods
- Space-saving and compact
- Plug and play
- Ventless cooking - catalyst technology removes the need for external extraction
- Clear icons and an easy-to-use touchscreen
- Great versatility - replace your panini grill, toaster, convection oven and grill
- Gastronom Capacity : GN 2/3
- Pizza Capacity : 1 x 12”



Model	Dimension (mm)	Power Watts	Cavity (mm)	Capacity Ltr	Temperature Range °C	Temperature Control	Electrical	Weight (Kg)
CiBO	437 x 616 x 367	2700	340 x 355 x 95	12	30 ~ 290	Electronic	220V/50 Hz	31.4

Accessories (Optional) : Loading tool Pizza, Wire Rack, Baking Tray

## Lincat Convector Touch Electric Counter-top Convection Oven

Able to roast, braise, bake and reheat, a CO343T Convector convection oven is a powerful addition to any commercial kitchen.

The Touch CO343T with intuitive touch screen menu provides the wider functionality and greater control.



CO343T

### Features & Benefits

- 4 x GN 1/1 capacity
- High capacity output with a Small footprint
- Touchscreen control with easy-to-use icon-driven menu selections
- Easy-view traffic light status - see the status of the oven at a glance, even in the noisiest kitchens
- Space for 24 programs with up to four stages, which can be adjusted individually
- Up to four-stage phased cooking for perfect results - set temperature, time and fan speed for each stage
- Even heat distribution thanks to electronically controlled two-speed, bi-directional fan
- Nine-hour on-screen timer, with electronic buzzer, and flashing oven lamps to indicate that cycle has finished
- Side opening door
- Adjustable Feet (55 mm height)
- USB Port

## Lincat Electric Counter-top Pizza Oven

Transport yourself to the Centro Storico district of Naples with the authentic taste of the pizzas from the Lincat Electric Pizza Oven



PO49X



PO 425-1



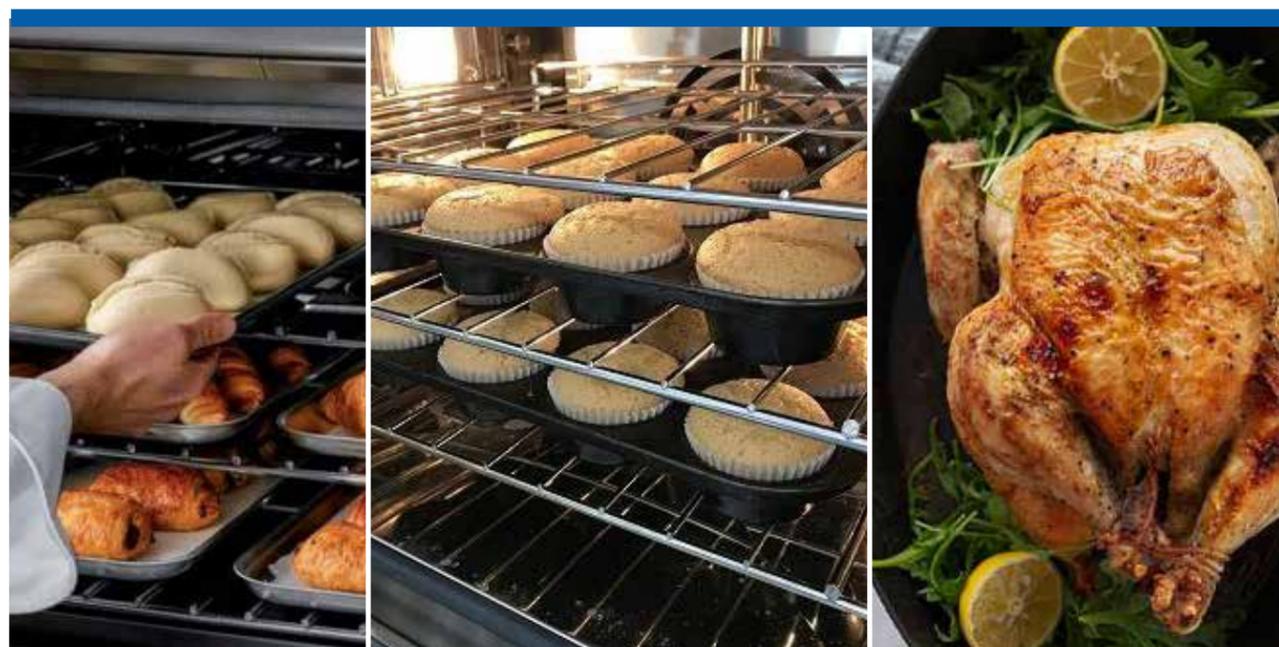
PO 430-1



PO 430-2

### Features & Benefits

- Ideal for restaurants, pizzerias, takeaways, fast food outlets, canteens and leisure establishments
- Perfect for deep pan, thin crust, fresh dough, part baked or frozen pizzas, as well as a variety of other foods such as ciabatta, naan, garlic bread, lasagna, jacket potatoes, pies, pasties and pastries
- Firebrick base for crisp, even cooking of pizza bases and a maximum temperature of 480°C
- Internal illumination for better visibility of product and enhanced appearance in front of house applications\*
- Independently controlled top and base of oven compartment
- Thermostatic control and temperature display gauge to monitor oven temperature more accurately
- Twin deck models have independent controls for each deck
- Double-glazed door construction for energy efficiency with toughened glass for safety\*
- 20 minute audible timer



Model	Dimension (mm) WxDxH	Power Watts	Temperature Range °C	No of Shelves	Sheet Pan Capacity (mm)	Time Range - minutes	Shelf Spacing (mm)	Capacity Ltr	Weight (Kg)
CO343T	660 x 740 x 600	3000	60~260°C	4	460 x 330	1 ~ 540	85	72	68.7

Model	PO 49X	PO 425-1	PO 430-1	PO 430-2
No of Decks	1	1	1	2
Dimension (mm) WxDxH	810 x 720 x 320	886 x 825 x 365	966 x 925 x 365	966 x 925 x 665
Internal Dimension (mm) each Deck	550 x 545 x 130	550 x 535 x 160	630 x 640 x 160	630 x 640 x 160
Power – Watts	2900	3000	4200	8400
Temperature Control	Mechanical	Mechanical	Mechanical	Mechanical
Temperature Range °C	80 ~ 480	80 ~ 480	80 ~ 480	80 ~ 480
Pizza Capacity per deck	4 x 9"	4 x 10"	4 x 12"	4 x 12"
Electrical	220V/50Hz	220V/50Hz	400V/50Hz	400V/50Hz
Weight (Kg)	48.1	68.4	97.9	150.4

\*Not available in PO49X

## Lincat Lynx 400 Electric Counter-top Heavy Duty Panini Grill

Lock in maximum flavour with the 3kW Lynx 400 Panini Grill. Designed to seal in the juices, the quick-heating 3kW Lynx 400 Panini Grill produces mouthwatering results every time, whether you're making toasted sandwiches or grilling succulent meats.

Perfect for cafes and pubs, the compact yet sturdy grill is high-powered and delivers greater capacity during busy periods.



GG1R

### Features & Benefits

- Heavy duty, higher powered griddle
- Ribbed Upper & Lower and Ribbed Upper & Smooth Lower plates for attractive branding marks
- Higher capacity for increased output in busy periods
- Ideal for front of house use
- Great for sealing in juices and flavour for succulent results - and minimal shrinkage
- Cast aluminium plates give an even heat distribution
- Non stick coated plates for easy cleaning

Model	Dimension (mm)	Power Watts	Cooking Area (mm)	Plate Surface Top / Bottom	Grill Plate Material	Temperature Control	Electrical	Weight (Kg)
GG1P	395 x 356 x 276	3000	358 x 258	Ribbed/Ribbed	Aluminium	Mechanical	220V/50 Hz	25
GG1R	395 x 356 x 276	3000	358 x 258	Ribbed/Ribbed	Aluminium	Mechanical	220V/50 Hz	25

## Lincat Electric Counter-top Adjustable Salamander Grill

Fast and convenient, the Silverlink 600 Electric Adjustable Salamander allows to alter the height of the unit so that you can grill and toast your way.

The Salamander is 1/1 gastronorm compatible and features a smooth action and easy-lift grill hood.

Great for cafes, pubs and restaurants, the Salamander is designed to plug in and play, which means you'll be creating mouthwatering meals in no time.



AS 3

### Features & Benefits

- Ideal for the grilling and gratinating of a range of food types
- The height markings and audible timer ensures consistent results every time
- Removable fat collection tray for easy cleaning & chromed toasting rack
- Plug and play for an easy installation

Model	Dimension (mm)	Power Watts	Cooking Area (mm)	Temperature Control	Electrical	Weight (Kg)
AS 3	600 x 472 x 500	2800	532 x 340	Mechanical	220V/50 Hz	15.1

## Electric Counter-top Boiling Top

Compact and hard wearing boiling top, perfect for use both in-kitchen and in buffet and mobile catering operations, the 2Kw Single plate Boiling Top is quick, with variable heat control.

Built to last, the unit features automatic power reduction if a pan boils dry or is removed, prolonging the life of the hotplate. The fully pressed and sealed hob tops also make the unit easy to clean and maintain.



LBR

### Features & Benefits

- Compact and hard wearing boiling top, ideal for the kitchen and for use in buffet and mobile catering operations.
- 2kW single plate for fastest performance
- Automatic power reduction, if pan boils dry or is removed - prolonging hotplate life
- Variable heat control
- Fully pressed and sealed hob tops make the unit easy to clean and maintain

Model	Dimension (mm)	Power Watts	No of Hobs	Shape of Hobs	Temperature Control	Electrical	Weight (Kg)
LBR	285 x 400 x 120	2000	1	Round	Mechanical	220V/50 Hz	19.4

## Lincat Electric Counter-top Bain Marie

Keep your sauces, soups and gravy at the ideal serving temperature with the Lynx 400 Dry Heat / Wet Heat Bain Marie which comes with 2 x 4.5 litre round container and lids.

Designed to plug in and play, the bain marie is highly portable and can be brought out as and when it's required, making it perfect for event catering.

The dry heat means the bain marie heats up quicker than its wet counterpart as the container is being directly heated rather than being diffused through water.

The wet heat method of this bain marie makes it gentler on delicate foods such as Hollandaise sauce and cream based sauces. However, it can also be used as a dry heat bain marie.



LRB2/LRB2W

### Features & Benefits

- Available in Dry & Wet heat options
- Ideal for holding foods for longer periods of time
- Wet heat Bain Marie can be used as Dry heat Bain Marie also

Model	Dimension (mm)	Types of Heat	Power Watts	Temperature Control	Pot Type	Capacity (Ltr)	Electrical	Weight (Kg)
LRB2	565 x 400 x 240	Dry	500	Mechanical	Round	2 x 4.5	220V/50 Hz	10.9
LRB2W	565 x 400 x 240	Wet/Dry	500	Mechanical	Round	2 x 4.5	220V/50 Hz	13

## Lincat Electric Counter-top Pasta Cooker

Not only does the Lincat Electric Pasta Boiler deliver perfect pasta every time, it also has the versatility to be used as a steamer and Bain Marie, too.

The boiler comes with a lid to reduce heat up time and also cover the tanks when not in use, while the thermostatic control maintains an accurate water temperature throughout.

Ideal for cafes as well as smaller pubs and restaurants, the boiler also features enhanced resistance to punishing salt and starch corrosion with high quality grade 304 stainless steel tanks, basket support plates, and corrosion-resistant elements.



PB 33

PB 66

### Features & Benefits

- Delivering perfect pasta, time after time
- Front mounted controls ensure safe working practice
- Hinging element with safety cut-out provides easy access to tank for cleaning
- Front drain taps with straight drain pipes for fast, easy drainage of water - and no blockages
- Convenient twin electrical cables on PB66 twin tank model



Basket Pasta BA 112 (PB 33)



Basket 1/2 Pasta BA 114 (PB 66)



Model	Dimension (mm)	Power Watts	No of Tanks	No of Basket	Capacity (Ltr)	Product Output / Hr	Electrical	Weight (Kg)
PB 33	300 x 600 x 330	3000	1	Nil	11	5 Kg Pasta-penne (fresh)	220V/50 Hz	12.5
PB 66	600 x 600 x 330	2 x 3000	2	Nil	2 x 11	5 Kg Pasta-penne (fresh)	220V/50 Hz	22.8

Available 'Add-On Items' : Basket Pasta BA 112 & Basket 1/2 Pasta BA 114

## Lincat FilterFlow WMB Wall Mounted Automatic Fill Push Button Boiler - Black Glass

The Filter Flow Wall Mounted WMB5FX/PB Water Boiler offers the benefits of great efficiencies, convenient touchscreen operation in a sleek glass wall mounted design.

Compact for limited spaces, the boiler comes with a built-in water filtration system which improves the water quality. And changing the high-volume cartridges is as easy as changing a lightbulb.

### Features & Benefits

- Push button operation, ideal for self-service and front of house applications
- Easily operated from a large, colour touchscreen display
- High quality boiling water on tap 24 hours a day
- Built-in water filtration system improves water quality and reduces scale build-up
- High volume, easy change Filter Flow cartridge
- Adjustable water temperature from 70-98°C, ideal for all types of beverage
- Precise electronic temperature control system
- Boiler operation can be timed to switch off overnight, to save energy when not in use
- Enhanced multi-level diagnostics - enable the engineer to identify the parts needed, and repair the water boiler at first visit



WMB5FX/PB/B



Model	Dimension (mm) WxDxH	Power Watts	Temperature Range °C	Output Ltr/Hr*	Capacity Ltr	Electrical	Weight (Kg)
WMB5FX/PB/B	353 x 218 x 464	3000	70 ~ 98	28	5	220V/50 Hz	12.6

\* Rapid draw off is 5.5 ltr Water Connection 3/4"

## Lincat Phoenix Electric Free-standing Atmospheric Steamer

Embrace a healthier way to cook with the Phoenix Atmospheric Steamer. Ideal for steaming vegetables, rice, fish and other foods at volume, and with a generous capacity of 6 x 1/1GN, it's perfect for care homes and schools. Powerful and cost effective, the steamer is also versatile, with six shelf positions and removable shelf supports.



OE7505

### Features & Benefits

- Perfect solution for volume production of healthy steamed food
- Ideal for steaming vegetables, puddings, rice, ham, fish and a range of other foods.
- Generous capacity 6 x 1/1GN
- Six shelf positions and removable shelf supports for maximum versatility
- 304 grade stainless steel oven interior for long service life
- Thermostatic control and boil dry protection for trouble free operation
- Reversible doors for easy installation

Model	Dimension (mm)	Power Watts	Temperature Control	No of Shelf	Shelf Dimension (mm)	Electrical	Weight (Kg)
OE7505	630 x 820 x 1620	9000	Mechanical	6	5	400V/50 Hz	110

Water Connection Pressure 0.2 ~ 10.0 Bar

## Lincat Panther Light Duty Series Free-standing Hot Cupboard - Static

The compact Panther Light Duty Series Hot Cupboard, which can also be used for warming plates, comes fully insulated for enhanced energy-efficiency, while there's also an adjustable thermostatic control to meet food safety regulations.



PLH60

### Features & Benefits

- Ideal for warming plates and for holding food safely and effectively at the desired temperatures
- Compact, space saving design
- Heated Base

Model	Dimension (mm) WxDxH	Power Watts	Temperature Range °C	Temperature Control	Shelf Dimension (mm)	No of Shelf / Shelf Position	Electrical	Weight (Kg)
PLH60	600 x 600 x 900	1500	30~90	Mechanical	550 x 530	3 / 3	220V/50 Hz	48



**imc**  
fresh thinking

### IMC - Fresh Thinking

Increase efficiency in your kitchen with the IMC range of Food Preparation, Waste Management and Cleaning & Rinsing solution. With the power to reduce costly wage bills and improve staff utilization, the range is all about high performance at low operating costs.

## IMC Vegetable Peeler - MF5 Counter-top/ MF15 Free-standing

The versatile, energy-efficient, multi-functional peeler which is ideal for small to large kitchens, with a single-phase power supply. A variety of plate options means it can be used to wash and peel root vegetables, including potatoes and onions, wash mussels, clams and other bivalve shellfish, and spin salads. The MF5/MF15 (1PH)'s modular construction, with flexible waste pipes and water inlets, allows simple installation and maintenance, whilst its latched lid ensures a water-tight seal.



### Features & Benefits

- Versatile - can be used to peel and wash veg and mussels, and spin salad
- Interlocking lid and door ensure safe operation
- Perspex viewing pane allows you to monitor the peeling progress
- Adjustable timer ensures accurate, repeatable peeling times
- Modular construction facilitates easy maintenance
- Thicker peeling plate delivers longer operating life

## WasteStation and WasteStation Compact

Food waste typically represents around 40% of total commercial catering waste. Of this 40%, approximately 77% is liquid. WasteStation grinds the food waste into fine particles, these particles feed directly into the built-in dewatering system. Through centrifugal action, the WasteStation forces out the excess liquid from the macerated waste.

## WASTE STATION



### Transport Saving

Reduce waste collection costs by up to 80% by reducing the food waste volume and weight requiring collection.

### Labour Savings

The self cleaning system reduces staff time managing and processing any food waste.

### Storage Savings

By reducing the waste volume, on site waste storage facility requirements are also reduced.

### Energy Savings.

Compact design and short processing times ensure low operating cost and minimal use of kitchen floor space.

Description	MF 5	MF 10	MF 15	Description	MF 5	MF 10	MF 15
Range	MF Multi-Functional Peeler			Capacity Kg per Hour	111	296	398
Power Type	Electric			Unit Height (External) mm	634	1105	1177
Unit Type	Counter-top	Free-standing	Free-standing	Unit Width (External) mm	366	481	481
Total Power kW	0.25	0.37	0.37	Unit Depth (External) mm	519	633	635
HP	0.33	0.5	0.5	Net Weight Kg	30	50.5	51.5
IP Rating	IP55			Motor Rating Watts	250	370	370
Operator Safety	Interlocks			Single Phase Amps	1.6	3.6	3.6
Timer	Yes			Single Phase Voltage	230		
Drain Location	Rear	Rear and under	Rear and under	Water Connection Pressure Bar	2.7-3.8 [40-55 psi]		
WRAS Approved	WRAS Compliant			Drain Connection	38mm		
Airbreak	Yes			Water Connection	12mm		

Available 'Add-On Items' for IMC MF15 Free-standing Vegetable Peeler - 1 Phase - W 481 mm - 0.37 kW  
 • S59/164 : Carborundum Peeling Plate for MF10/MF10L/MF15/MF15L Vegetable Peeler  
 • S59 / 168 : Knife Peeling Plate for MF10/MF15 Vegetable Peeler  
 • S59 / 166 : Onion Peeling Plate for MF10/MF15 Vegetable Peeler  
 • S59 / 173 : Washing Plate for MF10/MF15 Vegetable Peeler



Model	Dimension (mm)	Description	Waste Per (Hrs)	Covers Per (Hrs)	Phase	Electrical	Weight (Kg)
F79/240	600 x 700 x 1044	WasteStation Compact	200 kg	400	1	220V/50 Hz	256
F79/010	600 x 700 x 1000	WasteStation Compact	700 kg	1450	3	220V/50 Hz	280

## Cleaning & Rinsing - Power Brush

With flexible mounting options, the Pot Boy can be used to remove burnt deposits from pans and cookware, or to clean sanitaryware to improve hygiene standards and productivity.



IMClean

### Features & Benefits

- Effectively removes burnt deposits from pans and cookware
- Compact design allows the Pot Boy to be mounted over sink units
- Can be moved by a trolley (optional) to fixed equipment, for cleaning in-situ
- Efficient, foot-operated pneumatic switch enables quick and easy operation
- Unique hydraulic system means brush is driven by a fluid circuit, for safety
- Tough, long-lasting nylon brush head
- Available with wall-mounting plate, to save space

F64/100  
Pot Boy Power Brush

Model	Dimension (mm)	Power Watts	Motor (bhp)	Head Speed (rpm)	Reach of Hose (mtr)	Hose Length (mtr)	Electrical	Weight (Kg)
F64/100	625 x 245 x 265	370	0.5	360	2	2	220V/50 Hz	25

## Cleaning & Rinsing - Hose Reels

Space-saving Reel Kleen 35 enables all parts of the kitchen wash up area to be quickly cleaned. A multi-bracket allows it to be fitted to the wall, floor or ceiling.



IMClean

### Features & Benefits

- Space-saving hose reel, that can be mounted on the wall, ceiling, or floor
- Allows kitchen wash-up areas to be quickly and hygienically hosed down
- Reinforced, retractable 10-metre hose reduces trip risk in your kitchen
- Built in multi-bracket for wall, floor or ceiling mounting
- Water temperature up to 82°C

U05/012  
Reel Kleen 35 Hose Reel

Model	Dimension (mm)	Reach of Hose (mtr)	Hose Length (mtr)	Electrical	Weight (Kg)
U05/012	560 x 120 x 560	10	10	220V/50 Hz	16







# *Celfrost*

A Middleby Company, USA

Adding Freshness into your recipes!



## Refrigerated Reach in Cabinets

Celfrost Professional Reach In Cabinets suitable for 2 x GN 1/1 sizes are built in SS304 with reliable Danfoss / Embraco or equivalent compressors, LED temperature display, rounded internal edges for complete hygiene, removable magnetic gaskets for ease of cleaning, self closing doors with heaters to prevent condensation and heavy duty lockable castors. Available in Chillers or Deep Freezers with two or four door options.

### Features:

- Rounded internal edges
- Removable magnetic gaskets
- Self closing doors
- Auto defrost
- Eco friendly refrigerant
- Food grade steel
- Uniform cooling
- Adjustable trays



GN 650 TNM (New)/  
GN 650 BTM (New)

GN 1410 TNM (New)/  
GN 1410 BTM (New)



GN 2100 TN  
GN 2100 BT

GN 3100 TN  
GN 3100 BT

## Undercounters

While retaining the basic features of the Reach in Cabinets mentioned above, these refrigerated work tables, mounted on heavy duty lockable castors, pull out condensing unit, combine storage and preparation thereby enhancing the effectiveness of kitchen professionals and are suitable for GN 1/1 sizes. Chillers or Deep Freezers available in 2 and 3 door options.

## Prep Counters

Celfrost Professional Prep Counters desserts and more. Mounted on castors and available in 2 and 3 doors, frost free & static with fan assist cooling variants.



SH 2080  
SH 2100/800\*

PSE 201\*  
(Also available in 3 doors  
model PSE 301\*)

SH 3080  
SH 3100/800\*

\*Static Cooling & Manual Defrost.

\*SH 2100/800 & SH 3100/800 are in SS 201

## Saladettes & Countertop Displays

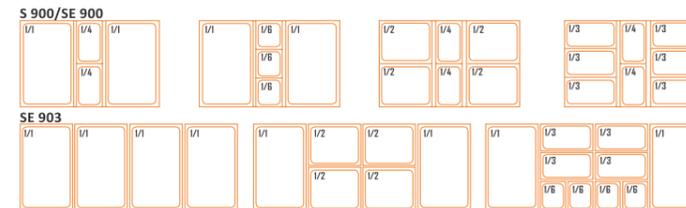
The Saladettes come with a refrigerated GN compatible top (Pans not included) that can take in frozen yogurt toppings, salads etc. It also has a night cover. 2 & 3 Door Refrigerated section underneath is handy to store additional foodstuff. The Countertop display comes with a glass sneeze guard; is equipped with its own refrigeration unit and accepts GN 1/4 pans (not included).



SE 900

SE 903

VRX 1200/330, VRX 1400/330



## Frost Top & Cooling Well



3F

GN 3V

## Blast Chillers & Shock Freezers

The powerful Celfrost Professional Blast Chillers / Freezers are most ideal for reducing the temperature of cooked food from 80°C to 3°C or -18°C rapidly, thereby rendering it safe from bacterial growth and fit for ensuing storage and consumption later on. Available in 4 capacities, they are suitable for both GN 1/1 and 400x 600 mm tray sizes.



D3/D5

D10/D14

### Gastronorm (GN) Dimensions : L x W

GN 1/1	>	530 mm x 325 mm
GN 1/2	>	325 mm x 265 mm
GN 1/3	>	325 mm x 176 mm
GN 2/3	>	354 mm x 325 mm
GN 1/4	>	265 mm x 163 mm
GN 1/6	>	176 mm x 162 mm

Depth in case of pans can vary from 65, 100 or 150 mm  
\*GN Pan/Tray is not part of unit.

## E-Series - Ventilated Reach Ins & Undercounters

Bigger space inside due to Insulated Evaporator at top in Reachins with all essential features like Removable gaskets, heavy duty castors, GN compatible, Danfoss / Embraco Compressor, Slide out Condenser unit (in undercounters), Digital controller, lock and many more to make it user friendly and hassle-free operation.



GN 2200 TNE/GN 2200 BTE/VUC 2101 TN\*  
(Also available in 3 door models GN 3200 TNE/GN 3200 BTE/VUC 3101 TN\*)



GN 700 TNME / GN 700 BTME /  
VRI 550 TNM\*

GN 1500 TNME / GN 1500 BTME  
/ VRI 1100 TNM\*

Note: All units are without pans.

E-Series is with SS 201/SS 430

\*VUC / VRI Series are not GN Compatible

## Technical Specifications

Product	Model	Dimension (WxDxH) mm	Volume (in ltrs.)	Design (GN Compatibility)	No. of Doors	No. of shelves	Temperature Range (°C)	Input Power (in watts)	Refrigerant
Reach-in Refrigerators (Ventilated Cooling)	GN 650 TNM (New)	680 x 800 x 2010	600	2 x GN 1/1	2	3	2 to 8°C*	375	R134a
	GN 1410 TNM (New)	1340 x 800 x 2010	1200	2 x GN 1/1	4	6	2 to 8°C*	800	R134a
	GN 700 TNME	740 x 830 x 2010	650	2 x GN 1/1	2	3	2 to 8°C*	400	R290
	GN 1500 TNME	1480 x 830 x 2010	1300	2 x GN 1/1	4	6	2 to 8°C*	670	R290
	VRI 550/555 TNM	680 x 710 x 2010	550	-	2	3	2 to 8°C*	210	R290
	VRI 1100/1111 TNM	1340 x 710 x 2010	1100	-	4	6	2 to 8°C*	400	R290
Reach-in Freezers (Ventilated Cooling)	GN 650 BTM (New)	680 x 800 x 2010	600	2 x GN 1/1	2	3	-18 to -22°C*	800	R404a
	GN 1410 BTM (New)	1340 x 800 x 2010	1200	2 x GN 1/1	4	6	-18 to -22°C*	1060	R404a
	GN 700 BTME	740 x 830 x 2010	650	2 x GN 1/1	2	3	-18 to -22°C†	800	R290
	GN 1500 BTME	1480 x 830 x 2010	1300	2 x GN 1/1	4	6	-18 to -22°C†	1060	R290
	VRI 555 BTM	680 x 710 x 2010	550	-	2	3	-18 to -22°C†	800	R290
	VRI 1111 BTM	1340 x 710 x 2010	1100	-	4	6	-18 to -22°C†	1060	R290
Undercounter Chillers (Ventilated Cooling)	GN 2100 TN	1360 x 700 x 860	282	1 x GN 1/1	2	2	2 to 8°C*	375	R134a
	GN 3100 TN	1795 x 700 x 860	417	1 x GN 1/1	3	3	2 to 8°C*	375	R134a
	GN 2200 TNE	1360 x 700 x 850	282	1 x GN 1/1	2	2	2 to 8°C*	375	R600a
	GN 3200 TNE	1795 x 700 x 850	417	1 x GN 1/1	3	3	2 to 8°C*	375	R600a
	VUC 2101/2111 TN	1360 x 600 x 850	228	-	2	2	2 to 8°C†	215	R290
	VUC 3101/3111 TN	1795 x 600 x 850	339	-	3	3	2 to 8°C†	230	R290
	TUC750C	705 x 760 x 902	190	-	1	1	0 to 5°C*	375	R290
Undercounter Freezers (Ventilated Cooling)	GN 2100 BTM	1360 x 700 x 860	282	1 x GN 1/1	2	2	-10 to -20°C*	800	R404a
	GN 3100 BTM	1795 x 700 x 860	417	1 x GN 1/1	3	3	-10 to -20°C*	880	R404a
	GN 2200 BTE	1360 x 700 x 850	282	1 x GN 1/1	2	2	-10 to -20°C#	875	R600a
	GN 3200 BTE	1795 x 700 x 850	417	1 x GN 1/1	3	3	-10 to -20°C#	890	R600a
	VUC 2111 BT	1360 x 600 x 850	228	-	2	2	-10 to -20°C#	R290	
	VUC 3111 BT	1795 x 600 x 850	339	-	3	3	-10 to -20°C#	R290	
	TUC750F	705 x 760 x 902	190	-	1	1	-18 to -22°C*	375	R290
Prep Counters (Ventilated Cooling)	SH 2080	1510 x 800 x 1050	337	7 x GN 1/3	2	2	2 to 8°C†	335	R134a
	SH 2100/800	1510 x 800 x 1085	337	8 x GN 1/3	2	2	2 to 8°C**	375	R290
	SH 3080	2020 x 800 x 1050	497	10 x GN 1/3	3	3	2 to 8°C†	495	R134a
	SH 3100/800	2020 x 800 x 1050	497	10 x GN 1/3	3	3	2 to 8°C**	400	R290
Prep Counters (Static Cooling with Fan Assist)	PSE 201	900 x 700 x 970	240	8 x GN 1/6	3	3	2 to 8°C**	350	R290
	PSS 222-2	900 x 700 x 970	240	8 x GN 1/6	3	3	2 to 8°C*	350	R290
	PSE 301	1365 x 700 x 970	360	8 x GN 1/6	3	3	2 to 8°C**	375	R290
	PSS322-3	1365 x 700 x 970	360	8 x GN 1/6	3	3	2 to 8°C*	375	R290
Counter Top Displays (Static Cooling)	VRX 1200/330	1200 x 335 x 225	-	5 x GN 1/4	-	-	2 to 8°C**	209	R134a
	VRX 1400/330	1400 x 335 x 435	-	6 x GN 1/4	-	-	2 to 8°C**	209	R134a
Saladette (Static Cooling with Fan Assist)	SE 900	900 x 700 x 850	-	2 x GN 1/1 + 2 x GN 1/4	2	2	2 to 8°C**	350	R290
	SE 903	1365 x 700 x 850	-	4 x GN 1/1	3	3	2 to 8°C**	375	R290
Frost Top	3F	1119 x 695 x 432	NA	NA	NA	NA	-10°C**	500	R134a
Ventilated Cooling Well	GN 3V (GN-3L)	1122 x 688 x 636	NA	3 x GN 1/1	NA	NA	2 to 8°C**	280	R134a

Product	Model	Exterior Dimension (WxDxH) mm	Internal Dimension (WxDxH) mm	Pan Support (GN 1/1)	Pan Support (400 x 600 mm)	Net Weight (in kgs)	Power Supply	Refrigerant	Temperature Drop (°C)	Input Power (in watts)	Mode of Refrigeration
Blast Chillers/Freezers	D3	800 x 815 x 945	660 x 640 x 330	3 Sets	3 Sets	80	230V/50Hz	R404a	90°C to 3°C in 90 minutes & 90°C to -18°C in 240 minutes	703	Ventilated
	D5	800 x 815 x 1015	660 x 640 x 400	5 Sets	5 Sets	95	230V/50Hz	R404a		801	Ventilated
	D10	800 x 815 x 1645	660 x 640 x 870	10 Sets	10 Sets	150	230V/50Hz	R404a		1298	Ventilated
	D14	800 x 815 x 2117	660 x 640 x 1170	14 Sets	14 Sets	210	380V/50Hz/3Ph	R404a		2000	Ventilated

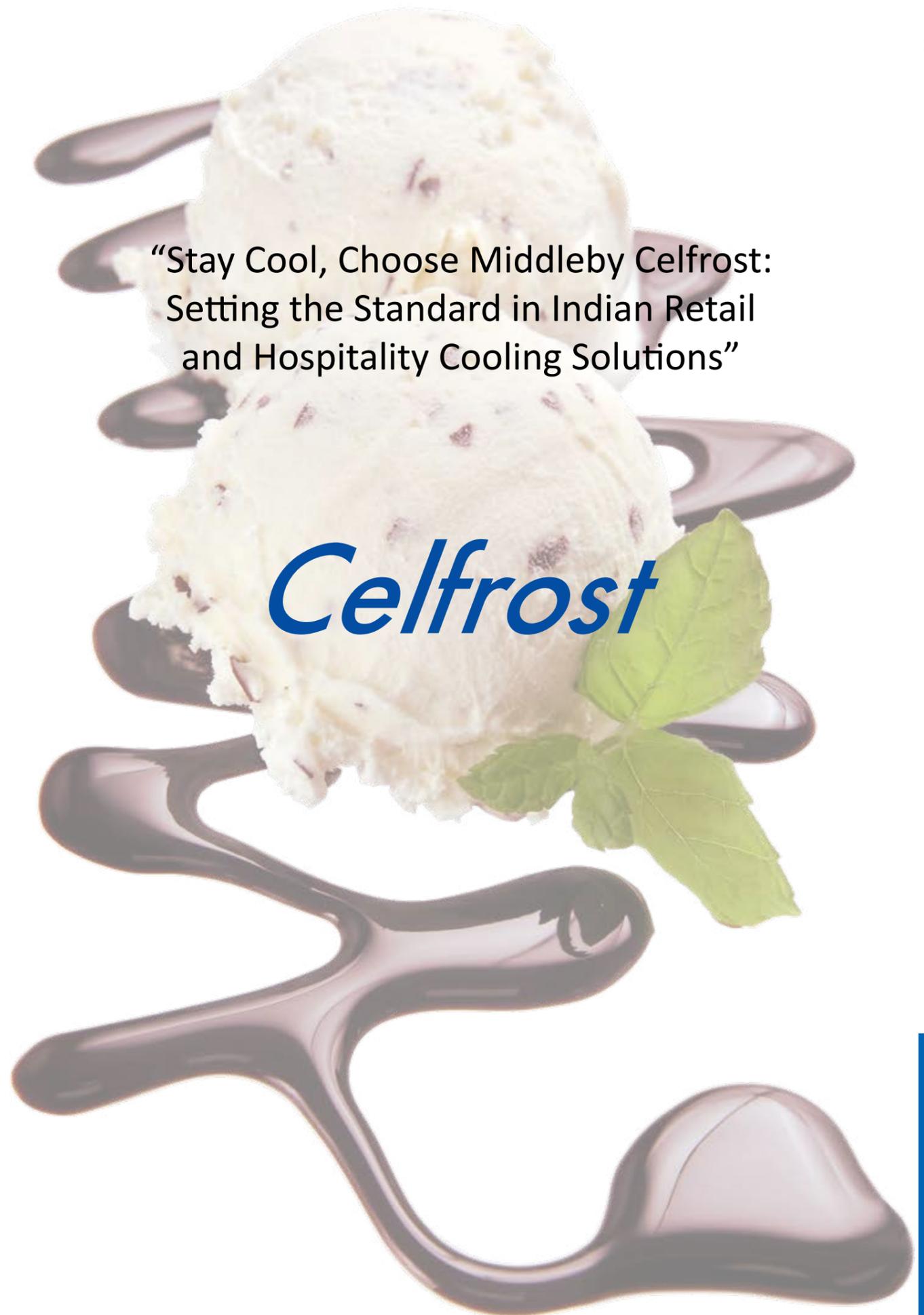
\* Tested to perform under ambient temperature of 42°C  
 † Tested to perform under ambient temperature of 38°C

\*\* Tested to perform under ambient temperature of 32°C

With a view to ensure ongoing product enhancement/development, Middleby Celfrost reserves the right to change any specification, without prior notice.

ISO9001:2000 CE CCC UL RoHS

Note: 1. Images are for representation, actual product might vary. 2. Specifications might change due to continuous product development. 3. Accessories are optional.



“Stay Cool, Choose Middleby Celfrost: Setting the Standard in Indian Retail and Hospitality Cooling Solutions”

**Celfrost**

## Hard Top Chest Freezers from 100 ltrs to 650 ltrs.

Presenting world's finest range of convertible chest freezers/coolers to suit every need, in one, two and three lid variants



Single Door



Double Door



Three Door

## Half Freezer / Half Cooler



CFCC 442



### Features:

- Unique dual temperature design with separate freezing and cooling chamber
- 2 separate lids for easy access to either chamber

## Glass Top Freezers



IKG-305C/405C/505C/605C



## Island Freezer



IL-450/550

Canopy optional & can be fixed on all flat/curved/Island glass top freezers to make it a scooping cabinets

- Ultra low energy consumption
- Longer holding
- Fastest cooling
- Special design end to end basket

## Technical Specification

Product/Model Specification	Hard Top Chest Freezers / Chiller (Convertible)						
	Single Door						
	CF 132	CF 155	CF 202	CF 232	CF 255 C	CF 332	CF 375 C
Capacity (litres)	91	97	177	216	207	322	305
Dimension (mm) WxDxH	546x546x812	555x525x850	864x559x813	813x660x838	831x666x845	1092x660x838	1120x666x845
Temperature Range	-18°C ~ -24°C / 2°C ~ 8°C						
Wheels	No	Yes	No	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R600a	R134a	R600a	R600a	R134a	R290	R290
Rated Load, Wattage	55	130	97	126	160	230	280
No. of Baskets	1	1	1	1	1	1	1
Star Rating	Yes	Yes	Yes	Yes	Yes	Yes	Yes

## Technical Specification

Product/Model Specification	Flat Glass Top Chest Freezers				Island Showcase	
	IKG 305 C	IKG 405 C	IKG 505 C	IKG 605 C	IL-450	IL-550
Capacity (litres)	211	324	425	508	426	528
Dimension (mm) WxDxH	831x660x830	1120x660x825	1402x660x825	1692x660x830	1740x699x914	1890x850x870
Temperature Range	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C	-18°C ~ -24°C
Wheels	Yes	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R290	R290	R290	R290	R290	R290
Rated Load, Wattage	300	300	430	430	275	310
No. of Baskets	2	3	4	4	4	6
Star Rating	Yes	Yes	Yes	Yes	-	-

Specifications, features and colours are subject to change without any notice, due to continuous product development.

300 mm (±) = 12 inch

\* QDI Baskets

Product/Model Specification	Hard Top Chest Freezers / Chiller (Convertible)							Hard Top Chest Combination Chiller & Freezer
	Double Door						Three Door	
	CF 355 DD	CF 385 C	CF 502	CF 505 C	CF 582	CF 595 C	CF 805 C	
Capacity (litres)	322	305	428	402	534	500	650	220(C)+185(F)
Dimension (mm) WxDxH	1092x660x864	1120x666x845	1397x660x838	1402x666x845	1676x660x838	1692x666x845	2200x715x815	1372x660x838
Temperature Range	-18°C ~ -24°C / 2°C ~ 8°C							-18°C ~ -24°C & 2°C ~ 8°C
Wheels	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R290	R290	R290	R290	R290	R290	R290	R290
Rated Load, Wattage	230	280	230	280	255	406	NA	380
No. of Baskets	1	1	1	1	2	1	2	1
Star Rating	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Not Applicable

Specifications, features and colours are subject to change without any notice, due to continuous product development. Accessories optional, product image are for representation, actual product might vary.

300 mm (±) = 12 inch



## Showcase Freezers



## Upright Freezer



BFS-150/250/350

## Wide Range of Showcase Coolers



FKG 120

FKG 235

FKG 320 / 400

FKG 330 / 430

### Technical Specification

Upright Showcase Freezers	Product / Model Specification								
	Capacity (litres)	Dimension (WxDxH) mm	Temperature Range	Wheels	Lock	Refrigerant	Rated Load, Wattage	No. of Baskets/ Shelves	No. of Lids /Doors
NFG 200G	211	610x610x991	-18°C ~ -22°C*	Yes	Yes	R290	360	2	1
NFG 400C	400	690x600x2025	-18°C ~ -22°C*	Yes	Yes	R290	400	5	1
NFG 450G	450	680x630x2130	-18°C ~ -22°C*	Yes	Yes	R290	1000	4	1
NFG 1000AG	1078	1370x630x2130	-18°C ~ -22°C*	Yes	Yes	R290	1100	5+5	2
NFG 1500G	1657	2057x700x1985	-18°C ~ -22°C*	Yes	Yes	R290	1300	4+4+4	3
BFS 150	150	546x526x1143	-20°C	Adjustable Feet	Yes	R134a / R600a	100	5	1
BFS 250	250	610x610x1494	-20°C		Yes	R134a / R600a	120	8	1
BFS 350	350	610x597x1786	-20°C		Yes	R600a	140	7	1

\* Suitable to work at ambient temperature 28°C.

Accessories optional, product image are for representation, actual product might vary.

## Counter tops for retail solution



IKG 60

MF 51G

FKG 20C/58C

NFGC 49

CBF 67

FSDCR 108/FSDHR 108

FSDC 58

HAD-40

Hot Air Display from **Lincat** with independent temperature control for each compartment

### Technical Specification

Product/Model Specification	Counter Top Display									Hot Showcase HAD 40 (Lincat)
	IKG 60	CBF 67	FSDC 58	FKG 20C	FKG 58C	NFGC 49	MF 51G	FSDCR 108	FSDHR 108	
Capacity (litres)	60	27	58	20	58	55	50	108	108	NA
Dimension (mm) WxDxH	580x520x490	805x670x360	425x404x830	330x343x584	420x420x790	620x530x680	432x457x483	470x470x850	470x470x850	400x500x845
Temperature Range	-18°C*	-18°C ~ -22°C / 2°C ~ 10°C*	2°C ~ 10°C*		-18°C ~ -22°C*		2°C ~ 10°C*	2°C ~ 10°C*	30°C ~ 90°C	65°C ~ 70°C
Wheels/Legs	NA	Adjustable Feet	Legs	Adjustable Feet		Legs	Legs	Adjustable Feet		Legs
Lock	NA	NA	Yes	Optional		Yes	NA	Optional		NA
Refrigerant	R134a	R600a	R600a	R600a	R600a	R290a	R600a	R600a	NA	NA
Rated Load, Wattage	80	140	180	82	82	100	80	230	1200	2200
No. of Baskets/Shelves	1	8*1/6 GN PAN	2	1	2	2	1	4 (Rotating)	4 (Rotating)	2
No. of Lids/Doors	2	1	1	1	1	1	1	1	1	NA
Digital Controller	**	Yes	Yes	-	-	Yes	-	Yes	Yes	-

\* Suitable to work at ambient temperature 28°C.

\*\*With digital temperature display.

\* Suitable to work at ambient temperature 32°C.

Accessories optional, product image are for representation, actual product might vary.



FKG 322 / 422 Dlx



FKG 350 / 450



FKG 520

### Technical Specification

Product/Model Specification	Upright Showcase Chiller											
	FKG 120	FKG 125	FKG 235	FKG 320	FKG 322 Dlx	FKG 330	FKG 350	FKG 400	FKG 422 Dlx	FKG 430	FKG 450	FKG 520
Capacity (litres)	120	115	210	285	285	300	310	380	380	400	410	480
Dimension (mm) (WxDxH)	559x533x838	470x500x1025	545x620x1340	559x559x1727	545x620x1727	559x559x1651	575x525x1770	584x610x1993	600x665x1877	648x563x1910	575x565x1920	650x615x1995
Temperature Range	2°C ~ 8°C											
Wheels	No	Yes										
Lock	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R600a	R600a	R134a	R600	R600	R600a	R600a	R600	R600	R600a	R600a	R600a
Rated Load, Wattage	170	163	180	200	200	206	200	240	240	306	220	260
No. of Shelves/Drawer	2	3	3	4	4	4	4	5	5	4	5	5
No. of Doors	1	1	1	1	1	1	1	1	1	1	1	1

\* at ambient of 32°C.

\*\* FKG-1000C top mounted compressor & aluminum door frame.

Accessories optional, product image are for representation, actual product might vary.

300 mm (±) = 12 inch



## Wide Range of Showcase Coolers



FKG 620 DD / 820 DD



FKG 1000 SG



FKG 909 DD/1200 C



FKG 1500 G

### Technical Specification

Product/Model Specification	Upright Showcase Chiller					
	FKG 620 DD	FKG 820 DD	FKG 909 DD	FKG 1000 SG	FKG 1200 C	FKG 1500 G
Capacity (litres)	610	750	742	1030	1027	1426
Dimension (mm) (WxDxH)	1000x590x2015	1200x590x2015	1041x610x2057	1206x686x2082	1220x700x2020	2006x750x2010
Temperature Range	2°C ~ 8°C					
Wheels	Yes	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes
Refrigerant	R290	R290	R290	R290	R290	R290
Rated Load, Wattage	415	425	330	456	400	700
No. of Shelves/Drawer	2x4	2x4	2x5	2x5	2x5	3x5
No. of Doors	2	2	2	2	2	3

\* at ambient of 32°C. \*\* FKG-1000C top mounted compressor & aluminum door frame. Accessories optional, product image are for representation, actual product might vary. 300 mm (≈) = 12 inch

## Plug-in Multideck Chiller



HTS 1000 / 1200 / 1500



HTS510



HTS 380

### Technical Specification

Product/Model Specification	Island Showcase		Multideck Chillers				
	IL-450	IL-550	HTS 380	HTS 510	HTS 1000	HTS 1200	HTS 1500
Capacity (litres)	426	528	380	220	770	950	1125
Dimension (mm) WxDxH	1740x699x914	1890x850x870	1000x890x1520	680x495x1745	1060x750x1978	1260x750x1978	1560x750x1978
Temperature Range	-18°C ~ -22°C*	-18°C ~ -22°C*	2°C ~ 10°C#	2°C ~ 10°C#	2°C ~ 10°C#	2°C ~ 10°C#	2°C ~ 10°C#
Wheels	Yes	Yes	Yes	Adjustable Feet			
Lock	Yes	Yes	NA	NA	NA	NA	NA
Refrigerant	R290	R290	R290	R404a	R404a	R404a	R404a
Rated Load, Wattage	275	310	1300	830	1100	1100	1650
No. of Baskets/Shelves	4	6	3	3	4	4	4
No. of Lids/Doors	2	2	NA	NA	NA	NA	NA
Night Curtain	NA	NA	Yes	Yes	Yes	Yes	Yes

\* Suitable to work at ambient temperature 28°C # Suitable to work at ambient temperature 32°C Accessories optional, product image are for representation, actual product might vary.

## Remote Multideck Chiller

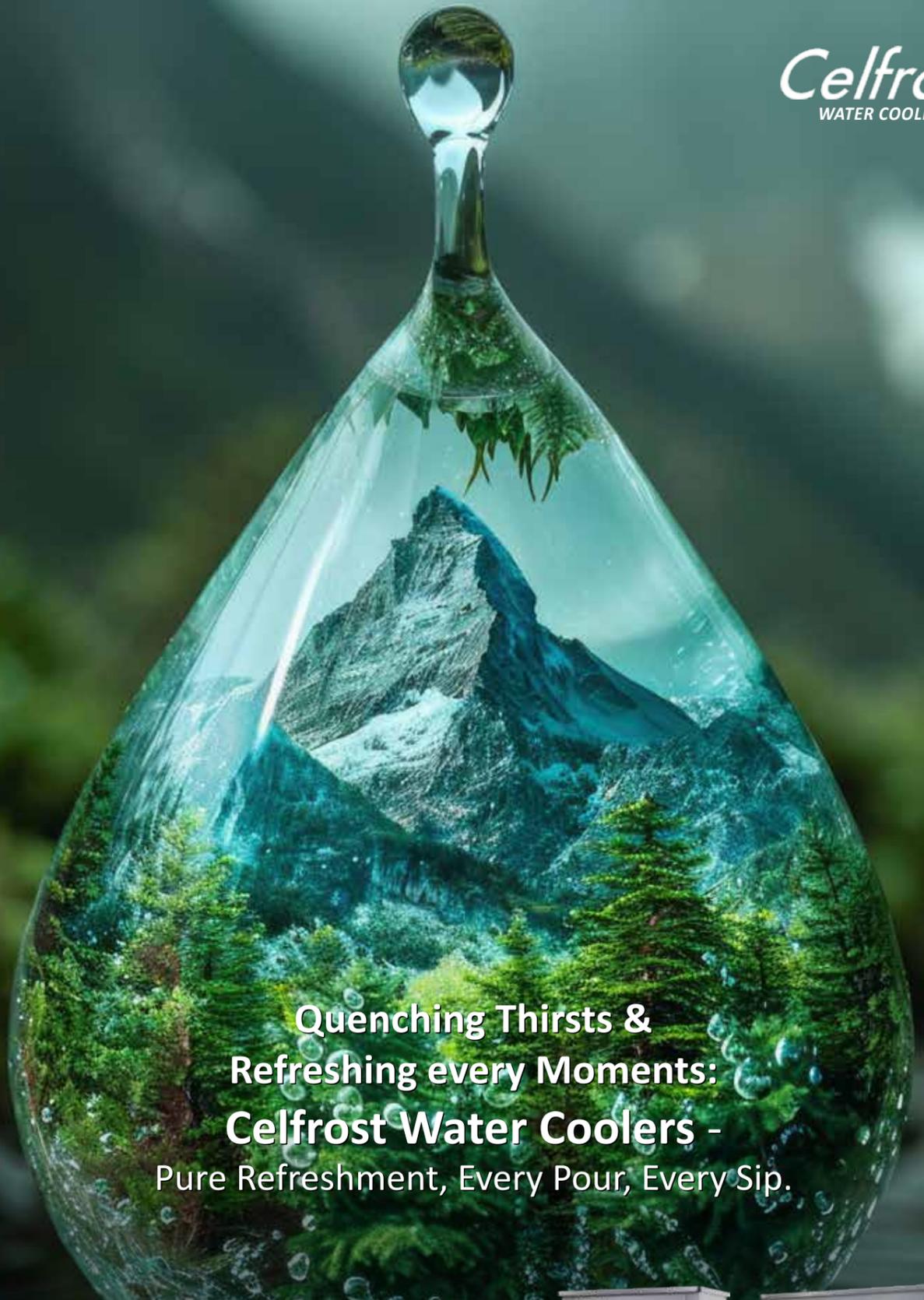


Close door option available in Chiller & Freezer

## Display-cum Storage Coldroom



*Celfrost*  
WATER COOLERS



Quenching Thirsts &  
Refreshing every Moments:  
**Celfrost Water Coolers** -  
Pure Refreshment, Every Pour, Every Sip.



S.Dlx. 20/20  
SDLX 21-21

S.Dlx. 20/40  
SDLX 21-41

S.Dlx. 40/80  
SDLX 41-81

S.Dlx. 60/120  
SDLX 61-121

S.Dlx. 150/150  
SDLX 151-151

S.Dlx. 200/400, 400/400  
SDLX 201-201



**DESMON**  
Food Service Equipment

Leading specialists in the production  
of professional refrigeration equipment.



# Refrigeration



## BRONZE LINE

Desmon's bronze line of refrigeration contains a range of upright and counter refrigerated cabinets of different sizes, meaning there is a refrigeration solution to suit any need. Quality manufacturing ensures that your refrigerated cabinet will stand the test of time.

### UPRIGHT REFRIGERATION



PBM7	PBB7
Dimensions: W 720 x D 800 x H 2120 mm	Dimensions: W 720 x D 800 x H 2120 mm
Temperature: 0 - 8°C	Temperature: -10 - -22°C
Capacity: 700 ltrs	Capacity: 700 ltrs
Voltage: 220-240/50 Hz	Voltage: 230/50/1 Hz
No. of shelves: 3	No. of shelves: 3



PBM14	PBB14
Dimensions: W 1440 x D 800 x H 2120 mm	Dimensions: W 1440 x D 800 x H 2120 mm
Temperature: 0 - 8°C	Temperature: -10 - -22°C
Capacity: 1400 ltrs	Capacity: 1400 ltrs
Voltage: 220-240/50 Hz	Voltage: 230/50/1 Hz
No. of shelves: 6	No. of shelves: 6

### COUNTER REFRIGERATION



PTBM2	PTBM3	PTBM4
Dimensions: W 1310 x D 700 x H 850 mm	Dimensions: W 1775 x D 700 x H 850 mm	Dimensions: W 2240 x D 700 x H 850 mm
Temperature: 0 - 8°C	Temperature: 0 - 8°C	Temperature: 0 - 8°C
Capacity: 275 ltrs	Capacity: 428 ltrs	Capacity: 581 ltrs
Voltage: 220-240/50 Hz	Voltage: 230/50/1 Hz	Voltage: 230/50/1 Hz
No. of shelves: 2	No. of shelves: 3	No. of shelves: 4



Celfrost

The world's finest ideas  
in cooling & preservation!



**Cold Room**  
(20°C to -40°C)



**Display Cold Room**  
(Front side display  
back side storage)  
(2°C to -5°C)



**SpaceSaver**  
(Mini Cold Room)

...brought to India by Celfrost,  
a Middleby Company

www.middlebycelfrost.com

www.middleby.com

# Cold Rooms - Applications & Highlights



**Foamed-in-Place Polyurethane/PIR Rockwool**  
 Most advanced, high-density of 40 kg/m<sup>3</sup> PUF insulation ensures best insulating efficiency and uniform structure. Available in 60, 75, 80, 100, 125 & 150 mm thickness

**Perfect Panel Configuration**  
 Available in a variety of Height and Width dimensions – Walls, Floor, Door Frame, Door Leaf, Tee Walls, Corners & Ceilings. PVC Gaskets at all joints make them perfect and 100% cam locking possible.

**Hinge Doors**  
 Aesthetic, efficient, durable, suitable for heavy-duty usage. Flush-fit with FRP door perimeter with auto closer. Overlap & double leaf door options available for all applications

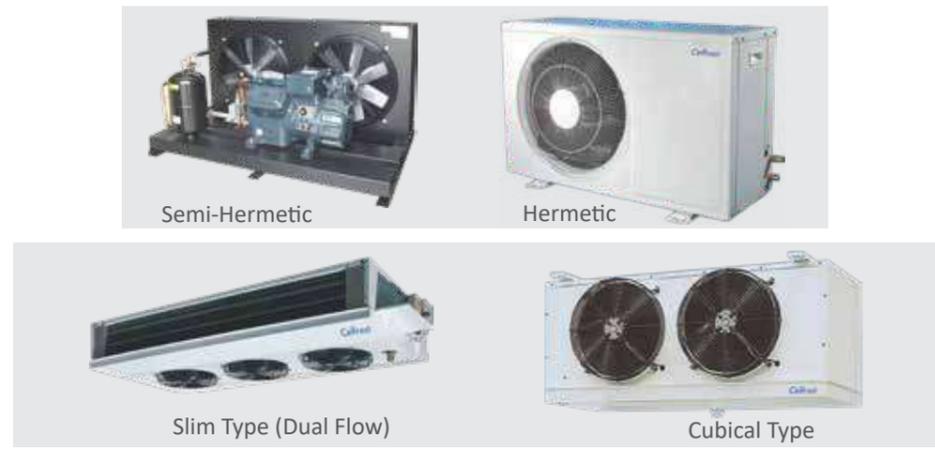
**Sliding Doors**  
 Sliding door available for all applications in manual & motorized options

**Digital Temperature Display cum controller**  
 Displays the accurate temperature inside the Coldroom. BMS connectivity & data logging option available



Cold Room with Various Options

# Energy-efficient Refrigeration Units



Presenting Celfrost Refrigeration Systems, with temperatures ranging from -40°C to +20°C.

**Salient Features :**

- Imported & Indian energy-efficient units
- Designed for high ambient conditions
- Stainless steel or pre-painted aluminium evaporators
- Option of hermetic, semi-hermetic and scroll compressors
- Option of BMS compatible HACCP controller

**Benefits :**

- Long life
- Compact
- Excellent heat transfer
- Low power consumption
- Aesthetically pleasant design

**Technical Specifications**

Model No. (Outdoor Unit)	Model No. (Indoor Unit)	Refrigeration Capacity BTU / Hr.	Temp. Range (C)	Loading Temp. (C)	Max. Loading (kgs./Day)	Max. Room Volume with 8' Ht. (CFT)	Max. Room Area (SQ. FT.)	Power* (SQ. FT.) (kw)	Power Supply (V / Ph / Hz)	Defrosting
CCO-082*-H*	CSCI-082-SS#	8000	2 to 6	30	280	512	64	1.6	230 / 1 / 50	Off-cycle
CCO-122-HA	CSCI-122-SS	12000	2 to 6	30	540	960	120	2	230 / 1 / 50	Off-cycle
CCO-152-HA	CSCI-152-SS	15000	2 to 6	30	770	1360	170	2.5	230 / 1 / 50	Off-cycle
CCO-192-HA	CSCI-192-SS	19000	2 to 6	30	1000	1800	225	3	400 / 3 / 50	Off-cycle
CCO-212-HA	CKCI-212-SS	21000	2 to 6	30	1200	2080	260	3.4	400 / 3 / 50	Off-cycle
CCO-302-HA	CKCI-302-SS	30000	2 to 6	30	2200	3800	475	5.3	400 / 3 / 50	Off-cycle
CCO-412-SA	CKCI-412-SS	41000	2 to 6	30	2600	4520	565	5.7	400 / 3 / 50	Off-cycle
CFO-064-HA	CKFI-064-SS	6000	(-18 to -22)	-10	280	512	64	2	400 / 3 / 50	Electric
CFO-084-HA	CKFI-084-SS	8000	(-18 to -22)	-10	425	750	90	2.8	400 / 3 / 50	Electric
CFO-104-HA	CKFI-104-SS	10000	(-18 to -22)	-10	570	1000	125	3.4	400 / 3 / 50	Electric
CFO-144-HA	CKFI-144-SS	14000	(-18 to -22)	-10	900	1600	200	4.3	400 / 3 / 50	Electric
CFO-184-SHA	CKFI-184-SS	18000	(-18 to -22)	-10	1400	2520	315	6.2	400 / 3 / 50	Electric
CFO-234-SHA	CKFI-234-SS	23000	(-18 to -22)	-10	2000	3520	440	8.1	400 / 3 / 50	Electric

**BASIS OF DESIGN:** (A) Loading will be 10 lbs / sq.ft. per day or \*50 Kg/sqm per day. (B) Door Openings : 2 to 3 / Hr. (C) Refrigerant : R-22/R-407c/R-404a for Chiller application ( 2-6°C room temperature) and R-404a for freezer application (-18 to -22°C room application). (D) Supply Voltage : 200V - 240V for single phase while 380V - 460V for three-phase supply; otherwise use voltage stabiliser. (E) CC-range offered for 28°C to -5°C is with Hermetic compressors, while CF range is offered for -10°C to -40°C with Semi-Hermetic Copeland / Bitzer / Dorin / Emerson range of compressors. Company reserves the right to change the specification without prior notice.

## Options of Condensing Unit for Freezer & Chiller Application



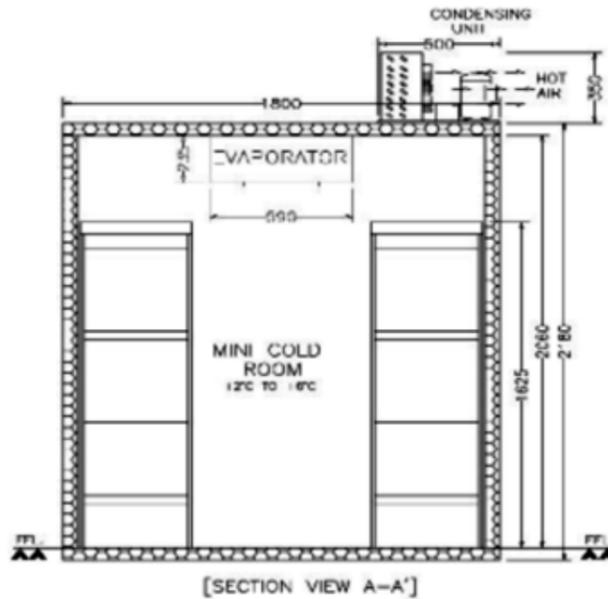
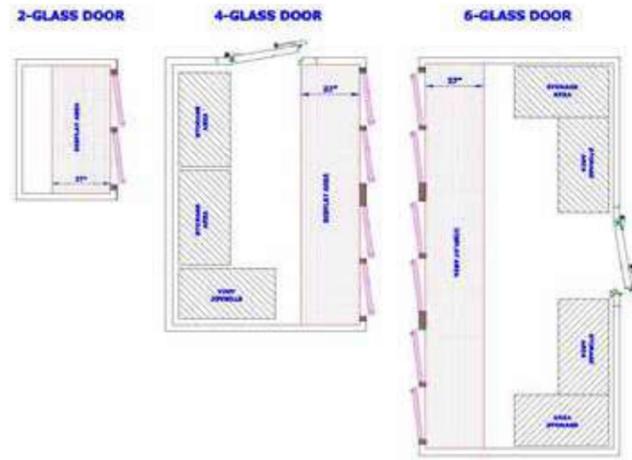
- 100% Imported
- Make India unit with Bitzer 100% imported compressor & accessories

Celfrost condensing units with Hermetic compressors

- Energy Efficient Hermetic Compressors Condensing Units
- Common unit designed for R22, R404a & R407C Refrigerants
- Option with R134a Refrigerant
- Scroll units for Blast Chilling applications

# Display Cold Room (2 in 1)

# SpaceSaver (Mini Cold Room)



For trend-setting bars...  
...Cool is Cool

### Technical Specifications:

No of Door	OVERALL DIMN. (mm)#			Storage Capacity in Liters*	Connected power
	FRONT	DEPTH	HEIGHT		
2	1665	2070	2400	6,400	1/3 Ph
3	2510	2070	2400	10,000	1/3 Ph
4	3240	2070	2400	13,200	1/3 Ph
5	3970	2070	2400	16,300	3 Ph
6	4700	2070	2400	19,400	3 Ph

### Key Features

- Quick assembling and dismantling
- Easy assembly-refrigeration system with roof/wall hang condensing unit
- Auto closing door lock and internal release for safety
- Internal LED lighting
- 4 no. shelving system for maximum utilisation of space
- Single phase power (230 V) – standard 16A power point
- Eco friendly refrigerant - R 134a

### Specification sheet

External	Width	mm	1800
External	Depth	mm	1200
External	Height	mm	2180
Insulation (PUF)	Thickness	mm	60
Floor space (Footprint)	Area	Sq.ft.	23
Storage capacity (Gross)		Ltr.	4700
Clear door opening		mm	700 x 1830
Temperature range		°C	+2° to +8°
Refrigerant		R134a	
Compressor		Techmseh / Equipment	
Power supply		220V/1Ph/ 50Hz	
Connected Electric Load	Watts	1100	

Note: Company reserves the right to change the specification without prior notice.

# Can be customised as per site conditions.

1. \*Based on total internal volume (One liter of water= 0.001 M3)
2. Supplied in knock down condition and assembled at site
3. The room temperature range is 2-8°C
4. PUF Panels Thickness is 80 mm
5. LED Lightings inside

- Double layer vacuumed tempered glass doors
- Floor finish: Aluminium Chequered plate
- Digital temperature controller with display/GI/PPGI
- Adjustable shelvings in front
- Refrigeration system: SPLIT TYPE with ECO friendly refrigerant R407c/R404a



# Cooling Products for World Class Bars & Restaurants

## Wine Coolers – perfect storage for your vintage wines

Wines develop their full flavour when they are at the right temperature for drinking. Our international quality wine coolers guarantee the perfect conditions for professional storage of red, white and sparkling wines. A wide range facilitates exactly the right model for every need.

Leading brands like ITC, Taj Group, Crowne Plaza, Fortune Hotels, Park Plaza, Ramada, Holiday Inn, ITDC, GRT Hotels are just some of the names in our growing list of satisfied customers.

### Features :

- Distinct temperature zones for different wines\*
- Tinted glass
- Interior light
- Electronic control of temperature\*
- Elegant black cabinet and inner shell
- Wooden shelves
- Sliding & lockable shelves\*



W-25 SRW-168D SRW-128D SRW-54D

### Technical Specifications

Model	W-25	SRW 54D	SRW 128D	SRW 168D
Refrigeration System	Compressor	Compressor	Compressor	Compressor
Bottle Capacity** (Standard wine bottles)	16-24	46	121	165
Power Input (W)	90	75	130	130
Temp. Range	5~18°C	5~12/12-22°C		
Dimen. (WxDxH) mm	445x457x687	595x575x820	595x680x1417	595x680x1795
Shelves	Wooden: 2+1	Wooden: 6	Wooden: 11	Wooden: 15
Glass	Plain	2 layers of Anti-UV brown glass door		
No. of Doors	1	1	1	1
Cabinet Colour	Black/Silver	Silver Grey/Black		
Interior Colour	Black			
Interior Light	No	Yes	Yes	Yes
Key Lock	No	Yes	Yes	Yes
Digital Controller & Temp. Display	No	Yes	Yes	Yes

\*Available in SRW series. \*\*SRW series is compatible for standard wine bottle of 750ml. Electricals: 220V, 50Hz/1Ph. Specifications, features and colours are subject to change without prior notice, due to continuous product development.

### WINE BOTTLE SIZES

- Split - 187.5 ml - 0.25 bottle
- Demie - 375 ml - 0.5 bottle
- Jennie - 500 ml - 0.66 bottle
- Standard - 750 ml - 1 bottle
- Magnum - 1.5 L - 2 bottles
- DbL Magnum - 3 L - 4 bottle
- Jeroboam - 4.5 L - 6 bottles
- Imperial - 6 L - 8 bottles
- Salmanazar - 9 L - 12 bottles
- Balthazar - 12 L - 16 bottles
- Nebuchadnezzar - 15 L - 20 bottles

### Recommended serving temperatures for different wines

18 - 19°C	16 - 17°C	14 - 15°C	12 - 13°C	10 - 11°C	8 - 9°C
Heavy, full-bodied and mature red wines such as Rhônes, Bordeaux Grand Cru Classés, Barolos, Rioja Gran Reservas	Young, promising red wines such as Burgundies, St. Emillions, Pomerols, Chiantis, Barbarescos	Light, young red wines such as Beaujolais, ordinary Pinot Noirs	Full-bodied white wines (Chardonnays, Burgundies), Vintage Champagnes and the best Dessert Wines (Sauternes, Eisweins)	Heavy white and sparkling wines (Champagnes)	Light white and sparkling wines

## Back Bars

High performance Back Bars with refrigerated display, available in elegant black colour and stainless steel that can be specified as part of a complete bar solution or individually... giving you endless possibilities in bar design. They create maximum display area and allow rapid restocking and cooling. Black Back Bars are highly cost-effective too.



Celfrost

## Undercounter Refrigerators

Elegant yet reliable Undercounter Back Bars made in sturdy stainless steel that are designed to enhance the efficiency of professional bartenders. Perfect for showcasing bottled and canned drinks and giving you high capacity & high visibility storage and display options.



Undercounter Back Bar (GN 2100 TNG)

Undercounter Back Bar (GN 3100 TNG)

## Top Loading Bottle Coolers & Chest Coolers

A range of top loading bottle coolers and chest coolers, designed for quick service and easy restocking of chilled beer and beverage bottles.



Single Door

Double Door

Three Door



www.middlebycelfrost.com

www.middleby.com

# Beer & Beverage Coolers

Bottle Coolers that are designed to chill products quickly, even when the doors are opened frequently. Loaded with a powerful refrigeration system, they are reliable, have a high-quality finish and long service life. The upright showcases have enhanced visibility and strong shelves that can be moved to accommodate different types of cans and bottles.



# Commercial Microwave Ovens

## Technical Specifications

Product	Model	Dimensions WxDxH (mm)	Effective Volume (ltrs.)	No. of Doors	No. of Shelves	Lock	Temperature Range Input	Compressor Power (Watts)
	BB 201 Dlx/201 Dlx SS	900 x 520 x 840	220	2	2 x 2	Yes	2°C to 10°C*	340
	BB 301 Dlx/301 Dlx SS	1350 x 520 x 840	330	3	2 x 3	Yes	2°C to 10°C*	370
Undercounters Back Bars	GN 2100 TNG-G Glass	1360 x 700 x 860	282	2	2	Optional	2°C to 10°C	340
	GN 3100 TNG-G Glass	1795 x 700 x 860	417	3	3	Optional	2°C to 10°C	340
Beer & Beverage Coolers	FKG-120	545 x 580 x 830	120	1	1+2	Yes	2°C to 10°C	135
	FKG-320	545 x 620 x 1727	300	1	4	Yes	2°C to 10°C	220
	FKG-330	560 x 618 x 1655	300	1	4	Yes	2°C to 10°C	165
	FKG-400	600 x 665 x 1877	400	1	4	Yes	2°C to 10°C	200
	FKG-430	645 x 618 x 1895	400	1	4	Yes	2°C to 10°C	200
	FKG-520	650 x 615 x 1995	480	1	5	Yes	2°C to 10°C	260
	FKG-620	1000 x 590 x 2015	610	2	2x4	Yes	2°C to 10°C	415
	FKG-820	1200 x 590 x 2015	750	2	2x4	Yes	2°C to 10°C	425
	FKG-909 DD	1050 x 620 x 2000	742	2	2x5	Yes	2°C to 10°C	330
	FKG-1000S	1200 x 710 x 1940	1030	2	2x5	Yes	2°C to 10°C	1000
	FKG-1200C	1220 x 700 x 2020	1027	2	2x5	Yes	2°C to 10°C	400
For more options of beverage coolers please ask for FKG Series Catalogue								
Chest Coolers/Freezers	Please ask for CF Series Catalogue							

Accessories optional, product image are for representation, actual product might vary.

\*Tested to perform under ambient temperature of 32°C Electricals: 220V, 50Hz, Single Phase 300 mm ≈ 12 inch Specifications, features and colours are subject to change without prior notice, due to continuous product development.



## CMO 34 DM

**Celfrost**  
COMMERCIAL



**Double  
Magnetron**

Heavy Volume  
Commercial Microwave Oven

### Power Output

- 1800 watts of power

Boost heats & re-thermfoods in seconds

### Features

- Large capacity (1.2 cu.ft / 34 L), accommodates a 14" (356 mm) platter.
- Able to withstand the demands of the Commercial Food Service environment with stainless steel cabinet and oven cavity.

- Top and Bottom Energy Feed.
- 5 power levels and 3 cooking stages for different cooking demands.
- 00:60:00 maximum cooking time and 99 auto programs can cover most product demands.
- Time entry option and X2 multiple quantity pad provide flexible operation.
- Removable Splatter Shield and Stainless Steel Air Intake filter for easy cleaning.
- Oven cavity light to monitor cooking status without opening the door.
- EZ Grab'n Go door handle for reliable use, no moving parts.
- User-friendly touch control pads AND Electronic dial timer with braille navigation.

Stackable

CMO 34 DM is ideal for...

### Applications

- Convenience Stores • Dessert stations
- Nurses stations • Coffee shops
- Teachers/Staff lounge • Vending
- Cloud Kitchens • Dark Kitchen

## CMO 25

**Celfrost**  
COMMERCIAL



Low Volume  
Commercial Microwave Oven

### Power Output

- 1000 watts of power

### Touch Control

- 9 programmable menu items simplifies cooking with 60 minutes cooking time
- 5 power levels and 3 cooking stages for cooking flexibility
- Multiple quantity pad calculates the proper cooking times for multiple portions

### Easy to Use

- See-through door and lighted interior for monitoring without opening the door
- 25 liter capacity accommodates a 305mm (12" ) platter, pre-packaged foods and single servings
- Stainless steel cabinet and oven cavity.
- Bottom Energy Feed.
- Time entry option and X2 multiple quantity pad provide flexible operation.
- EZ Grab'n Go door handle for reliable use, no moving parts.
- User-friendly touch control pads and Electronic dial timer with braille navigation

CMO 25 is ideal for...

### Applications

- Convenience Stores • Dessert stations
- Nurses stations • Coffee shops
- Teachers/Staff lounge • Vending

Boost heats & re-thermfoods in seconds

Model	Capacity (in Ltr.)	Dimensions (WxDxH mm)	Cavity Dimensions (WxDxH mm)	Microwave Cooking Power (W)	Power Label	No. of Cooking Stage	Programmable Menu Setting	No. of Magnetrons	Maximum Cooking Time (min)	Power Consumption (W)	Volts/Hz
CMO 25	25	511 x 432 x 311	327 x 346 x 200	1100	5	1	9	1	60	1550	220V/50Hz
CMO 34 DM	34	574 x 528 x 368	360 x 409 x 225	1800	5	3	99	2	60	2800	220V/50Hz

**Celfrost**  
CONFECTIONARY

Expert confectionery makers happily entrust their creations to Celfrost technology.

### Multi-utility Showcases

Suitable for refrigerated display and retail of Cakes, Pastries, Indian Desserts, Milk Products, Cheese, Cold Cuts, Sandwiches etc. in Hotel Coffee Shops, Cafés, Pastry Shops, Ice-cream Parlours, Bakeries, Food Courts and Sweet Shops. Built to adapt to any space, large or small, they are also available in "Hot" and "Room Temperature" versions to give a uniform and an international look to your store.

#### Distinguishing features of Cold Showcases:

- Special anti-condensation front glass that enhances visibility and prevents unhygienic condensation
- Auto defrost
- Eye catching inclined glass (CSFT 43) / Flate Glass with white base (CSF 43W / 44W)
- Illuminated shelves
- Ventilated refrigeration ensures uniform cooling
- Digital temperature display



CSFT 45



CSF 35SS / CSF 45SS



HTH 120

#### HTH Features:

- Curved glass food displayer
- PTC heater with fan assisted heating
- Chrome wire shelves
- Rear sliding door
- Water dish for improving humidity
- LED lamp
- Temperature display



HTR 120

#### HTR Features:

- Curved glass food displayer
- CFC free refrigerant & foam
- Ventilated refrigerated compartment
- Auto defrosting
- Electronic thermostat and digital LED temperature display
- LED lamp
- Chrome wire shelves



FSDHR 108  
(with Rotating Shelves)

#### FSDHR Features:

- Temperature 30-90°C
- Brilliant internal LED illumination on 2 sides
- Digital temperature controller & display
- Rotating chrome plate shelves



FSDCR 108  
(with Rotating Shelves)

#### FSDCR Features:

- R600a refrigerant
- Brilliant internal LED illumination on 2 sides
- Digital temperature controller & display
- Rotating chrome plate shelves
- All 4 side double glass
- Ventilated cooling with auto defrost

**Celfrost**  
DISHWASHERS

Keep your tableware  
looking new, for years!

## Glass Washer

B 20

Ideal for coffee shops and pubs that require an effective solution to clean large amounts of glasses and cups. Up to 30 baskets in 1 hour!

Sturdiness and reliability without compromise thanks to Celfrost high quality standards. Simple and easy to use features to avoid operational mistakes and minimize maintenance costs.

- 100% Stainless steel structure in AISI 304. Best robustness and long life of the equipment guaranteed.
- Double-skinned door with insulation for energy efficiency and operating comfort.
- Stainless steel washing arms to provide best in class durability and consistent cleaning overtime. Washing performance will be constant in the years and so the water pressure on the glasses.
- Standard stainless steel filter. Differently than the plastic filters commonly used, it is not to be changed because it's not subject to wear.
- Standard equipped with built-in rinse aid dispenser and temperature alarm for the best drying results.
- Built-in connection for a quick installation of the detergent dispenser.
- Two baskets for glasses included.



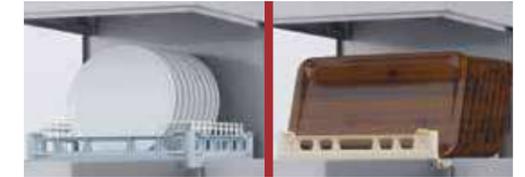
## Hood Type Dishwasher

B 50

Hotels and restaurants that must cope with high productivity needs, can find in AT1000 a reliable partner for their daily cleaning operations. This hood type machine can wash one basket in only 1 minute, and the racks loading - unloading is made easy by the different tables configurations available for the sorting and prewash area.

Washing performances are optimized to the limit in Celfrost hood type dishwashers: the 3 washing cycles can be selected for lightly or heavily soiled loads, and can be customized based on the inlet water conditions.

- Stainless steel washing arms with concave jets shape that keep them clean from solid waste.
- Record energy savings. Only 20Lt of water in the tank to optimize water, chemical and energy consumption.
- Double filtration system keeps the water cleaner for longer. Pump filter in stainless steel.
- Thermolock function ensures a surefire hygiene because only allows the rinsing cycle to start when the water reaches 82° in the boiler.
- Double-skinned tank with round edges to ensure easier and more accurate cleaning, avoiding bad smell presence in the dishwasher.
- Built-in rinse aid dispenser and connection for detergent dispenser included standard.
- Two baskets included: one for glasses and one for dishes.



## Undercounter Dishwasher

B 30

Versatile and compact in size, B30 is perfectly addressing the need to clean a big variety of different plates and glasses in one only dishwasher. Up to 540 plates in 1 hour!

Designed for customers looking for a premium equipment. The superior quality of the stainless steel and of the parts make of Celfrost B30 the best deal not only for the attractive purchasing price, but also for the low running costs.

- Stainless steel washing arms are not affected by wear and will provide the same washing results even after 10 years of usage.
- Filter in stainless steel. It will never have to be replaced during the entire dishwasher lifetime.
- Best in class energy consumption. Only 2,5Lt of fresh water are needed per cycle.
- The door is counterbalanced for a premium feeling when opening-closing the door.
- One button user interface to simplify at maximum the dishwasher's ease of use.
- Hygiene safe guaranteed by the temperature alarm. When the rinsing water reaches 82°, almost 99% of the bacteria are killed.
- Built-in rinse aid dispenser and connection for detergent dispenser included standard.
- Including one basket for glasses and one basket for dishes.



## Rack Type Dishwasher

ATR 1800

Rack type dishwashers are modular, high capacity dishwashers that assist in creating a functional and ergonomic dishwashing area.

- Power wash zone with the capacity of 1800 dishes/hr, where final rinse is done to sanitise the items with built in boiler using 3.3 ltrs/rack of water
- Automatic start/stop function
- Double skinned door with safety switch and easy to grip handle
- Machine has smooth surfaces with easy to remove wash arms and tank filters facilitating cleaning
- Capacity – 100 baskets per hour



## Technical Specifications

	UNIT	B 20	B 30	B 50
Dimensions wxdxh	mm	470x535x685	600x610x820	760x815x1420
Rack dimensions	mm	400x400	500x500	500x500
Door/hood opening	mm	315	335	425
Max. glass height	mm	290	320	400
Double- walled door		Yes	Yes	No
Productivity 1	rack/hr	30	30	60
Power supply	V/Hz/ph	230/50/1	230/50/1	230/50/1
Max. power required	kw	3.3	3.63	9.2
Water supply temperature	°C	10°	50°	50°
Water supply pressure	bar	2	2	2
Water consumption	ltr/rack	2.5	2.5	2.5
Tank capacity	ltr	10	26	35
Short cycle duration	sec	120	120	60
Standard cycle duration	sec	-	-	150
Thermostop		No	Yes	No

Convertible on site into 230/50/3 and 230/50/1 • Detergent dispenser optional

	Unit	ATR 1800
Dimensions wxdxh	mm	1400 x 800 x 1375
Rack W x D		500x500
Clearance	mm	440
Productivity 1	rack/hr	100
Water consumption	ltr/hr	350
Inst. Power with water supply at 50°C	kw	20.1
Power supply	V/Hz/Ph	400/50/3
Drying area (optional) length	mm	400
Drying power	kw	9.75
Timed washing cycle		Yes
Rinsing economiser		Yes
Pressure control		No
Reversible flow		Yes
Water consumption	ltr/rack	3.5
Tank capacity	ltr	55



**Celfrost**  
ICE MACHINES

Celfrost

Happy hours...

...begin with Celfrost Ice!



www.middlebycelfrost.com

www.middleby.com

It's never too cold for a frozen drink



IC-15 BW

IC-30 S

IC-30 BW/IC-55 BW



Dice Ice Cube

Note: 30 to 500 kg are NSF Certified.



IC-90 S

IC-160S/200S/320S/500S

IC-900 S

Models	IC-15 BW	IC-30 S	IC-30 BW	IC-55 BW	IC-90 S	IC-160 S	IC-200 S	IC-320 S	IC-500 S	IC-900 S
Ice Production Kgs./24hrs.	15*	36*	36*	55*	95*	159*	190*	315*	455*	909*
Dimensions (WxDxH) mm	407x433x483	500x450x800	500x450x800	500x590x850	660x685x920	560x830x1718	560x830x1718	760x830x1718	760x830x1893	1227x973x2048
Refrigerant	R-134a	R-290	R-290	R-404a	R-404a	R-404a	R-404a	R-404a	R-404a	R-404a
Bin Storage Kgs.	1	15	15	18	36	105	105	125	125	315
Rated Power Watts	150	300	300	360	580	1000	1100	1420	2300	3800
Ice Type Shape	Hollow Bullet	Dice	Dice	Dice	Dice	Dice	Dice	Dice	Dice	Dice
Size in mm		22x22x22	22x22x22	28x28x22	28x28x22	28x28x22	28x28x22	28x28x22	28x28x22	28x28x22
Net Weight Kgs.	12	36	36	45	95	50+35	52+35	66+45	85+45	150+70
Electrical					230V/50Hz/1Ph				380V/50Hz/3Ph	

\*Rated capacity when Inlet water is @12°C and ambient temperature is 22°C. 300 mm ≈ 12 inch  
 Specifications, features, models and colours are subject to change, without any prior notice, due to continuous product development.



### Getting the most out of your ice machine:

- For best performance in air-cooled machines, please allow for a minimum of 15 cm on both sides of the machine for air to circulate freely.
- Please also reserve enough space at the back of the machine for electrical and water connections.
- Please provide good quality potable water at the inlet of the ice machine. This will result in crystal clear, eye catching ice cubes and prevent the ice machine from accumulating scale.
- The cooler the temperature of the inlet water, the better would be the ice production efficiency of the machine.
- Do not install the ice maker near any heat source as it may impact the production capacity of the ice machine.

Accessories optional, product image are for representation, actual product might vary.

Silent Minibars trusted by leading hotels...  
 ...in India and abroad



# MINI BARS



MB-40 PRO/MB-60 PRO  
(Available in Glass door also)



MF-51 G



MF-51



## Technical Specifications

Model	Dimension W x D x H (in)	Net Weight (kgs)	Refrigerator Volume	Power Rated (W)	Temp. °C	Cooling Mode	Refrigerant	Colour Options
MB-40 G PRO	15.7 x 17.3 x 22.0	18	40	70	2 - 10	Absorption	Ammonia	Black
MB-60 PRO*	19.3 x 19.3 x 22.8	21.5	60	85	2 - 10	Absorption	Ammonia	Black
MF-51	18.8 x 17.7 x 20.4	16	50	80	2 - 10	Compressor	R600a	White
MF-51 G	18.8 x 17.7 x 20.4	21	50	80	2 - 10	Compressor	R600a	White

Electricals : 220V / 1Ph / 50Hz. \* Against order with MOQ. • Door Lock and Door Latch as optional feature against order.  
With a view to ensure ongoing product enhancement / development, Celfrost reserves the right to change any specifications, without prior notice

## OTHER BRANDS AVAILABLE FROM MIDDLEBY UK

World leader in spectacular cooking equipment.

**BEECH OVENS**



Bring an element of theatre to your kitchen with a Beech wood fired oven.

The unique and bespoke Beech wood fired oven offers superior cooking ability, efficiency & a robust design, and produces the perfect pizza every single time.



**CONCORDIA**

Precision engineering meets coffee obsession.

Provide superb quality in every cup with a Concordia espresso machine.

Whether it's a latte, cappuccino, americano or simple espresso that gives you your caffeine boost, you can have it at the touch of a button with Concordia.

A one stop shop for all of your bakery needs.

**DOYON**



Doyon Baking offers a full line of equipment to furnish any commercial bakery.

The full line of Doyon equipment has been built to the very highest standard, guaranteeing you years of service.



**ESCHER**

Providing innovative solutions to the baking industry.

An Escher mixer is a capable, high-end machine that will fit perfectly in your kitchen.

Escher mixers are renowned for their sturdiness, durability, accurate finishes, and for the quality of the dough they produce.

A global leader in ice machine manufacturing since 1981.

**ICETRO**



ICETRO are committed to providing high-performance frozen food equipment products not only to satisfy our customers' needs, but to add value to the equipment investment.



High quality cooking solutions for your commercial kitchen.

Established in 1904, Lang are renowned for their innovative crafting techniques.

Lang manufactures high-quality convection ovens, griddles and clamshells, charbroilers, ranges and more.

The leading provider of IoT-based solutions.

**Powerhouse Dynamics**

Powerhouse Dynamics' aim is to provide a better way for you to manage your equipment, energy and operations.

Their revolutionary platforms enable asset, operations and energy management for the commercial kitchen.





**Innovation. Technology. Performance.**

With heavy duty gas and electric griddle, charbroiler and hot plate categories, as well as world-class toasting, panini sandwich grill and hot dog product solutions, Star is among the largest manufacturers of heavy duty commercial cooking equipment in the world.

**Taking you beyond simply toasting.**

Toastmaster have been a trusted manufacturer of commercial kitchen equipment since 1921.

Whether you require countertop cooking equipment, toasters, drawer warmers or conveyor ovens; Toastmaster has the solution for you.



**Ultrafryer.**

**Producing high-performance gas and electric fryers since 1969.**

Deliver delicious fried food to your customers time after time with an Ultrafryer deep fryer.

When you want to create the best tasting food on the planet, you need the industry's most powerful, reliable, and cost-effective deep frying solution.

**Built to last and designed to perform.**

Since it's beginning, Wells has become an established and respected brand in the foodservice industry.

Wells is known globally as the one of the industry leaders in ventless hoods, hot and cold drop-in/built-in food wells, and electric cooking equipment.



**Wunder-Bar**

Automatic Bar Controls Inc.

**Solving problems for the beverage industry for 40 years.**

When you see a soda dispenser in 90% of the bars and taverns in the world, it's Wunder-Bar.

Since the 1970's, Wunder-Bar's liquor dispensing systems have been the standard by which competitive companies attempt to reach.



**Our Customers**

QSR			Fine Dining		Hotels	

## Our Customers

Bakery	Retail		Ice Creams		Others	

## Middleby Celfrost Service: Keeping Your Equipment Running Smoothly

### Finding the Service You Need:



#### Installation and Startup

Please refer to the installation manual included with your equipment. If you require assistance, contact your Middleby Celfrost sales representative.



#### Preventative Maintenance:

Contact your Middleby Celfrost sales representative to discuss preventative maintenance plans and schedule your first service.



#### Parts and Repair:

Middleby Celfrost service network ensure that your equipment

performs in optimal operating condition while maintaining its highest productivity.



#### Warranty Support:

We provide Installation & Commissioning for our equipment where necessary.



#### Technical Support:

**Phone:** Call us at 1800-102-1980 during our business hours.

**Email:** Send your questions to [service.india@middlebycelfrost.com](mailto:service.india@middlebycelfrost.com). We strive to respond to all email inquiries within 24 hours

**Online Service Portal:** Create an account on our online service portal to submit service requests, track the status of existing requests, and access product resources.



**Kanteen**<sup>®</sup>  
S I N C E 1 9 5 0



@kanteenindia

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**KANTEEN INDIA EQUIPMENTS CO.**

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